



YALOVA UNIVERSITY

2018/2019 ACADEMIC YEAR COURSE PLAN

YALOVA COMMUNITY COLLEGE: Department of Hotel, Restaurant and Catering Services

DEPARTMENTS : Culinary Program

I. SEMESTER/ AUTUMN					II. SEMESTER/SPRING						
CODE	COURSE TITLE	Hours		Credit	ECTS	CODE	COURSE TITLE	Hours		Credit	ECTS
		T	P					T	P		
YAŞ 101	COOKING METHODS I	2	2	3	5	YAŞ 102	COOKING METHODS II	2	2	3	5
YAŞ 103	Kitchen Products	3	1	3,5	4	YAŞ 104	KITCHEN VARIETIES	3	1	3,5	4
YAŞ 105	MENÜ PLANNING	2	1	2,5	3	YTO 104	VOCATIONAL FOREIGN LANGUAGE -II	2	1	2,5	4
YTO 103	VOCATIONAL FOREIGN LANGUAGE -I	2	1	2,5	4	YAŞ 108	PASTRY PRODUCTS-II	3	1	3,5	4
YAŞ 109	PASTRY PRODUCTS-I	3	1	3,5	4	YAŞ 110	WORLD CUISINE I	3	1	3,5	4
YAŞ 111	GENERAL TOURISM	2	0	2	3	YAŞ 112	FOOD AND BEVERAGE SERVICE KNOWL	2	1	2,5	3
YAŞ 113	HYGIENE AND SANITATION	2	0	2	2	YAŞ 114	QUALITY MANAGEMENT IN KITCHEN	2	0	2	3
YIG101	OCCUPATIONAL HEALTH AND SAFETY	2	0	2	3	YAŞ 116	FOOD AND BEVERAGE COST CONTROL	2	0	2	3
YAŞ 117	FOOD TECHNOLOGY	2	0	2	2						
Total Credit		20	6	23	30	Total Credit		19	7	22,5	30
III. SEMESTER/ AUTUMN					IV. SEMESTER/ SPRING						
CODE	COURSE TITLE	Hours		Credit	ECTS	CODE	COURSE TITLE	Hours		Credit	ECTS
		T	P					T	P		
AİB 201	Atatürk's Principles and the History of	2	0	0	3	AİB 202	Atatürk's Principles and the History of	2	0	0	3
TDB 201	Turkish Language-I	2	0	0	3	TDB202	Turkish Language-II	2	0	0	3
TDB 201	Foreign Language (English)-I	2	0	0	3	YDB202	Foreign Language (English)-II	2	0	0	3
	ELECTIVE COURSE*				21		ELECTIVE COURSE*				21
Total Credit		6	0	0	30	Total Credit		6	0	0	30

III. SEMESTER/ AUTUMN ELECTIVE COURSE					IV. SEMESTER/ SPRING ELECTIVE COURSE						
CODE	COURSE TITLE	Hours		Credit	ECTS	CODE	COURSE TITLE	Hours		Credit	ECTS
		T	P					T	P		
IGE 201	WORKPLACE EDUCATION (Distance Education) **	6	14	13	21	IGE 202	WORKPLACE EDUCATION (Distance Education) **	6	14	13	21
YTO117	GUEST COMMUNICATION	2	0	2	3	YTO117	GUEST COMMUNICATION	2	0	2	3
YTO271	MANAGEMENT AND ORGANIZATION	2	0	2	3	YTO270	MANAGEMENT AND ORGANIZATION	2	0	2	3
YAŞ 257	FIRST AID	2	0	2	3	YAŞ 256	FIRST AID	2	0	2	3
YAŞ 259	KITCHEN ORGANIZATION	2	0	2	3	YAŞ 258	KITCHEN ORGANIZATION	2	0	2	3
YAŞ 263	BANQUET AND SERVICE MANAGEMEN	2	0	2	3	YAŞ 262	BANQUET AND SERVICE MANAGEMENT	2	0	2	3
YTO113	TOURISM LEGISLATION	2	0	2	3	YTO113	TOURISM LEGISLATION	2	0	2	3
YTO275	BUSINESS ETHICS IN TOURISM	2	0	2	3	YTO274	BUSINESS ETHICS IN TOURISM	2	0	2	3
MAT201	MATH	3	0	3	3	MAT202	MATH	3	0	3	3
YAŞ 271	RESEARCH METHOD AND TECHNIQUES	2	0	2	3	YAŞ 270	RESEARCH METHOD AND TECHNIQUES	2	0	2	3
YGI201	ENTREPRENEURSHIP	3	0	3	3	YIG202	ENTREPRENEURSHIP	3	0	3	3
YTO263	II. FOREIGN LANGUAGE	3	0	3	3	YTO262	II. FOREIGN LANGUAGE	3	0	3	3
YTO259	HUMAN RESOURCES MANAGEMENT	2	0	2	3	YTO258	HUMAN RESOURCES MANAGEMENT	2	0	2	3
YAŞ 279	HISTORY OF GASTRONOMY	2	0	2	3	YAŞ 278	HISTORY OF GASTRONOMY	2	0	2	3
YAŞ 281	COLD KITCHEN	3	1	3,5	4	YAŞ 280	COLD KITCHEN	3	1	3,5	4
YAŞ 283	WORLD CUISINE II	3	1	3,5	4	YAŞ 282	WORLD CUISINE II	3	1	3,5	4
YAŞ 285	REGIONAL KITCHEN	3	1	3,5	4	YAŞ 284	REGIONAL KITCHEN	3	1	3,5	4
YAŞ 287	BANQUET KITCHEN	3	1	3,5	4	YAŞ 286	BANQUET KITCHEN	3	1	3,5	4
Total Credit		18	56	76	76	Total Credit		18	56	76	76

* II* III. and IV. It is necessary to take the Workplace Training course which has the ECTS value 21 in any one of the semesters. In the other semester, elective courses are taken as the ECTS value 21.

** Workplace Training course will be given as Distance Education because the student is in the business.

*** Industry Based Instruction (Internship) II. Or IV. Can be done as 8 ECTS at the end of the semester (60 Business Days)

***** In order for the student to graduate, he / she must be successful in the amount of 128 ECTS including internship.