



Gaziantep University
Tourism and Hotel Management Vocational School
DEPARTMENT OF HOTEL, RESTAURANT AND CATERING SERVICES
CATERING SERVICE

Program Info

CATERING SERVICE

Language	: Turkish
Program Director	: Associate Prof.Dr. Halil İbrahim KARAKAN
Department's ECTS and Erasmus Coord	:
Vice-coordinator	:
Program Secretary	:
Program Time (Year)	: 2
MAX Program Time(Year)	: 4
Program Quota	:
Additional Program Quota	:
Internships Status	: 1
Graduate Degree	:
ÖSYM Type	: TYT

History

The Food and Beverage Management Program was established by the decision of the Council of Higher Education dated May 7, 2008. It started its education for the first time in the Fall semester of the 2008-2009 academic year with the acceptance of 40 students through additional quotas. The duration of education is 2 years.

From the 2009-2010 academic year onwards, the name of the program was changed to "CATERING SERVICES".

In the Fall semester of the 2012-2013 academic year, the Human Resources Development Through Vocational Training Project (İKMEP) curriculum was implemented.

From the 2022-2023 academic year onwards, a three-term education system was adopted, where students will receive practical training in the workplace during their last two semesters. Within the scope of the three-term education system in our Vocational School, a 6-term education program is implemented, with 3 (three) terms per year. The Catering Services Program graduated its first students from the three-term system at the end of the summer semester of the 2023-2024 academic year.

<https://olih.gantep.edu.tr/pages.php?url=ikram-hizmetleri-37>

Qualification Awarded

Students who graduate from the Catering Services program receive an associate degree.

<https://www.mevzuat.gov.tr/mevzuat?MevzuatNo=41073&MevzuatTur=8&MevzuatTertip=5>

Admission Requirements

Student admission to the program is carried out according to Article 5 of the Gaziantep University Associate and Undergraduate Education and Training Regulations (<https://www.resmigazete.gov.tr/eskiler/2017/08/20170821-5.htm>). Students are placed according to their Basic Proficiency Test (TYT) score type, administered by the Student Selection and Placement Center (ÖSYM). International student admissions are carried out according to the Gaziantep University International Student Application and Registration-Admission Directive. TR-YÖS (TR-YÖS or GCE AL for candidates with Turkish Republic of Northern Cyprus citizenship), SAT I, ACT, and high school graduation exams can be used in the application.

(<https://oidb.gantep.edu.tr/upload/files/GAÜN%20YABANCI%20UYRUKLU%20KAYIT%20KABUL%20YÖNERGESİ%202025.pdf>)

Higher Grade Transition

Candidates who successfully complete their associate degree education can transfer vertically to bachelor's degree programs related to their field, provided they pass the DGS (Vertical Transfer Exam). They can also directly transfer to relevant bachelor's degree programs at Open Education Faculties without an exam. Horizontal and vertical transfer procedures are carried out within the scope of the Regulation on the Principles of Transfer Between Associate and Bachelor's Degree Programs, Double Major, Minor and Inter-Institutional Credit Transfer in Higher Education Institutions, and the Gaziantep University Directive on Horizontal Transfer Principles at Associate and Bachelor's Degree Levels; <https://www.gaziantep.edu.tr/mevzuat/icerik.php?ID=395>.

Graduation Requirements

To successfully complete the program, students must successfully complete all courses included in the program and accumulate credits totaling 120 ECTS. Additionally, a minimum GPA of 2.00 out of 4.00 is required. <https://www.mevzuat.gov.tr/mevzuat?MevzuatNo=41073&MevzuatTur=8&MevzuatTertip=5>

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Employment of Graduates

Graduates of this program; They can have the opportunity to work in food and beverage areas of hotel businesses (kitchen, bar, restaurant, room service, banquet department, etc.), cafes, patisseries, bars, food factories, large touristic cruise ships, airline companies, banquet / catering organization companies. A graduate tracking committee has been established at the Gaziantep Vocational School of Tourism and Hotel Management.

<http://turizmmyo.gaziantep.edu.tr/pages.php?url=komisyon-komite-107>

The committee maintains contact with graduating students through mobile messaging applications or emails. Job placement for graduates is facilitated through collaborations with career centers.

Assessment and Grading

Every student must register for courses at the beginning of the semester. Exam measurement and evaluation procedures are carried out within the scope of

Program Learning Outcomes

No	Learning Outcome
1	Has basic, current and practical knowledge about his/her profession.
2	Have knowledge about occupational health and safety, environmental awareness and quality processes.
3	Follows current developments and practices for his/her profession and uses them effectively.
4	Uses information technologies (software, programs, animations, etc.) related to his/her profession effectively.
5	Has the ability to independently evaluate professional problems and issues with an analytical and critical approach and to propose solutions.
6	Can effectively present thoughts through written and verbal communication at the level of knowledge and skills, and express them in an understandable manner.
7	Takes responsibility as a team member to solve unforeseen and complex problems encountered in applications related to his/her field.
8	Has awareness of career management and lifelong learning.

- 9 It has social, scientific, cultural and ethical values ??in the stages of collecting data related to its field, its application and the announcement of its results.
- 10 Keeps up with knowledge in his/her field and communicates with colleagues using a foreign language
- 11 Explains the organizational structure and business processes of businesses.
- 12 Explains the principles of nutrition, menu planning, production, kitchen, service and waste reduction processes in food and beverage services.
- 13 Performs reservation taking, greeting, account processing, accounting and registration procedures.



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DEPARTMENT OF HOTEL, RESTAURANT AND CATERING SERVICES

COOKING

Program Info

COOKING

Language	: Turkish
Program Director	: Associate Prof.Dr. Halil İbrahim KARAKAN
Department's ECTS and Erasmus Coord	:
Vice-coordinator	:
Program Secretary	:
Program Time (Year)	: 2
MAx Program Time(Year)	: 4
Program Quota	:
Additional Program Quota	:
Internships Status	: 1
Graduate Degree	:
ÖSYM Type	: TYT

History

The Culinary Arts Program at Gaziantep Vocational School was established in 2003 to meet the need for qualified personnel knowledgeable in regional and Turkish cuisine in both tourism businesses and various other locations. From the 2012-2013 academic year onwards, it was transferred to our Tourism and Hotel Management Vocational School. From the 2022-2023 academic year, a three-term education system was implemented, with students receiving practical training in the workplace during their last two term. Within the three-term education system at our Vocational School, a total of six terms of education is provided annually, with three terms per year. The Culinary Arts Program graduated its first students from the three-term system at the end of the summer term of the 2023-2024 academic year.

<https://olih.gantep.edu.tr/pages.php?url=ascilik-36>

Qualification Awarded

Students who graduate from the cookery program have an associate degree.

<https://www.mevzuat.gov.tr/mevzuat?MevzuatNo=41073&MevzuatTur=8&MevzuatTertip=5>

Admission Requirements

Student admission to the program is carried out according to Article 5 of the Gaziantep University Associate and Undergraduate Education and Training Regulations (<https://www.resmigazete.gov.tr/eskiler/2017/08/20170821-5.htm>). Students are placed according to their Basic Proficiency Test (TYT) score type, administered by the Student Selection and Placement Center (ÖSYM). International student admissions are carried out according to the Gaziantep University International Student Application and Registration-Admission Directive. TR-YÖS (TR-YÖS or GCE AL for candidates with Turkish Republic of Northern Cyprus citizenship), SAT I, ACT, and high school graduation exams can be used in the application.

(<https://oidb.gantep.edu.tr/upload/files/GAÜN%20YABANCI%20UYRUKLU%20KAYIT%20KABUL%20YÖNERGESİ%202025.pdf>)

Higher Grade Transition

Candidates who successfully complete their associate degree education can make vertical transfer to undergraduate programs related to their field, provided that they pass the DGS (Vertical Transfer Exam) exam. In addition, they can directly transfer to the related undergraduate programs of the Open Education Faculties without an examination.

Horizontal and vertical transfer procedures are carried out within the scope of the Regulation on the Principles of Transfer Between Associate and Bachelor's Degree Programs in Higher Education Institutions, Double Major, Minor and Inter-Institutional Credit Transfer, and the Gaziantep University Directive on Horizontal Transfer Principles at Associate and Bachelor's Degree Levels; <https://www.gaziantep.edu.tr/mevzuat/icerik.php?ID=395>.

Graduation Requirements

To successfully complete the program, students must successfully complete all courses included in the program and accumulate credits totaling 120 ECTS. Additionally, they must have a GPA of at least 2.00 out of 4.00, not a general average. [<https://www.mevzuat.gov.tr/mevzuat?MevzuatNo=41073&MevzuatTur=8&MevzuatTertip=5>]

Employment of Graduates

Graduates of the Hotel, Restaurant and Catering Services Department, Cookery Program can have the opportunity to work in the relevant units of the tourism industry, especially in the kitchen and service departments of accommodation, food and beverage, banquet and industrial food preparation establishments. In addition, graduates who successfully complete the program have the opportunity to work in the kitchen and food and beverage units of private or state institutions.

A graduate tracking committee has been established at the Gaziantep Vocational School of Tourism and Hotel Management.

<http://turizmmyo.gaziantep.edu.tr/pages.php?url=komisyon-komite-107>

The committee maintains contact with graduating students through mobile messaging applications or emails. Job placement for graduates is facilitated through collaborations with career centers.

Assessment and Grading

Every student must register for courses at the beginning of the semester. Exam measurement and evaluation procedures are carried out within the scope of

Program Learning Outcomes

No	Learning Outcome
1	Have basic, current and practical information about the culinary profession.
2	Gain the skills to use basic level theoretical and practical knowledge acquired within the field of tourism in the same field of a higher education level or in a field of same level.
3	Interpret and evaluate data, define problems, do analysis, produce solutions based on proof with using basic level knowledge and practices gained within the field of tourism.
4	Conduct studies at basic level within the field of tourism independently.
5	Take responsibility as a team member in order to solve unexpected complex problems faced in the implementations within the field of tourism.
6	Conduct activities towards the development of subordinates within a project.
7	Evaluate the acquired knowledge and skills at basic level within the field of tourism with a critical approach, determine and respond to learning needs.
8	Direct the education received to a higher education level in the same field or to an occupation in the same level.
9	Gain awareness of lifelong learning.

- 10 Transfer the ideas based on the basic knowledge and skills acquired within the field of tourism through written and oral communication.
- 11 Share the ideas and solution proposals to problems about issues within the field of tourism with professionals and non-professionals.
- 12 Monitor the developments in the field of tourism and communicate with peers by using a foreign language at least at a level of European Language Portfolio A2 General Level.
- 13 To be able to use information and communication technologies together with computer software at the basic level of European Computer Driving License required by the field of tourism.
- 14 Possess social, scientific, cultural and ethical values on the stages of gathering, implementation and release of the results of data related to the field of tourism.