

Study Programme at İzmir Kâtip Çelebi University

Faculty of Tourism

Department of Gastronomy and Culinary Arts

Course Code	Course Title	Semester	ECTS
GMS-103	Economy	Autumn	4
GMS-105	Principles of Nutrition	Autumn	4
GMS-107	Occupational Safety and First Aid	Autumn	4
GMS-109	Introduction to Business Management	Autumn	4
GMS-113	Research Methods and Report Writing	Autumn	3
GMS-102	Principles of Marketing	Spring	4
GMS-104	Entrepreneurship	Spring	4
GMS-106	Fundamental Culinary Knowledge	Spring	4
GMS-108	Introduction to Gastronomy and Culinary Arts	Spring	3
GMS-110	Principles of Management	Spring	3
GMS-112	Food Safety and Sanitation	Spring	2
GMS-114	Business Mathematics	Spring	3
GMS-203	Marketing in Food and Beverage Businesses	Autumn	3
GMS-207	Food Science and Technology	Autumn	3
GMS-209	Organizational Behaviour	Autumn	4
GMS-211	Beverages	Autumn	4
GMS-213	Management of Food and Beverage Businesses	Autumn	3

GMS-215	Cold Cuisine	Autumn	4
GMS-204	Professional Ethics	Spring	4
GMS-210	Desserts, Pastry and Bakery	Spring	5
GMS-212	Kitchen Management	Spring	4
GMS-214	Kitchen Practice -I	Spring	4
GMS-303	Menu Planning and Cost Analysis	Autumn	3
GMS-305	Turkish Culinary Culture	Autumn	3
GMS-307	KitchenPractice -II	Autumn	4
GMS-311	Food and History	Autumn	4
GMS-319	Countries and Cultures	Autumn	4
GMS-304	Turkish Cuisine	Spring	3
GMS-306	Cuisines of Europe	Spring	3
GMS-308	Kitchen Practice - III	Spring	4
GMS-314	History and Art of Anatolia	Spring	4
GMS-324	Art, Culture and Cuisine	Spring	4