



ADYAMAN UNIVERSITY  
VOCATIONAL SCHOOL OF  
SOCIAL SCIENCES

DEPARTMENT OF HOTEL,  
RESTAURANT AND CATERING  
SERVICES

INTRODUCTORY BOOKLET

2025-2026

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## Our department

Within the Department of Hotel, Restaurant, and Catering Services at Adiyaman University, there are two associate degree programs: Tourism and Hotel Management and Culinary Arts. The department was established in 2008 within the Adiyaman University, Vocational High School. The Tourism and Hotel Management Program was initially established under the Department of Economic and Administrative Programs at the Adiyaman Vocational High School of Malatya İnönü University. The Cookery Program was established in 2008 within the Adiyaman University Vocational High School. It accepted its first students in the 2008-2009 academic year, and its first students graduated in June 2010. Both programs currently provide education within the Department of Hotel, Restaurant, and Catering Services at Adiyaman University, Vocational High School of Social Sciences.

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## **ACADEMIC AND ADMINISTRATIVE STAFF**

### **Head of Department**

Lecturer Ali TUTAR

### **Deputy Head of Department**

Lecturer Nevzat GÜLER

### **Academic Staff**

#### **Tourism and Hotel Management**

Lecturer Ali TUTAR

Lecturer Nevzat GÜLER

Lecturer Hakan BİÇİCİ

Lecturer Ahmet ŞAHİN

#### **Cookery Department**

Lecturer Mehmet Saçıkralı

Lecturer Metin ÖZTÜRK

Lecturer Mesut KARAMAN

### **Department Secretary**

Esmâ KAYA

## **Mission & Vision**

### **Mission**

Our mission is to train “Professional Staff” who can keep pace with the speed of change and transformation, contribute to the economic development of their city, region, and country, possess high self-confidence, and have the ability to stand on their own feet.

### **Vision**

To be a pioneering and innovative vocational high school that will train professional staff equipped with the qualifications sought by the business world, follow the developments in vocational education and constantly improve itself.

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## **The Importance of the Departments of Hotel, Restaurant, and Catering Services**

### **COOKERY PROGRAM:**

The Cookery program aims to train executive chefs who have gained the necessary professional knowledge and skills in their field, who can combine our rich culinary tradition with modern innovative kitchen trends, who are productive, dynamic, open to developments, who possess management knowledge related to food and beverage culture from the most basic to the most advanced levels, and who are proficient in the professional terminology as well as all the intricacies of cooking techniques.

### **TOURISM AND HOTEL MANAGEMENT PROGRAM:**

Our program aims to train individuals who possess the basic skills of the tourism and hotel management profession through theoretical and practical education, who have entrepreneurial and effective communication skills, and who can use computer programs related to their field.

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## **Why Choose the Department of Hotel, Restaurant, and Catering Services?**

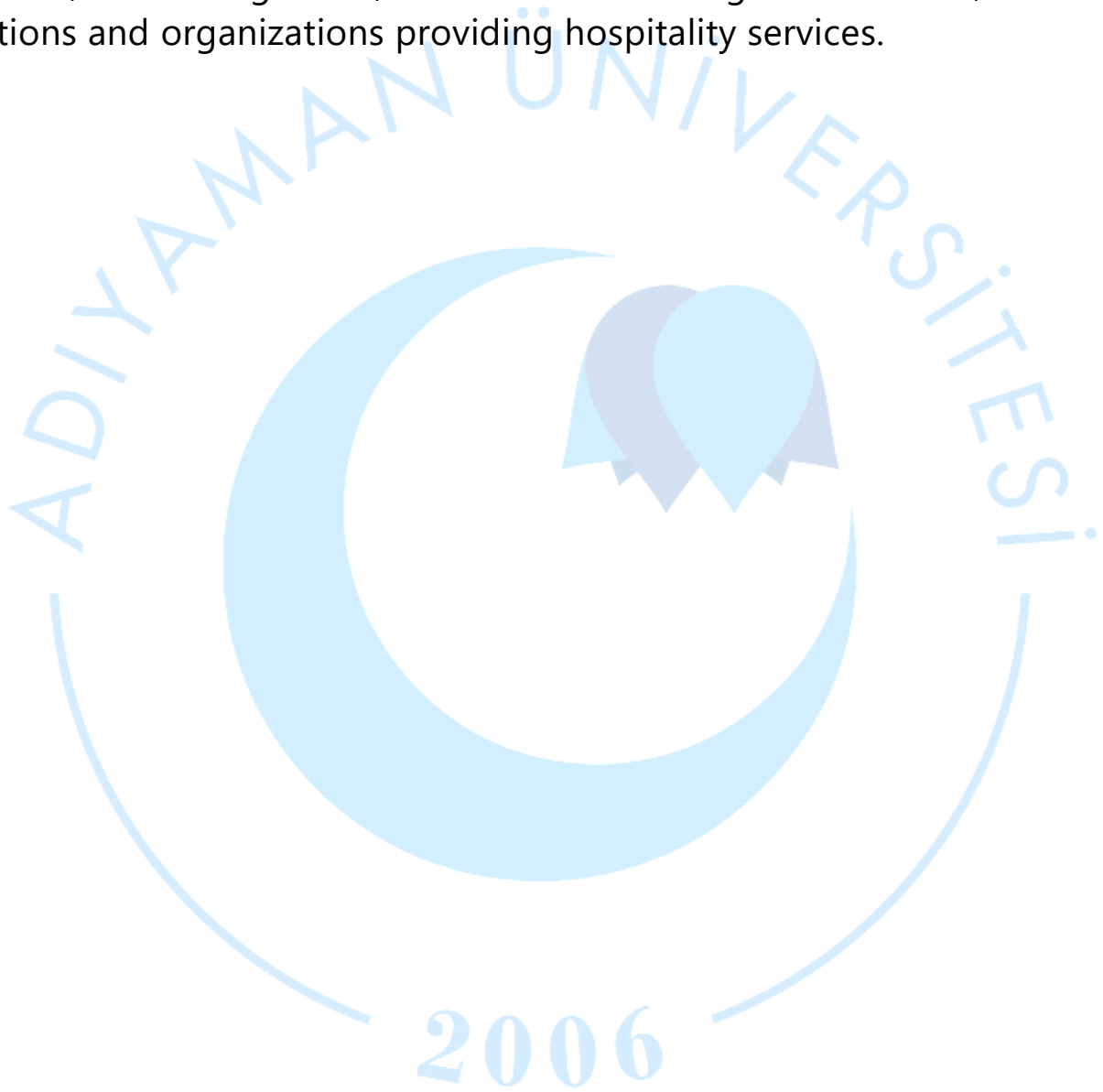
Our department's programs have a significant function as they train individuals with a comprehensive understanding of the contributions of faith tourism to peace, intercultural, and interfaith dialogue, especially in line with the faith tourism potential of the region where the school is located. These individuals will have basic knowledge of the sub-sectors of tourism such as religious sciences, archaeology, accommodation, food and beverage, gastronomy, tour and guidance services, and will be able to interpret the local and global changes and developments in faith tourism based on the information they acquire. They will be able to transfer theoretical knowledge in management, marketing, art history, religious sciences and philosophy, sociology, and anthropology into sectoral practices.



## **Job Opportunities for Our Graduates**

Students who successfully complete our department programs are awarded an associate degree diploma according to the program they graduate from.

Graduates of our department programs are employed in accommodation businesses, travel agencies, food and beverage businesses, and public institutions and organizations providing hospitality services.



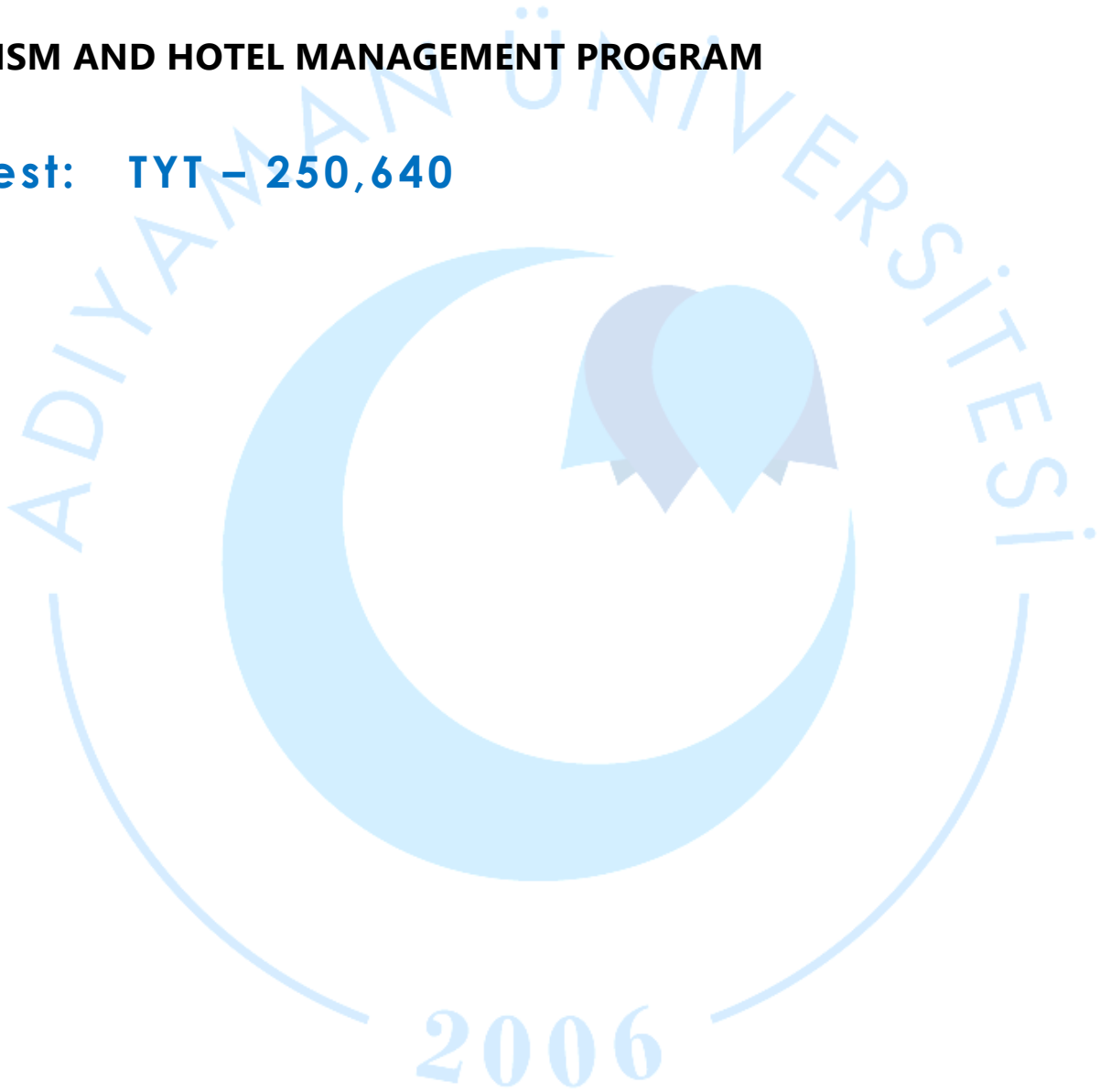
## **Our Highest and Lowest Placement Scores and Quotas According to Central Placement**

### **COOKERY PROGRAM**

**Lowest: TYT – 287,511**

### **TOURISM AND HOTEL MANAGEMENT PROGRAM**

**Lowest: TYT – 250,640**



## Course Catalog

### TOURISM AND HOTEL MANAGEMENT PROGRAM

#### 1st Semester

Code	Course Title	T	P	C	ECTS	C/E	Language
AİİT101	Principles of Atatürk and History of Reforms I	2	0	2	2	Compulsory	Turkish
TD101	Turkish Language I	2	0	2	2	Compulsory	Turkish
YD101	Foreign Language - English I	3	0	3	3	Compulsory	English
ENF101	Basic Information Technologies	2	0	2	4	Compulsory	Turkish
TOP103	Tourism Geography	3	0	3	2	Compulsory	Turkish
TOP105	Menu Planning	2	1	3	3	Compulsory	Turkish
TOP107	Housekeeping Services	2	1	3	3	Compulsory	Turkish
TOP109	Front Office Services	3	0	3	3	Compulsory	Turkish
TOP111	Guest Communication	3	0	3	2	Compulsory	Turkish
TOP113	General Tourism	3	0	3	3	Compulsory	Turkish
TOP115	Business Management	3	0	3	3	Compulsory	Turkish
<b>Totals</b>		28	2	30	30		

#### 2nd Semester

Code	Course Title	T	P	C	ECTS	C/E	Language
AİİT102	Principles of Atatürk and History of Reforms II	2	0	2	2	Compulsory	Turkish
TD102	Turkish Language II	2	0	2	2	Compulsory	Turkish
YD102	Foreign Language- English II	3	0	3	3	Compulsory	English
TOP102	Tourism Economics	3	0	3	3	Compulsory	Turkish
TOP104	Hotel Management	3	0	3	4	Compulsory	Turkish
TOP106	Human Resources Management	3	0	3	3	Compulsory	Turkish
TOP110	Food and Beverage Service I	4	2	5	6	Compulsory	Turkish
TOP112	Professional Foreign Language I	2	2	3	4	Compulsory	English
TOP114	Tourism Sociology	3	0	3	3	Compulsory	Turkish
<b>Totals</b>		25	4	27	30		

#### 3rd Semester

Code	Course Title	T	P	C	ECTS	C/E	Language
TOP201	Tourism Marketing	3	0	3	2	Compulsory	Turkish
TOP203	Banquet Service Management	3	2	4	3	Compulsory	Turkish
TOP205	Tourism Legislation	2	0	2	2	Compulsory	Turkish
TOP207	Tour Operations and Travel Agencies	3	0	3	2	Compulsory	Turkish
TOP209	Hotel Automation Systems	3	2	4	4	Compulsory	Turkish
TOP211	Vocational Foreign Language II	2	2	3	3	Compulsory	English
ST201	Internship I	0	0	0	4	Compulsory	Turkish
	Elective 1				4	Elective	Turkish
	Elective 2				4	Elective	Turkish
	Elective 3				2	Elective	Turkish
<b>Totals</b>		<b>16</b>	<b>6</b>	<b>19</b>	<b>30</b>		

### Elective 1 - Elective 2 Professional Course Pool

Code	Course Title	T	P	C	ECTS	C/E	Language
TOP221	Food and Beverage Service Applications	1	2	2	4	Elective	Turkish
TOP223	Front Office Applications	1	2	2	4	Elective	Turkish
TOP225	Research Methods and Techniques	2	0	2	4	Elective	Turkish
TOP227	Housekeeping Applications	1	2	2	4	Elective	Turkish
TOP231	Entrepreneurship	4	0	4	4	Elective	Turkish
TOP239	General Accounting	3	0	3	4	Elective	Turkish
TOP241	Sociology in the Thought of Ibn Khaldun	2	0	2	4	Elective	Turkish
TOP243	Kitchen Management	2	1	3	4	Elective	Turkish
AHL201	Morals of Ahi Community and Professional Ethics	2	0	2	4	Elective	Turkish

### Elective 3 Social Cultural Artistic Course Pool

Code	Course Title	T	P	C	ECTS	C/E	Language
SKS231	Physical Education	1	1	2	2	Elective	Turkish
SKS233	Music	1	1	2	2	Elective	Turkish
SKS235	Art Work	1	1	2	2	Elective	Turkish
SKS237	Folk Dances	1	1	2	2	Elective	Turkish
SKS239	Art History	2	0	2	2	Elective	Turkish
SKS241	History of	2	0	2	2	Elective	Turkish

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SKS243	Theater Art	1	1	2	2	Elective	Turkish
SKS245	Sign Language	1	1	2	2	Elective	Turkish
SKS247	Communication Techniques	1	1	2	2	Elective	Turkish
SKS249	Career Planning	1	0	1	2	Elective	Turkish

## 4th Semester

Code	Course Title	T	P	C	ECTS	C/E	Language
TOP202	Room Procedures in Front Office	2	1	3	3	Compulsory	Turkish
TOP204	Housekeeping Control	2	1	3	3	Compulsory	Turkish
TOP206	Worker Health and Occupational Safety	3	0	3	2	Compulsory	Turkish
TOP208	Decoration Services	2	1	3	2	Compulsory	Turkish
TOP216	Recreation Management	2	1	3	2	Compulsory	Turkish
TOP218	Tourism and Environment	3	0	3	2	Compulsory	Turkish
TOP214	Room Service	3	3	5	4	Compulsory	Turkish
ST202	Internship II	0	0	0	4	Compulsory	Turkish
	Elective 1				4	Elective	Turkish
	Elective 2				4	Elective	Turkish
<b>Totals</b>		<b>17</b>	<b>7</b>	<b>23</b>	<b>30</b>		

Course Code	Course Title	T	P	Total	Credits	Type	Language
TOP222	Quality Management Systems	3	0	3	4	Elective	Turkish
TOP226	Second Foreign Language (German)	3	0	3	4	Elective	German
TOP228	Cost Accounting	2	1	3	4	Elective	Turkish
TOP230	Bar Service	2	1	3	4	Elective	Turkish
TOP232	Laundry Control	2	1	3	4	Elective	Turkish
TOP234	Sales Management	3	0	3	4	Elective	Turkish
TOP236	Organizational Behavior	3	0	3	4	Elective	Turkish
TOP238	Conference and Fair Organization	2	1	3	4	Elective	Turkish

## 4th Semester

# COOKERY PROGRAMME

## 1st Semester

Code	Course Title	T	P	K	ECTS	C/E	Language
AŞP101	Cooking Methods 1	4	2	5	6	Compulsory	Turkish
AŞP103	Quality Management in Kitchen	4	2	5	6	Compulsory	Turkish
AŞP105	Hygiene and Sanitation	2	0	2	3	Compulsory	Turkish
AIİT101	Principles of Atatürk and the History of the Revolution I	2	0	2	2	Compulsory	Turkish
TD101	Turkish Language I	2	0	2	2	Compulsory	Turkish
YD101	Foreign Language I (English)	3	0	3	3	Compulsory	English
Elective1					4	Elective	Turkish
Elective2					4	Elective	Turkish
<b>Total</b>		<b>17</b>	<b>4</b>	<b>19</b>	<b>30</b>		

## Elective Course Pool:

Code	Course Title	T	P	K	ECTS	Elective	Language
AŞP121	Research Methods and Techniques	2	0	2	4	Elective	Turkish
AŞP123	Food and Beverage Service I	4	2	5	4	Elective	Turkish

## 2nd Semester

Code	Course Title	T	P	K	ECTS	C/E	Language
AŞP102	Cooking Methods II	4	2	5	5	Compulsory	Turkish
AŞP104	History and Culture of Cuisine	4	2	5	4	Compulsory	Turkish
AŞP106	Nutrition Principles and Menu Planning	2	1	3	2	Compulsory	Turkish
ENF102	Basic Information Technologies	2	0	2	4	Compulsory	Turkish
AIİT102	Principles of Atatürk and the History of the Revolution II	2	0	2	2	Compulsory	Turkish
TD102	Turkish Language II	2	0	2	2	Compulsory	Turkish
YD102	Foreign Language II (English)	3	0	3	3	Compulsory	English

Elective1	4	Elective	Turkish
Elective2	4	Elective	Turkish
<b>Totals</b>	<b>19 5 22 30</b>		

### Elective Course Pool:

Code	Course Title	T	P	K	ECTS	Elective	Language
AŞP122	Occupational Health and Safety	3	0	3	4	Elective	Turkish
AŞP124	Communication	2	0	2	4	Elective	Turkish
AŞP126	Flour Products and Bread Making	4	2	5	4	Elective	Turkish

### 3rd Semester

Code	Course Title	T	P	K	ECTS	Z/S	Language
AŞP201	Cold Kitchen	4	2	5	4	Compulsory	Turkish
AŞP203	Turkish Cuisine	4	2	5	6	Compulsory	Turkish
AŞP205	Bakery Products	4	2	5	6	Compulsory	Turkish
STJ201	Internship I	0	0	0	4	Compulsory	Turkish
Elective 1					4	Elective	Turkish
Elective 2					4	Elective	Turkish
Elective 3					2	Elective	Turkish
<b>Totals</b>		<b>12</b>	<b>6</b>	<b>15</b>	<b>30</b>		

### Elective Course Pool:

Code	Course Title	T	P	K	ECTS	Elective	Language
AŞP221	Regional Cuisines	4	2	5	4	Elective	Turkish
AŞP223	Kitchen Planning	3	1	4	4	Elective	Turkish
AŞP227	Entrepreneurship	3	1	4	4	Elective	Turkish
AŞP229	New Trends in Gastronomy	3	1	4	4	Elective	Turkish
AŞP241	Sociology in Ibn Khaldun's Thought	2	0	2	4	Elective	Turkish
AHL201	Morals of Ahi and Professional Ethics	2	0	2	4	Elective	Turkish

### Elective 3 Social-Cultural-Artistic Course Pool:



Code	Course Title	T	P	K	ECTS	C/E	Language
SKS231	Physical Education	1	1	2	2	E	Turkish
SKS233	Music	1	1	2	2	E	Turkish
SKS235	Art	1	1	2	2	E	Turkish
SKS237	Folk Dances	1	1	2	2	E	Turkish
SKS239	Art History	2	0	2	2	E	Turkish
SKS241	History of Science	2	0	2	2	E	Turkish
SKS243	Theater Arts	1	1	2	2	E	Turkish
SKS245	Sign Language	1	1	2	2	E	Turkish
SKS247	Communication Techniques	1	1	2	2	E	Turkish
SKS249	Career Planning	1	0	1	2	E	Turkish

#### 4th Semester

Code	Course Title	T	P	K	ECTS	Z/S	Language
AŞP202	Ottoman Cuisine	4	2	5	6	Compulsory	Turkish
AŞP204	World Cuisines	5	3	7	8	Compulsory	Turkish
AŞP206	Banquet Cuisine	4	2	5	4	Compulsory	Turkish
STJ202	Internship II	0	0	0	4	Compulsory	Turkish
Elective 1					4	Elective	Turkish
Elective 2					4	Elective	Turkish
Total		13	7	17	30		

#### Elective Course Pool:

Code	Course Title	T	P	K	ECTS	Elective	Language
AŞP222	Kitchen Organization	4	0	4	4	Elective	Turkish
AŞP226	Types of Kitchen	3	1	4	4	Elective	Turkish
AŞP228	Food Styling and Photography	2	2	3	4	Elective	Turkish

## **Department of Hotel, Restaurant, and Catering Services**

### **Our Activities**

The program conducts education and practical training activities in the Tourism Practice Hotel, Culinary Workshop, and in a computer lab for Automation courses.

Our department carries out banquet organizations organized by our university. For the menu planning, procurement, production, and presentation of these events, we use the Culinary Workshop, Tourism Practice Hotel, M. Vehbi KOÇ Conference Hall, and the Rectorate Conference Hall. The events organized under this scope include:

- Refreshments for Panels and Conferences
- Academic Opening Meetings and Cocktails
- Other Banquet Organizations

**Erasmus Education (Student Exchange Program):** When our students pass the foreign language exams under this program, they have the opportunity to participate in the tourism programs of partner universities abroad for one semester, according to the determined quota each year.

### **TOURISM PRACTISE HOTEL**

Our university will provide on-site learning opportunities for all students studying Tourism (Face-to-Face Communication with Customers and developing themselves in their chosen field). The main features of the Social Facility, which will be put into service, are:

- 24 rooms (4 double rooms, 20 single rooms)
- LED TV, mini bar, and a safe in every room
- Central air conditioning in all indoor areas
- A restaurant with a capacity of 120 people (terrace and indoor area)
- A meeting room with a capacity of 20 people, lobby, and lounge
- Parking lot for 25 vehicles

## **Vocational High School of Social Sciences**

### **Hotel, Restaurant, and Catering Services Department**

**Address:** Adıyaman University (ADYÜ)

Vocational High School of Social Sciences

Hotel, Restaurant, and Catering Services Department

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