

KARABÜK ÜNİVERSİTESİ
LİSANSÜSTÜ EĞİTİM ENSTİTÜSÜ

DEPARTMENT OF GASTRONOMY AND CULINARY ARTS					
Gastronomy and Culinary Arts Master's Program with Thesis Course Contents					
COURSE CODE	COURSE NAME AND CONTENTS	T	A	C	ECTS
LUEE701	Scientific Research Techniques and Science Ethics	3	0	3	8
Purpose and Content	Learning the definition of science and scientific research methods/techniques, learning scientific methodology, research techniques and data collection methods, learning ethical issues in scientific studies. Learning the types of scientific publications (thesis, papers, articles, reports, etc.), gaining the ability to follow current scientific developments in the field, learning the ethical principles that must be followed in scientific research and publication. Explaining the definition of scientific knowledge and its differences from other types of knowledge. An attempt to provide a conceptual basis by learning the philosophy of science and the philosophy of knowledge (epistemology).				
TFG703	Gastronomy Tourism	3	0	3	8
Purpose and Content	The aim of this course is to give information about gastronomy tourism. Gastronomy and related concepts Scientific and artistic dimensions of gastronomy Gastronomy as an element of touristic product, attraction and hospitality Gastronomy tourism and sustainable tourism development Development of eating and drinking habits and traditions.				
TFG701	Research Methods in Social Sciences	3	0	3	8
Purpose and Content	Araştırma teknikleri ve yayın etiği kavramlarında bilgi sahibi olmak ve öğrenilenleri uygulamaya aktarabilmektir. Bilimin ve bilimselliğin özellikleri, sistematik ve araştırmaya temel yaklaşımlar, araştırma yöntemleri (deneyler ve taramalar), araştırma teknikleri, gastronomi alanında araştırmanın konusu, tutum, tutumun özellikleri ve ölçülmesi, ölçüm teknikleri, araştırmanın derlenmesi, değerlendirilmesi ve sonuçlandırılması, raporlama.				
TFG704	Food Science and Technology	3	0	3	8
Purpose and Content	In food technology laboratories; Animal and plant food products and water can be analyzed microbiologically, chemically and physically, and our students are given training to work in food laboratories. Our students graduate with training in food microbiology, animal and plant food processing technology, food quality control, packaging, hygiene and sanitation, general food control legislation, and computer training. General food hygiene, fermentation industry products (beer, vinegar, wine and alcoholic beverages), fruits and vegetables, composition and structure of grains, storage and milling, bread, pastry, biscuits, malt and beer technology, liquid and solid vegetable oils, olive oil, meat and meat products, milk and dairy products.				

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TFG705	Modern Culinary Approaches	3	0	3	8
Purpose and Content	It is aimed to follow, interpret and analyze current trends and current developments in the field of gastronomy. Development of gastronomy, slow food movement, neuro-gastronomy, thematic restaurants, geographical indication systems				
TFG706	Critical Gastronomy	3	0	3	8
Purpose and Content	Under the term gastronomy, it is to examine the sustainability of food production, consumption, its socio-economic relationship and its impact on the environment. Students examine and investigate contemporary themes such as sustainability and ethics in consumer awareness and responsibility. They also examine and investigate broader environmental issues such as the commercial supply chain, food safety and health concerns, food waste and land abuse, global warming, etc.				
TFG707	Nutrition and Diet in Special Situations	3	0	3	8
Purpose and Content	Learning nutritional principles and diet plans in situations requiring special nutrition. It includes diet programs that must be followed in special situations such as Pregnancy Nutrition, Sports Nutrition, Elderly Nutrition, etc.				
TFG708	Sensory Analysis Science and Sensory Analysis Methods	3	0	3	8
Purpose and Content	This course is designed for senior students to teach how to “improve” or “modify” a food product and the basics of different sensory evaluation tests. Food product development, GAP analysis, risk analysis, prototype development, sensory evaluation tests				
TFG709	Vegetarian Diet and Cuisine	3	0	3	8
Purpose and Content	Teaching the vegetarian lifestyle and vegetarian dishes by examining the vegetarian cuisine. Characteristics of vegetarian cuisine, vegetarian diet, preparation and presentation of vegetarian dishes.				
TFG710	Local Culinary Culture	3	0	3	8
Purpose and Content	Analyzing the relationship between food and local culture and revealing the effects of changes and interactions in culture on nutrition culture. Culinary culture in the world, examination of local food cultures of continents and countries.				
TFG711	Food Policy and Food Systems	3	0	3	8

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Purpose and Content	To have knowledge about the food policies of Continents and Countries. Food policies and food safety systems of the continents of South and North America, Europe, Asia, Africa, Australia and Antarctica are examined.				
TFG713	Artisan Cheeses	3	0	3	8
Purpose and Content	The aim of this course is to teach students the basic components of cheese and the changes that occur during its processing and storage, and to provide information about cheese processing technologies. Physical properties of milk, chemical composition of milk, collection and transportation of milk, cheese production, local cheese varieties, cleaning, disinfection and sterilization in cheese processes, sensory analysis and starter culture activity are among the contents of this course.				
TFG715	Sociology of Gastronomy	3	0	3	8
Purpose and Content	The purpose of the food sociology course is to enable gastronomy and culinary arts department students to evaluate the social and cultural meanings of eating and drinking activities, which are a part of our daily lives, in terms of social science and human science. In this way, students will have a general perspective on the application areas of their profession based on society and people. Social dimensions of the food system, origins of human subsistence, development of the modern food system, sociological approaches to foods and eating, social organization of eating, food family and community, sociology of eating out, food health and well-being, changing perceptions of diet and health, food risks, concerns and fears, diet, fat and body image, food preferences and avoidance patterns, unknown meanings of meat, vegetarian option, sugar and confectionery, food as cultural heritage, geographical marking.				
TFG717	Oenology (Oneology)	3	0	3	8
Purpose and Content	It is to introduce students to basic concepts such as wine, winemaking, wine serving and tasting, the definition of wine, the countries around the world where wine is produced. The history of wine from the ancient world to the present. The evolution of modern wine. Wine. Wine and weather, region, international grapes, regional grapes. How to make wine, wine storage, wine and time. Wine service Wine tasting. Important international and national wines.				
TFG718	Food Additives	3	0	3	8
Purpose and Content	To inform students about the general properties of food additives, toxicological evaluations, classes, areas of use in foods and legal regulations, and about food additives in the food industry. Definition of food additives, their intended use, areas of use in foods and ways of addition, legal regulations and toxicological evaluations regarding food additives, their classification (Antioxidants, acid regulators, emulsifiers, gums, preservatives, colorants, sweeteners, chelating agents, flavors)				

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TFG720	Applied Statistical Analysis Techniques	3	0	3	8
Purpose and Content	It aims to enable students to conduct quantitative research on their own, from analyzing, interpreting and reporting data. Introduction to SPSS Statistics, Basic statistical concepts, Entering survey questions and answers into SPSS, Filtering, combining variables or data in different data sets, Creating a new variable through calculation, Recoding existing variables and graphics.				
TFG722	Gastro Archeology	3	0	3	8
Purpose and Content	Food culture from past to present, primitive cooking methods, chronological development of food and its effects to the present day, developments in nutrition and food culture, the birth of refined cuisine and the commercialization process, the effects of social, political and economic developments on the cuisine throughout history are discussed within the conditions of the period. Students will be informed about the food culture of ancient civilizations. The understanding of nutrition from ancient times to the present, the chronological development of food culture and its effects to the present day.				
TFG723	Gastronomy and Media	3	0	3	8
Purpose and Content	Bu dersin amacı, gastronomi ile medya ilişkisini incelemek, gastronomi turizminde medyanın önemini kavramak ve gastronominin medyada yer alma şekillerini değerlendirmektir. Ders içeriği olarak Kitle iletişim araçları ve fonksiyonları, Medya ve turizm ilişkisi, Gastronominin geleneksel medyada işleme (ele alınma) şekilleri, Yeni medyada/sosyal medyada gastronomi ve gastronomi turizminin yer alması (örnek olayların, çekimlerin, kampanyaların, reklamların incelenmesi), Gastronomide görsellik ve slogan (fotoğraf ve video çekim teknikleri ile senaryolaştırma) dir.				
TFG725	Food, Beverage Service and Presentation	3	0	3	8
Purpose and Content	Students will be equipped with the competence to apply international food and beverage service methods, to serve breakfast, to prepare sauces for service, to serve meal groups, and to deal with VIP guests. Basic information about international service methods, application of international methods. Implementation of International Food and Beverage services and presentations.				
TFG726	New Trends in Gastronomy	3	0	3	8
Purpose and Content	To explain to students the changing food cultures in the developing world and the new food items used on the tables. The course content includes introducing world culinary culture and new food items.				
TFG731	Sustainable Gastronomy Research	3	0	3	8

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Purpose and Content	Sustainable food production is production methods that provide healthy food to people while ensuring sustainable impacts on the environmental, economic and social systems surrounding the food. It aims to provide students with information on developing sustainable agricultural practices, developing sustainable food distribution systems, creating sustainable nutrition and reducing food waste throughout the system. Individuals' ability to access healthy food whenever they want, economically and physically, and its sustainability are their most fundamental rights. However, many factors, especially global climate change, negatively affect food safety (accessibility and sustainability). This course examines in detail the factors affecting food safety and the basic precautions that can be taken. Climate change, greenhouse gases and carbon emissions, sustainable water and agricultural practices are within the scope of this course. Additionally, students will be taught the techniques required to produce new dishes from waste.				
TFG712	Food Activism	3	0	3	8
Purpose and Content	Food activism is a movement that aims to fight against the injustices, unsustainability and unhealthiness of food systems. Its main goals include issues such as food justice, providing accessible and nutritious food, environmental sustainability, agricultural workers' rights, and the ethics and transparency of the food industry. Food activists often address the following issues: Food Justice: Ensuring everyone has access to healthy, nutritious and affordable food. Sustainability: The search for solutions to reduce the environmental impacts of agriculture and food production processes. Community-Focused Agriculture: Increasing the capacity of local communities to produce their own food and supporting local agriculture. Reducing Food Waste: Working on solutions such as reducing food waste, reuse and recycling. The Food Industry and Its Impact: Highlighting the commercial profit objectives of food companies as well as their impact on society, the environment and health.				
TFG724	Gastronomy Guidance	3	0	3	8
Purpose and Content	The aim of this course is to examine gastronomy expertise, gastronomy tours and gastronomy guidance in terms of tourist guidance. As course content, Gastronomy routes, Wine Routes and Cheese routes in the world and in our country will be examined.				
TFG727	Local Cuisine Field Research	3	0	3	8
Purpose and Content	The aim of this course is to develop theoretical and technical knowledge regarding gastronomy, to follow current practices in the field of gastronomy and to gain the ability to apply them in the sector. The course content covers the Concept of Gastronomy, Historical Development of Gastronomy, Chemical Senses and Classification, International Taste Factors, Food Laws and Legislation, Current Approaches and Applications in Gastronomy.				
TFG728	Gastronomy and Product Development	3	0	3	8

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Purpose and Content	Determining the purpose of new product development, examining the methods to be followed in product development, evaluating the sensory analysis of the new product. As course content, the purpose of product development is to develop a new product by examining the ways and methods to be followed for this purpose and the sensory evaluation of this product is made.				
TFG732	Boutique Chocolate and Pastry Techniques	3	0	3	8
Purpose and Content	By giving practical and theoretical information about chocolate, boutique pastry and confectionery, which has a very important place in world cuisine, the aim is to raise awareness of the student on these issues and to enable them to use them in various forms in menus. In addition, the course content includes studies on the history of chocolate, chocolate production stages, chocolate types and their usage areas, types of confectionery, boutique pastry and sustainability in the art of sugar decoration.				
TFG733	Changes in Nutrients During Food Processing	3	0	3	8
Purpose and Content	To inform and determine the changes that occur in nutritional elements during the processing of foods. General discussion of nutrients in foods, meat, dairy products, fruits and vegetables, fats and sugars, nutritional stability; food composition tables, changes in nutritional elements during processing of various foods.				
TFG730	Gastronomy and Technology	3	0	3	8
Purpose and Content	The aim of the course is to examine the relationship between gastronomy and technology and the technologies used in kitchens. Course contents include technologies used in accommodation establishments, technologies used in kitchens, technologies used in restaurants, and 3D printers.				
TFG797	Seminar	0	2	0	6
Purpose and Content	Within the scope of this course; Students determine the topics they are interested in, conduct a literature review on this subject, evaluate it, plan the research process, and prepare a report on their work.				
TFG7098D	Course Area of Specialization	4	0	0	4
Purpose and Content	Specialization field course; It aims to convey the knowledge, manners and experiences of the advisor faculty members who carry out doctoral thesis to their students, to provide students with scientific ethics and work discipline, and to evaluate together the developments in the thesis they supervise.				
TFG7098T	Thesis Area of Expertise	4	0	0	4

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Purpose and Content	Specialization field course; It aims to convey the knowledge, manners and experiences of the advisor faculty members who carry out doctoral thesis to their students, to provide students with scientific ethics and work discipline, and to evaluate together the developments in the thesis they supervise.				
TFG799	Master's Thesis Study	0	1	0	26
Purpose and Content	The Thesis Course is a practical class designed for graduate students under the supervision of a faculty member. It includes guidance on various aspects of their thesis work, such as literature review, methodology, fieldwork, and laboratory research. This course provides the necessary information and direction for the students to prepare their theses following the "Graduate Thesis Writing Guidelines and Templates," as well as guidance on defending and submitting their theses.				

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