ECTS

Program Information Package

Program: Gastronomy | Total ECTS: 240 | Date of Issue: 19.11.2026

Program Information

Program Name	Gastronomy
Education Level	Bachelor
Language of Instruction	English
Program Duration	8 Semesters
Maximum Duration	14 Semesters
Head of Program	Doç. Dr. OĞUZ DOĞAN
Internship	Not Required
Total ECTS	240

Admission and Registration Requirements

Students are admitted to the program through the national university entrance examination administered annually by ÖSYM (Student Selection and Placement Center). Placement is based on the Verbal (SÖZ) score type and conducted in accordance with the admission and placement principles determined for the relevant academic year.

Graduation Requirements

Students who choose the Department of Gastronomy and Culinary Arts graduate upon successful completion of the four-year undergraduate program. All students enrolled in the Faculty are required to complete compulsory internships of 60 (sixty) days in the summer term of the second year and 60 (sixty) days in the summer term of the third year, totaling 120 (one hundred twenty) days.Pursuant to Article 40 of the University’s Associate and Undergraduate Education and Examination Regulations, a student is entitled to receive a Bachelor’s degree from the relevant program provided that he or she has successfully completed all courses included in the curriculum of the registered program, achieved a cumulative grade point average of at least 2.00 out of 4.00, and earned a minimum total of 240 ECTS credits.

Graduation Requirements

Students who choose the Department of Gastronomy and Culinary Arts graduate upon successful completion of the four-year undergraduate program. All students enrolled in the Faculty are required to complete compulsory internships of 60 (sixty) days in the summer term of the second year and 60 (sixty) days in the summer term of the third year, totaling 120 (one hundred twenty) days. In accordance with the University’s Associate and Undergraduate Education and Examination Regulation, a student is entitled to receive a Bachelor’s degree provided that all courses included in the curriculum of the registered program have been successfully completed, a cumulative grade point average of at least 2.00 out of 4.00 has been achieved, and a minimum of 240 ECTS credits has been earned.

Occupational Profiles of Graduates

Graduates of the Department of Gastronomy and Culinary Arts are employed in various fields of the tourism and food and beverage sector in accordance with their competencies and career expectations. Career opportunities available to graduates include positions in restaurants and cafés, hotel kitchens, catering companies, public institutions (such as the Ministry of Culture and Tourism, municipalities, and public education centers), teaching positions in Anatolian Vocational High Schools of Hotel Management and Tourism, academic careers, entrepreneurial ventures, food and culinary styling, food safety and inspection, media and publishing (including gastronomy writing and social media content creation), as well as other private sector organizations. Graduates with foreign language proficiency also have opportunities to work abroad, particularly on cruise ships and in international enterprises.In the spring semester of the fourth year, students participate in the “Management Shadowing” program, through which they work three days per week on a full-time basis alongside a manager in the industry. This practice enables students to observe decision-making processes firsthand and actively participate in managerial functions. The program supports students in adapting quickly to professional life, enhancing leadership awareness, and taking their first significant steps toward their careers.In addition, the University offers an elective Cooperative Education program that extends throughout both the fall and spring semesters of the fourth year. Within this model, students work full-time in the industry while continuing their academic studies, thereby integrating theoretical knowledge with professional practice. This structure enables students to gain substantial sectoral experience and develop professional networks prior to graduation.

About the Program

The language of instruction of the program is English. The undergraduate program has a duration of four (4) years and consists of eight semesters. Upon successful completion of all program requirements, graduates are awarded a Bachelor’s Degree in Gastronomy and Culinary Arts. Excluding the English preparatory year, students are required to complete the program within a maximum period of seven (7) years, starting from the semester in which courses in the registered program are first offered, regardless of whether they are enrolled in each semester.

Exams, Assessment and Evaluation

Examinations are conducted in accordance with the Antalya Bilim University Associate and Undergraduate Education and Examination Regulation and include midterm examinations, final examinations, make-up examinations, exemption examinations, additional examinations, and single-course examinations. These examinations may be administered in written, oral, written and oral, and/or practical formats. In particular, examinations in practice-based courses are conducted in a format consistent with the nature of the course.All examinations within the Department of Gastronomy and Culinary Arts are carried out in line with the Antalya Bilim University Associate and Undergraduate Education and Examination Regulation and the Antalya Bilim University Directive on Examination and Academic Assessment. Semester and final assessments are evaluated out of 100 points, and examination results are announced through the Student Information System (SIS).Students’ academic standing is determined at the end of each semester through the calculation of their cumulative grade point average (CGPA). Beginning from the end of the second semester, students with a CGPA of 2.00 or above are considered academically successful, while those with a CGPA of 1.99 or below are regarded as academically unsuccessful. Students who fail a course included in the program curriculum are required to retake the course in the first semester in which it is offered. A student is not eligible for graduation unless all failed courses have been successfully completed, even if all other graduation requirements have been fulfilled.

Program Educational Objectives

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To educate individuals who possess the knowledge, skills, and competencies required to work in national and international gastronomy settings, as well as in professional kitchens and food and beverage establishments.To educate inquisitive and creative individuals who can develop innovative and culturally sensitive food and beverage services in line with sustainability principles.To educate individuals with strong entrepreneurship, leadership, and communication skills who can advance to managerial positions or become business owners in the sector.To educate professionals who are committed to professional ethical values, sensitive to the environment and society, and possess a strong sense of responsibility.

Recognition of Prior Learning

Students are admitted to the department through central placement conducted by ÖSYM, as well as through inter-institutional transfers (domestic and international) based on academic achievement, and transfers carried out on the basis of central placement scores, in accordance with the relevant regulations.Students admitted to the department may request the recognition and transfer of courses successfully completed in previously attended associate or undergraduate programs. Such requests must be submitted in writing to the Faculty Secretariat at the beginning of the academic year in which the student will commence their studies, following the successful completion of the compulsory English preparatory program or fulfillment of the relevant exemption requirements. An official transcript must be attached to the petition.Course recognition procedures are carried out in accordance with the principles determined by the Faculty Board of Tourism and the commissions appointed by the Board. Course content and ECTS credit workload are taken into consideration during the evaluation process.

Transition to Higher Degree Programs

Graduates who obtain a Bachelor’s degree from the program may apply to master’s and doctoral programs, primarily in Gastronomy and Culinary Arts as well as Tourism Management and related fields.

Program Outcomes

PÇ-1 Recognizes, interprets, and applies national and international standards regarding occupational safety, worker health, environmental protection, food safety, and quality control relevant to the field.

PÇ-2 Manages menu planning, cost control, and financial analysis processes in food and beverage operations through effective use of management functions.

PÇ-3 Employs an aesthetic and artistic perspective in professional practices and performs sensory analysis of food products.

PÇ-4 Applies preparation, cooking, presentation, and service techniques for food and beverages.

PÇ-5 Understands, applies, and develops classical and modern culinary practices and cooking methods.

PÇ-6 Manages the product life cycle effectively—from raw material to consumption—by considering the properties and nutritional values of foods.

PÇ-7 Compares Turkish and world cuisines and prepares and applies recipes specific to diverse culinary cultures.

PÇ-8 Produces innovative solutions to evolving consumer expectations and develops original products and services.

PÇ-9 Conducts research in the field of gastronomy, analyzes scientific data, and develops projects and reports.

PÇ-10 Effectively utilizes information and communication technologies, software, and culinary-related photography and videography techniques.

PÇ-11 Acts responsibly and produces solutions regarding sustainable kitchen practices, environmentally friendly production, and consumption processes.

PÇ-12 Meslektaşları ve misafirlerle etkili iletişim kurar, farklı kültürlerle etkileşimde profesyonel davranır.

PÇ-13 Communicates effectively with colleagues and guests and behaves professionally in intercultural interactions.

PÇ-14 Upholds ethical values in professional and social life and acts in compliance with food ethics and legal regulations.

NQF Matrix

Subject Area Level 6 (Bachelor's Degree)	No	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Bilgi	1	x	x	x	x	x	x	x	–	x	x	x	–	–	x
Beceriler	1	x	x	–	x	x	x	x	x	–	x	x	x	–	x
	2	–	x	x	–	x	x	x	x	x	x	x	x	x	x
Bağımsız Çalışabilme ve Sorumluluk Alabilme Yetkinliği	1	–	x	–	–	–	–	–	x	x	–	x	x	x	–
	2	–	x	–	–	–	–	–	x	–	–	x	x	x	–
	3	–	x	–	–	–	–	–	x	x	x	–	x	x	–
Öğrenme Yetkinliği	1	–	–	–	–	–	–	–	–	x	x	x	–	–	x
	2	–	–	–	–	–	–	–	–	x	x	–	x	–	–
	3	–	–	–	–	–	–	–	x	x	x	x	–	–	–
İletişim ve Sosyal Yetkinlik	1	–	–	–	–	–	–	–	–	x	x	x	–	x	x
	2	–	–	–	–	–	–	–	–	x	x	–	–	x	–
	3	–	–	x	–	–	–	x	x	–	–	x	x	x	x
	4	–	–	–	–	–	–	–	–	–	–	–	–	x	–
	5	–	–	–	–	–	–	–	–	–	x	–	–	–	–
Alana Özgü Yetkinlik	1	–	–	–	–	–	–	–	x	x	x	x	–	x	x
	2	x	–	–	–	–	–	–	–	–	–	x	–	–	x
	3	–	–	–	–	–	–	x	–	–	–	x	–	x	x
	4	–	–	x	–	–	–	–	x	x	x	x	–	–	–
	5	x	x	–	–	–	–	–	–	–	–	x	–	–	x

Course Plan

2025 Gastronomi ve Mutfak Sanatları

Semester 1

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 1001	Basics of Gastronomy	3	0	0	3	4	English
GMS 1003	Food Science	3	0	0	3	4	English
GMS 1005	Food Safety and Hygiene	3	0	0	3	5	English
GMS 1007	Basics Office Programmes	1	2	0	2	5	English
GMS 1009	Basic Mathematic	3	0	0	3	5	English
GMS 101	Academic English-I	3	0	0	3	3	English
TURK 101	Turkish Language I	2	0	0	2	2	Turkish
HIST 101a	Atatürk's Principles and Revolution History I	2	0	0	2	2	English

Semester 2

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 102	Academic English-II	3	0	0	3	3	English
HIST 102	Atatürk's Principles and Revolution History II	2	0	0	2	2	Turkish
TURK 102	Turkish Language II	2	0	0	2	2	Turkish
GMS 1002	Introduction to Kitchen Practices	2	2	0	3	6	English
GMS 1004	Nutrition	3	0	0	3	5	English
GMS 1006	Basic Art Education	2	1	0	3	6	English
GMS 1008	Management and Oragnization in Gastronomy	3	0	0	3	6	English

Semester 3

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 2001	Kitchen Practices I	1	3	0	3	6	English
GMS 2003	Food History	3	0	0	3	3	English
GMS 2005	Breads	1	3	0	3	4	English

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 2007	Beverages	3	0	0	3	4	English
TRM 2005	Introduction to Marketing	3	0	0	3	5	English
NAE 201y	Non-Field Foreign Language I	0	0	0	0	3	-
TRM 2001	Food and Beverage Management	3	0	0	3	5	English

Semester 4

Code	Course Name	L	P	Lab	Credit	ECTS	Language
NAE 202y	Non-Field Foreign Language II	0	0	0	0	3	-
TRM 2004	Cost Management	2	1	0	3	5	English
GMS 2000	Internship I	0	2	0	1	10	English
GMS 2002	Kitchen Practices II	1	3	0	3	5	English
GMS 2004	Menu Planning	3	0	0	3	3	English
GMS 2006	Pastry	1	3	0	3	4	English

Semester 5

Code	Course Name	L	P	Lab	Credit	ECTS	Language
NAE 301y	Non-Field Foreign Language III	0	0	0	0	3	-
GMS 3001	Kitchen Practices III	1	3	0	3	6	English
GMS 3003	Foods and Their Specifications	3	0	0	3	4	English
GMS 3007	Food Culture	3	0	0	2	4	English
GMS 3105	Regional Cuisines	1	3	0	3	5	English
GMS 3X3	Area Elective Course	0	0	0	0	4	-
GMS 3X1	Area Elective Course	0	0	0	0	4	-

Semester 6

Code	Course Name	L	P	Lab	Credit	ECTS	Language
NAE 302y	Non-Field Foreign Language IV	0	0	0	0	3	-
GMS 3000	Internship II	0	2	0	1	10	English
GMS 3X4	Area Elective Course	0	0	0	0	4	-

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 3X2	Area Elective Course	0	0	0	0	4	-
GMS 3102	Kitchen Practices IV	1	3	0	3	4	English
GMS 3104	Turkish Cuisine	1	3	0	3	3	English
CPL 101	Career Planning	1	0	0	1	2	English

Semester 7

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 4X1	Area Elective Course	0	0	0	0	5	-
GMS 4X3	Area Elective Course	0	0	0	0	4	-
GMS 4X3	Area Elective Course	0	0	0	0	4	-
GMS 4X1	Area Elective Course	0	0	0	0	5	-
GMS 4X3	Area Elective Course	0	0	0	0	4	-
GMS 4X1	Area Elective Course	0	0	0	0	5	-
NAE 1000	University Elective Courses	0	0	0	0	3	-

Semester 8

Code	Course Name	L	P	Lab	Credit	ECTS	Language
GMS 4X4	Area Elective Course	0	0	0	0	5	-
GMS 4X2	Area Elective Course	0	0	0	0	5	-
GMS 4X4	Area Elective Course	0	0	0	0	5	-
GMS 4X2	Area Elective Course	0	0	0	0	5	-
GMS 4X4	Area Elective Course	0	0	0	0	5	-
GMS 4X4	Area Elective Course	0	0	0	0	5	-

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