



T.C.  
AFYON KOCATEPE ÜNİVERSİTESİ  
Öğrenci İşleri Daire Başkanlığı



Sayı :E-70813604-050.04-388204

Konu : Senato Kararı

28.08.2025

TURİZM FAKÜLTESİ DEKANLIĞINA

Fakülteniz **Turizm ve Gastronomi Yönetimi Programları Programı (İngilizce)** ders müfredatının kabul edildiğine ilişkin Üniversitemiz Senatosunun almış olduğu 20.08.2025 tarih ve 2025/64 sayılı kararının birer suretleri ilişikte gönderilmiştir.

Bilgilerinizi ve gereğini rica ederim.

Prof.Dr. Murat PEKER  
Rektör V.

Ek:1-Senato kararı ( 7 sayfa )

Bu belge, güvenli elektronik imza ile imzalanmıştır.

Belge Doğrulama Kodu :BSC68UM277

Belge Takip Adresi :  
<https://turkiye.gov.tr/ebd?eK=5381&eD=BSC68UM277&eS=388204>

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Unvanı: Şef



TOPLANTI SAYISI:09

KARAR TARİHİ: 20.08.2025

## KARAR 2025/64

Turizm Fakültesi bünyesinde Turizm ve Gastronomi Yönetimi Programları Bölümü altında yeni açılan **Turizm ve Gastronomi Yönetimi Programları Programı (İngilizce)** müfredatının aşağıda belirtildiği şekilde 2025-2026 Eğitim-Öğretim yılından itibaren uygulanmasının uygunluğuna katılanların oy birliği ile karar verildi.

**AFYON KOCATEPE ÜNİVERSİTESİ**  
**TURİZM FAKÜLTESİ**  
**TURİZM VE GASTRONOMİ YÖNETİMİ PROGRAMLARI PROGRAMI (İNGİLİZCE)**  
**MÜFREDATI**

**FACULTY OF TOURISM**  
**DEPARTMENT OF TOURISM AND GASTRONOMY MANAGEMENT PROGRAMS**  
**PROGRAM OF TOURISM AND GASTRONOMY MANAGEMENT PROGRAMS**

FIRST SEMESTER						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	TOURISM AND TOURISM MANAGEMENT	3	0	3	3	4
2	SUSTAINABILITY	3	0	3	3	4
3	INTRODUCTION TO ECONOMICS	3	0	3	3	3
4	OCCUPATIONAL HEALTH AND SAFETY	3	0	3	3	3
5	FOOD SAFETY AND HYGIENE	3	0	3	3	4
6	INTRODUCTION TO GASTRONOMY	3	0	3	3	4
7	RUSSIAN I	4	0	4	4	5
8	ELECTIVE I	2	0	2	2	3
	<b>TOTAL</b>	24	0	24	24	30
ELECTIVE I COURSE GROUP (Choose 1)						
1	CRITICAL THINKING	2	0	2	2	3
2	KITCHEN TOOLS AND EQUIPMENT	2	0	2	2	3
3	SPECIAL INTEREST TOURISM	2	0	2	2	3

SECOND SEMESTER						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	MARKETING MANAGEMENT	3	0	3	3	3
2	ETHICS	2	0	2	2	3
3	BUSINESS MATHEMATICS	3	0	3	3	3
4	BASIC CULINARY TECHNIQUES AND PRACTICES	3	1	4	3,5	5
5	ROOMS DIVISION MANAGEMENT	3	1	4	3,5	5
6	LABOR LAW	2	0	2	2	3

ASLI GİBİDİR  
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7	RUSSIAN II	4	0	4	4	5
8	ELECTIVE II	2	0	2	2	3
	<b>TOTAL</b>	22	2	24	23	30
<b>ELECTIVE II COURSE GROUP (Choose 1)</b>						
1	SOCIAL BEHAVIOR AND PROTOCOL KNOWLEDGE	2	0	2	2	3
2	TOURISM AND GASTRONOMY GEOGRAPHY OF TÜRKİYE	2	0	2	2	3
3	ACCESSIBLE TOURISM	2	0	2	2	3

<b>THIRD SEMESTER</b>						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	HUMAN RESOURCES MANAGEMENT	3	0	3	3	4
2	FOOD AND BEVERAGE MANAGEMENT AND SERVICE	2	1	3	2,5	4
3	KITCHEN MANAGEMENT	3	0	3	3	4
4	PURCHASING AND COST ANALYSIS	3	0	3	3	3
5	INTRODUCTION TO ACCOUNTING	3	0	3	3	4
6	PRINCIPLES OF NUTRITION AND MENU MANAGEMENT	3	0	3	3	3
7	RUSSIAN III	4	0	4	4	5
8	ELECTIVE III	2	0	2	2	3
	<b>TOTAL</b>	23	1	24	23,5	30
<b>ELECTIVE III COURSE GROUP (Choose 1)</b>						
1	GASTRODIPLOMACY	2	0	2	2	3
2	HISTORY OF GASTRONOMY	2	0	2	2	3
3	HOSPITALITY ARCHITECTURE	2	0	2	2	3

<b>FOURTH SEMESTER</b>						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	VOCATIONAL TRAINING IN BUSINESS I*	5	15	20	12,5	30
	<b>TOTAL</b>	5	15	20	12,5	30

<b>FIFTH SEMESTER**</b>						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
<b>COMPULSORY COURSE GROUP FOR TOURISM MANAGEMENT</b>						
1	ORGANIZATIONAL BEHAVIOR	3	0	3	3	4
2	FINANCIAL MANAGEMENT	3	0	3	3	4

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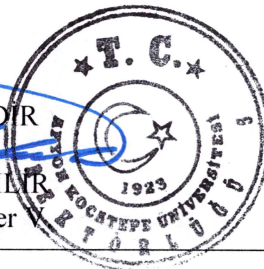


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3	MANAGEMENT AND ORGANIZATION IN TOURISM ENTERPRISES	3	0	3	3	4
4	TOURISM ECONOMICS	3	0	3	3	4
5	RUSSIAN IV	4	0	4	4	5
6	ELECTIVE IV	2	0	2	2	3
7	ELECTIVE V	2	0	2	2	3
8	ELECTIVE VI	2	0	2	2	3
	<b>TOTAL</b>	22	0	22	22	30
<b>ELECTIVE IV, V AND VI TOURISM MANAGEMENT COURSE GROUP (Choose 3)</b>						
1	SCIENTIFIC RESEARCH METHODS	2	0	2	2	3
2	ENTREPRENEURSHIP	2	0	2	2	3
3	FRONT OFFICE AUTOMATION SYSTEMS	2	1	3	2,5	3
4	EVENT MANAGEMENT	2	0	2	2	3
5	YACHT AND MARINA MANAGEMENT	2	0	2	2	3
6	INFORMATION MANAGEMENT AND DIGITALIZATION IN TOURISM	2	0	2	2	3
7	FAITH TOURISM	2	0	2	2	3
8	SUSTAINABLE TOURISM	2	0	2	2	3
9	EXPERIENTIAL MARKETING	2	0	2	2	3
10	CULTURAL HERITAGE MANAGEMENT	2	0	2	2	3
11	TRAVEL AGENCY AND TOUR OPERATION	2	1	3	2,5	3
12	CUSTOMER RELATIONS MANAGEMENT	2	0	2	2	3
13	FACILITY MANAGEMENT AND DESIGN	2	0	2	2	3
14	CONSUMER BEHAVIOR IN TOURISM	2	0	2	2	3
15	REVENUE MANAGEMENT	2	0	2	2	3
16	INTERNATIONAL MARKETING	2	0	2	2	3
17	PRODUCT DEVELOPMENT IN TOURISM	2	0	2	2	3
18	MUSEUM AND ARCHAEOLOGICAL SITE MANAGEMENT	2	0	2	2	3
19	AIRLINE MANAGEMENT	2	0	2	2	3
20	PROMOTION AND SALES DEVELOPMENT	2	0	2	2	3
21	NON-DEPARTMENTAL COURSE	2	0	2	2	3

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COMPULSORY COURSE GROUP FOR GASTRONOMY AND CULINARY ARTS						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	FOOD SCIENCE AND TECHNOLOGY	2	0	2	2	4
2	KITCHEN PRACTICES	2	2	4	3	4
3	TURKISH CUISINE	2	2	4	3	4
4	PASTRY AND BAKERY	2	2	4	3	4
5	RUSSIAN IV	4	0	4	4	5
6	ELECTIVE IV	2	0	2	2	3
7	ELECTIVE V	2	0	2	2	3
8	ELECTIVE VI	2	0	2	2	3
	<b>TOTAL</b>	18	6	24	21	30
ELECTIVE IV, V AND VI GASTRONOMY AND CULINARY ARTS COURSE GROUP (Choose 3)						
1	BASIC CHOCOLATE MAKING TECHNIQUES	2	1	3	2,5	3
2	ENTREPRENEURSHIP	2	0	2	2	3
3	WASTE MANAGEMENT IN FOOD AND BEVERAGE OPERATIONS	2	0	2	2	3
4	REVENUE MANAGEMENT	2	0	2	2	3
5	FOOD SCIENCES	2	0	2	2	3
6	AGRICULTURAL SOCIOLOGY	2	0	2	2	3
7	EVENT MANAGEMENT	2	0	2	2	3
8	INTERNATIONAL MARKETING	2	0	2	2	3
9	STREET FOODS	2	1	3	2,5	3
10	CULTURAL HERITAGE MANAGEMENT	2	0	2	2	3
11	STRESS AND TEAM MANAGEMENT IN THE KITCHEN	2	0	2	2	3
12	FOOD WRITING AND PUBLISHING	2	0	2	2	3
13	FACILITY MANAGEMENT AND DESIGN	2	0	2	2	3
14	DIGITAL MARKETING	2	0	2	2	3
15	GARDE MANGER	2	1	3	2,5	3
16	BANQUET MANAGEMENT AND ORGANIZATION	2	0	2	2	3
17	SCIENTIFIC RESEARCH METHODS	2	0	2	2	3
18	BEVERAGE CULTURE	2	0	2	2	3
19	REGIONAL CUISINES	2	1	3	2,5	3
20	OTTOMAN CUISINE	2	1	3	2,5	3
21	NON-DEPARTMENTAL COURSE	2	0	2	2	3

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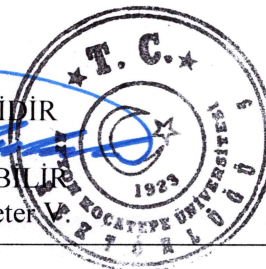
## SIXTH SEMESTER

NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	VOCATIONAL TRAINING IN BUSINESS II*	5	15	20	12,5	24
2	TURKISH LANGUAGE I	2	0	2	2	2
3	ATATÜRK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION I	2	0	2	2	2
4	CAREER PLANNING	1	0	1	1	2
	<b>TOTAL</b>	10	15	25	17,5	30

## SEVENTH SEMESTER

NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
<b>COMPULSORY COURSE GROUP FOR TOURISM MANAGEMENT</b>						
1	STRATEGIC MANAGEMENT IN TOURISM	3	0	3	3	4
2	DESTINATION MARKETING AND MANAGEMENT	3	0	3	3	4
3	TOURISM LEGISLATION	3	0	3	3	4
4	SOCIOLOGY OF TOURISM	3	0	3	3	4
5	RUSSIAN V	4	0	4	4	5
6	ELECTIVE VII	2	0	2	2	3
7	ELECTIVE VIII	2	0	2	2	3
8	ELECTIVE IX	2	0	2	2	3
	<b>TOTAL</b>	22	0	22	22	30
<b>ELECTIVE VII, VIII AND IX TOURISM MANAGEMENT COURSE GROUP (Choose 3)</b>						
1	DIGITAL MARKETING	2	0	2	2	3
2	HOTEL MANAGEMENT	2	0	2	2	3
3	RECREATION MANAGEMENT	2	0	2	2	3
4	INTERNATIONAL TOURISM MANAGEMENT	2	0	2	2	3
5	INNOVATION MANAGEMENT	2	0	2	2	3
6	INVESTMENT AND PROJECT ANALYSIS IN TOURISM	2	0	2	2	3
7	STRESS MANAGEMENT	2	0	2	2	3
8	HEALTH TOURISM	2	0	2	2	3
9	CURRENT ISSUES AND CONTEMPORARY MANAGEMENT APPROACHES IN TOURISM	2	0	2	2	3
10	TOUR PLANNING AND MANAGEMENT	2	0	2	2	3
11	TOURISM POLICY AND PLANNING	2	0	2	2	3
12	QUALITY MANAGEMENT IN TOURISM	2	0	2	2	3

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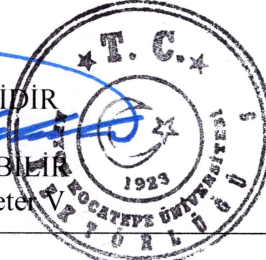
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13	LEADERSHIP IN TOURISM ENTERPRISES	2	0	2	2	3
14	TOURISM AND ENVIRONMENT	2	0	2	2	3
15	DESTINATION BRANDING	2	0	2	2	3
16	DIGITALIZATION AND ARTIFICIAL INTELLIGENCE IN TOURISM	2	0	2	2	3
17	INTERNATIONAL FINANCE	2	0	2	2	3
18	GAMIFICATION IN TOURISM	2	0	2	2	3
19	NON-DEPARTMENTAL COURSE	2	0	2	2	3

COMPULSORY COURSE GROUP FOR GASTRONOMY AND CULINARY ARTS						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	CULINARY SCIENCE AND ARTS	2	0	2	2	4
2	FOOD LEGISLATION	2	0	2	2	4
3	WORLD CUISINES	2	2	4	3	4
4	ADVANCED CULINARY APPLICATIONS	2	2	4	3	4
5	RUSSIAN V	4	0	4	4	5
6	ELECTIVE VII	2	0	2	2	3
7	ELECTIVE VIII	2	0	2	2	3
8	ELECTIVE IX	2	0	2	2	3
	<b>TOTAL</b>	18	4	22	20	30
ELECTIVE VII, VIII AND IX GASTRONOMY AND CULINARY ARTS COURSE GROUP (Choose 3)						
1	GASTRONOMY TRENDS AND CONSUMER BEHAVIOR	2	0	2	2	3
2	AUTOMATION SYSTEMS IN FOOD AND BEVERAGE OPERATIONS	2	1	3	2,5	3
3	OLIVE AND OLIVE OIL	2	0	2	2	3
4	FOOD CULTURE AND SOCIETY	2	0	2	2	3
5	REGIONAL AND ARTISAN BREAD	2	1	3	2,5	3
6	RESEARCH AND DEVELOPMENT IN THE KITCHEN	2	0	2	2	3
7	SEAFOOD	2	1	3	2,5	3
8	GASTRONOMY TOURISM	2	0	2	2	3
9	OILS, SAUCES AND SPICES	2	0	2	2	3
10	VOLUNTEERING ACTIVITIES	2	0	2	2	3
11	NEW MEDIA AND GASTRONOMY	2	0	2	2	3
12	ANATOMY AND HUMAN PHYSIOLOGY	2	0	2	2	3
13	TRADITIONAL FERMENTED PRODUCTS	2	0	2	2	3
14	PRODUCT DEVELOPMENT AND SENSORY ANALYSIS IN GASTRONOMY	2	1	3	2,5	3
15	LOCAL CULINARY CULTURE	2	0	2	2	3
16	DIGITALIZATION AND ARTIFICIAL INTELLIGENCE IN GASTRONOMY	2	0	2	2	3

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17	SPECIAL DIET CUISINES	2	1	3	2,5	3
18	CREATIVE CULINARY APPLICATIONS	2	1	3	2,5	3
19	NON-DEPARTMENTAL COURSE	2	0	2	2	3

EIGHTH SEMESTER						
NO	COURSE NAME	THEORETICAL	APPLICATION	TOTAL	NATIONAL CREDIT	ECTS
1	MANAGERIAL TRAINING IN BUSINESS***	5	15	20	12,5	26
2	TURKISH LANGUAGE II	2	0	2	2	2
3	ATATÜRK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION II	2	0	2	2	2
	<b>TOTAL</b>	9	15	24	16,5	30

GENERAL TOTAL FOR TOURISM MANAGEMENT	
TOTAL NUMBER OF THEORETICAL COURSE HOURS	137
TOTAL NUMBER OF APPLICATION COURSE HOURS	48
TOTAL NUMBER OF ELECTIVE COURSE HOURS	18
TOTAL ELECTIVE COURSE ECTS CREDITS	27
TOTAL INTERNSHIP ECTS CREDITS	-
TOTAL ECTS CREDITS	240
APPLICATION COURSE HOURS/ TOTAL COURSE HOURS (%)	25
TOTAL ELECTIVE COURSE ECTS CREDITS/ TOTAL ECTS CREDITS (%)	11

GENERAL TOTAL FOR GASTRONOMY AND CULINARY ARTS	
TOTAL NUMBER OF THEORETICAL COURSE HOURS	129
TOTAL NUMBER OF APPLICATION COURSE HOURS	58
TOTAL NUMBER OF ELECTIVE COURSE HOURS	18
TOTAL ELECTIVE COURSE ECTS CREDITS	27
TOTAL INTERNSHIP ECTS CREDITS	-
TOTAL ECTS CREDITS	240
APPLICATION COURSE HOURS/ TOTAL COURSE HOURS (%)	31
TOTAL ELECTIVE COURSE ECTS CREDITS/ TOTAL ECTS CREDITS (%)	11

\*: The students' professional internships are rotation-based; the duration of their placements in various departments and the subjects they will cover will be predetermined.

\*\* : As the curriculum for the Department of Tourism and Gastronomy Management Programs will vary based on the student's specialization in either Tourism Management or Gastronomy and Culinary Arts, the student must continue with the specialization chosen in the 5th semester for the 6th, 7th, and 8th semesters.

\*\*\*: Students' management training will be conducted as part of an assistant manager program under the supervision of department managers, and the duration of their time in each department and the topics they will learn will be predetermined.

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