

Gastronomy And Culinary Art

(Gastronomy And Culinary Art English Department)

Course Code	Course Name	(T,U,L)	Credit	ECT S	Compulsory/Elective Course
AIT103	Principles of Ataturk and the History of Turkish Revolution I	(2,0,0)	2	2	Compulsory
<p>The Birth and Emergence of the Ottoman State, Ottoman Administrative System, Ottoman Society, Law and Education, Rebellions and Reform Initiatives in the Ottoman State, 19. Century Revolutions, Military and Administrative Revolutions, Abdülhamid II Period, New Ottomans and Ottomanism, First Constitutional Period, Second Constitutional Period, Political Power Struggle, Ideological Debates: 1913-1918, Ottoman Empire and World War I.</p>					

Course Code	Course Name	(T,U,L)	Credit	ECT S	Compulsory/Elective Course
AIT104	Principles of Ataturk and the History of Turkish Revolution II	(2,0,0)	2	2	Compulsory
<p>Mudros Armistice and Aftermath, National Resistance Movement and Mustafa Kemal Pasha, Grand National Assembly and Treaty of Sèvres, Great Offensive, Treaty of Lausanne and Sheikh Sait Rebellion, Proclamation of the Republic of Turkey, Important Periods of Political History History of Turkey I, Main Periods of Turkish Political History II, Women and Nation Building in the Early Republic of Turkey I, Women and Nation Building in the Early Republic of Turkey II</p>					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
ENG101	English for Tourism I	(3,0,0)	3	4	Compulsory
<p>Health problems, restaurant problems-complaints and answers, talking about computer problems, reporting news and weather, product problems- complaints in the store, talking about future possibilities, talking about the future, health problems and medicinal plants, job qualifications and working conditions.</p>					
<p>Note: This course is for departments where the medium of instruction is English.</p>					

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
ENG102	English for Tourism II	(3,0,0)	3	4	Compulsory

Health problems, restaurant problems-complaints and answers, talking about computer problems, reporting news and weather, product problems- complaints in the store, talking about future possibilities, talking about the future, health problems and medicinal plants, job qualifications and working conditions.

Note: This course is for departments where the medium of instruction is English.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST110	Food Production 1	(1,2,0)	3	5	Compulsory

Kitchen Organization Structures, Cutting Techniques (Julian / Batonet / Mirepoix / Chiffonad / Brunoise / Jardin / Masedon / Vichy), Spices, Cooking Techniques Cooking Methods in Water (Boiling-Simmering / Blanching / Poaching / Brasing / Stewing / Steaming), Dry Cooking Techniques Heat Cooking Methods (Grilling/ Roasting/ Sauteing/ Cooking in Oil), Cooking Techniques Other Methods (Bain marie/ Microwave cooking/ Infrared ray cooking), Basic Stocks: Brown Stock, White Stock, Fish (Fish Stock) and Chicken Stock (Chicken Stock).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST111	Introduction to Tourism	(3,0,0)	3	6	Compulsory

Introduction to Tourism Definition, Types of Tourism, History of Tourism, Environmental Effects of Tourism, Social Effects of Tourism, Concept of Hospitality, Concept of Sustainable Tourism, Alternative Tourism and Diversity, Gastronomy Tourism, Wine Tourism etc. Conceptual analysis of tourism diversity.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST115	Introduction to Business Administration	(3,0,0)	3	5	Compulsory

Definition of Business Science and Business, Definition of business, its history, goals, social responsibility and ethics, types of business, Establishment of Business, Management and Manager, Entrepreneurship and Manager in Business, Organization and Organization in Business, Coordination and Control in Business, Vision, Mission, SWOT analysis , Planning in Business Organizations.

Course Code	Course Name	(T,A,L)	Credit	ECTS	Compulsory/Elective Course
GST131	Mathematics for Hospitality Industry	(3,0,0)	3	5	Compulsory

Functions, limits and continuity. Derivatives. Rules of differentiation. Higher order derivatives. Chain rule. Related rates. Rolle's and the mean value theorem. Critical Points. Asymptotes. Curve sketching. Integrals. Fundamental Theorem. Techniques of integration. Definite integrals. Application to geometry and science. Indeterminate forms. L'Hospital's Rule.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST140	Food Production II	(1,2,0)	3	5	Compulsory

Kitchen Organization structures, Cutting techniques and practical application, Cooking Techniques Cooking in Water Methods practical application Cooking Techniques Dry Heat Cooking Methods and practical application, Cooking Techniques Other Methods (Bain marie / Microwave cooking / Infrared ray cooking), Basic Stocks : Brown stock (Basic Brown Stock), White Stock (White Stock), Fish (Fish Stock) and Chicken Stock (Chicken Stock).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST141	Fundamentals of Nutrition	(3,0,0)	3	6	Compulsory

Nutrition Overview, Planning a Healthy Diet, Carbohydrates: Sugars, Starches and Fibers, Protein: Amino Acids, Fats: Saturated Fats and Unsaturated Fats, Lipids: Triglycerides, Phospholipids and Sterols. Water-Soluble Vitamins: B Vitamins and Vitamin C, Fat-Soluble Vitamins A, E, K and D vitamins, Water and Main Minerals, Nutritional Patterns: Mediterranean Nutrition, Vegetarian/Vegan Nutrition, Organic Nutrition, Alkaline Nutrition, Raw Food (Raw Food Diet).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST142	Food & Hygiene	(3, 0, 0)	3	5	Compulsory

Hygiene in Collective Nutrition Systems, Food hygiene in pre-processing activities, food-borne diseases, food poisoning. Food hygiene in food processing steps, Sanitation rules related to storage, packaging and labeling, Personnel hygiene and personal cleaning rules, periodic health checks, Causes of deterioration of

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					foods, Microorganism-human relationship, Standards related to food safety and hygiene, Definition and importance of HACCP .

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST145	Introduction to Gastronomy	(2,1,0)	3	5	Compulsory

Meaning, History, Development, Frame of Gastronomy, Culinary Culture and Other Sciences, Classes of Gastronomy, Classical History of Gastronomy, Gastronomic Terms, Kitchen team, Food Cooking Techniques and Methods, Definition of Beverages, Types, Cultural Special Days and Foods, Turkey 7 Regions and Cyprus Features of cuisine, World Cuisine Features, Michelin Stars.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Core/Elective Course
GST240	Food Production III	(1,2,0)	3	5	Core Course

Kitchen Organization Structures, Cutting Techniques (Julian / Batonet / Mirepoix / Chiffonad / Brunoise / Jardin / Masedon / Vichy), Spices, Cooking Techniques Cooking Methods in Water (Boiling-Simmering / Blanching / Poaching / Brasing / Stewing / Steaming), Dry Cooking Techniques Heat Cooking Methods (Grilling/ Roasting/ Sauteing/ Cooking in Oil), Cooking Techniques Other Methods (Bain marie/ Microwave cooking/ Infrared ray cooking), Basic Stocks: Brown Stock, White Stock, Fish (Fish Stock) and Chicken Stock (Chicken Stock).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Core/Elective Course
GST241	Menu Planning and Development	(3,0,0)	3	5	Core Course

Basics of Menu-Food Service Management, History of Menus, Exploring Menu Types, Menu Design and Layout, Menu Pricing Applications, Menu Development Analysis, Beverage Menus, Banquet and Meeting Menus, Menu Engineering, Famous Chef's Menus.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Core/Elective Course
GST242	Food Production IV	(1,2,0)	3	6	Core Course

Kitchen Organization Structures, Cutting Techniques (Julian / Batonet / Mirepoix / Chiffonad / Brunoise / Jardin / Masedon / Vichy), Spices, Cooking Techniques Cooking Methods in Water (Boiling-Simmering / Blanching / Poaching / Brasing / Stewing / Steaming), Dry Cooking Techniques Heat Cooking Methods (Grilling/ Roasting/ Sauteing/ Cooking in Oil), Cooking Techniques Other Methods (Bain marie/ Microwave cooking/ Infrared ray cooking), Basic Stocks: Brown Stock, White Stock, Fish (Fish Stock) and Chicken Stock (Chicken Stock).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST244	World Cuisine I	(1,2,0)	3	6	Compulsory

Food and culture, Historical development of cuisine, Historical development of cuisine, General characteristics of Turkish Cuisine, South American cuisines, Asian countries cuisines, European countries cuisines, North American cuisines, African cuisines, Beverages and culture.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST245	Local Cuisine I	(1,2,0)	3	7	Compulsory

History of Turkish Cuisine , Ege Cuisine and Applications, Southeastern Anatolian Cuisine and Applications, Central Anatolian Cuisine and Applications, Karadeniz Cuisine and Applications, Mediterranean Cuisine and Applications, Eastern Anatolian Cuisine and Applications, Marmara Region and Rumelian Cuisine and Applications, Cypriot Cuisine and Applications.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST246	Local Cuisine II	(1,2,0)	3	6	Compulsory

History of Turkish Cuisine , Ege Cuisine and Applications, Southeastern Anatolian Cuisine and Applications, Central Anatolian Cuisine and Applications, Karadeniz Cuisine and Applications, Mediterranean Cuisine and Applications, Eastern Anatolian Cuisine and Applications, Marmara Region and Rumelian Cuisine and Applications, Cypriot Cuisine and Applications.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST247	World Cuisine II	(1,2,0)	3	7	Compulsory

Food and culture, Historical development of cuisine, Historical development of cuisine, General characteristics of Turkish Cuisine, South American cuisines, Asian countries cuisines, European countries cuisines, North American cuisines, African cuisines, Beverages and culture.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST252	Marketing for Service Industries	(3,0,0)	3	6	Compulsory

Marketing concept and orientation, segmentation and positioning, buyer behavior analysis and product composition, pricing, promotion, distribution preferences. Discussion of personal selling, advertising, sales promotion and public relations as promotional mix tools in marketing with internationally widely used case studies. Service-oriented processing of the basic principles of marketing. Organizational structures of marketing institutions, topics covering marketing management, consumer markets and organizational marketing characteristics, the environment in which businesses are located, and the strategies they need to implement in the face of changing conditions.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST253	Introduction to Beverages	(3,0,0)	3	6	Compulsory

Water (Chemical structure and functions, usage requirements for soft drink production), Carbonated beverages (Energy drinks and others, Fruit beverages (Fruit juice, nectars and fruit drinks), Milk (types of milk, milk-based beverages, plant based milk), Tea, Coffee, Cocoa and cocoa-based beverages, Fermented alcoholic beverages (Beer), Fermented alcoholic beverages (Wine), Distilled spirits (Brandy, Whisky, Rum, Vodka, Gin).

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST264	Food and Beverages Management	(3,0 ,0)	3	6	Compulsory

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					Food and Beverage Industry, Planning in the Food and Beverage Department, Organizing in the Food and Beverage Department, Production Process in the Food and Beverage Department, Cost Control in the Food and Beverage Department, Menu Planning, Purchasing, Receiving, Storage and Removal from the Warehouse, Income Control in Food and Beverage Businesses.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST310	Organizational Behaviour	(3,0 ,0)	3	5	Compulsory
					Scientific Foundations of Organizational Behavior, Historical Development of Organizational Behavior; Research Techniques; Individual and Personality in Organization; Attitudes and Job Satisfaction; Fundamentals of Individual Differences; Biographical Characteristics Abilities and Learning; Organizational Culture, Groups and Processes in Organizations; Group Working Techniques and Participatory Management in Organizations; Motivation Process and Theories in Organizations; Leadership and Its Theories in Organizations; Organizational Environment and Technology; It includes the topics of Organizational Change, Development, Teamwork.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST315	Bakery and Pastry	(1,2,0)	3	6	Compulsory
					Kitchen Equipment, Flour Types, Pastries, Mixing Methods, Fermentation Methods, Pasta Dough and Making, Muffin Types, Bulk Doughs, Entremet Making (Souffle, Benye, Crepe etc.) and Types, Creams, Syrups, Sauces.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST317	Food Services Management	(3,0,0)	3	5	Compulsory
					Classification, types, purposes, targets of food and beverage businesses. Definitions of food and beverage businesses in hotel businesses, functions and relations of departments. Organizational structure in food and beverage businesses, hierarchical order in kitchen, restaurant and bar. Duties and responsibilities of employees. Food and beverage service rules (banquet, a'la carte, protocol service). The menu, the

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					importance of the menu, the information in the menu. Reservation and order taking rules and sales promotion techniques. Purchasing, receiving, distribution and stocking in food and beverage businesses.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 318	Food and Beverages Cost Controlling	(3,0,0)	3	5	Compulsory
					Food purchasing and processing flow in the food and beverage industry, Calculating food and beverage cost percentages, Labor cost calculations, Food costs over sales, purchasing and stock values, Creating income statement in food and beverage activities, Determining sales prices of menu items, profit planning, Income Control Provision and Development of Systems, Global Dimensions of Cost Control.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GAS319	Health Tourism	(2,2,0)	2	4	Elective
					Concepts of health tourism, medical tourism and old age tourism. Health Tourism Market and the concept of reverse flow. Health Tourism Industry. Management of the Treatment Process. Customer Expectations in Health Tourism, The areas where medical tourists are treated the most. Patient Health, Quality, Safety and Risk in Health Tourism. Legal and Ethical Issues in Health Tourism. Health Tourism in Economic, Social and Institutional Perspectives. Health Tourism in Turkey: A General Framework and Medical Tourism. Health Tourism in Turkey: Thermal Tourism, Disabled and Elderly Tourism. Health Tourism Sector and Potential in Europe and the Middle East. Health Tourism Sector and Potential in Far East and America.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 321	Human Resources Management for Hospitality Industry	(3,0 ,0)	3	6	Compulsory
					Definition of Human Resources Management and Comparison with Personnel Management, Importance, Subject, Scope, Principles, Organization of Human Resources Management, Historical Development of Human Resources Management, Functions of Human Resources Management, Human Resources

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					Management in Public and Private Sector, Job Analysis, Work Study and Job Design , Human Resource Planning, Human Resource Acquisition and Selection, Human Resource Mobility, Organizational Socialization and Careers, Human Resources Success (Performance) Evaluation.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 328	Restaurant Management	(3,3,0)	3	6	Compulsory
					The Concept of Restaurant, The First Restaurants in History and the Development of Restaurant Business, Restaurants in Turkey, Service Processes in Restaurants, Menu Planning, Analysis and Design, Traditional Restaurants, Fast Food Restaurants, Examples from Traditional and Fast Food Restaurants, New Applications in Restaurants, Restaurants Hygiene, Sanitation and Food Safety Systems, Behavior in Restaurants, Employee Behavior, Customer Behavior.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 340	Food and Beverages Operations	(3,0,0)	3	6	Compulsory
					In this course, the organizational structure, management process and planning of food and beverage operations of the food and beverage industry. Food and beverage management functions are examined in detail and examples from food and beverage businesses. Organizational structure and classification of food and beverage operations, Basic elements of creating a business and marketing plan in food and beverage businesses, Menu planning, menu pricing and application skills, Importance of purchasing in food and beverage management. Matching food and beverage service with appropriate food and beverage production method. Importance of income and cost control in food and beverage management, Classification of human resources management in food and beverage management, Quality management in food and beverage businesses.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 346	Research Methods	(3,0,0)	3	6	Compulsory

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					Basic concepts and approaches to the method: (Theory, assumption, concept, units of analysis), Different approaches in social sciences, Qualitative and quantitative research design: Similarities, differences, Qualitative and Quantitative Research Design, Literature review and research ethics, Sample quantitative research design, Quantitative research application: creating a questionnaire, Quantitative research application: data collection, Processing of research results – SPSS applied, Analysis and interpretation of research results.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST350	Turkish and World Culinary Culture	(3,0,0)	3	5	Elective
					Cultural History of Food, Spanish Cuisine and Recipes, Italian Cuisine and Recipes, Moroccan Cuisine and Recipes, Israeli Cuisine and Recipes, Syrian Cuisine and Recipes, Mexican Cuisine and Recipes, Greek Cuisine and Recipes, Japanese Cuisine and Recipes, French Cuisine and Recipes

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 411	Fundamentals of Arts and Aesthetics	(3,0,0)	3	6	Compulsory
					Art movements, Aesthetics, Antique Renaissance, Black-gray-white colors, Dark-medium-light, Triple Value, 9 Value 3 (light-dark by shining light on the cube from different sources). Perspective. Large-small, frequent-sparse, far-near etc. on a surface. creating dynamic-static, symmetric-asymmetrical compositions with cubes. Large-small, frequent-sparse, far-near etc. on a surface. creating dynamic-static, symmetric-asymmetrical compositions with cubes. Studies with objects in two different materials and textures.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 417	Fundamentals of Finance	(3,0,0)	3	6	Compulsory

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					Overview of financial management; sources created from financial statements and assets; financial planning and analysis of financial statements; time value of money; markets; valuation of securities; interest rates and factors affecting interest rates; efficient markets.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST 420	Consumer Behaviour in Hospitality Industry	(3,0,0)	3	5	Compulsory
					Understanding the Concept of Consumer Behavior. Buyer, Ownership, Consumer Behavior Trends. Perception, Learning and Memory, Motivation and Values, Self, Personality and Lifestyle, Consumer's Attitude Formation and Attitude Change Processes, Attitude and Persuasion, Decision Making, Purchasing and Consumption, Organizational Decision Making.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GAS421	Food & Beverage Industry New Trends	(3,0,0)	3	5	Elective Course
					Food purchasing and processing flow in the food and beverage industry, Food and beverage cost percentages, Labor cost calculations, Food costs through sales, purchasing and stock values, Creating the income statement in food and beverage activities, Determining the sales prices of menu items, Profit planning, Provision and Development of Revenue Control Systems, Global Dimensions of Cost Control.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST423	Gastronomy and Media	(3,0,0)	3	6	Elective
					The Place and Importance of Media in Gastronomy, Basic Concepts of Gastronomy and Media, Communication, Mass Communication and Its Types, Cinema and Gastronomy, Printed Media and Gastronomy, Television and Gastronomy, Internet and Gastronomy, Social Media and Gastronomy, Photography and Gastronomy, Gastronomy and Sociology; topics.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST430	Sustainable Gastronomy	(3,0,0)	3	5	Elective

Sustainability and Gastronomy Concepts, Basic Aspects of the Right to Food, Right to Adequate Nutrition, Threats to food security and common agricultural policy. Components of food safety. Sustainable development goal, Philosophy and practices of sustainable agriculture. 5 basic principles of sustainability for food and agriculture. Food and climate change, Climate lab – going green, minimizing waste. The diet that helps fight climate change includes topics such as COVID-19 pandemic is disrupting people's food environments: Food Systems and a list of resources on nutrition responses..

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST434	Industrial Kitchen Planning	(3,0,0)	3	5	Elective

Factors affecting kitchen planning, difficulties encountered in kitchen planning, knowledge about kitchen design, skills that can play an active role in kitchen modernization studies. It includes kitchen planning and information about the tools used in the kitchen.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST434	Disaster and Nutrition	(3,0,0)	3	5	Elective

What is a disaster?, Ensuring food security and safety in the management of pre-disaster, disaster and post-disaster nutrition status, Identification of nutritional status and problems, Nutrition programs according to age, sex and physiological status characteristics (breastfeeding, feeding with complementary foods, nutrition during pregnancy), Creation, implementation, monitoring, evaluation of collective nutrition systems, Basic principles in the development and implementation of appropriate training programs.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST436	Collective Feeding Systems	(3,0,0)	3	5	Elective

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
					Definition of Collective Nutrition, its importance, characteristics of organizations where mass nutrition is carried out, new production systems. Management and Organization in Collective Nutrition Systems Organization and job descriptions of employees in Collective Nutrition Systems Menu management and Supervision. Standard recipes, residues formed in collective feeding systems and ways of prevention . Menu planning activities for various groups (Children, elderly, athletes... etc). Menu planning activities for various groups (Children, elderly, athletes... etc). Cost Calculation. Menu management and control. Physical conditions in collective nutrition systems, kitchen and dining hall equipment. Menu management and control, tools and equipment used in collective nutrition systems and new technological tools. Techniques for Buying Food. Principles of Storing Food.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
GST450	Pastry and Bakery	(1,2,0)	3	5	Elective
					To provide the necessary theoretical and technical knowledge about flour varieties, yeast, dough and bread varieties. Within the scope of the course, flour varieties are introduced and bread making techniques are introduced according. to them, materials used in bread making, the right equipment and dough techniques are learned, breads are made in different local / country cuisines, appropriate mixing, laminated dough, cookies, cakes, pies and tarts are baked. Simple decorating techniques using squeeze bags, plate serving techniques are explained both practically and theoretically.

Course Code	Course Name	(T,U,L)	Credit	ECTS	Compulsory/Elective Course
YID104	Turkish II: Oral Expression	(2,0,0)	2	2	Compulsory
					How is the phonetics in the Turkish Alphabet and Turkish Alphabet, how to make nouns plural in Turkish, how to establish a yes-no question, possessive suffixes in Turkish, personal pronouns, how to use numbers, asking questions about numbers, how to use noun states in Turkish, where and how to use the present tense and the present tense.

Course Code	Course Name	((T,U,L)	Credit	ECTS	Compulsory/Elective Course

YID103	Principles of Atatürk and the History of Turkish Revolution I	(2,0,0)	2	2	Compulsory
<p>The Birth and Emergence of the Ottoman State, Ottoman Administrative System, Ottoman Society, Law and Education, Rebellions and Reform Initiatives in the Ottoman State, 19. Century Revolutions, Military and Administrative Revolutions, Abdülhamid II Period, New Ottomans and Ottomanism, First Constitutional Period, Second Constitutional Period, Political Power Struggle, Ideological Debates: 1913-1918, Ottoman Empire and World War I.</p>					