

REPUBLIC OF TURKEY
ALANYA ALAADDIN KEYKUBAT UNIVERSITY
ALTSO TOURISM VOCATIONAL SCHOOL
HOTEL, RESTAURANT, AND CATERING SERVICES DEPARTMENT
COOKING PROGRAM COURSE CATALOG
(EDUCATIONAL PLAN)

1.YEAR – I. SEMESTER							
COURSE CODE	COURSE TITLE	CLASS HOURS		COURSE TYPE	CREDIT	ECTS	LANGUAGE
		THEORETICAL	PRACTICE				
MASCI 101	Kitchen Services	3	0	Z	3	5	Turkish
MASCI 102	Food And Beverage Services I	3	0	Z	3	5	Turkish
MASCI 103	Food And Personal Hygiene	2	0	Z	2	3	Turkish
MASCI 104	Occupational Health And Safety	2	0	Z	2	3	Turkish
MASCI 105	Cooking Methods I	2	1	Z	2,5	4	Turkish
MTUR 105	Ethics	2	0	Z	2	2	Turkish
MTDB 101	Turkish Language I	2	0	Z	2	2	Turkish
MATA 101	Principles of Atatürk And History of Turkish Revolution I	2	0	Z	2	2	Turkish
MING 101	İngilizce I English I	2	0	Z	2	2	English
ELECTIVE COURSES *							
	Elective Courses Group	2	0	S	2	2	Turkish
TOTAL		22	1		22,5	30	

* One elective course (2 ECTS) will be selected

1.YEAR – II. SEMESTER							
COURSE CODE	COURSE TITLE	CLASS HOURS		COURSE TYPE	CREDIT	ECTS	LANGUAGE
		THEORETICAL	PRACTICE				
MASCI 202	Food And Beverage Services II	3	0	Z	3	4	Turkish
MASCI 203	Kitchen Products	2	1	Z	2,5	4	Turkish
MASCI 204	Sauces, Spices And Herbs	2	1	Z	2,5	3	Turkish
MASCI 205	Gastronomy	3	0	Z	3	3	Turkish
MASCI 206	Cooking Methods II	3	2	Z	4	6	Turkish
MBIL 101	Information and Communication Technology	1	1	Z	1,5	2	Turkish
MTDB 102	Turkish Language II	2	0	Z	2	2	Turkish
MATA 102	Principles of Atatürk and History of Turkish Revolution II	2	0	Z	2	2	Turkish
MING 102	English II	2	0	Z	2	2	English
ELECTIVE COURSES *							
	Elective Courses Group	2	0	S	2	2	Turkish
TOTAL		22	5		24,5	30	

*One elective course (2 ECTS) will be selected

2. YEAR – III. SEMESTER							
COURSE CODE	COURSE TITLE	CLASS HOURS		COURSE TYPE	CREDIT	ECTS	LANGUAGE
		THEORETICAL	PRACTICE				
MASCI 301	Kitchen Practices I	3	3	Z	4,5	7	Turkish
MASCI 302	Culture Of Turkish Cuisine	2	1	Z	2,5	6	Turkish
MASCI 312	Nutrition Principles And Menu Planning	3	0	Z	3	4	Turkish
MYDB 301	Professional Foreign Language I	3	0	S	3	4	Turkish
ELECTIVE COURSES *							
MASCI 305	Cost Control Of Food And Beverage	2	0	S	2	3	Turkish
MTUR 302	Food and Beverage Automation	2	1	S	2,5	3	Turkish
MASCI 306	The Art Of Food Decoration	2	1	S	2,5	3	Turkish
MASCI 307	Coffee Culture	2	0	S	2	2	Turkish
MASCI 308	Food Additives	2	0	S	2	2	Turkish
MASCI 309	Vegeterian Cuisine	2	0	S	2	2	Turkish
MASCI 310	Restaurant Management	2	0	S	2	3	Turkish
MASCI 311	Sociology Of Food	2	0	S	2	3	Turkish
MTUR 304	World Cultures	3	0	S	3	3	Turkish
MTUR 314	Social Attitude and Protocol	2	0	S	2	2	Turkish
MTAN 311	Professional Russian I	2	0	S	2	2	Russian
MTAN 313	Professional German I	2	0	S	2	2	German
TOTAL						30	

*9 ECTS will be selected from elective courses

2. YEAR – IV. SEMESTER							
COURSE CODE	COURSE TITLE	CLASS HOURS		COURSE TYPE	CREDIT	ECTS	LANGUAGE
		THEORETICAL	PRACTICE				
MASCI 401	Kitchen Practices II	3	3	Z	4,5	7	Turkish
MASCI 402	World Cuisines	3	1	Z	3,5	5	Turkish
MASCI 403	Pastry Products	2	1	Z	2,5	5	Turkish
MYDB 401	Professional Foreign Language II	3	0	Z	3	4	English
ELECTIVE COURSES *							
MASCI 404	Guest Relations And Communication	2	0	S	2	3	Turkish
MASCI 405	Food Legislation	2	0	S	2	3	Turkish
MTUR 409	Entrepreneurship	3	0	S	3	3	Turkish
MASCI 406	Creative Kitchen Practices	2	1	S	2,5	3	Turkish
MASCI 407	New Trends In Gastronomy	2	0	S	2	2	Turkish
MASCI 408	Food Processing and Preservation Methods	2	0	S	2	2	Turkish
MASCI 409	Wine Culture	2	0	S	2	3	Turkish
MASCI 410	Turizm Pazarlaması Tourism Marketing	2	0	S	2	2	Turkish
MASCI 411	Practice at Tourism Facilities	0	8	S	4	4	Turkish
MTAN 412	Professional Russian II	2	0	S	2	2	Russian
MTAN 414	Professional German II	2	0	S	2	2	German
TOTAL						30	

*9 ECTS will be selected from elective courses