

PROGRAM INFORMATION

Program Name and Degree Awarded

Gastronomy and Culinary Arts Bachelor of Arts (BA)

Duration of Studies

4 Years- 8 Semesters

Total Credits / ECTS

133/240

Language of Instruction

English

Mission and Vision

Mission

The mission of the Department of Gastronomy and Culinary Arts is to cultivate a comprehensive and interdisciplinary understanding of food, culture, and culinary practices through rigorous academic inquiry, practical training, and innovative research. The department is committed to fostering critical thinking, creativity, and professionalism in the culinary field, while promoting sustainability, cultural diversity, and ethical responsibility. By integrating theoretical knowledge with experience, the program aims to prepare graduates who are equipped to lead and innovate in the culinary and hospitality industries, contribute to scholarly discourse, and respond to the evolving global challenges in food systems and gastronomy.

Vision

Our vision is to be a leading center of excellence in gastronomy and culinary arts education, shaping the future of global food culture through innovation, sustainability, and deep cultural understanding.

We aspire to nurture the next generation of culinary leaders—chefs, researchers, entrepreneurs, and food advocates—who are equipped with the creative, scientific, and ethical foundations to transform the culinary world. Our graduates will be empowered to preserve culinary heritage, challenge boundaries, and create inclusive, sustainable, and meaningful food experiences that enrich communities locally and globally.

Program Objectives

- Develop advanced culinary skills and professional kitchen competencies.
- Foster creativity and innovation in culinary design and presentation.
- Promote a critical understanding of gastronomy's cultural, historical, and philosophical dimensions.
- Integrate food science, nutrition, and safety into culinary practice.

- Encourage sustainable, ethical, and responsible food systems.
- Build leadership, communication, and teamwork abilities.
- Strengthen entrepreneurial and managerial skills for the food industry.
- Cultivate global and intercultural awareness in culinary contexts.
- Support research, critical thinking, and academic inquiry in gastronomy.
- Prepare graduates for diverse professional careers or postgraduate study.

Program Learning Outcomes

1. **Demonstrate mastery of professional culinary techniques**
Apply advanced food preparation, cooking, and presentation skills in accordance with international culinary standards and food safety regulations.
2. **Integrate theoretical knowledge of gastronomy with practical application**
Analyze and interpret the historical, cultural, and sociological contexts of food and gastronomy, and apply this knowledge to culinary and hospitality practices.
3. **Apply principles of food science and nutrition in menu planning and product development**
Utilize scientific and nutritional knowledge to create health-conscious, safe, and high-quality food offerings.
4. **Design innovative culinary concepts and experiences**
Employ creative thinking and sensory analysis to develop original menus, dishes, and food-related projects that reflect both tradition and innovation.
5. **Demonstrate ethical and sustainable decision-making in food systems**
Evaluate the environmental, economic, and social impacts of culinary practices and implement responsible sourcing, waste reduction, and sustainability strategies.
6. **Communicate effectively in professional culinary and academic settings**
Exhibit strong written, oral, and interpersonal communication skills tailored to diverse audiences, including clients, teams, and academic communities.
7. **Exhibit leadership, teamwork, and problem-solving skills in culinary and hospitality environments**
Collaborate effectively in multidisciplinary teams, manage kitchen and service operations, and adapt to dynamic and high-pressure environments.
8. **Demonstrate entrepreneurial and business acumen in culinary contexts**
Apply foundational knowledge of business, marketing, and financial management to food service operations and entrepreneurial ventures.
9. **Engage in scholarly research and critical inquiry within gastronomy and food studies**
Conduct research using appropriate methodologies, critically evaluate sources, and present findings relevant to current issues in gastronomy and culinary arts.
10. **Pursue continuous professional and academic development**
Demonstrate a commitment to lifelong learning, adaptability, and professional ethics in response to evolving trends and challenges in the global food industry.

Curriculum

GASTRONOMY AND CULINARY ARTS - TURIZM									
1-3-5-7 DÖNEM					2-4-6-8 DÖNEM				
DERS KODU	DERS ADI	(T-U-L)K	AKTS	DERS TÜRÜ	DERS KODU	DERS ADI	(T-U-L)K	AKTS	DERS TÜRÜ
UFLE01	FOREIGN LANGUAGE ELECTIVE I (ENGLISH)	(3-0-0)3	3	SEÇMELİ	UHTC02	TURKISH	(2-0-0)2	2	SEÇMELİ
GAST107	CULINARY FUNDAMENTALS	(2-0-3)3	6	ZORUNLU	UHTC01	HISTORY	(2-0-0)2	2	SEÇMELİ
GAST109	FOOD SANITATION AND SAFETY	(3-0-0)3	5	ZORUNLU	COMN204	ETHICS IN PROFESSION	(3-0-0)3	5	ZORUNLU
COMN117	INTRODUCTION TO SOCIAL SCIENCES	(3-0-0)3	6	ZORUNLU	UFLE02	FOREIGN LANGUAGE ELECTIVE II (ENGLISH)	(3-0-0)3	3	SEÇMELİ
UTEC01	UNIVERSITY ELECTIVE I	(3-0-0)3	5	SEÇMELİ	GAST110	PRODUCT KNOWLEDGE	(3-0-0)3	6	ZORUNLU
COMN104	PSYCHOLOGY	(3-0-0)3	5	ZORUNLU	GAST112	NUTRITION	(3-0-0)3	6	ZORUNLU
					COMN115	SOCIOLOGY	(3-0-0)3	5	ZORUNLU
					GAST114	SEMINAR	(0-1-0)0	1	ZORUNLU
BFIN201	FINANCIAL ACCOUNTING I	(3-0-0)3	6	ZORUNLU	BFIN202	FINANCIAL ACCOUNTING II	(3-0-0)3	6	ZORUNLU
BUSN205	PRINCIPLES OF MANAGEMENT	(3-0-0)3	6	ZORUNLU	FLEL02	FOREIGN LANGUAGE ELECTIVE II	(3-0-0)3	6	SEÇMELİ
FLEL01	FOREIGN LANGUAGE ELECTIVE I	(3-0-0)3	6	SEÇMELİ	GAST202	KITCHEN MANAGEMENT II	(2-0-3)3	4	ZORUNLU
GAST207	KITCHEN MANAGEMENT I	(2-0-3)3	4	ZORUNLU	GAST210	FOOD AND BEVERAGE MANAGEMENT	(3-0-0)3	4	ZORUNLU
GAST203	MENU PLANNING AND DEVELOPMENT	(3-0-0)3	4	ZORUNLU	GAST212	GARDE MANGER	(2-0-3)3	6	ZORUNLU
GAST205	FOOD AND BEVERAGE SERVICE	(3-0-0)3	4	ZORUNLU	UFRC01	UNIVERSITY ELECTIVE I	(3-0-0)3	4	SEÇMELİ
GCEL01	TECHNICAL ELECTIVE I	(3-0-0)3	6	SEÇMELİ	BUSN304	HUMAN RESOURCES MANAGEMENT	(3-0-0)3	6	ZORUNLU
GAST307	KITCHEN MANAGEMENT III	(2-0-3)3	5	ZORUNLU	GCEL02	TECHNICAL ELECTIVE II	(3-0-0)3	6	SEÇMELİ
GAST300	APPRENTICESHIP I	(0-2-0)0	3	ZORUNLU	GAST308	CUISINES OF MEDITERRANEAN	(2-0-3)3	7	ZORUNLU
GAST306	BAKERY AND PASTRY I	(2-0-3)3	5	ZORUNLU	GAST310	BAKERY AND PASTRY II	(2-0-3)3	7	ZORUNLU
TOUR301	TRAVEL & TOURISM MARKETING	(3-0-0)3	5	ZORUNLU	UFRC02	UNIVERSITY ELECTIVE II	(3-0-0)3	4	SEÇMELİ
TOUR303	PURCHASING AND COST CONTROL	(3-0-0)3	6	ZORUNLU					
GCEL03	TECHNICAL ELECTIVE III	(3-0-0)3	6	SEÇMELİ	GCEL06	TECHNICAL ELECTIVE VI	(3-0-0)3	5	SEÇMELİ
GAST400	APPRENTICESHIP II	(0-2-0)0	3	ZORUNLU	GAST406	HEALTHY COOKING TECHNIQUES	(3-0-0)3	5	ZORUNLU
GAST409	FOOD STYLING	(3-0-0)3	5	ZORUNLU	GAST420	GRADUATION PROJECT	(0-0-6)3	10	ZORUNLU
GAST411	BANQUET COOKERY	(2-0-3)3	5	ZORUNLU	GCEL07	TECHNICAL ELECTIVE VII	(3-0-0)3	5	SEÇMELİ
GCEL04	TECHNICAL ELECTIVE IV	(3-0-0)3	6	SEÇMELİ	GCEL08	TECHNICAL ELECTIVE VIII	(3-0-0)3	5	SEÇMELİ
GCEL05	TECHNICAL ELECTIVE V	(3-0-0)3	5	SEÇMELİ					

Laboratory and Equipment Capacity (if applicable)

Gastronomy Practical Kitchen
Soli Inn Hotel Training Kitchen
EUL Lounge Training Restaurant

Career Opportunities

Graduates of the Gastronomy and Culinary Arts program can pursue careers as chefs, food and beverage managers, culinary instructors, food stylists, entrepreneurs, researchers, writers, event managers, and hospitality professionals. They also have opportunities for advanced studies in related fields.

Contact Information

Head of Department

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GASTRONOMY AND CULINARY ARTS COURSE CATALOGUE DESCRIPTIONS

1st Semester

COMN104 Psychology

This course is a broad introduction to the field of psychology. Aim of this course is to give the foundation of ‘what is psychology’ and ‘what are the main issues and topics’ in psychology to the students. With this aim, the student will cover schools in psychology, biological basis of behaviour, sensation and perception, states of consciousness, learning, memory, cognition, psychological disorders, health and stress, life span development and personality development. Students explore the key figures, diverse theoretical perspectives, and research findings that have shaped some of the major areas of contemporary psychology. This course also examines the research methods used by psychologists across these areas to study the origins and variations in human behaviour.

GAST107 Culinary Fundamentals

An introduction to the application and development of fundamental cooking theories and techniques. Topics of study include tasting, kitchen equipment, knife skills, classical vegetable cuts, stock production, thickening agents, soup preparation, grand sauces, timing and multi-tasking, station organization, palate development, culinary French terms, and food costing. The course also introduces the student to fundamental concepts and techniques of basic protein, starch, and vegetable cookery. Emphasis is placed upon the study of ingredients and an introduction to small sauces will be given.

GAST109 Food Sanitation and Safety

Topics to be covered include prevention of food-borne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating.

COMN117 Introduction to Social Sciences

The main purpose of this course is to let students see how seemingly diverse disciplines intermingle — anthropology and economics, for example. In the end, students will be able to approach social issues with unbiased problem-solving skills.

2nd Semester

COMN115 Sociology

The course makes an introduction to the discipline of sociology and provides an outline of the major sociologists, sociological paradigms and areas of sociological inquiry. It aims at developing students' awareness about the society in which they live, with a due emphasis on sociological perspective and sociology as a scientific discipline. Thus, the course helps the students to develop a sociological outlook and understand what such outlook retains in terms of the founding theories, main sociological approaches, and related discussions in those areas ranging from everyday life, culture and globalization to social stratification and mobility.

COMN204 Ethics in Profession

This course aims to define ethical principles, to enable students to develop ethical behaviours related to their profession, and to provide information about unethical behaviours that students may encounter in their professions. Within the context of the course, students will demonstrate an

understanding of the ethical principles in general or in the application of specialized knowledge, results of research, creative expression, design processes, etc. that are related with their sciences, disciplines and potential professionals.

GAST110 Product Knowledge

An introduction to the identification and use of vegetables, fruits, herbs, nuts, grains, dry goods, prepared goods, dairy products, and spices in various forms. Explore both fresh and prepared foods and learn to identify, receive, store, and hold products. Students will also learn to evaluate products for taste, texture, smell, appearance, and other quality attributes.

GAST112 Nutrition

Examine the basic concepts and principles of nutrition. In this course, students learn about basic nutrients, food labelling, nutritional principles, current issues in nutrition, and the application of nutritional principles to menu development. Students will also be involved in nutritional analysis of recipes.

GAST114 Seminar

A series of seminars are held on current topics and areas of specialization in the fields of gastronomy and culinary arts. Through weekly discussions, guest lectures, and student-led presentations, the course fosters critical thinking, communication skills, and professional awareness. Students are encouraged to engage with diverse perspectives and reflect on their role as future professionals in a dynamic and evolving industry.

3rd Semester

BFIN201 Financial Accounting I

The course intends to provide an exposure to basic concepts of accounting. It covers the nature and purpose of accounting, accounting principles, introduction to single entry and double entry system, preparation of journal, ledger and trial balance, simple and complex adjustments, preparation of worksheets related to purchases, sales, receivables, payables, inventories, cash control, property, plant and equipment. The course also includes preparation of final accounts viz. trade/manufacturing account, profit and loss account and balance sheet, simple and complex adjustments.

BUSN205 Principles of Management

This is a comprehensive introductory course on the management process with particular emphasis on the skills, competencies, techniques and knowledge needed to successfully manage an organization. It focuses on entire organization to form a strategic vision, setting objectives crafting a strategy and then implementing it. It also investigates how organization develop and maintain a competitive advantage within a changing business environment influenced by political, economic, social, technological, legal and environmental factors. The course content is organized around the four functions of management; planning, organizing, leading and controlling, for systematic understanding of management related challenges and applying conceptual tools and techniques in analyzing, evaluating and addressing management issues.

GAST207 Kitchen Management I

The introductory food production class for culinary students. Topics include the theories and methods of cooking, vocabulary, and the development of safe and sanitary kitchen practices. Production items will include vegetable and starch preparation, stocks and soups, and egg cookery.

GAST203 Menu Planning and Development

An analysis of menu development for foodservice establishments. Topics to be covered include menu development, descriptions, layout, design, and pricing; sales mix; and station balance. Students will critique and create menus from the perspective of concept, clarity, cost, price, and efficiency.

GAST205 Food and Beverage Service

This course introduces the various styles of table service and their histories, applications, advantages, and disadvantages. Topics covered include the psychology of service, professional standards of performance for dining room personnel, the fundamental skills required for service ware handling, the service sequence, order taking, and guest relations. Sanitation and safety in the dining room are discussed, as is the identification and correct use of all related equipment. Students will also practice fundamental table service and participate in catering seminars.

4th Semester

BFIN202 Financial Accounting II

The course provides the advanced aspects of accounting on the areas of partnership firm accounting viz. formation, admission, withdrawal and dissolution of partnership firms, exposure to corporations stockholders equity, identification of earnings per share, and dividends, long-term liabilities, bonds payables, marketable securities, analysis and interpretation of financial statements, importance of GAAP, exposure to analysis of company reports.

GAST202 Kitchen Management II

Topics include stocks, soups, sauces, beef, pork and poultry items, vegetables and starches. Utilizing recipes and techniques as presented in class, students will prepare a number of buffets.

GAST210 Food and Beverage Management

Management principles for food & beverage management. Classical and modern approaches to management. Franchising, management contracting... Case analysis from restaurant and food and beverage operations.

GAST212 Garde Manger

An introduction to three main areas of the cold kitchen: reception foods, plated appetizers, and buffet arrangements. Learn to prepare canapés, hot and cold hors d'oeuvre, appetizers, forcemeats, pâtés, galantines, terrines, salads, and sausages. Curing and smoking techniques for meat, seafood, and poultry items will be practised, along with contemporary styles of presenting food and preparing buffets.

5th Semester

GAST307 Kitchen Management III

This course examines the various aspects of a la carte and production cooking skills with a focus on the principal cooking methods.

GAST306 Bakery and Pastry I

An introduction to the principles and techniques used in the preparation of high-quality baked goods and pastries, with an emphasis on fundamental production techniques and evaluation of quality characteristics. Topics include bread fermentation and production, ingredient functions, and custard ratios and preparations

TOUR301 Travel & Tourism Marketing

This course is designed to provide additional background in the field of marketing with emphasis for those students interested in material or a career in the travel, tourism or recreational industry. Emphasis is placed on the following principles as they apply to the industry: branding and licensing, business foundations, economic foundations, promotion, safety and security, human relations, the seven functions of marketing, the four P's of marketing (product, price, promotion and place), and a history of the industry.

TOUR303 Purchasing and Cost Control

This course stresses the importance of purchasing and costing. The course details the flow of goods, including inventory, forecasting, purchase specifications, product yield, purchasing, receiving, storing, inventory control, and issuing. Students will also examine the information and skills necessary to analyze and improve the profitability of establishment.

GAST300 Apprenticeship I

Students who completed their Second Year Academic Semester, they must serve their First minimum 60 working days Summer Season Internship Training in Tourism Sector. They are permitted to work such in 5 Star Hotel's kitchens, high-class restaurants, contract catering and various food and beverage outlets.

6th Semester

BUSN 304 Human Resource Management

The course intends to provide conceptual and application insights of contemporary human resource management practices viz. Recruitment, Selection, Training and Development, Induction, Motivation, performance evaluation and Termination. The course covers the practical implementation of HR practices in the real life business situations which the business students ought to be proficient with.

GAST308 Cuisines of Mediterranean

Prepare, taste, serve, and evaluate traditional, regional dishes of the Mediterranean. Emphasis will be placed on ingredients, flavour profiles, preparations, and techniques representative of the cuisines from Morocco, Tunisia, Greece, Cyprus and Egypt.

GAST310 Bakery And Pastry II

This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a

bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, pre-cooked, cut-in, lamination, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

7th Semester

GAST409 Food Styling

Plate presentation and decoration in accordance with basic design principles. Basic knowledge and skills in food photography.

GAST411 Banquet Cookery

This course examines the varied ways in which banquets and catering events may be executed. Terms relating to equipment, food preparation, service, and presentation will be discussed. Students will prepare a menu each day, following the principles and techniques associated with preparing and serving food to large groups, as well as concentrating on principles of modern batch cookery. An emphasis will be placed on maintaining quality and foundational cooking methodology. Students will also learn how to organize, plan, and operate a banquet kitchen. Cooking applications are at an advanced level in preparation for later work in public restaurants.

GAST400 Apprenticeship II

Students who are completed their Third Year Academic Season, they must serve their Second minimum 60 working days Summer Season Internship Training in Tourism Sector. They are permitted to work such in 5 Star Hotel's kitchens, high-class restaurants, contract catering and various food and beverage outlets.

8th Semester

GAST406 Healthy Cooking Techniques

Introduction to the principles of planning, preparation, and presentation of nutritionally balanced meals. Adaptation of basic cooking techniques to lower the fat and caloric content. Alternative method and ingredients will be used to achieve a healthier cooking style.

GAST420 Graduation Project

Students are expected to carry out a professional and comprehensive research at the undergraduate level. Students must prove their ability to formulate a research question, review the literature available on the selected topic, prepare a suitable research methodology, analyze the data and more importantly present the correct format with ethical and Harvard referencing system

UNIVERSITY HTC ELECTIVE COURSES

COMN106 Turkish

To show the characteristics and rules of operation of Turkish language with examples; to give the students the ability and habit to express their feelings and thoughts accurately and effectively; developing vocabulary through written and oral texts; The aim of this course is to teach the rules

of reading texts or the programs they listen to correctly. COMN106 course aims to provide basic Turkish reading, speaking and writing skills for international students.

Bu derste, yazı dilinin ve yazılı iletişimin temel özellikleri, yazı dili ile sözlü dilin arasındaki farklar, Yazılı ve sözlü anlatım; öznel anlatım, nesnel anlatım, paragraf türleri, metnin tanımı ve metin türleri, yazılı anlatım, yazılı anlatım, planlı yazma aşamaları (konu, konunun sınırlandırılması, amaç, bakış açısı, ana ve yan düşüncelerin belirlenmesi, yazma planı hazırlama, kağıt düzeni) bilgilendirici metinler üzerinde kuramsal bilgiler: örnekler üzerinde çalışmalar ve yazma uygulamaları, bir metnin özetini ve planını çıkarma, yazılı uygulamalardaki dil ve anlatım yanlışlarını düzeltme ve sözlü anlatım uygulamaları işlenmektedir.

COMN108 History

The course provides a detailed exposure on the history of the construction of the Turkish Republic under the light of Kemal Atatürk's principles this course is designed for Turkish speaking students. COM108 is designed for non-Turkish speaking foreign students. The aim of the course is to introduce a brief history of Turkish Republic and Cyprus. Social, economic and political aspects and effects of Western Civilization on Turkey and Cyprus. Relations with Middle East.

Bu derste, Türk Ulusu'nun kurtarıcısı, Cumhuriyetin kurucusu, dünyanın ender yetiştirdiği asker ve devlet adamı, devrimci ve düşünür Atatürk'ün hayat hikayesinin yanı sıra, bir imparatorluğun çöküşü, Türk Ulusu'nun Atatürk'ün önderliğinde kahramanlık destanları yaratarak bağımsızlığını savunuşu, genç ve dinamik Türkiye Cumhuriyeti'nin kuruluşu ve bu Cumhuriyetin hızla yükselişi "Türk İnkılabı" adı verilen büyük atılım ve değişikliklerin ne kadar zamana sığdırıldığı ve bu inkılapların önemi vurgulanmakta ve Atatürk İlkeleri anlatılmaktadır.

COMN180 Computer Literacy

This course is an introductory course to computers and their application; the basic components of computers; Random Access Memory (RAM), Read Only Memory (ROM), Central Processing Unit (CPU) and relationship between these hardware are introduced. Operating systems, application software (word processor, power point), Utility Software are introduced. Internet, network connections and the types, digital security and ethics are covered. Social networks and other web-based applications are introduced.

UNIVERSITY PHILOSOPHY ELECTIVE COURSES (UPEC)

COMN115 Sociology

The course makes an introduction to the discipline of sociology and provides an outline of the major sociologists, sociological paradigms and areas of sociological inquiry. It aims at developing students' awareness about the society in which they live, with a due emphasis on sociological perspective and sociology as a scientific discipline. Thus, the course helps the students to develop a sociological outlook and understand what such outlook retains in terms of the founding theories, main sociological approaches, and related discussions in those areas ranging from everyday life, culture and globalization to social stratification and mobility

UNIVERSITY FOREIGN LANGUAGE ELECTIVE COURSES (UFLE)

COMN191 Academic English I

This course is intended for academically oriented students and it aims to bridge the gap between general and academic English. The course aims at developing the skills required for academic study, including note-taking, essay writing, as well as teaching strategies for undertaking research and dealing with unfamiliar academic vocabulary. The course also aims at teaching the features of guided writing, reading strategies such as predicting, skimming, and scanning. At the end of this course the students are expected to be able to; develop strategies, to improve the ability to comprehend complex academic texts, to develop strategies to produce more coherent writing and, make clear, appropriate, relevant notes from academic texts, and to adopt various approaches to deal with new or unknown vocabulary by practising effective use of dictionaries, and through making effective vocabulary records.

COMN192 Academic English II

This course is the continuation of the COMN191 Academic English I course. Similar issues are focused on as in the former course with a higher tone of language. This course integrates all four language skills and teaches students how to integrate skills and content in real-world academic contexts. High-interest and intellectually-stimulating authentic materials are used to familiarize students with academic content. The course also aims at developing the ability to participate in exchanges of information and opinions in the context of the specific field, and to write instructions, descriptions and explanations about topics in the related field. Extra importance is put on teaching student's terminology related to the specific field. (pre-requisite: COMN191)

FOREIGN LANGUAGE OTHER THAN ENGLISH ELECTIVE COURSES (FLEL)

GERM101 German I

This course introduces students to the basics of the German language in speaking, listening, writing and reading through a communicative approach. In addition, communicating in a simple manner, speaking slowly and clearly and is able to demonstrate and understand figures, quantities, times and prices, fill in personal details and basic information on forms.

GERM102 German II

The students will be able to understand what they hear in everyday situations such as simple questions, instructions and messages, as well as messages on an answerphone, public announcements and brief conversations. As well as obtain relevant information from short written messages, public notices and classified advertisements, formulate and respond to common everyday queries and requests. Finally, being able to write a brief personal message.

GERM201 German III

The primary aim of this course is to facilitate the students to master the points of gathering the main information required from short written messages, advertisements, descriptions, letters and simple newspaper articles. Additionally, ask and reply to simple questions in a conversation on topics, make common requests and formulate questions in everyday situations. Furthermore, the students are able to understand and use familiar, everyday expressions and very easy sentences that are aimed at satisfying specific needs.

GERM202 German IV

The purpose of this course is to understand sentences and commonly used expressions associated with topics directly related to his/her direct circumstances (e.g. personal information or information about his/her family, shopping, work, immediate surroundings). Alongside this, make him/herself understood in simple, routine situations dealing with a simple and direct exchange of

information on familiar and common topics. Also can describe his/her background and education, immediate surroundings and other things associated with immediate needs in a simple way. Conjointly, the students' ability to fill in ordinary forms in shops, banks and government offices and write messages about immediate situations will have developed.

FREN151 French

Students will develop essential speaking, listening, reading and writing skills as well as a solid understanding of the structure of the language.

RUS152 Russian

The aim of this course is to introduce students with Russian alphabet, everyday phrases and give general knowledge of Russian grammar.

TECHNICAL ELECTIVE COURSES

TOUR351 Brand Management

Students explore the issues and challenges commonly faced by brand managers. Topics include an introduction to brands and brand management, identifying and establishing brand positioning and values, planning and implementing brand marketing programs, measuring and interpreting brand equity, and growing and sustaining brand equity.

TOUR306 Sustainable Tourism

Definition of sustainable tourism, principles, developments in sustainable tourism, relationship between sustainable tourism and carrying capacity, factors how effects the carrying capacity, strategies of sustainable tourism.

GAST311 Cuisine and Culture

Food is a critical component of culture within any society. This course investigates its impact on lifestyle, commerce, and politics in key global regions. Students learn why and how agriculture, religion, history, and environmental sustainability influence the characteristics of a culture and its food. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently.

OSHE201 Occupational Safety and Health

This course provides information on the theory and history of occupational health and safety, and enforcement of laws that address occupational safety and health globally. It also aims to guide students in understanding the roles and responsibilities of workers, unions and employers. This course also reviews other safety related issues and aspects of recognizing, evaluating, and understanding control of safety and health hazards in the workplace.

UNIVERSITY FREE ELECTIVE COURSES

CFE201 Leadership and Management

In this course, an analysis of theoretical and practical knowledge is made. In this context, basic social and psychological factors associated with the concept of leadership and current theories will be explained and how theoretical knowledge can be applied in terms of leadership and management

functions in organizations will be emphasized. The aim of the course is to provide students with a deep understanding of leadership and management concepts and to develop their own leadership skills.

CFE202 Environment and Sustainable Development

This course provides information on nature and environment along with the sustainability concept, as well as guides students to gain awareness about environmental problems. It aims to inform students about the daily practices that will lead to a more sustainable living. Additionally, knowledge about the global and social effects of all practices on health, environment, safety, and current issues related to the field of their area of study and awareness of the legal consequences of their specific area of practices to solutions are covered.