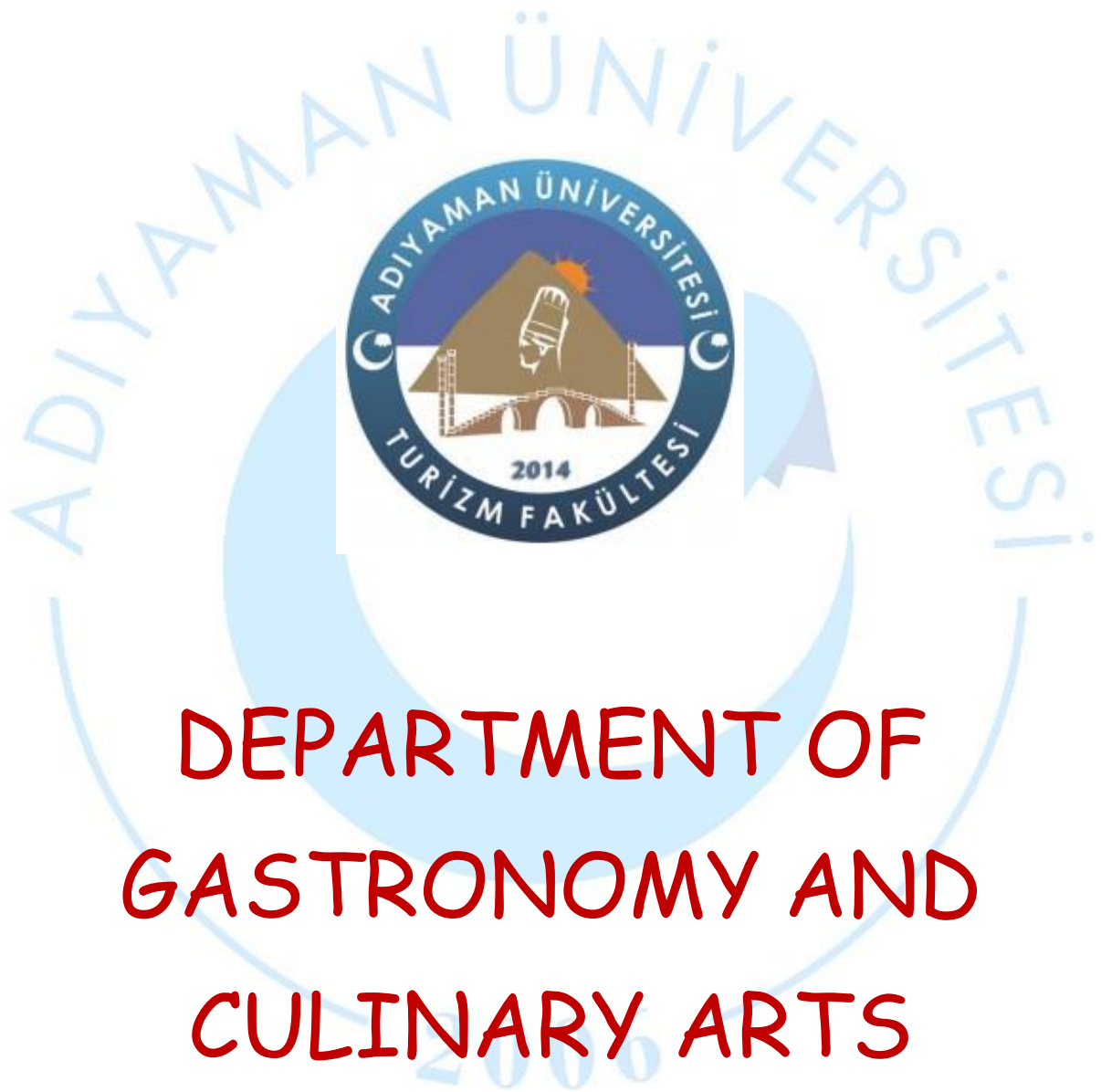


TOURISM FACULTY



DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

PROMOTIONAL CATALOG

2025-2026

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ABOUT THE DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

The Department of Gastronomy and Culinary Arts, which was established within the Faculty of Tourism of Adıyaman University by the Decision of the Council of Ministers dated 14.08.2014 and No. 2014/6728, published in the Official Gazette No. 29100 dated 26.08.2014, has started to accept students as of the 2024-2025 academic year. The academic staff of the Department of Gastronomy and Culinary Arts, which aims to train managerial candidates with a high level of professional qualifications, includes 2 Associate Professors and 2 Dr. There are 4 academicians, including faculty members.

Students who graduate from the department receive the title of "Gastronomy and Culinary Arts Undergraduate Program Graduate". In order to graduate from the program, the student must have passed all courses, achieved 240 ECTS and had a GPA of at least 2.00 out of 4.00. In addition, it must be successfully completed with an uninterrupted forty-five (45) working day internship.

2006



Mission & Vision

Mission

The main goal of the Gastronomy and Culinary Arts department is; To provide students with the knowledge, skills and equipment needed in the food and beverage industry from the most basic to the most advanced level throughout their education life. With this goal, researching and getting to know Turkish and world culinary culture; To train gastronomy experts and chef candidates who can examine the relationship between the scientific field of food culture and other disciplines, have an artistic tendency, have a strong theoretical and practical knowledge base, are sensitive to the environment, and are socially responsible, as well as being able to cook and prepare drinks.

Vision

To be a respected program at national and international levels by contributing to the region with its academic staff and students.

The Importance of Gastronomy and Culinary Arts Departments

There is a great need to employ qualified and educated workers in the food and beverage industry, which is an important branch of the tourism industry. Meeting the need for qualified workforce with the necessary knowledge, skills and equipment in businesses in these industries can be achieved through gastronomy and culinary arts education. Nowadays, gastronomy and culinary arts education is highly demanded by students due to reasons such as the increase in television and internet programs related to food or cooking, chefs becoming more famous and well-known, and the opportunity to find a job easily. In this context, students studying in the field of gastronomy can gain knowledge and skills in areas such as food preparation (such as recognizing ingredients, knife skills, cooking methods, hygiene and sanitation), food technology, food culture, menu management, nutritional value, consumer behavior, business and management or they can develop it.

2006



Why Gastronomy and Culinary Arts?

The aim of Adıyaman University Gastronomy and Culinary Arts department is to train executive-level kitchen chefs (managers) who have knowledge and skills about both Turkish cuisine and world cuisines, who have business management training, and who speak two foreign languages, as well as culinary knowledge and skills. While the importance of the Gastronomy and Culinary Arts program is increasing in the tourism and hospitality industry, the development of this field in universities has also accelerated in recent years. The Department of Gastronomy and Culinary Arts aims to train kitchen chefs and managers who have international qualifications and sufficient knowledge and skills to apply and use rapidly developing information and technologies needed by tourism and food/beverage businesses.

2006



Job Opportunities for Our Graduates

Graduating students; They will be able to work in food and beverage departments of accommodation establishments and independent food/beverage businesses, in food/beverage units at airports, on cruise ships, in catering establishments, in public institutions providing food/beverage services, and in all businesses providing food/beverage services. At the same time, students will be able to work in positions such as gastronomy specialist, chef, food and beverage manager, catering manager, gourmet, gastronomy writer, food stylist.

Our students who successfully complete the program can apply for master's and doctoral degrees in the Gastronomy and Culinary Arts department or in other branches of science that accept students in related fields. Graduate students who have successfully completed their formation courses can also apply for teacher positions opened by the Ministry of National Education after providing the required score from KPSS.

2006



DEPARTMENT OF GASTRONOMY AND CULINARY ARTS ACADEMIC STAFF

Doç. Dr. Hülya YEŞİLYURT

Head of department

Doç. Dr. Yakup Kemal ÖZEKİCİ

Dr. Öğr. Üyesi Memet ŞAHAN

Dr. Öğr. Üyesi Özden ÖZDEMİR

GASTRONOMY AND CULINARY ARTS DEPARTMENT CURRICULUM

1ST SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
TD 101	TURKISH LANGUAGE I	2	0	2	C
AİTT 101	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION I	2	0	2	C
YD 101	FOREIGN LANGUAGE I	2	0	3	C
ENF 101	BASICS OF INFORMATION TECHNOLOGIES	2	0	2	C
GMS 103	ENGLISH I (MAIN COURSE I)	4	0	5	C
GMS 105	INTRODUCTION TO TOURISM	3	0	5	C
GMS 107	GASTRONOMY AND FOOD HISTORY	3	0	5	C
GMS 109	FOOD HYGIENE AND SANITATION	2	0	3	C
GMS 111	HEALTH AND FIRST AID	2	0	3	C
	TOTAL	22	0	30	

2ND SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
TD 102	TURKISH LANGUAGE II	2	0	2	C
AİTT 102	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION II	2	0	2	C
YD 102	FOREIGN LANGUAGE II	2	0	3	C
GMS 104	APPLIED OFFICE SOFTWARE	0	0	2	C
GMS 106	ENGLISH II (MAIN COURSE II)	4	0	5	C
GMS 108	PRINCIPLES OF NUTRITION	3	2	5	C
GMS 110	OCCUPATIONAL HEALTH AND SAFETY	2	0	2	C
GMS 112	INTRODUCTION TO FOOD AND BEVERAGE MANAGEMENT	3	0	5	C
GMS 114	CULINARY QUALITY MANAGEMENT	2	0	4	C
	TOTAL	20	2	30	



3RD SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 201	CULINARY PRACTICES I	2	4	5	C
GMS 203	FOOD AND BEVERAGE MANAGEMENT	2	0	4	C
GMS 205	GASTRONOMY TOURISM	3	0	4	C
GMS 207	ADVANCED ENGLISH I	4	0	4	C
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	4	E
	TOTAL	17	4	30	
	ELECTIVE COURSES I				
GMS 209	FOOD MICROBIOLOGY	2	0	4	E
GMS 211	FOOD AND BEVERAGE SERVICE AND PRESENTATION TECHNIQUES	2	0	4	E
GMS 213	GASTRONOMY AND E-COMMERCE	2	0	4	E
GMS 215	EATING AND DRINKING CULTURE	2	0	4	E
GMS 217	FOOD ADDITIVES	2	0	4	E
GMS 219	GEOGRAPHICAL INDICATION IN GASTRONOMY	2	0	4	E
GMS 221	SUSTAINABLE GASTRONOMY AND WASTE MANAGEMENT	2	0	4	E
GMS 223	HISTORY OF ART	2	0	4	E
GMS 225	SOCIOLOGY OF TOURISM	2	0	4	E
GMS 227	COMMUNICATION SKILLS	2	0	4	E

4TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 202	CULINARY PRACTICES II	1	4	5	C
GMS 204	BREAD AND PASTRY MAKING PRACTICES I	1	4	4	C
GMS 206	MENU PLANNING	2	0	4	C
GMS 208	ADVANCED ENGLISH II	4	0	5	C
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	4	E
	TOPLAM	14	8	30	



ELECTIVE COURSES I

GMS 210	GASTRONOMY AND ART	2	0	4	E
GMS 212	GASTRO GEOGRAPHY	2	0	4	E
GMS 214	PHYSICAL DESIGN IN FOOD AND BEVERAGE BUSINESSES	2	0	4	E
GMS 216	PROTOCOL KNOWLEDGE AND ETIQUETTE	2	0	4	E
GMS 218	FOOD CHEMISTRY AND TECHNOLOGY	2	0	4	E
GMS 220	TURKEY TOURISM GEOGRAPHY	2	0	4	E
GMS 222	HUMAN RESOURCES MANAGEMENT	2	0	4	E
GMS 224	GASTRONOMY TOURISM AND RECREATION	2	0	4	E
GMS 226	ECONOMICS OF TOURISM	2	0	4	E
GMS 228	SOCIAL PSYCHOLOGY	2	0	4	E

CODE	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
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PFE 001	INTRODUCTION TO EDUCATION	3	0	4	E
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5TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 301	KITCHEN PRACTICES III	1	4	5	C
GMS 303	BREAD AND PASTRY MAKING PRACTICES II	1	4	4	C
GMS 305	SCIENTIFIC RESEARCH METHODS	2	0	3	C
GMS 307	PROFESSIONAL ENGLISH I	4	0	5	C
	ELECTIVE COURSE I	4	0	5	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE II	2	0	4	E
	TOTAL	19	4	30	

ELECTIVE COURSES I

GMS 309	FRENCH I	2	0	4	E
GMS 311	GERMAN I	2	0	4	E
GMS 313	ARABIC I	2	0	4	E

ELECTIVE COURSES II

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 315	FOOD STORAGE METHODS	2	2	6	E
GMS 317	STREET FOODS	2	2	6	E
GMS 319	ENTREPRENEURSHIP IN GASTRONOMY	2	2	6	E
GMS 321	EVENT MANAGEMENT	2	2	6	E
GMS 323	MARKETING IN FOOD AND BEVERAGE BUSINESSES	2	2	6	E
GMS 325	LABOUR LAW AND SOCIAL SECURITY	2	2	6	E



GMS 327	SPECIAL INTEREST TOURISM	2	2	6	E
CODE	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 002	TEACHING PRINCIPLES AND METHODS	3	0	4	E
PFE 003	CLASSROOM MANAGEMENT	2	0	3	E

6TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 302	PRACTICES OF TURKISH CUSINE I	1	4	4	C
GMS 304	GARDE MANGER PRACTICES	1	2	4	C
GMS 306	COST CONTROL AND ANALYSIS IN FOOD AND BEVERAGE BUSINESSES	4	0	4	C
GMS 308	PROFESSIONAL ENGLISH II	4	0	5	C
	ELECTIVE COURSE I	4	0	5	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE II	2	0	4	E
	TOTAL	18	6	30	
	ELECTIVE COURSES I				
TUR 310	FRENCH II	4	0	5	E
TUR 312	GERMAN II	4	0	5	E
TUR 314	ARABIC II	4	0	5	E
	ELECTIVE COURSES II				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 316	COFFEE AND TEA CULTURE	2	0	4	E
GMS 318	ALCOHOL AND NON-ALCOHOLIC BEVERAGES	2	0	4	E
GMS 320	ZİYAFET ORGANİZASYONU VE YÖNETİMİ	2	0	4	E
GMS 322	EDIBLE HERBS AND SPICE CULTURE	2	0	4	E
GMS 324	DIGITAL LITERACY	2	0	4	E
GMS 326	ORGANIZATIONAL BEHAVIOR	2	0	4	E
GMS 328	CULTURAL HERITAGE TOURISM	2	0	4	E
CODE	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 004	SPECIAL EDUCATION METHODS	3	0	4	E
PFE 005	GUIDANCE AND SPECIAL EDUCATION	3	0	4	E

7TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 401	INTERNSHIP	0	0	5	C
GMS 403	INTERNATIONAL CULINARY PRACTICES	2	4	5	C
GMS 405	PRACTICES OF TURKISH CUSINE II	1	4	4	C
GMS 407	CONSUMER BEHAVIORS IN GASTRONOMY	3	0	3	C
	ELECTIVE COURSE I	4	0	5	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE III	1	2	4	E
	TOPLAM	13	10	30	
	ELECTIVE COURSES I				
GMS 409	FRENCH III	4	0	5	E
GMS 411	GERMAN III	4	0	5	E
GMS 413	ARABIC III	4	0	5	E
	ELECTIVE COURSES II				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 415	SOCIOLOGY OF FOOD	2	0	4	E
GMS 417	FOOD PHOTOGRAPHY AND STYLING	2	0	4	E
GMS 419	NUTRITION FOR SPECIAL GROUPS	2	0	4	E
GMS 421	ETHICS IN BUSINESS LIFE	2	0	4	E
	ELECTIVE COURSES III				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 423	LOCAL CUISINE OF ADIYAMAN	1	2	4	E
GMS 425	CAREER PLANNING	1	2	4	E
GMS 427	LOCAL CULINARY PRACTICES I	1	2	4	E
CODE	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 006	ASSESSMENT AND EVALUATION IN EDUCATION	3	0	4	E
PFE 007	EDUCATION PSYCHOLOGY	3	0	4	E



8TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 402	TERM PROJECT	2	0	4	C
GMS 404	CULINARY TRENDS	3	0	4	C
GMS 406	GASTRONOMY SENSORY ANALYSIS	1	2	4	C
GMS 408	CREATIVE KITCHEN PRACTICES	1	4	5	C
	ELECTIVE COURSE I	4	0	5	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE III	1	2	4	E
	TOTAL	14	8	30	
CODE	ELECTIVE COURSES I				
GMS 410	FRENCH IV	4	0	5	E
GMS 412	GERMAN IV	4	0	5	E
GMS 414	ARABIC IV	4	0	5	E
	ELECTIVE COURSES II				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 416	FOOD AND BEVERAGE SERVICES AUTOMATION	2	0	4	E
GMS 418	GASTRONOMY GUIDANCE	2	0	4	E
GMS 420	QUALITY MANAGEMENT SYSTEMS	2	0	4	E
GMS 422	CRISIS MANAGEMENT IN FOOD AND BEVERAGE BUSINESSES	2	0	4	E
	ELECTIVE COURSES III				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 424	FUSION CUISINE	1	2	4	E
GMS 426	VOLUNTEERING STUDIES	1	2	4	E
GMS 428	LOCAL CULINARY PRACTICES II	1	2	4	E
KODU	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 008	EDUCATION TECHNOLOGIES	2	0	3	E
PFE 009	TEACHING PRACTICE	1	8	10	E

PHYSICAL FACILITIES



Gastronomy and Culinary Arts



Classrooms

There is a Gastronomy and Culinary Arts Practice Kitchen with an area of 173 m² with a capacity of 20 people, which our students will use in practical courses.

Kitchen Workshop



Computer Laboratory

The Gastronomy and Culinary Arts department is located on the central campus. For this reason, students always have the opportunity to easily benefit from the central library service building, which houses the library and e-library, where there are many books and publications that students can benefit from.



Library

Scholarship Opportunities

- ✓ Adıyaman University Scholarship
- ✓ Adıyaman University Food Scholarship
- ✓ Higher Education Credit and Hostels Institution Scholarships
- ✓ Turkish Education Foundation Scholarship

OUR ACTIVITIES



Under the auspices of the Presidency of the Republic of Turkey and Mrs. Emine Erdoğan, T.R. Adıyaman University hosted the 3rd "Turkish Cuisine Week" events, which were organized based on the book "Turkish Cuisine with Centuries-Old Recipes" prepared with the support of the Ministry of Culture and Tourism. At the event, local delicacies were presented by academicians from our University's Gastronomy, Culinary Arts and Cookery Program. In addition, centuries-old delicacies such as raw meatballs, stuffed meatballs, roasted hıtap, Adıyaman pan, chicken rice, roasted rice, meatballs with yamuz, tevenk sarması, tattooç, meyir soup, mahluta soup and sour meatballs were served.

<https://adiyaman.edu.tr/tr/haberler/2024/05/22/adiyaman-universitesi-turk-mutfagi-haftasi-etkinliklerine-ev-sahipligi-yapti>



Adıyaman University hosted the program "Happiness at Home with Vahe", broadcast on Star TV and hosted by Vahe Kılıçarslan. Within the scope of the program, our faculty members in the Department of Gastronomy and Culinary Arts made recipes and promotions of unique flavors with thousands of years of knowledge. While our guests tasted centuries-old delicacies such as raw meatballs, roasted hıtap, curd hıtap, Adıyaman pan, meyir soup and cheese halva, geographically indicated delicacies such as Kâhta pomegranate, Kâhta Almond and Tut mulberry were also introduced.

<https://adiyaman.edu.tr/tr/haberler/2024/05/30/sehrimizin-asirlik-lezzetleri-star-tv-ekranlarinda-tanitildi>



<https://turizm.adiyaman.edu.tr/tr/haberler/2025/04/18/gastronomi-ve-mutfak-sanatlari-bolumu-ogrencilerinin-tubitak-basarisina-tebrik>

As part of the TÜBİTAK 2209-A University Student Research Projects Support Program, the project titled "A Field Research on Adıyaman Breakfast Culture within the Framework of Gastronomy Tourism," prepared by students in the Gastronomy and Culinary Arts Department, was awarded support. The students involved in the project and our Department Head, Assoc. Prof. Dr. Hülya Yeşilyurt, were hosted at the Faculty Dean's Office to congratulate them on this significant achievement. It was emphasized that such projects, which contribute to the dissemination of research culture at the university level, significantly contribute to the academic development and career planning of students. Faculty of Tourism Dean Prof. Dr. Çiğdem Sabbağ, Vice Dean Assoc. Prof. Dr. Eda Rukiye Dönbak, and Vice Dean Assoc. Prof. Dr. Caner Çalışkan thanked the students who made our faculty proud with their successful work, and Assoc. Prof. Dr. Hülya Yeşilyurt, who guided them, and wished them continued success.



<https://turizm.adiyaman.edu.tr/tr/haberler/2025/04/18/adiyaman-turizmi-tanitimi-standi-acilisi-gerceklestirildi>

The opening ceremony of the Adıyaman Tourism Promotion Stand was held at Adıyaman University Youth Square as part of the 49th Tourism Week activities. Attendees included Adıyaman Provincial Director of Culture and Tourism Mr. Mehmet YELKEN; Adıyaman University Vice Rector Prof. Dr. Selcen Yüksel PERKTAŞ; Faculty of Tourism Dean Prof. Dr. Çiğdem SABBAĞ; Vice Dean Assoc. Prof. Dr. Eda Rukiye DÖNBAK; Vice Dean Assoc. Prof. Dr. Caner ÇALIŞKAN; and other faculty members and students from the Faculty of Tourism.

Local dishes prepared by the Gastronomy Society advisors Assoc. Prof. Dr. Hülya YEŞİLYURT, Assoc. Prof. Dr. Yakup Kemal ÖZEKİCİ, Dr. Özden ÖZDEMİR, Dr. Memet ŞAHAN, and students from the department were served at the stands set up during the opening ceremony.

The Gastronomy Society also introduced itself. The Tourism Society and the students of the group introduced Adıyaman's historical and cultural heritage, and distributed brochures. This gave visitors the opportunity to better understand Adıyaman's rich cuisine and cultural heritage. We would like to thank all faculty members, especially our students, and everyone who participated.



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