

1.Semester Course Plan

Alanya Alaaddin Keykubat Üniversitesi ALANYA CHAMBER OF COMMERCE AND INDUSTRY TOURISM VOCATIONAL SCHOOL DEPARTMENT OF HOTEL, RESTAURANT AND CATERING AŞÇILIK

Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
MASCI 101	KITCHEN SERVICES	3+0+0	Compulsory	5
MASCI 102	FOOD AND BEVERAGE SERVICES I	3+0+0	Compulsory	5
MASCI 103	FOOD AND PERSONAL HYGIENE	2+0+0	Compulsory	3
MASCI 104	OCCUPATIONAL HEALTH AND SAFETY	2+0+0	Compulsory	3
MASCI 105	COOKING METHODS I	2+1+0	. ,	4
			Compulsory	
MATA 101	PRINCIPLES OF ATATÜRK AND HİSTORY OF TURKISH REVOLUTION I	2+0+0	Compulsory	2
MING 101	ENGLISH I	2+0+0	Compulsory	2
MTDB 101	TURKISH LANGUAGE I	2+0+0	Compulsory	2
MTUR 105	ETHICS	2+0+0	Compulsory	2
SGS1G	SPORT/FINE ARTS	2+0+0	Elective	2
00010			Total ECTS	30
	Course Groups			
MSGS 107	EFFECTIVE AND BEAUTIFUL SPEAKING	2+0+0	Elective	2
MSGS 133	HEALTHY LIFESTYLE	2+0+0	Elective	2
MSGS109	FİRST AİD TRAİNİNG	2+0+0	Elective	2
	2.Semester Course Plan			
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
MASCI 201	COOKING METHODS	3+2+0	Compulsory	6
MASCI 202	FOOD AND BEVERAGE SERVICES II	3+0+0	Compulsory	4
MASCI 202	KITCHEN PRODUCTS	2+1+0	Compulsory	4
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MASCI 204	SAUCES, SPICES AND HERBS	2+1+0	Compulsory	3
MASCI 205	GASTRONOMY	3+0+0	Compulsory	3
MASCI 206	COOKING METHODS II	3+2+0	Compulsory	6
MATA 102	PRINCIPLES OF ATATÜRK AND HİSTORY OF TURKISH REVOLUTION II	2+0+0	Compulsory	2
MBIL 101	INFORMATION AND COMMUNICATION TECHNOLOGY	1+1+0	Compulsory	2
MING 102	ENGLISH II	2+0+0	Compulsory	2
MTDB 102	TURKISH LANGUAGE II	2+0+0		2
			Compulsory	
SGS1B	SPORT/FINE ARTS	2+0+0	Elective	2
			Total ECTS	36
	Course Groups			_
MSGS 125	FOLK DANCE	2+0+0	Elective	2
MSGS 147	MYTHOLOGY	2+0+0	Elective	2
MSGS 147	MYTHOLOGY 3.Semester Course Plan	2+0+0	Elective	2
	3.Semester Course Plan			
Course Code	3.Semester Course Plan Course Name	T+A+L	Compulsory/Elective	ECTS
Course Code MASCI 301	3.Semester Course Plan Course Name KITCHEN PRACTICES I	T+A+L 3+3+0	Compulsory/Elective Compulsory	ECTS 7
Course Code MASCI 301 MASCI 302	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN	T+A+L 3+3+0 2+1+0	Compulsory/Elective Compulsory Compulsory	ECTS 7 6
Course Code MASCI 301 MASCI 302 MASCI 303	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING	T+A+L 3+3+0 2+1+0 3+0+0	Compulsory/Elective Compulsory Compulsory Compulsory	ECTS 7 6 4
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING	T+A+L 3+3+0 2+1+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory	ECTS 7 6
Course Code MASCI 301 MASCI 302 MASCI 303	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I	T+A+L 3+3+0 2+1+0 3+0+0	Compulsory/Elective Compulsory Compulsory Compulsory	ECTS 7 6 4
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory	7 6 4 4
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory	7 6 4 4 4 4
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective	7 6 4 4 4 3 3
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective	7 6 4 4 4 3 3 3
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective	FCTS 7 6 4 4 4 3 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGII MASGI	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective	FCTS 7 6 4 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective	FECTS 7 6 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305 MASCI 306	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective Elective Elective	FECTS 7 6 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305 MASCI 306 MASCI 307	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+1+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective Elective Elective Elective Elective Elective	FECTS 7 6 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305 MASCI 306	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective Elective Elective	FECTS 7 6 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305 MASCI 306 MASCI 307	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+1+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective Elective Elective Elective Elective Elective	FECTS 7 6 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305 MASCI 306 MASCI 307 MASCI 308	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES	T+A+L 3+3+0 2+1+0 3+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective Elective Elective Elective Elective Elective Elective	FECTS 7 6 4 4 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASCI 304 MASCI 305 MASCI 306 MASCI 307 MASCI 308 MASCI 309	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE	2+0+0 2+0+0 2+0+0 3+0+0 3+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Total ECTS Elective Elective Elective Elective Elective Elective Elective Elective Elective	7 6 4 4 4 3 3 3 31
Course Code MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASGI MASCI 304 MASCI 305 MASCI 305 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL I FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective	7 6 4 4 4 3 3 3 3 3 3 2 2 2 2 3 3 3
MASCI 304 MASCI 305 MASCI 304 MASCI 305 MASCI 305 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311 MTAN 311	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD PROFESSIONAL RUSSIAN I	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective Elective	FCTS 7 6 4 4 4 3 3 31 31 3 2 2 2 3 3 2
MASCI 304 MASCI 305 MASCI 304 MASCI 305 MASCI 305 MASCI 306 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311 MTAN 311 MTAN 313	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD PROFESSIONAL RUSSIAN I PROFESSIONAL GERMAN I	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective	FCTS 7 6 4 4 4 3 3 31 31 3 2 2 2 3 3 2 2 2
MASCI 304 MASCI 305 MASCI 304 MASCI 305 MASCI 306 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311 MTAN 311 MTAN 313 MTUR 302	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD PROFESSIONAL RUSSIAN I PROFESSIONAL GERMAN I FOOD AND BEVERAGE AUTOMATION	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective	FECTS 7 6 4 4 4 3 3 31 31 3 2 2 2 3 3 2 2 3 3 2 3 3 2 3 3 3 3
MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASGI MASCI 304 MASCI 305 MASCI 306 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311 MTAN 311 MTAN 311 MTAN 313 MTUR 302 MTUR 304	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD PROFESSIONAL RUSSIAN I PROFESSIONAL GERMAN I FOOD AND BEVERAGE AUTOMATION WORLD CULTURES	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 3+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective	FECTS 7 6 4 4 4 3 3 31 31 3 2 2 2 3 3 2 2 3 3 3 2
MASCI 304 MASCI 305 MASCI 304 MASCI 305 MASCI 306 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311 MTAN 311 MTAN 313 MTUR 302	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD PROFESSIONAL RUSSIAN I PROFESSIONAL GERMAN I FOOD AND BEVERAGE AUTOMATION	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective	FECTS 7 6 4 4 4 3 3 31 31 3 2 2 2 3 3 2 2 3 3 2 3 3 2 3 3 3 3
MASCI 301 MASCI 302 MASCI 303 MASCI 312 MYDB 301 MASGII MASGI MASGI MASCI 304 MASCI 305 MASCI 306 MASCI 306 MASCI 307 MASCI 308 MASCI 309 MASCI 310 MASCI 311 MTAN 311 MTAN 311 MTAN 313 MTUR 302 MTUR 304	3.Semester Course Plan Course Name KITCHEN PRACTICES I CULTURE OF TURKISH KITCHEN MENU PLANNING NUTRITION PRINCIPLES AND MENU PLANNING PROFESSIONAL L FOREIGN LANGUAGE I PROFESSIONAL OPTIONAL COURSES II PROFESSIONAL OPTIONAL COURSES Course Groups PRINCIPLES OF NUTRITION COST CONTROL OF FOOD AND BEVERAGE THE ART OF FOOD DECORATION COFFEE CULTURE FOOD ADDITIVES VEGETARIAN CUISINE RESTAURANT MANAGEMENT SOCIOLOGY OF FOOD PROFESSIONAL RUSSIAN I PROFESSIONAL GERMAN I FOOD AND BEVERAGE AUTOMATION WORLD CULTURES	2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 2+0+0 3+0+0	Compulsory/Elective Compulsory Compulsory Compulsory Compulsory Compulsory Elective	FECTS 7 6 4 4 4 3 3 31 31 3 2 2 2 3 3 2 2 3 3 3 2

	4.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS	
MASCI 401	KITCHEN PRACTICES II	3+3+0	Compulsory	7	
MASCI 402	WORLD CUISINES	3+1+0	Compulsory	5	
MASCI 403	PASTRY PRODUCTS	2+1+0	Compulsory	5	
MYDB 401	PROFESSIONAL FOREIGN LANGUAGE II	3+0+0	Compulsory	4	
MASG I	PROFESSIONAL OPTIONAL COURSES I	2+0+0	Elective	6	
MASG II	PROFESSIONAL OPTIONAL COURSES II	2+0+0	Elective	3	
MASG III	PROFESSIONAL OPTIONAL COURSES III	0+8+0	Elective	4	
			Total ECTS	34	
	Course Groups				
MASCI 404	GUEST RELATIONS AND COMMUNICATION	2+0+0	Elective	3	
MASCI 405	FOOD LEGISLATION	2+0+0	Elective	3	
MASCI 406	CREATIVE KITCHEN PRACTISES	2+1+0	Elective	3	
MASCI 407	NEW TRENDS IN GASTRONOMY	2+0+0	Elective	2	
MASCI 408	FOOD PROCESSING AND PRESERVATION METHODS	2+0+0	Elective	2	
MASCI 409	WINE CULTURE	2+0+0	Elective	3	
MASCI 410	TOURISM MARKETING	2+0+0	Elective	2	
MASCI 411	PRACTISE AT TOURISM FACILITIES	0+8+0	Elective	4	
MTAN 412	PROFESSIONAL RUSSIAN II	2+0+0	Elective	2	
MTAN 414	PROFESSIONAL GERMAN II	2+0+0	Elective	2	
MTUR 409	ENTREPRENEURSHIP	3+0+0	Elective	3	