DEPARTMENT OF GASTRONOMY AND CULINARY ARTS MASTER DEGREE PROGRAMME

| I. Semester | | | | | | | | | | |
|-------------|--|------|------|------|------|--------|------|--|--|--|
| C. CODE | COURSE NAME | -E/C | The. | Prc. | Tot. | Credit | ECTS | | | |
| | Compulsory Courses | | | | | | | | | |
| GMS- 701 | Lecture on Specialized Field | С | 8 | 0 | 8 | 0 | 9 | | | |
| GMS- 801 | Thesis Preparation Study | C | 0 | 1 | 1 | 0 | 1 | | | |
| GMS- 501 | Scientific Research Methods | С | 3 | 0 | 3 | 3 | 5 | | | |
| | Elective Courses (3 elective courses will be selected from the pool) | | | | | | | | | |
| GMS- 503 | Researches On History of Gastronomy | E | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 505 | Tourism Economics | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 507 | New Trends In Gastronomy | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 509 | Anthropology and Sociology of Food | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 511 | Product Development in Gastronomy | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 513 | Menu Analysis and Management | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 515 | Cost Management in Food and Beverage Enterprises | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 517 | Management and Leadership in Food and Beverage Enterprises | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 519 | Gastronomy and Tourism | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 521 | Marketing in Gastronomy | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 523 | Turkish Culinary Culture | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 525 | Web Design in Gastronomy | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 527 | International Food Legislations | Е | 3 | 0 | 3 | 3 | 5 | | | |
| GMS- 529 | Food and Beverage Management | Е | 3 | 0 | 3 | 3 | 5 | | | |
| | Total | | | 1 | 21 | 12 | 30 | | | |

| | II. Semes | ter | | | | | |
|-------------|---|--------|---------|---------|------|--------|------|
| C. CODE | COURSE NAME Compulsory Courses | E/C | The. | Prc. | Tot. | Credit | ECTS |
| GMS- 702 | Lecture on Specialized Field | С | 8 | 0 | 8 | 0 | 9 |
| GMS- 802 | Thesis Preparation Study | С | 0 | 1 | 1 | 0 | 1 |
| GMS- 602 | Seminar | С | 0 | 2 | 2 | 0 | 5 |
| | Elective Cour | | | | | | |
| | (3 elective courses will be sele | cted f | rom the | e pool) | Т | | |
| GMS- 504 | Gastronomy and Communication | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 506 | Productivity Management in Food and Beverage Production System | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 508 | World Culinary Culture | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 510 | Sustainability and Food Policies | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 512 | Gastronomic Identity and Destination Development | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 514 | Organizational Culture | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 516 | Field Researches In Local Cuisine | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 518 | Space Design and Presentation in Gastronomy | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 520 | Food Additives | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 522 | Gastronomy and Social Media | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 524 | E-marketing In Gastronomy | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 526 | Food Hygiene and Technology | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 528 | The Impact of Beliefs on Culinary Culture | Е | 3 | 0 | 3 | 3 | 5 |
| GMS- 530 | Occasional Nutrition | Е | 3 | 0 | 3 | 3 | 5 |
| Total | | ı | 17 | 3 | 20 | 9 | 30 |

| III. Semester | | | | | | | | |
|---------------|------------------------------|-----|------|------|------|--------|------|--|
| C. CODE | COURSE NAME | E/C | The. | Prc. | Tot. | Credit | ECTS | |
| | Compulsory Courses | | | | | Credit | ECIS | |
| GMS- 703 | Lecture on Specialized Field | С | 0 | 1 | 1 | 0 | 21 | |
| GMS- 803 | Thesis Study | С | 8 | 0 | 8 | 0 | 9 | |
| Total | | 8 | 1 | 9 | 0 | 30 | | |

| IV. Semester | | | | | | | |
|--------------|------------------------------|-----|------|------|------|--------|------|
| C. CODE | COURSE NAME | E/C | The. | Prc. | Tot. | Credit | ECTS |
| | Compulsory Courses | | | | | | |
| GMS-704 | Lecture on Specialized Field | C | 0 | 1 | 1 | 0 | 21 |
| GMS-804 | Thesis Study | С | 8 | 0 | 8 | 0 | 9 |
| Total | | | 8 | 1 | 9 | 0 | 30 |