

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

| 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 |
| | TOTAL | 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 |
| 7 | RUSSIAN II | 4 | 0 | 4 | 4 | 5 |
| 8 | ELECTIVE II | 2 | 0 | 2 | 2 | 3 |
| | TOTAL | 22 | 2 | 24 | 23 | 30 |
| ELECTIVE II COURSE GROUP (Choose 1) | | | | | | |
| 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 |

| THIRD SEMESTER | | | | | | |
|----------------|---|-------------|-------------|-----------|-----------------|-----------|
| 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 |
| | TOTAL | 23 | 1 | 24 | 23,5 | 30 |
| | ELECTIVE III COURSE GROUP (Choose 1) | | | | | |
| 1 | GASTRODIPLOMACY | 2 | 0 | 2 | 2 | 3 |
| 2 | HISTORY OF GASTRONOMY | 2 | 0 | 2 | 2 | 3 |
| 3 | HOSPITALITY ARCHITECTURE | 2 | 0 | 2 | 2 | 3 |

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

| FIFTH SEMESTER** | | | | | | |
|---|--|-------------|-------------|-----------|-----------------|-----------|
| NO | COURSE NAME | THEORETICAL | APPLICATION | TOTAL | NATIONAL CREDIT | ECTS |
| COMPULSORY COURSE GROUP FOR TOURISM MANAGEMENT | | | | | | |
| 1 | ORGANIZATIONAL BEHAVIOR | 3 | 0 | 3 | 3 | 4 |
| 2 | FINANCIAL MANAGEMENT | 3 | 0 | 3 | 3 | 4 |
| 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 |
| | TOTAL | 22 | 0 | 22 | 22 | 30 |
| ELECTIVE IV, V AND VI TOURISM MANAGEMENT COURSE GROUP (Choose 3) | | | | | | |
| 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 |

| 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 |
| | TOTAL | 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 |

| 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 |
| | TOTAL | 10 | 15 | 25 | 17,5 | 30 |

| SEVENTH SEMESTER | | | | | | |
|------------------|---|-------------|-------------|-----------|-----------------|-----------|
| NO | COURSE NAME | THEORETICAL | APPLICATION | TOTAL | NATIONAL CREDIT | ECTS |
| | COMPULSORY COURSE GROUP FOR TOURISM MANAGEMENT | | | | | |
| 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 |
| | TOTAL | 22 | 0 | 22 | 22 | 30 |
| | ELECTIVE VII, VIII AND IX TOURISM MANAGEMENT COURSE GROUP (Choose 3) | | | | | |
| 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 |
| 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 |
| | TOTAL | 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 |
| 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 |
| | TOTAL | 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.