

**SIİRT UNIVERSITY**  
**VOCATIONAL SCHOOL OF SOCIAL SCIENCES**  
**COOKERY PROGRAM COURSE CONTENTS**  
**2024**

**1st GRADE, 1st TERM**

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION - I</b>	ATA 101	1	2+0	2	2
Reforms in the Ottoman Empire; Tripoli and Balkan Wars; World War I; Armistice of Mudros; Congresses; Fronts of the War of Independence; Armistice of Mudanya and Peace Treaty of Lausanne					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>TURKISH LANGUAGE - I</b>	TUR 101	1	2+0	2	2
Language, Languages and Turkish Language, Grammar, words and sentences, types of words, elements of expression and types of expression, basic principles of proper and effective speaking					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>ENGLISH - I</b>	ING 101	1	2+0	2	2
Ability to understand, read and speak the foreign language taught correctly					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>BASIC PRINCIPLES OF NUTRITION</b>	OLH101	1	3+0	3	4
Importance of Nutrition, Adequate and Balanced Nutrition, Nutrients, Food Energy Values, Energy Metabolism, Energy Imbalances, Major Food Groups, Major Food Groups, Nutrition for Those with Special Conditions, Nutrition Education.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>GASTRONOMY AND FOOD HISTORY</b>	OLH103	1	2+0	2	4
Historical development of food production and consumption in economic, social, political and cultural terms, the Renaissance period, European and world cultures, the changes in production systems from the Industrial Revolution to the present day and their effects on gastronomy, individual and social changes in food production and consumption.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>FOOD SCIENCE AND TECHNOLOGY</b>	OLH107	1	3+0	3	4
Chemical composition of foods: water, protein, fat, and minerals. Enzymes, vitamins, color, flavor, and odor substances. Food spoilage and food preservation methods. Food additives. Canned fruit juice production technology. Cereals, vegetable oil, tea, sugar, meat, and related products, fermentation technology.					



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Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>BASIC KITCHEN APPLICATIONS</b>	OLH109	1	3+3	5	6
Preparing basic sauces and their derivatives, preparing and cooking seafood, preparing salads and salad dressings, rice, pasta					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE FOOD SAFETY AND HYGIENE</b>	OLH111	1	2+0	2	2
It introduces students to the sanitation, hygiene, and occupational safety aspects of food and beverage service and also allows students to examine food safety and hygiene practices. It covers topics ranging from basics such as handwashing to foodborne illness, food microbiology, contamination, food safety management systems (HACCP), and more complex topics such as cleaning and maintenance of food production and service equipment and personnel hygiene.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE SPICES</b>	OLH115	1	2+0	2	2
The historical journey of spices, their cultural values, and their role in trade are examined. The ways spices are used in cooking across different regions and their effects on flavor and aroma are evaluated. The health benefits of spices and their creative applications in gastronomy are discussed.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>TRENDS IN THE FOOD AND BEVERAGE INDUSTRY</b>	OLH105	1	2+0	2	2
Fast food movement, slow food movement, franchising, themed restaurant and bar concepts, fast-casual restaurants, success stories, food safety, urban cuisine and culinary culture evaluation, reinvention of gastronomic cultural heritage, food styling and photography, edible flowers, molecular gastronomy, gastronomy-related films					

## 1st GRADE, 2nd TERM

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION-II</b>	ATA102	2	2+0	2	2
Atatürk's principles and revolutions, the foreign policy of the Republic of Turkey during Atatürk's period and Turkish history					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>TURKISH LANGUAGE II</b>	TUR102	2	2+0	2	2
Types of written and oral expression; punctuation and spelling rules, expression errors					



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Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>ENGLISH II</b>	ING102	2	2+0	2	2
Past tense-future tense-modal verbs-place, direction, asking and giving, letters-polite request structures					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE CAREER PLANNING</b>	KPD102	2	2+0	2	3
Students are guided in identifying their professional goals and planning their personal development. They are introduced to career opportunities, business lines, and entrepreneurial opportunities in the culinary sector. Professional skills such as effective communication, resume preparation, and interview techniques are developed. Ethical values and sustainability are emphasized throughout the long-term career journey.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>KITCHEN APPLICATIONS</b>	OLH102	2	2+4	4	6
International Special Soups, Sauces, Potato Garnishes, Meat Preparation, Poultry, Offal, Seafood, Vegetables, Dried Legumes					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>MENU AND KITCHEN MANAGEMENT</b>	OLH104	2	3+0	3	3
Characteristics of Nutrients Necessary for Healthy Nutrition, Daily Nutrient Amounts Required for a Balanced Nutrition, and Nutritional Principles / What is a Menu Plan? What are the Factors Affecting Planning? / Creating Menus, Standard Recipes, and Portions Appropriate for Guests' Social and Economic Situations / Monthly Master Menu Planning / Weekly Menu Planning / Menu and Customer Relationship Satisfaction / Creating Special Menus / Calculating Portion Costs / Establishing Sales Prices / Making Preliminary Preparations / Preparing Menu Cards / Menu Evaluation / Cuisine Types / Kitchen Organization					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>LOCAL CUISINE</b>	OLH104	2	2+4	4	5
Traditional Kitchen Utensils and Local Dishes, Dishes that vary by region, Cooking techniques by region, Storage conditions by region, Factors that make up local cuisine, Seasonal and/or periodical consumption differences, Food and Beverage Rituals of Local Cuisines, Regional Recipes.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>CHEESE TYPES IN INTERNATIONAL CUISINE</b>	OLH108	2	2+0	2	2
Cheese varieties and production methods used in various culinary cultures around the world are introduced. The sensory properties, uses, and role of cheeses in cooking are examined. The gastronomic value of geographically indicated and regional cheeses is emphasized. Practical exercises teach the compatibility of cheeses with dishes and presentation techniques.					



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Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>NUTRITIONAL ANTHROPOLOGY</b>	OLH110	2	2+0	2	2

This course examines nutrition within a cultural, social, and historical context. Food choices, preparation methods, and consumption practices across human societies are examined from an anthropological perspective. The role of beliefs, identities, and social structures in the formation of dietary habits across diverse geographies and cultures is discussed. It emphasizes that food is not only a biological necessity but also a carrier of cultural meaning and symbolism. Rituals, traditions, and dietary habits passed down from generation to generation are analyzed. The impact of processes such as modernization, globalization, and migration on dietary cultures is examined. Students are provided with the ability to build an interdisciplinary bridge between gastronomy and anthropology. Theoretical discussions are supported by practical examples and case studies.

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE SUSTAINABLE FOOD AND BEVERAGE</b>	OLH118	2	2+0	2	2

This course examines the concept of sustainability in the food and beverage sector. It examines the environmental, economic, and social sustainability dimensions of food production. It focuses on the use of local products, waste management, and energy efficiency. The impact of globalization and climate change on food systems is discussed. Sustainable menu planning and business strategies are developed. Students evaluate current practices and case studies in the sector, thereby fostering an awareness of responsible production and consumption in gastronomy.

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE FOOD DECORATION ART AND PHOTOGRAPHY</b>	OLH114				

Introduction to the camera and camera settings, special effects in photography, projecting images, camera effects, applying effects with filters, motion, film effects, darkroom effects, artistic approaches to photography, food photography, menu photography.

## 2nd GRADE, 1st TERM

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>TURKISH CUISINE</b>	OLH201	3	3+3	4	6

The course covers the history of Turkish cuisine, regional cuisines, sherbets, and studies on cuisines from every region of Turkey. This course aims to provide students with theoretical and practical insights into classical and regional Turkish cuisine. It also covers the fundamental cooking techniques that form the foundation of Turkish cuisine, the interpretation of old recipes within the framework of modern culinary approaches, and the characteristics of Turkish local cuisine as it stands today. Students learn through practical application the richness that geographical regions offer to Turkish cuisine in terms of seasons, climate, soil, raw materials, and habits.



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Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>RESEARCH METHODS AND TECHNIQUES</b>	OLH203	3	2+0	3	3
Research methods, quantitative research, qualitative research (observation, case study, interview, survey), research resources (libraries, electronic media, university libraries, state archives, electronic libraries, periodicals, newspaper archives), scientific writing and presentation preparation, office program applications, APA writing style. Table of contents, citing sources, preparing tables and graphics, presenting the problem, determining the purpose and importance of the subject, hypothesis related to the research, limitations, presenting the method, scanning the literature on the subject to be researched, the report and writing phase, presenting the prepared subject, a forum for discussion on the presented subject.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>BEVERAGES</b>	OLH205	3	2+2	4	6
The historical development and cultural interaction of beverages, the production processes and storage methods of alcoholic and non-alcoholic beverages, beverage cultures and consumption habits in different geographies, food-beverage harmony and presentation techniques are examined.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>WORLD CUISINES</b>	OLH207	3	3+3	4	6
This course covers the distinctive characteristics and practices of the cuisines of Europe, the Far East, Asia, and the Americas. Students will gain an understanding of the food cultures and cuisines of these regions. Recipes from these regions will be taught both theoretically and practically. They will also gain an understanding of the diverse flavors of these countries and gain professional competence in regionally diverse recipes.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>COMMON SELECTIVE COURSES</b>	OSD201	3	2+0	2	2
Courses opened with the OSD code, which include various topics that will contribute to personal change and development, with a quality and diversity appropriate to the students' interests and competencies.					

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>CONSUMER BEHAVIOR AND PSYCHOLOGY</b>	OLH209	3	3+0	3	3
This course examines consumer purchasing decision-making processes and the psychological factors that influence these processes. The role of perception, attitude, motivation, learning, and personality in consumer behavior is examined. The impact of cultural, social, and individual differences on consumption preferences is discussed. Consumer food and beverage choices and gastronomic preferences are evaluated from a psychological perspective. The influence of advertising, brand image, and marketing strategies on consumer behavior is examined. Post-purchase behavior, consumer satisfaction, and loyalty are emphasized. Students are provided with a fundamental understanding of the methods and techniques used in consumer research. The course provides a practical perspective by supporting theoretical approaches with industry examples and current cases.					



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Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE FOOD SERVICE SYSTEMS</b>	OLH211	3	2+0	2	2

Topics covered include selecting the appropriate service type for the business, preparing menus for different service systems, decorating service rooms, equipment placement, objectives, staff roles and responsibilities, service quality, and guest satisfaction. Additionally, the course focuses on planning the service flow, implementing hygiene and safety rules, and developing communication and teamwork skills. The course also covers service practices across cultures and the impact of current gastronomic trends on service systems.

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>SELECTIVE PRODUCT DEVELOPMENT AND CONSUMER EXPECTATIONS</b>	OLH215	3	2+0	2	2

This course aims to design and develop new products by understanding consumer expectations. Methods used in analyzing consumer needs and market trends are explored. Product idea evaluation, prototyping, and testing processes are explored. Product strategies tailored to the expectations of different consumer segments are developed. Taste tests, feedback gathering, and product improvement techniques are emphasized. Cost, quality, and manufacturability are considered throughout the product development process. Branding and packaging design are linked to consumer perception and demand. The integration of sustainability and ethical values into product development is discussed. The course combines theoretical knowledge with practical case studies to prepare students for the industry.

## 2nd GRADE, 2nd TERM

Ders Adı	Kodu	Yarıyıl	T+U Saat	U.Kredi	AKTS
<b>ON-THE-JOB TRAINING</b>	OLH202	4	5+0	8	30

This course allows students to apply their professional skills in a real-world business environment. The course aims to reinforce theoretical knowledge through practical experience in the workplace. Students will have the opportunity to observe business processes by working in various departments. They will develop work discipline, time management, and professional behavior skills. They will gain experience in customer relations and service quality. Teamwork and communication skills are taught in a practical way in the workplace. Students will experience professional problem-solving and decision-making processes. On-the-job experiences will form the basis for post-graduation career planning.



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