GAZIANTEP UNIVERSITY

TOURISM AND HOTEL MANAGEMENT VOCATIONAL SCHOOL COURSE DISTRIBUTION CHARTS AND COURSE CONTENTS OF TOURISM AND HOSPITALITY VOCATIONAL SCHOOL PROGRAMS

Catering Services Program Course Distribution Chart

	1st YEAR FALL	SEMESTE	R			
Course Code	Course Name	Türü	T	U	K	AKTS
AİİT101	Ataturk's Principles and Revolution History-I	OZ	2	0	2	2
TURK101	Turkish Language –I	OZ	2	0	2	2
TDP101	Social Awareness Project-I	oz	1	0	1	1
YDBİ101	English-I	oz	2	0	2	2
GOS***	Common Elective	os	1	1	0	1
GME100	General and Professional Ethics	Z	2	0	2	2
TİH101	General Tourism	Z	2	0	2	2
TİH103	Gastronomy and Culinary History	Z	2	0	2	2
TİH105	Basic Kitchen Techniques	Z	3	1	4	4
TİH107	Service Techniques	Z	3	1	4	4
TİH109	Hygiene and Sanitation	Z	2	0	2	2
İSGK	Elective Course General Culture	S	2	0	2	2
İSAB	Elective Course Content Information	S	4	0	4	4
	•		Course L	oad Total	20	20
			G	rand total	29	30

	1st SEMESTER ELECTIVE COURSE LIST								
	1 ECTS / 0 CREDIT course will be selected from the Joint Elective Group								
GOS131	Physical Education and Sports Applications*	OS OS	1	1	0	1			
GOS133	Local Folk Dances	OS	1	1	0	1			
	1 course of 2 ECTS / 2 CREDIT will be selected from the Elective Course General Culture Group (İSGK)								
TİHSGK001	Alternative Tourism	S	2	0	2	2			
TİHSGK002	Rural Tourism	S	2	0	2	2			
TİHSGK003	Cultural Heritage Tourism	S	2	0	2	2			
	2 ECTS / 2 CREDITS from the Field	d Knowle	dge Group	o (İSAB)					
TİHSAB001	Public relations	S	2	0	2	2			
TİHSAB002	Communication	S	2	0	2	2			
TİHSAB003	entrepreneurship	S	2	0	2	2			
TİHSAB004	Food Geography	S	2	0	2	2			

TİHSAB005	Hospital Services and Health Hotel Management	S	2	0	2	2
TİHSAB006	Hotel management	S	2	0	2	2

(Z: Compulsory, S: Elective, OZ: Joint Compulsory, OS: Joint Elective, İSGK: Catering Elective General Culture, ISAB: Catering Elective Field Knowledge)

	1st CLASS SPRING	G SEMEST	ER			
Course Code	Course Name	Türü	Т	U	K	AKTS
AİİT102	Ataturk's Principles and History of Revolution-II*	OZ	2	0	2	2
KRY100	Career planning	OZ	0	2	1	1
TDP102	Social Awareness Project-II	OZ	1	2	2	2
TURK102	Turkish Language –II	OZ	2	0	2	2
YDBİ102	English-II	OZ	2	0	2	2
TİH102	Turkish cuisine	Z	3	1	4	4
TİH104	International Cuisine	Z	3	1	4	4
TİH106	Banquet Organization	Z	3	1	4	4
TİH108	Health and First Aid	Z	2	0	2	2
İSGK	Elective Course General Culture	S	2	0	2	2
İSAB	Elective Course Content Information	S	2	0	2	2
İSMB	Elective Course Profession Information	S	2	0	2	3
	•	•	Course L	oad Total	22	21
			G	rand total	30	30

	LIST OF 2nd SEMESTER ELECTIVE COURSES							
	1 course of 2 ECTS / 2 CREDIT will be selected from the Elective Course General Culture Group (İSGK)							
TİHSGK004	History of art	S	2	0	2	2		
TİHSGK005	Tourism and Social Media	S	2	0	2	2		
TİHSGK006	General accounting	S	2	0	2	2		
	1 course with 2 ECTS / 2 CREDITS will be selected from the Elective Course Area Knowledge Group (İSAB)							
TİHSAB007	Tourism Investment Projects	S	2	0	2	2		
TİHSAB008	Sustainable Gastronomy	S	2	0	2	2		
TİHSAB009	Tourism Sociology	S	2	0	2	2		
	urse with 3 ECTS / 2 CREDITS will be select wledge Group (ISMB)	eted from	the Electiv	ve Course	Vocationa	ıl		
	Mass Meal Production	S	2	0	2	3		
TİHSMB002	Housekeeping Management	S	2	0	2	3		
TİHSMB003	Front Office Management	S	2	0	2	3		

⁽Z: Compulsory, S: Elective, OZ: Common Compulsory, İSGK: Catering Elective General Culture, ISAB: Catering Services Elective Field Knowledge, İSMB: Catering Elective Vocational Knowledge)

	1st CLASS SUMMER	R SEMES	TER			
Course Code	Course Name	Türü	T	U	K	AKTS
TİH161	Cold Kitchen	Z	3	1	4	4
ТІН163	Menu Planning and Nutrition Principles	Z	2	0	2	2
TİH165	Professional Foreign Language-I	Z	2	0	2	2
TİH167	Protocol Information	Z	2	0	2	2
ТІН169	Preparation and Presentation of Beverages	Z	3	1	4	4
TİH171	Sales Techniques	Z	2	0	2	2
İSMB	Elective Course Profession Information	S	3	1	4	4
	•		Course L	oad Total	20	20
			G	rand total	20	20

3rd SEMESTER ELECTIVE COURSE LIST						
	urse with 4 ECTS / 4 CREDITS will be selected with 4 ECTS in the selected with 4 ECTS	cted from	the Electiv	ve Course	Vocationa	ıl
TİHSMB004	TİHSMB004 Diet Cuisine S 3 1 4 4					
TİHSMB005	Ottoman kitchen	S	3	1	4	4

(Z: Mandatory, S: Elective, İSMB: Catering Services Elective Profession)

	2nd YEAR FALL S	EMESTE	ER			
Course Code	Course Name	Türü	T	U	K	AKTS
TİH201	Bakery Products	Z	3	1	4	4
TİH203	Show Service	Z	3	1	4	4
TİH205	Professional Foreign Language-II	Z	2	0	2	2
İSGK	Elective Course General Culture	S	2	0	2	2
İSAB	Elective Course Content Information	S	2	0	2	2
İSMB	Elective Course Profession Information	S	6	2	6	6
		-	Course L	oad Total	20	20
			G	rand total	20	20

Gro	LIST OF 4TH SEMESTI urse of 2 ECTS / 2 CREDIT will be selected up (ISGK)				neral Cult	ure
TİHSGK007	Recreation and Animation	S	2	0	2	2
TİHSGK008	Tourism Geography	S	2	0	2	2
TİHSGK009	Information Communication Technologies	S	2	0	2	2
TİHSGK010	Environmental Protection	S	2	0	2	2
TİHSGK011	Effective Presentation Techniques	S	2	0	2	2
TİHSGK012	Gaziantep's Touristic Values	S	2	0	2	2
Group	se with 2 ECTS / 2 CREDITS will be selected (ISAB)	ed from th	e Elective	Course C	ontent Kn	owledge
TİHSAB010	Human Resources Management	S	2	0	2	2
TİHSAB011	Occupational health and Safety	S	2	0	2	2
TİHSAB012	Food and Beverage Automation	S	2	0	2	2
TİHSAB013	Gastronomy Tourism	S	2	0	2	2
TİHSAB014	Customer Relationship Method	S	2	0	2	2
TİHSAB015	Current Marketing Approaches in Tourism	S	2	0	2	2
Kno	urses of 2 ECTS / 2 CREDITS will be selectewledge Group (ISMB)	ed from th	ne Elective	Course V	ocational	
TİHSMB006	Room service	S	2	0	2	2
TİHSMB007	Food Technologies	S	2	0	2	2
TİHSMB008	Yacht and Marina Management	S	2	0	2	2
TİHSMB009	Supply Process in Tourism Businesses	S	2	0	2	2
TİHSMB010	Management					
TİHSMB011	Business Mathematics					

TİHSMB011 Business Mathematics
(Z: Mandatory, S: Elective, İSGK: Catering Elective General Culture, ISAB: Catering Services Elective Field Knowledge, İSMB: Catering Elective Vocational Knowledge)

2nd CLASS SPRING SEMESTER						
Course Code	Course Name	Türü	T	U	K	AKTS
TOMYİE201	Workplace Training-I	Z	5	2	7	10
			Course L	oad Total	7	10
			G	rand total	7	10

2nd CLASS SUMMER SEMESTER						
Course Code	Course Name	Türü	T	U	K	AKTS
TOMYİE202	Workplace Training-I	Z	5	2	7	10
			Course L	oad Total	7	10
			G	rand total	7	10