

VOCATIONAL SCHOOL OF TOURISM -CULINARY VOCATIONAL SCHOOL

(Culinary Vocational School English Department)

Course Code	Course Name	(T,U,L)	Credit	ECT S	Compulsory/Elective Course
AIT103	Principles of Ataturk and the History of Turkish Revolution I	(2,0,0)	2	2	Compulsory
<p>The Birth and Emergence of the Ottoman State, Ottoman Administrative System, Ottoman Society, Law and Education, Rebellions and Reform Initiatives in the Ottoman State, 19. Century Revolutions, Military and Administrative Revolutions, Abdülhamid II Period, New Ottomans and Ottomanism, First Constitutional Period, Second Constitutional Period, Political Power Struggle, Ideological Debates: 1913-1918, Ottoman Empire and World War I.</p>					

Course Code	Course Name	(T,U,L)	Credit	ECT S	Compulsory/Elective Course
AIT104	Principles of Ataturk and the History of Turkish Revolution II	(2,0,0)	2	2	Compulsory
<p>Mudros Armistice and Aftermath, National Resistance Movement and Mustafa Kemal Pasha, Grand National Assembly and Treaty of Sèvres, Great Offensive, Treaty of Lausanne and Sheikh Sait Rebellion, Proclamation of the Republic of Turkey, Important Periods of Political History History of Turkey I, Main Periods of Turkish Political History II, Women and Nation Building in the Early Republic of Turkey I, Women and Nation Building in the Early Republic of Turkey II</p>					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
CVS111	Introduction to Tourism Industry	(3,0,0)	3	4	Compulsory
<p>Introduction to Tourism Definition, Types of Tourism, History of Tourism, Environmental Effects of Tourism, Social Effects of Tourism, Concept of Hospitality, Concept of Sustainable Tourism, Alternative Tourism and Diversity, Gastronomy Tourism, Wine Tourism etc. Conceptual analysis of tourism diversity.</p>					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
CVS115	Introduction to Business Administration	(3,0,0)	3	4	Compulsory

Definition of Business Science and Business, Definition of business, its history, goals, social responsibility and ethics, types of business, Establishment of Business, Management and Manager, Entrepreneurship and Manager in Business, Organization and Organization in Business, Coordination and Control in Business, Vision, Mission, SWOT analysis , Planning in Business Organizations.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
CVS121	Introuction to Gastronomy	(3,0,0)	3	5	Compulsory

Introduction to Gastronomy, History of food & beverages, Local Food and Sustainable Gastronomy, Contemporary Gastronomy, Slow Food, Street Food, Halal Food, Molecular Gastronomy and Gastronomy terms.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
CVS161	Introduction to Computer	(3,0,0)	3	5	Compulsory

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS142	Food and Hygiene	(3,0,0)	3	5	Compulsory

Hygiene in Collective Nutrition Systems, Food hygiene in pre-processing activities, food-borne diseases, food poisoning. Food hygiene in food processing steps, Sanitation rules related to storage, packaging and labeling, Personnel hygiene and personal cleaning rules, periodic health checks, Causes of deterioration of foods, Microorganism-human relationship, Standards related to food safety and hygiene, Definition and importance of HACCP .

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS144	Food Legislation and Ethics	(3,0,0)	3	4	Compulsory

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
					Introduction to Food Legislation, International standards (EN, ISO, Codex Alimentarius), Standards for food products and processes, Turkish Standards Institute (TSE), Basic principles of food legislation, HACCP rules, Food legislation label regulation, Food legislation microbiological criteria regulation, Food legislation food hygiene, animal food special hygiene, registration/approval and official control regulations, Food legislation food hygiene, animal food special hygiene, registration/approval and official control regulations.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS146	Food Production I	(2,1,0)	3	5	Compulsory
					Kitchen Organization Structures, Cutting Techniques (Julian / Batonet / Mirepoix / Chiffonad / Brunoise / Jardin / Masedon / Vichy), Spices, Cooking Techniques Cooking Methods in Water (Boiling-Simmering / Blanching / Poaching / Brasing / Stewing / Steaming), Dry Cooking Techniques Heat Cooking Methods (Grilling/ Roasting/ Sauteing/ Cooking in Oil), Cooking Techniques Other Methods (Bain marie/ Microwave cooking/ Infrared ray cooking), Basic Stocks: Brown Stock, White Stock, Fish (Fish Stock) and Chicken Stock (Chicken Stock).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS241	Menu Set UP	(3,0,0)	3	4	Compulsory
					Basics of Menu-Food Service Management, History of Menus, Exploring Menu Types, Menu Design and Layout, Menu Pricing Applications, Menu Development Analysis, Beverage Menus, Banquet and Meeting Menus, Menu Engineering, Famous Chef's Menus.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS243	Service Technique and Management	(1,2,0)	3	4	Compulsory
					The phenomenon of eating out, food and beverage businesses and their characteristics, the organization of the food and beverage service, the principles of the food and beverage service, the tools used in the food and beverage service, the preparation studies in the food and beverage service, the food and beverage service methods and techniques, the knowledge of food and beverage presentations, food and beverage The importance of presentation, important issues in food and beverage service and presentation.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS244	World Cuisine II	(3,0,0)	3	4	Compulsory
Food and culture, Historical development of cuisine, Historical development of cuisine, General characteristics of Turkish Cuisine, South American cuisines, Asian countries cuisines, European countries cuisines, North American cuisines, African cuisines, Beverages and culture.					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS245	Local Cuisine I	(1,2,0)	3	5	Compulsory
History of Turkish Cuisine , Ege Cuisine and Applications, Southeastern Anatolian Cuisine and Applications, Central Anatolian Cuisine and Applications, Karadeniz Cuisine and Applications, Mediterranean Cuisine and Applications, Eastern Anatolian Cuisine and Applications, Marmara Region and Rumelian Cuisine and Applications, Cypriot Cuisine and Applications.					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS246	Local Cuisine I	(1,2,0)	3	5	Compulsory
History of Turkish Cuisine , Ege Cuisine and Applications, Southeastern Anatolian Cuisine and Applications, Central Anatolian Cuisine and Applications, Karadeniz Cuisine and Applications, Mediterranean Cuisine and Applications, Eastern Anatolian Cuisine and Applications, Marmara Region and Rumelian Cuisine and Applications, Cypriot Cuisine and Applications.					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS247	World Cuisine I	(1,2,0)	3	5	Compulsory
Food and culture, Historical development of cuisine, Historical development of cuisine, General characteristics of Turkish Cuisine, South American cuisines, Asian countries cuisines, European countries cuisines, North American cuisines, African cuisines, Beverages and culture.					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS248	Food ProductionII	(1,2,0)	3	5	Compulsory

Kitchen Organization structures, Cutting techniques and practical application, Cooking Techniques Cooking in Water Methods practical application Cooking Techniques Dry Heat Cooking Methods and practical application, Cooking Techniques Other Methods (Bain marie / Microwave cooking / Infrared ray cooking), Basic Stocks : Brown stock (Basic Brown Stock), White Stock (White Stock), Fish (Fish Stock) and Chicken Stock (Chicken Stock).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS249	Pastry	(1,2,0)	3	5	Compulsory

Kitchen Equipment, Flour Types, Pastries, Mixing Methods, Fermentation Methods, Pasta Dough and Making, Muffin Types, Bulk Doughs, Entremet Making (Souffle, Benye, Crepe etc.) and Types, Creams, Syrups, Sauces.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS251	Merchandizing	(3,0,0)	3	5	Compulsory

The purpose of this course is to introduce students to the role and significance of purchasing in the food and beverage industry. Topics covered include purchasing procedures and methods, supplier selection, accounting controls related to purchases, receipt control, receipt procedure, storage, distribution, and stock control.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS254	Introduction to Beverages	(3,2,0)	3	5	Compulsory

Water (Chemical structure and functions, usage requirements for soft drink production), Carbonated beverages (Energy drinks and others, Fruit beverages (Fruit juice, nectars and fruit drinks), Milk (types of milk, milk-based beverages, plant based milk), Tea, Coffee, Cocoa and cocoa-based beverages, Fermented alcoholic beverages (Beer), Fermented alcoholic beverages (Wine), Distilled spirits (Brandy, Whisky, Rum, Vodka, Gin).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS260	Food and Beverage Industry New Trends	(3,0,0)	3	3	Elective

Introduction to developments and changes in the gastronomy sector, Healthy eating, Zero Waste Management, Slow Food, Concept Restaurants, Themed Restaurants, Ethnic Restaurants, Classification of Restaurants, Neurogastronomy, Veganism and Vegetarianism, New Nutritional Diets: Paleo diet, Vertical Farming.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
CVS262	Pastry and Bakery	(3,2,0)	3	5	Elective

To give the necessary theoretical and technical knowledge about different types of flour, yeast, dough, and bread. The course covers the following topics: introduction to different types of flour; bread-making techniques; materials used in bread-making; learning the proper equipment and dough techniques; making breads in various regional/country cuisines; proper mixing; baking laminated dough; baking cookies; cakes; pies; and tarts; and using a piping bag; simple decoration techniques; and plate serving techniques.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
ENG101	English for Tourism I	(3,0,0)	3	4	Compulsory

Health problems, restaurant problems-complaints and answers, talking about computer problems, reporting news and weather, product problems- complaints in the store, talking about future possibilities, talking about the future, health problems and medicinal plants, job qualifications and working conditions.

Note: This course is for departments where the medium of instruction is English.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
ENG102	English for Tourism II	(3,0,0)	3	4	Compulsory

Health problems, restaurant problems-complaints and answers, talking about computer problems, reporting news and weather, product problems- complaints in the store, talking about future possibilities, talking about the future, health problems and medicinal plants, job qualifications and working conditions.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
Note: This course is for departments where the medium of instruction is English.					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
YAD101	Elective Foreign Language I	(3,0,0)	3	4	Compulsory

French alphabet, personal pronouns, days, months, seasons, hours, numbers, colors, culinary terminology and simple conversational dialogues.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory /Elective Course
YAD102	Elective Foreign Language I	(3,0,0)	3	4	Compulsory

Repetition of the French alphabet, simple readings, personal pronouns, days, months, seasons, hours, numbers, colors, culinary terminologies and simple conversational dialogues.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
YID103	Principles of Atatürk and the History of Turkish Revolution I	(2,0,0)	2	2	Compulsory

The Birth and Emergence of the Ottoman State, Ottoman Administrative System, Ottoman Society, Law and Education, Rebellions and Reform Initiatives in the Ottoman State, 19. Century Revolutions, Military and Administrative Revolutions, Abdülhamid II Period, New Ottomans and Ottomanism, First Constitutional Period, Second Constitutional Period, Political Power Struggle, Ideological Debates: 1913-1918, Ottoman Empire and World War I.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
YID104	Turkish II: Oral Expression	(2,0,0)	2	2	Compulsory

How is the phonetics in the Turkish Alphabet and Turkish Alphabet, how to make nouns plural in Turkish, how to establish a yes-no question, possessive suffixes in Turkish, personal pronouns, how to use numbers,

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					asking questions about numbers, how to use noun states in Turkish, where and how to use the present tense and the present tense.