



EUROPEAN UNIVERSITY OF LEFKE

**DEPARTMENT OF GASTRONOMY &
CULINARY ARTS**

PROGRAMME HANDBOOK

2026

PROGRAM INFORMATION

Program Name and Degree Awarded

Gastronomy and Culinary Arts Bachelor of Arts (BA)

Duration of Studies

4 Years- 8 Semesters

Total Credits / ECTS

133/240

Language of Instruction

English

Mission and Vision

Mission

The mission of the Department of Gastronomy and Culinary Arts is to cultivate a comprehensive and interdisciplinary understanding of food, culture, and culinary practices through rigorous academic inquiry, practical training, and innovative research. The department is committed to fostering critical thinking, creativity, and professionalism in the culinary field, while promoting sustainability, cultural diversity, and ethical responsibility. By integrating theoretical knowledge with experience, the program aims to prepare graduates who are equipped to lead and innovate in the culinary and hospitality industries, contribute to scholarly discourse, and respond to the evolving global challenges in food systems and gastronomy.

Vision

Our vision is to be a leading center of excellence in gastronomy and culinary arts education, shaping the future of global food culture through innovation, sustainability, and deep cultural understanding.

We aspire to nurture the next generation of culinary leaders—chefs, researchers, entrepreneurs, and food advocates—who are equipped with the creative, scientific, and ethical foundations to transform the culinary world. Our graduates will be empowered to preserve culinary heritage, challenge boundaries, and create inclusive, sustainable, and meaningful food experiences that enrich communities locally and globally.

Program Objectives

- Develop advanced culinary skills and professional kitchen competencies.
- Foster creativity and innovation in culinary design and presentation.
- Promote a critical understanding of gastronomy's cultural, historical, and philosophical dimensions.
- Integrate food science, nutrition, and safety into culinary practice.

- Encourage sustainable, ethical, and responsible food systems.
- Build leadership, communication, and teamwork abilities.
- Strengthen entrepreneurial and managerial skills for the food industry.
- Cultivate global and intercultural awareness in culinary contexts.
- Support research, critical thinking, and academic inquiry in gastronomy.
- Prepare graduates for diverse professional careers or postgraduate study.

Program Learning Outcomes

1. **Demonstrate mastery of professional culinary techniques**
Apply advanced food preparation, cooking, and presentation skills in accordance with international culinary standards and food safety regulations.
2. **Integrate theoretical knowledge of gastronomy with practical application**
Analyze and interpret the historical, cultural, and sociological contexts of food and gastronomy, and apply this knowledge to culinary and hospitality practices.
3. **Apply principles of food science and nutrition in menu planning and product development**
Utilize scientific and nutritional knowledge to create health-conscious, safe, and high-quality food offerings.
4. **Design innovative culinary concepts and experiences**
Employ creative thinking and sensory analysis to develop original menus, dishes, and food-related projects that reflect both tradition and innovation.
5. **Demonstrate ethical and sustainable decision-making in food systems**
Evaluate the environmental, economic, and social impacts of culinary practices and implement responsible sourcing, waste reduction, and sustainability strategies.
6. **Communicate effectively in professional culinary and academic settings**
Exhibit strong written, oral, and interpersonal communication skills tailored to diverse audiences, including clients, teams, and academic communities.
7. **Exhibit leadership, teamwork, and problem-solving skills in culinary and hospitality environments**
Collaborate effectively in multidisciplinary teams, manage kitchen and service operations, and adapt to dynamic and high-pressure environments.
8. **Demonstrate entrepreneurial and business acumen in culinary contexts**
Apply foundational knowledge of business, marketing, and financial management to food service operations and entrepreneurial ventures.
9. **Engage in scholarly research and critical inquiry within gastronomy and food studies**
Conduct research using appropriate methodologies, critically evaluate sources, and present findings relevant to current issues in gastronomy and culinary arts.
10. **Pursue continuous professional and academic development**
Demonstrate a commitment to lifelong learning, adaptability, and professional ethics in response to evolving trends and challenges in the global food industry.

Curriculum

| GASTRONOMY AND CULINARY ARTS - TURIZM | | | | | | | | | |
|---------------------------------------|---------------------------------------|----------|------|-----------|---------------|--|----------|------|-----------|
| 1-3-5-7 DÖNEM | | | | | 2-4-6-8 DÖNEM | | | | |
| DERS KODU | DERS ADI | (T-U-L)K | AKTS | DERS TÜRÜ | DERS KODU | DERS ADI | (T-U-L)K | AKTS | DERS TÜRÜ |
| UFLE01 | FOREIGN LANGUAGE ELECTIVE I (ENGLISH) | (3-0-0)3 | 3 | SEÇMELİ | UHTC02 | TURKISH | (2-0-0)2 | 2 | SEÇMELİ |
| GAST107 | CULINARY FUNDAMENTALS | (2-0-3)3 | 6 | ZORUNLU | UHTC01 | HISTORY | (2-0-0)2 | 2 | SEÇMELİ |
| GAST109 | FOOD SANITATION AND SAFETY | (3-0-0)3 | 5 | ZORUNLU | COMN204 | ETHICS IN PROFESSION | (3-0-0)3 | 5 | ZORUNLU |
| COMN117 | INTRODUCTION TO SOCIAL SCIENCES | (3-0-0)3 | 6 | ZORUNLU | UFLE02 | FOREIGN LANGUAGE ELECTIVE II (ENGLISH) | (3-0-0)3 | 3 | SEÇMELİ |
| UTEC01 | UNIVERSITY ELECTIVE I | (3-0-0)3 | 5 | SEÇMELİ | GAST110 | PRODUCT KNOWLEDGE | (3-0-0)3 | 6 | ZORUNLU |
| COMN104 | PSYCHOLOGY | (3-0-0)3 | 5 | ZORUNLU | GAST112 | NUTRITION | (3-0-0)3 | 6 | ZORUNLU |
| | | | | | COMN115 | SOCIOLOGY | (3-0-0)3 | 5 | ZORUNLU |
| | | | | | GAST114 | SEMINAR | (0-1-0)0 | 1 | ZORUNLU |
| | | | | | | | | | |
| BFIN201 | FINANCIAL ACCOUNTING I | (3-0-0)3 | 6 | ZORUNLU | BFIN202 | FINANCIAL ACCOUNTING II | (3-0-0)3 | 6 | ZORUNLU |
| BUSN205 | PRINCIPLES OF MANAGEMENT | (3-0-0)3 | 6 | ZORUNLU | FLEL02 | FOREIGN LANGUAGE ELECTIVE II | (3-0-0)3 | 6 | SEÇMELİ |
| FLEL01 | FOREIGN LANGUAGE ELECTIVE I | (3-0-0)3 | 6 | SEÇMELİ | GAST202 | KITCHEN MANAGEMENT II | (2-0-3)3 | 4 | ZORUNLU |
| GAST207 | KITCHEN MANAGEMENT I | (2-0-3)3 | 4 | ZORUNLU | GAST210 | FOOD AND BEVERAGE MANAGEMENT | (3-0-0)3 | 4 | ZORUNLU |
| GAST203 | MENU PLANNING AND DEVELOPMENT | (3-0-0)3 | 4 | ZORUNLU | GAST212 | GARDE MANGER | (2-0-3)3 | 6 | ZORUNLU |
| GAST205 | FOOD AND BEVERAGE SERVICE | (3-0-0)3 | 4 | ZORUNLU | UFRC01 | UNIVERSITY ELECTIVE I | (3-0-0)3 | 4 | SEÇMELİ |
| | | | | | | | | | |
| GCEL01 | TECHNICAL ELECTIVE I | (3-0-0)3 | 6 | SEÇMELİ | BUSN304 | HUMAN RESOURCES MANAGEMENT | (3-0-0)3 | 6 | ZORUNLU |
| GAST307 | KITCHEN MANAGEMENT III | (2-0-3)3 | 5 | ZORUNLU | GCEL02 | TECHNICAL ELECTIVE II | (3-0-0)3 | 6 | SEÇMELİ |
| GAST300 | APPRENTICESHIP I | (0-2-0)0 | 3 | ZORUNLU | GAST308 | CUISINES OF MEDITERRANEAN | (2-0-3)3 | 7 | ZORUNLU |
| GAST306 | BAKERY AND PASTRY I | (2-0-3)3 | 5 | ZORUNLU | GAST310 | BAKERY AND PASTRY II | (2-0-3)3 | 7 | ZORUNLU |
| TOUR301 | TRAVEL & TOURISM MARKETING | (3-0-0)3 | 5 | ZORUNLU | UFRC02 | UNIVERSITY ELECTIVE II | (3-0-0)3 | 4 | SEÇMELİ |
| TOUR303 | PURCHASING AND COST CONTROL | (3-0-0)3 | 6 | ZORUNLU | | | | | |
| | | | | | | | | | |
| GCEL03 | TECHNICAL ELECTIVE III | (3-0-0)3 | 6 | SEÇMELİ | GCEL06 | TECHNICAL ELECTIVE VI | (3-0-0)3 | 5 | SEÇMELİ |
| GAST400 | APPRENTICESHIP II | (0-2-0)0 | 3 | ZORUNLU | GAST406 | HEALTHY COOKING TECHNIQUES | (3-0-0)3 | 5 | ZORUNLU |
| GAST409 | FOOD STYLING | (3-0-0)3 | 5 | ZORUNLU | GAST420 | GRADUATION PROJECT | (0-0-6)3 | 10 | ZORUNLU |
| GAST411 | BANQUET COOKERY | (2-0-3)3 | 5 | ZORUNLU | GCEL07 | TECHNICAL ELECTIVE VII | (3-0-0)3 | 5 | SEÇMELİ |
| GCEL04 | TECHNICAL ELECTIVE IV | (3-0-0)3 | 6 | SEÇMELİ | GCEL08 | TECHNICAL ELECTIVE VIII | (3-0-0)3 | 5 | SEÇMELİ |
| GCEL05 | TECHNICAL ELECTIVE V | (3-0-0)3 | 5 | SEÇMELİ | | | | | |

Laboratory and Equipment Capacity (if applicable)

Gastronomy Practical Kitchen
Soli Inn Hotel Training Kitchen
EUL Lounge Training Restaurant

Career Opportunities

Graduates of the Gastronomy and Culinary Arts program can pursue careers as chefs, food and beverage managers, culinary instructors, food stylists, entrepreneurs, researchers, writers, event managers, and hospitality professionals. They also have opportunities for advanced studies in related fields.

Contact Information

Head of Department

Tel: +90 392 660 2000 – 2826

Adress: Lefke Avrupa Üniversitesi Lefke , Mersin 10, Türkiye , KKTC

e-posta: tourism@eul.edu.tr



EUROPEAN UNIVERSITY OF LEFKE

Gastronomy & Culinary Art-School of Tourism & Hotel Management

SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|---|---|---------------------|---|-----------------------|---|-----------------------------|
| | | | T | A | L | | | |
| GAST 110 | PRODUCT KNOWLEDGE | Compulsory | 3 | 0 | 0 | 3 | 5 | Thursday 09.00-11.50 AS 211 |
| Prerequisite | | Prerequisite to | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Aytaç Yıldırım | | | | | Office Hours Schedule | | |
| E-mail | ayildirim@eul.edu.tr | | | | | Office / Room No | | |
| Phone | | | | | | Phone | | |
| Teaching Assistant | | | | | | Office / Room No | | |
| E-mail | | | | | | | | |
| Catalogue Descriptions | A "Product Knowledge" course within a Culinary Arts curriculum is designed to provide students with a deep, scientific, and sensory understanding of food items, moving beyond simple recipe preparation to mastering the ingredients themselves. This course is essential for developing "palate training," enabling chefs to select, evaluate, and use ingredients effectively to create high-quality, innovative dishes. | | | | | | | |
| Objectives | <p>*Identification and Evaluation: Students learn to identify and evaluate various raw materials—vegetables, fruits, herbs, nuts, grains, dairy, meats, seafood, and spices—for quality, freshness, taste, texture, and smell.</p> <p>*Scientific and Technical Knowledge: The course covers the scientific properties of foods, including their chemical composition, and how they react to different cooking techniques (e.g., how different fats perform in pastry or how proteins respond to heat).</p> | | | | | | | |
| Learning Outcomes | <p>*Advanced Ingredient Understanding: Ability to select the best, most seasonal, and highest-quality ingredients.</p> <p>*Minimized Waste: Improved skills in using ingredients efficiently, such as breaking down whole animals and utilizing byproducts.</p> <p>*Improved Flavor Profiling: A stronger capacity to pair flavors and create balanced dishes based on in-depth ingredient knowledge.</p> <p>*Operational Efficiency: Understanding the "flow of goods," from purchasing and receiving to storage, resulting in better cost control.</p> | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | |
| Textbooks and/or References | <p>1 On Cooking a Text Book Of Culinary Fundamentals</p> <p>2 Teacher's slides</p> <p>3</p> | | | | | | | |
| WEEK | Date | | | | | | Reference No - Section | |
| Week 1 | 5.02.26 | THE SCIENCE OF FLAVOR AND TASTE | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | |
| Week 2 | 12.02.26 | Factors Affecting Perception of Flavors, Classic Flavor Combinations | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | |
| Week 3 | 19.02.26 | IDENTIFYING AND USING HERBS AND SPICES | | | | | 1: 3.1, 3.2, 3.3, 3.4 | |
| Week 4 | 26.02.26 | Herbs | | | | | 1: 3.5, 3.6, 3.7 | |
| Week 5 | 5.03.26 | Spices | | | | | 1: 3.8 | |
| Week 6 | 12.03.26 | Using Herbs and Spices, IDENTIFYING AND USING SALTS, IDENTIFYING AND USING OILS | | | | | 1: 3.9, 4.1 | |
| Week 7 | 19.03.26 | Using Herbs and Spices, IDENTIFYING AND USING SALTS, IDENTIFYING AND USING OILS | | | | | 1: 4.2, 4.3, 4.4 | |
| Week 8 | 26.03.26 | Condiments | | | | | | |
| Week 9 | 2.04.26 | Condiments | | | | | 1: 4.5, 4.6, 4.7 | |
| Week 10 | 4.04.26-11.04.26 | MIDTERM EXAMS | | | | | 1: 5.1 | |
| Week 11 | 16.04.26 | Identifying vegetables: Cabbages | | | | | 1: 6.1, 6.2, 6.3 | |
| Week 12 | 30.04.26 | Identifying vegetables: Fruit-vegetables | | | | | 1: 6.4, 6.5 | |
| Week 13 | 7.05.26 | Identifying vegetables: Mushrooms and Truffles | | | | | 1: 6.6, 6.7 | |
| Week 14 | 14.05.26 | | | | | | 1: 6.8 | |
| Week 15 | 16-25.05.26 | FINAL EXAMS | | | | | E | |
| Week 15-16 | | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 16-25.05.26 | 60 | | | | |
| | Semester Evaluation | | | | 40 | | | |
| | Midterm(s) | 1 | 14.03-20.03.26 | 40 | 100,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | |
| TLH self study | 14 | 42 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 1,5 | Final exam (FE) | 1 | 1,5 | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | |
| TOTAL : | | | | | 110 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3,67 | | | |



EUROPEAN UNIVERSITY OF LEFKE-"School of Tourism & Hotel Management"

"Gastronomy and Culinary Arts"

SYLLABUS

2025-2026, Spring Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|---|--|---|---|----------------------------|--|------------------------------|------------------------------------|----------------------|--|
| | | | T | A | L | | | | |
| GAST112 | Nutrition | Compulsory | 3 | 0 | 0 | 3 | 6 | Mondays, 14:00-16:50 | |
| Prerequisite | Prerequisite to | | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Meltem Köksal | | | | | Office Hours Schedule | Mondays-Fridays, 10:00-11:50 | | |
| E-mail | mkoksal@eu.edu.tr | | | | | Office / Room No | AS113 | | |
| Phone | 2816 | | | | | Phone | | | |
| Teaching Assistant | | | | | | Office / Room No | | | |
| E-mail | | | | | | Office / Room No | | | |
| Catalogue Descriptions | Examine the basic concepts and principles of nutrition. In this course, students learn about basic nutrients, food labelling, nutritional principles, current issues in nutrition, and the application of nutritional principles to menu development. Students will also be involved in nutritional analysis of recipes. | | | | | | | | |
| Objectives | This is a general introductory course in nutrition for students to learn the aspects of healthy nutrition, macronutrients, micronutrients, functional foods, nutrition and sustainability, food allergies and intolerances, consumerism, and food safety. Students will examine the fundamental concepts of nutrition, which are addressed with an additional special focus on contemporary issues relevant to developing professionals in gastronomy. | | | | | | | | |
| Learning Outcomes | <ol style="list-style-type: none"> 1. Explain what nutrition is and the importance of nutrition both in general and in the role of a food service professional. 2. Identify and explain the functions of macro and micro nutrients (proteins, carbohydrates, fats, vitamins and minerals, fibre). 3. Apply the principles of nutrition to modify recipes for healthier options. 4. Interpret information (e.g. nutrition, nutrition and health claims) on a food label to identify and compare the nutritional value of a variety of food products. 5. Distinguish between food allergies and food intolerance. | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 5 PO3: 3 PO4: 5 PO5: 4 PO6: 1 | | PO7: 2 PO8: 3 PO9: 3 PO10: 4 PO11: 5 PO12: 5 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | |
| Textbooks and/or References | 1 | NUTRITION for FOODSERVICE and CULINARY PROFESSIONALS , Karen E. Drummond, Lisa M. Brefere, Wiley, 2014. | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 02.02.2026 | Introduction to the course and overall objectives of the course | | | | | Ch1,2,3,4,5,6, 7, 8, 9, 10, 11, 12 | | |
| Week 2 | 09.02.2026 | Introduction to Nutrition Concept | | | | | Ch 1 | | |
| Week 3 | 16.02.2026 | Dietary Guidelines and Tools for Menu Planning | | | | | Ch 2 | | |
| Week 4 | 23.02.2026 | Carbohydrites | | | | | Ch 3 | | |
| Week 5 | 02.03.2026 | Fats and Oils | | | | | Ch 4 | | |
| Week 6 | 09.03.2026 | Protein | | | | | Ch 5 | | |
| Week 7 | 16.03.2026 | Fat Soluble Vitamins | | | | | Ch 6 | | |
| Week 8 | 23.03.2026 | Water Soluble Vitamins | | | | | Ch 6 | | |
| Week 9 | 30.04.2026 | Water and Minerals | | | | | Ch 7 | | |
| Week 10 | 06.04.2026 | Balanced Cooking Techniques | | | | | Ch 8 | | |
| Week 11 | 13.04.2026 | Recipe Modification | | | | | Ch 9 | | |
| Week 12 | 20.04.2026 | Balanced Menus | | | | | Ch 10 | | |
| Week 13 | 27.04.2026 | Handling Special Nutrition Requests | | | | | Ch 11 | | |
| Week 14 | 04.05.2026 | Weight Management | | | | | Ch 12 | | |
| Week 15 | 11.05.2026 | Overview of all the contents | | | | | Ch1,2,3,4,5,6, 7, 8, 9, 10, 11, 12 | | |
| 16-25 May 2026 | | Finals | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 16-25 May 2026 | 50 | 50.0 | | | | |
| | Semester Evaluation | | | | | | | | |
| | Midterm(s) | 1 | 14 March-12 April 2026 | 50 | 50.0 | | | | |
| | Quiz(zes) | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | | | | | | | |
| Language of Instruction: | | | | | | | | English | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | | | | | | |
| TLH self study | 15 | 60 | Project | | | | | | |
| Quiz (Q) | | | Presentation | | | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | | | Tutorial | | | | | | |
| L preparation work | | | | | | | | | |
| Midterm exam (ME) | 1 | 2 | Final exam (FE) | 1 | 2 | | | | |
| ME preparation self study | 1 | 30 | FE preparation self study | 1 | 30 | | | | |
| TOTAL : | | | | | | | | 169 | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | | | | 5.63 | |



EUROPEAN UNIVERSITY OF LEFKE-"School of Tourism & Hotel Management"

"Gastronomy and Culinary Arts"

SYLLABUS

2025-2026, Spring Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|---|---|--|---|----------------------------|--|------------------------------|--|-----------------------|--|
| | | | T | A | L | | | | |
| GAST210 | Food and Beverage Management | Compulsory | 3 | 0 | 0 | 3 | 4 | Tuesdays, 09:00-11:50 | |
| Prerequisite | Prerequisite to | | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Meltem Köksal | | | | | Office Hours Schedule | Mondays-Fridays, 10:00-11:50 | | |
| E-mail | mkoksal@eu.edu.tr | | | | | Office / Room No | AS113 | | |
| Phone | 2816 | | | | | Phone | | | |
| Teaching Assistant | | | | | | Office / Room No | | | |
| E-mail | | | | | | Office / Room No | | | |
| Catalogue Descriptions | Management principles for food & beverage management. Classical and modern approaches to management. Franchising, management contracting... Case analysis from restaurant and food and beverage operations. | | | | | | | | |
| Objectives | Explanation and analysis of the internal workings of a food service management in business, industry and health related facilities. Presentation and analysis of food service organization structures, job descriptions, internal controls, internal system design, speciality food service equipment considerations. Analysis of the factors in the context of areas such as hotels, airline catering, other transport catering, educational institutions and contract food service management. Field visits to above mentioned types of operations. | | | | | | | | |
| Learning Outcomes | Learning Outcomes 1. Analyze a menu's effectiveness from an design standpoint, a cost perspective, and a sales standp 2. Describe the positions that make up a restaurant staff and explain the responsibilities that fall to each of those workers and managers 3. Demonstrate knowledge of the liabilities involved with serving alcohol and describe actions that would be considered responsible alcohol distribution 4. Determine appropriate service methods 5. Describe the process raw food and ingredients go through from purchasing to plate 6. Discuss the complementary relationship between sales and service | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 5 PO3: 3 PO4: 5 PO5: 4 PO6: 1 | | PO7: 2 PO8: 3 PO9: 3 PO10: 4 PO11: 5 PO12: 5 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | |
| Textbooks and/or References | 1 | Nutrition for Food Service and Culinary Professionals , Karen E. Drummond, Lisa M. Bretere, Wiley. | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 03.02.2026 | Introduction to Food and Beverage Management | | | | | Ch1 | | |
| Week 2 | 10.02.2026 | Classifying Food and Drink Service Operations/Restaurants and Events | | | | | Ch 2-3-4 | | |
| Week 3 | 17.02.2026 | Developing the Concept | | | | | Ch 5 | | |
| Week 4 | 24.02.2026 | The Menu | | | | | Ch 6 | | |
| Week 5 | 03.03.2026 | Purchasing and Storage | | | | | Ch 7 | | |
| Week 6 | 10.03.2026 | Production and Service | | | | | Ch 8 | | |
| Week 7 | 17.03.2026 | Controlling the Operation | | | | | Ch 9 | | |
| Week 8 | 24.03.2026 | Staffing Issues | | | | | Ch 10 | | |
| Week 9 | 31.04.2026 | Marketing | | | | | Ch 11 | | |
| Week 10 | 07.04.2026 | Marketing | | | | | Ch11 | | |
| Week 11 | 14.04.2026 | Food and Beverage Marketing | | | | | Ch 11 | | |
| Week 12 | 21.04.2026 | Quality Control | | | | | Ch 12 | | |
| Week 13 | 28.04.2026 | Managing Quality in Food and Drink Service Operations | | | | | Ch 12 | | |
| Week 14 | 05.05.2026 | Trends and Developments | | | | | Ch 13 | | |
| Week 15 | 12.05.2026 | Revision | | | | | Ch1,2,3,4,5,6, 7, 8, 9, 10, 11, 12, 13 | | |
| 16-25 May 2026 | | Finals | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 16-25 May 2026 | 50 | 50.0 | | | | |
| | Semester Evaluation | | | | | | | | |
| | Midterm(s) | 1 | 14 March-12 April 2026 | 50 | 50.0 | | | | |
| | Quiz(zes) | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | | | | English | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | | | | | | |
| TLH self study | 15 | 45 | Project | | | | | | |
| Quiz (Q) | | | Presentation | | | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | | | Tutorial | | | | | | |
| L preparation work | | | | | | | | | |
| Midterm exam (ME) | 1 | 2 | Final exam (FE) | 1 | 2 | | | | |
| ME preparation self study | 1 | 10 | FE preparation self study | 1 | 15 | | | | |
| TOTAL : | | | | | 119 | | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3.97 | | | | |



EUROPEAN UNIVERSITY OF LEFKE- "School of Tourism & Hotel Management"

"Gastronomy and Culinary Arts"

SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Name | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|--|---------------------|----------------------------|--|-------------------------------|-----------------------|-------------------------------|
| | | | T | A | L | | | |
| GAST 212 | GARDE MANGER | | 2 | 0 | 2 | 3 | | THURSDAY 12:00-14:00 |
| Course Lecturer | Lec. Ali DAMDELEN | | | | | Office Hours Schedule | TUESDAY - 09.00-17.00 | |
| E-mail | adamdelen@eul.edu.tr | | | | | Office / Room No | AS 107 | |
| Phone | 5488718144 | | | | | Phone | - | |
| Teaching Assistant(s) | - | | | | | Office / Room No | - | |
| E-mail | | | | | | Office / Room No | - | |
| Course Objectives | The aim of the course is an introduction to the three main areas of cold cuisine: reception dinners, appetizers on plates and adopting open buffet arrangements. Learn how to prepare canapes, hot and cold hors d'oeuvre, appetizers, forcemeats, pâté, galantins, terrines, salads and sausages. By learning curing and smoking techniques for meat, seafood and poultry products, they will also learn to apply processes such as food offering and buffet preparation in a contemporary style. | | | | | | | |
| Learning Outcomes | At the end of this lesson; students make and match all cold starters, appetizers, canapes to be used in banquet dinners, cocktails and special occasions. In addition, they learn the preparation and storage of all products used. They will also learn how to flavor meat with various techniques. | | | | | | | |
| Textbooks and/or References | GARDE MANGER BOOK | | | | | | | |
| WEEK | Date | TOPICS | | | | | | Reference No - Section |
| Week 1 | 2/5/2026 | INTRODUCTION AND COURSE DESCRIPTION | | | | | | |
| Week 2 | 2/12/2026 | CH 1- COLD SOUPS | | | | | | |
| Week 3 | 2/19/2026 | CH 1- COLD SAUSES | | | | | | |
| Week 4 | 2/26/2026 | CH 2- SALADS | | | | | | |
| Week 5 | 3/5/2026 | CH-3 - SANDWICHES | | | | | | |
| Week 6 | 3/12/2026 | CH 6- TERRINES, PATE, | | | | | | |
| Week 7 | 3/19/2026 | CH 6- GALANTINES AND ROULADES | | | | | | |
| Week 8 | 3/26/2026 | CH 7- APPETIZERS AND HORS D'OEUVRE | | | | | | |
| Week 9 | 4/2/2026 | CH-7 APPETIZERS AND HORS D'OEUVRE (MEZES) | | | | | | |
| Week 10 | 04-12/04/2026 | MID- TERM EXAMS | | | | | | |
| Week 11 | 4/16/2026 | CH-7 APPETIZERS AND HORS D'OEUVRE (OLIVE OIL COLD STARTER) | | | | | | |
| Week 12 | 4/23/2026 | CH-7 APPETIZERS AND HORS D'OEUVRE (FISH COLD STARTER) | | | | | | |
| Week 13 | 4/30/2026 | CH 8- CURED AND SMOKED FOOD | | | | | | |
| Week 14 | 5/7/2026 | CH-9 PRESENTATION (SALMON GRAVLAX) | | | | | | |
| Week 15 | 5/14/2026 | REVIEW WEEK | | | | | | |
| Week 16 | 16-25/05/2026 | FINAL EXAM WEEK | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 16-25/05/2026 | 50 | 50 | | | |
| | Semester Evaluation | | | | | | | |
| | Midterm(s) | 1 | 04-12/04/2026 | 50 | 50 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework(s) | | | | | | | |
| | Laboratory | | | | | | | |
| Other | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | | | | Language of Instruction: | | |
| Evaluation Tool | Quantity | Student Workload Hours | | Evaluation Tool | Quantity | Student Workload Hours | | |
| Theoretical Hours | | | | Applied Hours | | | | |
| Midterm | | | | Final | | | | |
| Quiz | | | | Project | | | | |
| Laboratory | | | | Homework | | | | |
| Atelier | | | | Seminar | | | | |
| Field Study | | | | Presentation | | | | |
| Other | | | | Self Study | | | | |
| TOTAL : | | | | | | | | |
| Recommended ECTS Credit (Total Hours / 25) : | | | | | | | | |



EUROPEAN UNIVERSITY OF LEFKE

Gastronomy & Culinary Art-School of Tourism & Hotel Management

SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|--|---|----------------------------|--|------------------------------|---|------------------------------|
| | | | T | A | L | | | |
| GAST 310 | BAKERY AND PASTRY II | Compulsory | 2 | 0 | 2 | 3 | 5 | Wednesday 12.00-13.50 AS 211 |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Aytaç Yıldırım | | | | | Office Hours Schedule | | |
| E-mail | ayildirim@eul.edu.tr | | | | | | | |
| Phone | | | | | | Office / Room No | | |
| Teaching Assistant | | | | | | Phone | | |
| E-mail | | | | | | Office / Room No | | |
| Catalogue Descriptions | This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on French, international, modern, elegant, and fancy pastries and desserts. | | | | | | | |
| Objectives | Bakery and pastry course objectives focus on equipping students with essential, hands-on skills in baking fundamentals, pastry techniques, cake decoration, and artisan bread production. Courses emphasize food safety/hygiene (HACCP), ingredient functionality, professional kitchen operations, and creativity to produce high-quality products suitable for commercial pastry, cafe, or hospitality environments. | | | | | | | |
| Learning Outcomes | Key learning outcomes typically include: 1-Technical Skills: Mastery of dough preparation, laminated doughs, pastry creams, and decorating techniques. 2-Safety and Sanitation: Implementation of food safety standards and proper cleaning procedures. 3-Ingredient Knowledge: Understanding how ingredients affect the final product. 4-Operational Skills: Competence in using commercial equipment, inventory management, and cost control. 5-Recipe Development: Ability to create, scale, and adjust recipes. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | |
| Textbooks and/or References | 1 | On Cooking a Text Book Of Culinary Fundamentals | | | | | | |
| | 2 | Teacher's slides | | | | | | |
| | 3 | | | | | | | |
| WEEK | Date | | | | | | Reference No - Section | |
| Week 1 | 4.02.26 | Variety of pie crusts and fillings | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | |
| Week 2 | 11.02.26 | Variety of pie crusts and fillings | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | |
| Week 3 | 18.02.26 | Variety of classic pastries, | | | | | 1: 3.1, 3.2, 3.3, 3.4 | |
| Week 4 | 25.02.26 | Variety of meringues | | | | | 1: 3.5, 3.6, 3.7 | |
| Week 5 | 4.03.26 | Variety of cookies | | | | | 1: 3.8 | |
| Week 6 | 11.03.26 | Variety of custards and creams | | | | | 1: 3.9, 4.1 | |
| Week 7 | 18.03.26 | Variety of ice creams, sorbets and frozen dessert items | | | | | 1: 4.2, 4.3, 4.4 | |
| Week 8 | 25.03.26 | Variety of dessert sauces | | | | | | |
| Week 9 | 1.04.26 | Cake Ingredients | | | | | 1: 4.5, 4.6, 4.7 | |
| Week 10 | 4-11.04.26 | MIDTERM EXAMS | | | | | 1: 5.1 | |
| Week 11 | 15.04.26 | Mixing Methods | | | | | 1: 6.1, 6.2, 6.3 | |
| Week 12 | 22.04.26 | Panning, Baking and Cooling | | | | | 1: 6.4, 6.5 | |
| Week 13 | 29.04.26 | Variety of frostings | | | | | 1: 6.6, 6.7 | |
| Week 14 | 6.05.26 | Assemble cakes using basic finishing and decorating techniques | | | | | 1: 6.8 | |
| Week 15 | 13.05.26 | Revision | | | | | E | |
| Week 15-16 | 16-25.05.26 | FINAL EXAMS | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 16-25.05.26 | 50 | | | | |
| | Semester Evaluation | | | 50 | | | | |
| | Midterm(s) | 1 | 14.03-20.03.26 | 50 | 100,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | |
| TLH self study | 14 | 42 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 1,5 | Final exam (FE) | 1 | 1,5 | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | |
| TOTAL : | | | | | 110 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3,67 | | | |

| EUROPEAN UNIVERSITY OF LEFKE | | | | | | | | | |
|--|--|--|---|---------------------|---|---------|---|-----------------------------|--|
| Gastronomy & Culinary Art-School of Tourism & Hotel Management | | | | | | | | | |
| SYLLABUS | | | | | | | | | |
| 2025-2026 Spring Semester | | | | | | | | | |
| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
| | | | T | A | L | | | | |
| TGAXX4 & GAST311 | CUISINE AND CULTURE | Compulsory | 3 | 0 | 0 | 3 | 5 | Thursday 14.00-16.50 AS 211 | |
| Prerequisite | Prerequisite to | | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Aytaç Yıldırım | | | | Office Hours Schedule | | | | |
| E-mail | ayildirim@eul.edu.tr | | | | Office / Room No | | | | |
| Phone | | | | | Phone | | | | |
| Teaching Assistant | | | | | Office / Room No | | | | |
| E-mail | | | | | | | | | |
| Catalogue Descriptions | Food is a critical component of culture within any society. This course investigates its impact on lifestyle, commerce, and politics in key global regions. Students learn why and how agriculture, religion, history, and environmental sustainability influence the characteristics of a culture and its food. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently. | | | | | | | | |
| Objectives | <p>Objective 1 Describe the evolution of agriculture and how this activity has and is impacting the lives of humans.</p> <p>Objective 2 Discuss the beliefs and food practices of people that ascribe to the major religions of today.</p> <p>Objective 3 Describe strategies for successful intercultural communication, especially those suitable for use in food service operations.</p> <p>Objective 4 Define the concepts of Centers of Origin, Centers of Domestication and Centers of Use/Production.</p> <p>Objective 5 Describe the impact of food preparation and food preservation techniques on the development of food habits, both historically and in the present.</p> <p>Objective 6 Describe the influence of geography on human food habits and beliefs about food.</p> <p>Objective 7 Analyze the "flow" of major food crops and ingredients throughout geographic areas of the world in conjunction with the development and migration of cultures.</p> <p>Objective 8 Define the terms culture, race, ethnic group, and ethnocentric.</p> | | | | | | | | |
| Learning Outcomes | <p>Upon satisfactory completion of this course, students will be able to:</p> <p>Outcome 1 Identify traditional foods, food preparation methods and meal and/or dining patterns of several cultures and/or ethnic groups that have influenced the foods now being produced in U.S. food service operations, and consumed in homes.</p> <p>Outcome 2 Identify current food preparation methods and popular food products, which are a fusion of foods and/or preparation procedures from diverse cultures.</p> | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | |
| Textbooks and/or References | <ol style="list-style-type: none"> Food Around the World: A Cultural Perspective Margaret McWilliams, Ph.D. Professor Emerita California State University, Los Angeles Teacher's slides | | | | | | | | |
| WEEK | Date | | | | | | Reference No - Section | | |
| Week 1 | 5.02.26 | Influences on Food Around the World | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 12.02.26 | Cultural Parameters, Religions | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 19.02.26 | British Isles, Scandinavia | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 26.02.26 | Central Europe, Eastern Europe | | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 5.03.26 | Italy, France | | | | | 1: 3.8 | | |
| Week 6 | 12.03.26 | The Iberian Peninsula, Greece and the Middle East | | | | | 1: 3.9, 4.1 | | |
| Week 7 | 26.03.26 | North Africa, West Africa | | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 2.04.26 | East and Southern Africa, India and Its Neighbors | | | | | | | |
| Week 9 | 4-11.04.26 | MIDTERM EXAMS | | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 16.04.26 | Southeast Asia and Its Islands, China | | | | | 1: 5.1 | | |
| Week 11 | 30.04.26 | Korea, Japan | | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 7.05.26 | Australia and New Zealand, South America | | | | | 1: 6.4, 6.5 | | |
| Week 13 | 14.05.26 | The Caribbean, Central America and Mexico, Canada, United States | | | | | 1: 6.6, 6.7 | | |
| Week 14 | 16-25.05.26 | FINAL EXAMS | | | | | 1: 6.8 | | |
| Week 15 | | | | | | | E | | |
| Week 15-16 | | | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 16-25.05.26 | 60 | | | | | |
| | Semester Evaluation | | | 40 | | | | | |
| | Midterm(s) | 1 | 14.03-20.03.26 | 40 | 100,0 | | | | |
| | Quiz(zes) | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | | |
| TLH self study | 14 | 42 | Project | | | | | | |
| Quiz (Q) | | | Presentation | | | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | | | Tutorial | | | | | | |
| L preparation work | | | | | | | | | |
| Midterm exam (ME) | 1 | 1,5 | Final exam (FE) | 1 | 1,5 | | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | | |
| TOTAL : | | | | | 110 | | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3,67 | | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Hotel Management - Tourism Hotel Management

SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|---|---|-----------------------|---|---------|---|-----------------------|
| | | | T | A | L | | | |
| GAST 398 | Beverage Culture | Compulsory | 3 | 0 | 0 | 3 | 6 | Wednesday 09:00-12:00 |
| Prerequisite | None | Prerequisite to | | | | | | |
| Course Lecturer | Assoc. Prof. Dr. Kaan Çeviker | | | Office Hours Schedule | Monday 09:00-12:00 Tuesday 09:00-14:00 12.00-14.00 Wednesday Thursday 09.00-14:00 Friday 09:00-16:50 | | | |
| E-mail | kceviker@eul.edu.tr | | | | Office / Room No | AS-105 | | |
| Phone | | | | Phone | | | | |
| Teaching Assistant | | | | Office / Room No | | | | |
| E-mail | | | | | | | | |
| Catalogue Descriptions | This course provides a comprehensive examination of non-alcoholic and alcoholic beverages. The curriculum covers the history, raw material characteristics, production technologies, classification, sensory analysis, and global/local economic structures of tea, coffee, soft drinks, traditional Turkish beverages, wine, beer, and distilled spirits. | | | | | | | |
| Objectives | Understand the scientific principles and technological processes behind the production of major alcoholic and non-alcoholic beverages, from raw material selection to final packaging. Differentiate and classify beverage types—including tea, coffee, soft drinks, traditional Turkish beverages, beer, wine, and distilled spirits—based on their manufacturing methods and sensory profiles. | | | | | | | |
| Learning Outcomes | 1. Classify beverages as alcoholic and non-alcoholic. 2. Explain the processing stages of tea and coffee from agricultural production to the cup. 3. Compare the production principles of carbonated beverages, fruit juices, and energy drinks. 4. Define the fermentation mechanisms of traditional Turkish beverages such as Boza, Kefir, and Shalgam. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | |
| Textbooks and/or References | 1 Ashurst, P. R. (Ed.). (2016). Chemistry and technology of soft drinks and fruit juices (3rd ed.). Wiley-Blackwell. 2 Farber, M., & Barth, R. (2022). Mastering brewing science: Quality and production (2nd ed.). Wiley. 3 Wallace, K., & Warlowe, B. (2020). The beverage service world: Alcohol and non-alcoholic beverages and their role in hospitality operations (2nd ed.). Kendall Hunt Publishing. | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | |
| Week 1 | 09-13/02/26 | Course Introduction | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | |
| Week 2 | 16-20/02/26 | Introduction to the Beverage Industry & Classification | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | |
| Week 3 | 23-27/02/26 | Non-Alcoholic Beverages I: Tea | | | | | 1: 3.1, 3.2, 3.3, 3.4 | |
| Week 4 | 02-06/03/26 | Non-Alcoholic Beverages II: Coffee | | | | | 1: 3.5, 3.6, 3.7 | |
| Week 5 | 09-13/03/26 | Soft Drinks I: Carbonated Beverages & Energy Drinks | | | | | 1: 3.8 | |
| Week 6 | 16-20/03/26 | Soft Drinks II: Fruit Juices & Mineral Waters | | | | | 1: 3.9, 4.1 | |
| Week 7 | 23-27/03/26 | Traditional Turkish Beverages I: Fermented Products | | | | | 1: 4.2, 4.3, 4.4 | |
| Week 8 | 30-3 & 3-4/26 | Midterms | | | | | | |
| Week 9 | 04-12/04/26 | Traditional Turkish Beverages II: Herbal & Cold Drinks | | | | | 1: 4.5, 4.6, 4.7 | |
| Week 10 | 13-17/04/26 | Alcoholic Beverages I: Introduction to Wine Technology | | | | | 1: 5.1 | |
| Week 11 | 20-24/04/26 | Wine II: Maturation, Faults, and Tasting | | | | | 1: 6.1, 6.2, 6.3 | |
| Week 12 | 27-4 & 1-5/26 | Alcoholic Beverages III: Beer Technology | | | | | 1: 6.4, 6.5 | |
| Week 13 | 04-08/05/26 | Distilled Spirits: World Classics | | | | | 1: 6.8 | |
| Week 14 | 11-15/05/26 | Overall assessment and review | | | | | | |
| Week 15 | 16-25/05/26 | Finals | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 16-25/05/26 | 60 | 60,0 | | | |
| | Semester Evaluation | | | | 100 | | | |
| | Midterm(s) | 1 | 30-3 & 3-4/26 | 40 | 40,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 2 | 30 | | | |
| TLH self study | 15 | 45 | Project | | | | | |
| Quiz (Q) | | | Presentation | 3 | 45 | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 7 | Final exam (FE) | 1 | 8 | | | |
| ME preparation self study | | | FE preparation self study | | | | | |
| TOTAL : | | | | | 6 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 180,00 | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Hotel Management - Tourism Hotel Management

SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|---|--|---|---|---------------------|-----------------------------------|---------|---|---|--|
| | | | T | A | L | | | | |
| GAST 406 | Healthy Cooking Techniques | Compulsory | 3 | 0 | 0 | 3 | 5 | Friday 09:00-12:00 | |
| Prerequisite | None | Prerequisite to | | | | | | | |
| Course Lecturer | Assoc. Prof. Dr. Kaan Çeviker | | | | | | | Monday 09:00-12:00 Tuesday 09:00-14:00 12:00-14:00 Wednesday Thursday 09:00-14:00 Friday 09:00-16:50 | |
| E-mail | kceviker@eul.edu.tr | | | | | | | | |
| Phone | | | | | | | | Office / Room No AS-105 | |
| Teaching Assistant | | | | | | | | Phone | |
| E-mail | | | | | | | | Office / Room No | |
| Catalogue Descriptions | This course comprehensively covers the structure, operations, and management of the rooms division, which is the primary revenue center of hotel establishments. It examines the organizational structures, duties, and responsibilities of the front office, housekeeping, and uniformed services departments, along with customer types and room categories. The course also addresses coordination and communication of the rooms division with other departments and guests, pricing methods and revenue management, outsourcing, energy and water management, information technologies, and ethics through theoretical discussions and case studies. Students gain the strategic and operational skills necessary to manage the hotel rooms division efficiently and ethically. | | | | | | | | |
| Objectives | Upon successful completion of this course, students will be able to define the organizational structure of the rooms division, including the roles and responsibilities of front office, housekeeping, and uniformed services, and determine target markets based on customer types and room categories while ensuring effective coordination and communication with other departments and guests. Additionally, students will apply cost-based, profit-based, competition-based, and marketing- | | | | | | | | |
| Learning Outcomes | <ol style="list-style-type: none"> 1.Explain the role, importance, and organizational structure of the rooms division in hotel operations. 2.Distinguish the duties and responsibilities of front office, uniformed services, housekeeping, security, and engineering departments. 3.Classify customer types by purpose of travel and nationality, and identify room types by physical structure, bed type, service offered, and view. 4.Analyze the coordination and communication processes of the rooms division with top management, F&B, sales & marketing, accounting, HR, engineering, and security. | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | | |
| Textbooks and/or References | 1 | Kasavana, M. L., & Brooks, R. M. (2018). Managing Front Office Operations. AHLEI. | | | | | | | |
| | 2 | Jones, P. (2008). Hospitality Operations. Goodfellow Publishers. | | | | | | | |
| | 3 | Case studies from hotel operations. | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 09-13/02/26 | Course Introduction | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 16-20/02/26 | Healthy Eating Patterns: Introduction to Mediterranean, DASH, vegetarian, vegan, flexitarian | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 23-27/02/26 | Healthy Ingredients: Whole grains, legumes, healthy fats, superfoods, fermented foods | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 02-06/03/26 | The Techniques: Steaming, grilling, sous-vide, low-oil sautéing, low-temperature cooking | | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 09-13/03/26 | Developing Healthy Recipes and Menus: Nutrient calculation, portion control, flavor balance | | | | | 1: 3.8 | | |
| Week 6 | 16-20/03/26 | Soups, Salads and Appetizers: Creamless soups, green salads, tahini/yogurt-based mezes | | | | | 1: 3.9, 4.1 | | |
| Week 7 | 23-27/03/26 | Main Dishes for Lunches and Dinners: Vegetable-forward, lean meat/chicken/fish, vegetarian mains | | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 30-3 & 3-4/26 | Midterms | | | | | | | |
| Week 9 | 04-12/04/26 | Side Dishes: Grains (quinoa, bulgur, farro), steamed vegetables, fermented garnishes | | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 13-17/04/26 | Breakfast and Beverages: Oatmeal, smoothie bowls, chia pudding, functional beverages (kombucha, herbal teas, green smoothies) | | | | | 1: 5.1 | | |
| Week 11 | 20-24/04/26 | Baked Goods and Desserts: Whole wheat baked goods, sugar substitutes (stevia, dates, maple syrup), gluten-free desserts, fruit-based desserts | | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 27-4 & 1-5/26 | Chef's Pantry: Sustainable sourcing, seasonality, food waste prevention, basic pantry management | | | | | 1: 6.4, 6.5 | | |
| Week 13 | 04-08/05/26 | Overall Review and Nutrition Trends: Plant-based eating, functional foods, sustainable kitchen | | | | | 1: 6.8 | | |
| Week 14 | 11-15/05/26 | Overall assessment and review | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 15 | 16-25/05/26 | Finals | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 16-25/05/26 | 60 | 60,0 | | | | |
| | Semester Evaluation | | | | 100 | | | | |
| | Midterm(s) | 1 | 30-3 & 3-4/26 | 40 | 40,0 | | | | |
| | Quiz(ze)s | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 1 | 15 | | | | |
| TLH self study | 15 | 45 | Project | | | | | | |
| Quiz (Q) | | | Presentation | 2 | 30 | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | | | Tutorial | | | | | | |
| L preparation work | | | | | | | | | |
| Midterm exam (ME) | 1 | 7 | Final exam (FE) | 1 | 8 | | | | |
| ME preparation self study | | | FE preparation self study | | | | | | |
| TOTAL : | | | | | 5 | | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 150,00 | | | | |



EUROPEAN UNIVERSITY OF LEFKE- "School of Tourism & Hotel Management"

"Gastronomy and Culinary Arts"

SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Name | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|---|---|---------------------|----------------------------|--|-------------------------------|--|-------------------------------|
| | | | T | A | L | | | |
| GAST 498 | ALACARTE FOOD PRODUCTION | Compulsory | 2 | | 3 | 3 | | TUESDAY 12.00/13.50 |
| Course Lecturer | Asst. Prof. Dr. Nesrin Tuncay | | | | | Office Hours Schedule | MONDAY 13:00/16:50 TUESDAY 09:00/10:50 WEDNESDAY 13:00/16:50 THURSDAY 09:00/10:50-14:00/16:50 | |
| E-mail | ntuncay@eul.edu.tr | | | | | Office / Room No | AS111 | |
| Phone | 3821 | | | | | Phone | | |
| Teaching Assistant(s) | - | | | | | Office / Room No | - | |
| E-mail | | | | | | | | |
| Course Objectives | This course aims to equip students with the theoretical knowledge and practical skills necessary to work in à la carte restaurants and within the "fine dining" concept. The scope of the course is focused on enabling students to learn the processes of à la carte food production, kitchen organization, and menu management. | | | | | | | |
| Learning Outcomes | topics: Appetizers: Amuse bouche, hot and cold appetizers, canapés Soups: Classic restaurant soups and their service Salads: Greens, dressings, and presentation techniques Main Courses: Preparation and cooking of meat, fish, poultry, and vegetarian options Desserts: Classic restaurant desserts | | | | | | | |
| Textbooks and/or References | 1 The Professional Chef - The Culinary Institute of America (CIA) 2 Five-star hotel and restaurant menus 3 Lecture notes prepared by the instructors 4 A la Carte: Food & Fiction - Brainard, C.M., Orosa, M.Y. | | | | | | | |
| WEEK | Date | TOPICS | | | | | | Reference No - Section |
| Week 1 | 3.02.2026 | Introduction to Alakart Food Production | | | | | | 1,2,3,4 |
| Week 2 | 10.02.2026 | Menu Planning and Management | | | | | | 1,2,3,4 |
| Week 3 | 17.02.2026 | Basic Cutting Techniques and Preparations | | | | | | 1,2,3,4 |
| Week 4 | 24.02.2026 | Appetizers | | | | | | 1,2,3,4 |
| Week 5 | 3.03.2026 | Salads and Sauces | | | | | | 1,2,3,4 |
| Week 6 | 10.03.2026 | Soups | | | | | | 1,2,3,4 |
| Week 7 | 24.03.2026 | Menu Preparation and Service Implementation | | | | | | 1,2,3,4 |
| Week 8 | 31.03.2026 | General Review and Midterm Preparation | | | | | | 1,2,3,4 |
| Week 9 | 14.03/12.04.2026 | MIDTERM EXAM | | | | | | |
| Week 10 | 14.04.2026 | Main Courses I (Poultry and Game) | | | | | | 1,2,3,4 |
| Week 11 | 21.04.2026 | Main Courses II (Red Meats) | | | | | | 1,2,3,4 |
| Week 12 | 28.04.2026 | Main Courses III (Fish and Seafood) | | | | | | 1,2,3,4 |
| Week 13 | 5.05.2026 | Vegetarian Cuisine and Alternative Products | | | | | | 1,2,3,4 |
| Week 14 | 12.05.2026 | Restaurant Desserts (Plated Desserts) | | | | | | 1,2,3,4 |
| Week 15 | 16-25.05.2025 | FINAL EXAM | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 16-25.05.2025 | 50 | 50 | | | |
| | Semester Evaluation | | | | | | | |
| | Midterm(s) | 1 | 14.03/12.04.2026 | 25 | 25,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework(s) | | | | | | | |
| | Laboratory | 2 | | 25 | 25,0 | | | |
| Other | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | | | | Language of Instruction: | | |
| Evaluation Tool | Quantity | Student Workload Hours | | Evaluation Tool | Quantity | Student Workload Hours | | |
| Theoretical Hours | 22 | | | Applied Hours | 22 | | | |
| Midterm | 1 | | | Final | 1 | | | |
| Quiz | | | | Project | | | | |
| Laboratory | 2 | | | Homework | | | | |
| Atelier | | | | Seminar | | | | |
| Field Study | | | | Presentation | | | | |
| Other | | | | Self Study | | | | |
| TOTAL : | | | | | | | | |



EUROPEAN UNIVERSITY OF LEFKE

School of Tourism & Hotel Management

"Gastronomy and Culinary Arts" SYLLABUS

2025-2026 Spring Semester

| Course Code | Course Name | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|--|--|---|---|----------------------------|--|---------|---|----------------------|--|
| | | | T | A | L | | | | |
| GAST 308 | Cuisines of Mediterranean | Zorunlu | 2 | 2 | | 3 | 7 | TUESDAY 15:00-17:00 | |
| Prerequisite | Prerequisite to | | | | | | | | |
| Course Lecturer | Uzm. Filiz KANIÖZ | | Office Hours Schedule | | | | Friday 12:00-12:50 | | |
| E-mail | fkaniöz@eul.edu.tr | | Office / Room No | | | | AS105 | | |
| Phone | | | Phone | | | | | | |
| Teaching Assistant(s) | | | Office / Room No | | | | | | |
| E-mail | | | | | | | | | |
| Catalogue Descriptions | The aim of the course is to introduce and teach students the different cuisines of the Mediterranean, so that each student can name and prepare various Mediterranean dishes. | | | | | | | | |
| Course Objectives | After Finishing this Course the students will have a general idea about Four different Countries of Mediterranean | | | | | | | | |
| Learning Outcomes | The Students Will have the Knowledge of: 1) The Cuisines of Morocco and the popular Dishes of Morocco 2) The Cuisines of Tunisia and Popular Dishes of Tunisia 3) The Cuisines of Egypt and Popular Dishes of Egypt 4) The Cuisines of Greece and Popular Dishes of Greece | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | | |
| Textbooks and/or References | 1 | Lecture Notes | | | | | | | |
| | 2 | | | | | | | | |
| | 3 | | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 17/02/2026 | Introduction to Mediterranean Cuisines | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 24/02/2026 | History of Mediterranean Cuisines | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 03/03/2026 | Food as a cultural product | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 03/10/2026 | Cuisine and Religion | | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 17/03/2026 | Slow food movement | | | | | 1: 3.8 | | |
| Week 6 | 24/03/2026 | Gastro Tourism | | | | | 1: 3.9, 4.1 | | |
| Week 7 | 31/03/2026 | Greek Cuisine | | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 04/07/2026 | Midterm Exam | | | | | | | |
| Week 9 | 14/04/2026 | Italian Cuisine | | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 21/04/2026 | Spanish Cuisine | | | | | 1: 5.1 | | |
| Week 11 | 28/04/2026 | Moroccan Cuisine | | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 05/05/2026 | Egyptian Cuisine | | | | | 1: 6.4, 6.5 | | |
| Week 13 | 05/12/2026 | Tunisian Cuisine | | | | | 1: 6.6, 6.7 | | |
| Week 14 | 19/05/2026 | Diet and health | | | | | 1: 6.8 | | |
| Week 15 | 26/05/2026 | Final Exam | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 03-11/01/26 | 50 | | | | | |
| | Semester Evaluation | | | | 50 | | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 50 | 100.0 | | | | |
| | Quiz(zes) | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | 7 | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | | |
| TLH self study | 14 | 42 | Project | | | | | | |
| Quiz (Q) | | | Presentation | | | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | 7 | 14 | Tutorial | | | | | | |
| L preparation work | 7 | 40 | | | | | | | |
| Midterm exam (ME) | 1 | 1.5 | Final exam (FE) | 1 | 1.5 | | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | | |
| TOTAL : | | | | | 164 | | | | |



EUROPEAN UNIVERSITY OF LEFKE

School of Tourism & Hotel Management - Gastronomy

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|---|---|---|---------------------|-----------------------------------|---|------|----------------------|
| | | | T | A | L | | | |
| GAST107 | Culinary Fundamentals | Compulsory | 2 | 0 | 3 | 3 | 6 | Monday 09:00-10:50 |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Uzm. Filiz KANIÖZ | | Office Hours Schedule | | Thursday 09:00-10:50 | | | |
| E-mail | fkanoz@eul.edu.tr | | Office / Room No | | AS105 | | | |
| Phone | | | Phone | | | | | |
| Teaching Assistant | | | Office / Room No | | | | | |
| E-mail | | | | | | | | |
| Catalogue Descriptions | Identify culinary principles, nutrition practices, safety and sanitation techniques for basic kitchen and food service operation. Identify fruit and vegetable classifications and demonstrate preparation and usage of a variety of products. Demonstrate the appropriate use of kitchen smallwares, equipment, knives and bakery equipment. Demonstrate the use of food costing techniques and recipe conversions using standard and metric measurements. Describe and produce basic stocks, sauces and soups. Trace the historical background of the culinary profession and identify the principles and terminology used in contemporary kitchen work and administration. This course provides laboratory experience for enhancing student skills in the fundamental concepts, skills and techniques in basic cookery. Emphasis is placed on practical experiences including recipe conversion, measurements, terminology, classical knife cuts, safe food, equipment handling, flavorings, seasonings, stocks, sauces, soups, and related topics. Upon completion, students should be able to demonstrate competency in the basic cooking skills used in the foodservice industry. | | | | | | | |
| Objectives | Students who complete the course should be able to demonstrate proficiency in basic cooking skills used in the food service industry. | | | | | | | |
| Learning Outcomes | Students will learn Classical Kitchen Techniques, Gastronomic terms, knife using techniques, mise en place basics. Lectures, demonstrations, practical projects and independent assignments and off-site work. Correct use of tools, they will learn about equipment and tools, methods, materials, how to make soups and stocks. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | |
| Textbooks and/or References | 1 Lecture Notes 2 On Cooking a Text Book Of Culinary Fundamentals 3 | | | | | | | |
| WEEK | Date | TOPICS | | | | Reference No - Section | | |
| Week 1 | 9/22/2025 | Introduction - The food service industry | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 9/29/2025 | Sanitation - Safety & Personal Hygiene | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 10/6/2025 | Knife skills - vegetable stock - mise en place | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 10/13/2025 | Knife skills - chicken stock - soup | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 10/20/2025 | Knife skills - fish stock - soup | | | | 1: 3.8 | | |
| Week 6 | 10/27/2025 | Knife skills - veal stock - vegetables | | | | 1: 3.9, 4.1 | | |
| Week 7 | 03-07/11/25 | Knife skills | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 11/8/2025 | Midterm | | | | | | |
| Week 9 | 11/17/2025 | Fresh pasta | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 11/24/2025 | Poultry - cooking techniques | | | | 1: 5.1 | | |
| Week 11 | 12/1/2025 | Eggs - cooking techniques | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 12/8/2025 | Sauces - cooking techniques | | | | 1: 6.4, 6.5 | | |
| Week 13 | 12/15/2025 | Sauces - cooking techniques | | | | 1: 6.6, 6.7 | | |
| Week 14 | 12/22/2025 | Fish & Shellfish - cooking techniques | | | | 1: 6.8 | | |
| Week 15 | 12/29/2025 | Meats - cooking techniques | | | | 1: 5.1 | | |
| Week 16 | 1/3/2026 | Finals | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 3/1/2026 | 50 | | | | |
| | Semester Evaluation | | | 50 | | | | |
| | Midterm(s) | 1 | 8/11/2025 | 50 | 100.0 | | | |
| | Quiz(ze)s | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| Laboratory works | 7 | | | 50 | 100.0 | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | Language of Instruction: | | English | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | |
| TLH self study | 14 | 42 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | 7 | 14 | Tutorial | | | | | |
| L preparation work | 7 | 40 | | | | | | |
| Midterm exam (ME) | 1 | 1.5 | Final exam (FE) | 1 | 1.5 | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | |
| TOTAL : | | | | | 164 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 5.47 | | | |



EUROPEAN UNIVERSITY OF LEFKE

Gastronomy & Culinary Art-School of Tourism & Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|---|---|----------------------------|--|------------------------------|---|--------------------------|
| | | | T | A | L | | | |
| GAST 109 | FOOD SANITATION AND SAFETY | Compulsory | 3 | 0 | 0 | 3 | | Wednesday 14:00-16:50 AS |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Aytaç Yıldırım | | | | | Office Hours Schedule | | |
| E-mail | avildirim@eul.edu.tr | | | | | Office / Room No | | |
| Phone | | | | | | Office / Room No | | |
| Teaching Assistant | | | | | | Phone | | |
| E-mail | | | | | | Office / Room No | | |
| Catalogue Descriptions | Microbiological, chemical and biochemical factors that cause food spoilage and methods that prevent spoilage are explained. The importance of personal hygiene for food workers, the sanitation of the kitchen and the equipment used, the hygiene steps to be considered during production and the concept of HACCP are learned. At the end of this course, students will have learned the necessary rules for the protection of safety and health in places where mass food production is made. It contains the necessary information to ensure food safety and hygiene in the whole process during the storage, preparation, cooking, thawing and keeping of food. | | | | | | | |
| Objectives | This course is aimed at providing basic food safety and hygiene information and advice for departments handling food for human consumption. The ultimate aim is to prevent food poisoning. | | | | | | | |
| Learning Outcomes | Upon completion of this course, students should: 1) Understanding Hazards: Identify and distinguish between biological, chemical, and physical hazards (e.g., bacteria, viruses, allergens, toxins). 2) Microbiology Basics: Identify factors that promote the growth of microorganisms and understand the "temperature danger zone". 3) Personal Hygiene: Demonstrate proper handwashing, grooming, and health habits to prevent food contamination. 4) Time and Temperature Control: Implement proper procedures for receiving, storing, thawing, cooking, hot/cold holding, cooling, and reheating foods. 5) Cross-Contamination Prevention: Apply techniques to prevent cross-contamination and cross-contact, particularly with allergens. 6) Cleaning and Sanitizing: Describe proper methods for cleaning and sanitizing food contact surfaces, equipment, and facilities. 7) Regulatory Compliance: Understand the role of regulatory agencies, food laws, and the implementation of HACCP (Hazard Analysis Critical Control Point) systems. 8) Facility Management: Identify requirements for pest control, sanitation, and maintaining a safe environment. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 POS: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | |
| Textbooks and/or References | 1 On Cooking a Text Book Of Culinary Fundamentals 2 Teacher's slides 3 | | | | | | | |
| WEEK | Date | | | | | | Reference No - Section | |
| Week 1 | 24/09/25 | Working in a safe manner | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | |
| Week 2 | 10.01.2025 | Hazards in work place | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | |
| Week 3 | 10.08.2025 | Knife care and safety | | | | | 1: 3.1, 3.2, 3.3, 3.4 | |
| Week 4 | 15/10/25 | Hazardous Work Methods | | | | | 1: 3.5, 3.6, 3.7 | |
| Week 5 | 22/10/25 | Conditions for growing bacteria | | | | | 1: 3.8 | |
| Week 6 | 29/10/25 | High-risk foods | | | | | 1: 3.9, 4.1 | |
| Week 7 | 11.05.2025 | Salmonella, Clostridium Perfringens, Staphylococcus Aureus | | | | | 1: 4.2, 4.3, 4.4 | |
| Week 8 | 08-16/11/25 | Midterms | | | | | | |
| Week 9 | 19/11/25 | Food poisoning | | | | | 1: 4.5, 4.6, 4.7 | |
| Week 10 | 26/11/25 | Preventing Food Poisoning | | | | | 1: 5.1 | |
| Week 11 | 12.03.2025 | How can you protect the food from contamination? | | | | | 1: 6.1, 6.2, 6.3 | |
| Week 12 | 12.10.2025 | Preservation | | | | | 1: 6.4, 6.5 | |
| Week 13 | 17/12/25 | Storage of food, Food Spoilage | | | | | 1: 6.6, 6.7 | |
| Week 14 | 24/12/25 | Food Allergy and Food Intolerance | | | | | 1: 6.8 | |
| Week 15 | 31/12/25 | Course Review and Revision | | | | | | |
| Week 15-16 | 03-11/01/26 | Finals | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 03-11/01/26 | 60 | | | | |
| | Semester Evaluation | | | | 40 | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 40 | 100,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | | English | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | |
| TLH self study | 14 | 42 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 1,5 | Final exam (FE) | 1 | 1,5 | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | |
| TOTAL : | | | | | 110 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3,67 | | | |



EUROPEAN UNIVERSITY OF LEFKE

School of Tourism & Hotel Management - Gastronomy

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | | | | | | |
|--|---|---|---|----------------------------|---|------------------------------|---|----------------------|---|---------------|---|---|---|--|
| | | | T | A | L | | | | | | | | | |
| GAST202 | KITCHEN MANAGEMENT II | Compulsory | 2 | 0 | 3 | 3 | 6 | TUESDAY 12:00-15:00 | | | | | | |
| Prerequisite | | Prerequisite to | | | | | | | | | | | | |
| Course Lecturer | Uzm. Filiz KANIÖZ | | | | | Office Hours Schedule | FRIDAY 10:00-10:50 | | | | | | | |
| E-mail | fganioz@eul.edu.tr | | | | | | | | | | | | | |
| Phone | | | | | | Office / Room No | AS105 | | | | | | | |
| Teaching Assistant | | | | | | Phone | | | | | | | | |
| E-mail | | | | | | Office / Room No | | | | | | | | |
| Catalogue Descriptions | After studying this lesson students will be able to; identify the pasta dough making, pasta dishes, rice cooking skills, rice dishes, grain cooking skills, grain dishes. Apply appropriate flavoring, shaping, plate design. | | | | | | | | | | | | | |
| Objectives | Students who complete the course should be able to demonstrate proficiency in basic making and cooking skills used in the food service industry. | | | | | | | | | | | | | |
| Learning Outcomes | Students will learn Classical and modern pasta dough making, shaping, flavoring techniques, cooking rice and grain techniques, gastronomic terms, Lectures, demonstrations, practical projects and independent assignments. Correct use of tools, they will learn about equipment and tools, methods, material. | | | | | | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | | | | | | | |
| Textbooks and/or References | <table border="1"> <tr> <td>1</td> <td>Lecture Notes</td> </tr> <tr> <td>2</td> <td>On Cooking a Text Book Of Culinary Fundamentals</td> </tr> <tr> <td>3</td> <td></td> </tr> </table> | | | | | | | | 1 | Lecture Notes | 2 | On Cooking a Text Book Of Culinary Fundamentals | 3 | |
| 1 | Lecture Notes | | | | | | | | | | | | | |
| 2 | On Cooking a Text Book Of Culinary Fundamentals | | | | | | | | | | | | | |
| 3 | | | | | | | | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | | | | | | |
| Week 1 | 17.02.2026 | Introduction | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | | | | | | |
| Week 2 | 24/02/2026 | Pasta dough - basic pasta shapes | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | | | | | | |
| Week 3 | 03/03/2026 | Pasta dough - stuffed pasta | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | | | | | | |
| Week 4 | 03/10/2026 | Pasta dough - colored pasta | | | | | 1: 3.5, 3.6, 3.7 | | | | | | | |
| Week 5 | 17/03/2026 | Rice cooking techniques - basic pilaf | | | | | 1: 3.8 | | | | | | | |
| Week 6 | 24/03/2026 | Rice cooking techniques - world cuisine pilaff | | | | | 1: 3.9, 4.1 | | | | | | | |
| Week 7 | 31/03/2026 | Rice cooking techniques - world cuisine pilaff | | | | | 1: 4.2, 4.3, 4.4 | | | | | | | |
| Week 8 | 04/07/2026 | Midterms | | | | | | | | | | | | |
| Week 9 | 14/04/2026 | Bulgur cooking techniques - cold using | | | | | 1: 4.5, 4.6, 4.7 | | | | | | | |
| Week 10 | 21/04/2026 | Bulgur cooking techniques- hot using | | | | | 1: 5.1 | | | | | | | |
| Week 11 | 28/04/2026 | Grain cooking techniques - pureeing | | | | | 1: 6.1, 6.2, 6.3 | | | | | | | |
| Week 12 | 05/05/2026 | Grain cooking techniques - boiling | | | | | 1: 6.4, 6.5 | | | | | | | |
| Week 13 | 05/12/2026 | Grain cooking techniques - cold using | | | | | 1: 6.6, 6.7 | | | | | | | |
| Week 14 | 19/05/2026 | Finals | | | | | 1: 6.8 | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | | | | | | |
| | Final Exam | 1 | 03-11/01/26 | 50 | | | | | | | | | | |
| | Semester Evaluation | | | | 50 | | | | | | | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 50 | 100.0 | | | | | | | | | |
| | Quiz(zes) | | | | | | | | | | | | | |
| | Project(s) | | | | | | | | | | | | | |
| | Homework | | | | | | | | | | | | | |
| | Laboratory works | 7 | | | | | | | | | | | | |
| Attendance | | | | | | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | | English | | | | | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | | | | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | | | | | | | |
| TLH self study | 14 | 42 | Project | | | | | | | | | | | |
| Quiz (Q) | | | Presentation | | | | | | | | | | | |
| Q preparation self study | | | Seminar | | | | | | | | | | | |
| Laboratory (L) | 7 | 14 | Tutorial | | | | | | | | | | | |
| L preparation work | 7 | 40 | | | | | | | | | | | | |
| Midterm exam (ME) | 1 | 1.5 | Final exam (FE) | 1 | 1.5 | | | | | | | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | | | | | | | |
| | | | | | TOTAL : | 164 | | | | | | | | |
| | | | | | Recommended ECTS Credit (Total Hours / 30) : | 5.47 | | | | | | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Management - School of Tourism and Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|---|--|---|----------------------------|---|------------------------|------|------------------------|
| | | | T | A | L | | | |
| GAST203 | Menu Planning and Development | Compulsory | 3 | 0 | 3 | 3 | 3 | Thursday 12.00-14.50 |
| Prerequisite | | Prerequisite to | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Meltem Köksal | | | | Office Hours Schedule | Wednesday: 09.00-12.00 | | |
| E-mail | mkoksal@eul.edu.tr | | | | | Monday: 10.00-12.00 | | |
| Phone | 2826 | | | | Office / Room No | AS-113 | | |
| Teaching Assistant | | | | | Phone | | | |
| E-mail | | | | | Office / Room No | | | |
| Catalogue Descriptions | An analysis of menu development for foodservice establishments. Topics to be covered include menu development, descriptions, layout, design, and pricing; sales mix; and station balance. Students will critique and create menus from the perspective of concept, clarity, cost, price, and efficiency. | | | | | | | |
| Objectives | Menu planning / food production is the study of principles of producing food and planning menus for various types of food and beverage operations. Courses in food production and menu planning help students develop critical thinking and skills in understanding the relevant managerial techniques of operating food service organizations. | | | | | | | |
| Learning Outcomes | The intention is for the student to be able to: 1. Analyze menus for types, content, costs and profitability. 2. Demonstrate an understanding of quantity and quality food planning and preparation. 3. Identify and solve food management issues. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 3 PO3: 3 PO4: 5 PO5: 3 PO6: 1 | | PO7: 4 PO8: 5 PO9: 3 PO10: 4 PO11: 4 PO12: 4 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | |
| Textbooks and/or References | 1 | John A. Drysdale, Jennifer A. Galipeau. Profitable Menu Planning. Pearson International Edition. 2009. | | | | | | |
| | 2 | | | | | | | |
| | 3 | | | | | | | |
| WEEK | Date | TOPICS | | | | | | Reference No - Section |
| Week 1 | 25/09/2025 | Factors that Define a Menu | | | | | | Ch1 |
| Week 2 | 02/10/2025 | Nutrition and Menu Planning | | | | | | Ch2 |
| Week 3 | 09/10/2025 | Menu Styles and Headings | | | | | | Ch3-Ch4 |
| Week 4 | 16/10/2025 | Types of Menus | | | | | | Ch4 |
| Week 5 | 23/10/2025 | Beverage Menus | | | | | | Ch5 |
| Week 6 | 30/10/2025 | Need for Quality Standards | | | | | | Ch6 |
| Week 7 | 06/11/2025 | Pricing the menu | | | | | | Ch7 |
| Week 8 | 08-16/11/2025 | Midterm Exams | | | | | | |
| Week 9 | 20/11/2025 | Menu Copy | | | | | | Ch8 |
| Week 10 | 27/11/2025 | Unwritten Menus | | | | | | Ch9 |
| Week 11 | 04/12/2025 | Layout of the Written Menu | | | | | | Ch10 |
| Week 12 | 11/12/2025 | Menu Engineering | | | | | | Ch11 |
| Week 13 | 18/12/2025 | Menu Engineering | | | | | | Ch11 |
| Week 14 | 25/12/2025 | How The Menu Directs Business | | | | | | Ch12 |
| Week 15 | 01/01/2026 | Revision | | | | | | |
| | 03-11/01/2026 | FINAL EXAM WEEK | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 03-11/01/2026 | 50 | | | | |
| | Semester Evaluation | | | | | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 30 | 50.0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | 20 | 50.0 | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 1 | 5 | | | |
| TLH self study | 15 | 30 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 2 | Final exam (FE) | 1 | 2 | | | |
| ME preparation self study | 1 | 5 | FE preparation self study | 1 | 10 | | | |
| TOTAL : | | | | | 99 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3.30 | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Management - School of Tourism and Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|---|--|---|-----------------|-------------------------------|---|---|-------------------------------|
| | | | T | A | L | | | |
| GAST205/TOUR205 | Food and Beverage Service | Compulsory | 2 | 2 | 3 | 3 | 6 | Tuesday 09.00-11.50 |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Meltem Köksal | | | | | Office Hours Schedule | Wednesday: 09.00-12.00 Monday: 10.00-12.00 | |
| E-mail | mkoksal@eul.edu.tr | | | | | Office / Room No | AS-113 | |
| Phone | 2826 | | | | | Phone | | |
| Teaching Assistant | | | | | | Office / Room No | | |
| E-mail | | | | | | Phone | | |
| Catalogue Descriptions | This course introduces the various styles of table service and their histories, applications, advantages, and disadvantages. Topics covered include the psychology of service, professional standards of performance for dining room personnel, the fundamental skills required for service ware handling, the service sequence, order taking, and guest relations. Sanitation and safety in the dining room are discussed, as is the identification and correct use of all related equipment. Students will also practice fundamental table service and participate in catering seminars. | | | | | | | |
| Objectives | This course provides students with the attitude necessary to perform the duties, tasks, and steps required of Food and Beverage Service Attendant in the various food and beverage outlets. It also provides students with sufficient knowledge to make decisions about food and Beverage services, styles, procedures and workflow in a hospitality environment. | | | | | | | |
| Learning Outcomes | a. To know the basic principles of the fundamentals in Food and Beverage Service Operations. b. To analyze the different kind of food and beverage service mostly the restaurant service and type of catering establishment. c. To learn the values necessary for customer relations. d. To discuss the contemporary issues on health in Food safety and personal hygiene e. To acquire skills on community needs assessment, problem analysis and community organization f. To explain the duties and responsibilities of each of the F & B service operational staff. g. To be able to know the basic administrative duties and responsibility. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 2 PO4: 5 PO5: 3 PO6: 1 | | PO7: 5 PO8: 5 PO9: 5 PO10: 4 PO11: 4 PO12: 4 | | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | |
| Textbooks and/or References | 1 Food and Beverage Service, C., John, L., Dennis, 9th. ed, Hodder, 2014. 2 3 | | | | | | | |
| WEEK | Date | TOPICS | | | | | | Reference No - Section |
| Week 1 | 23/09/2025 | Types of Food and Beverage Operations | | | | | | Ch1 |
| Week 2 | 30/09/2025 | Sectors of the Food and Beverage service industry | | | | | | Ch1 |
| Week 3 | 07/10/2025 | Types of Catering | | | | | | Ch1 |
| Week 4 | 14/10/2025 | Food&Beverage Department Organization Chart | | | | | | Ch2 |
| Week 5 | 21/10/2025 | The menu, menu knowledge and accompaniments | | | | | | Ch3 |
| Week 6 | 28/10/2025 | Service Sequence | | | | | | Ch6 |
| Week 7 | 04/11/2025 | Food and Beverage Service methods | | | | | | Ch10 |
| Week 8 | 08-16/11/2025 | Midterm Exam | | | | | | |
| Week 9 | 18/11/2025 | Food Production Methods | | | | | | Ch1 |
| Week 10 | 25/11/2025 | Food and Beverage Service Personnel, general attributes of food and beverage service personnel | | | | | | Ch2 |
| Week 11 | 02/12/2025 | General information about food and beverage service areas and equipment | | | | | | Ch6 |
| Week 12 | 09/12/2025 | Table Setting | | | | | | Ch7 |
| Week 13 | 16/12/2025 | Table Setting | | | | | | Ch7 |
| Week 14 | 23/12/2025 | Service sequence | | | | | | Ch7 |
| Week 15 | 30/12/2026 | Revision | | | | | | |
| | 03-11/01/2026 | FINAL EXAM WEEK | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | | | Weight in Total (%) | Weight in Semester Evaluation (%) | |
| | Final Exam | 1 | 03-11/01/2026 | | | 50 | | |
| | Semester Evaluation | | | | | | | |
| | Midterm(s) | 1 | 08-16/11/25 | | | 30 | 50.0 | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| Laboratory works | 7 | | | | 20 | 50.0 | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | | | | Language of Instruction: | | English |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 1 | 20 | | | |
| TLH self study | 15 | 45 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 2 | Final exam (FE) | 1 | 2 | | | |
| ME preparation self study | 1 | 25 | FE preparation self study | 1 | 30 | | | |
| TOTAL : | | | | | | 169 | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | | 5,63 | | |



EUROPEAN UNIVERSITY OF LEFKE

Gastronomy & Culinary Art-School of Tourism & Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|--|---|---------------------|-----------------------------------|-----------------------|------|---|
| | | | T | A | L | | | |
| GAST 207 | KITCHEN MANAGEMENT I | Compulsory | 2 | 0 | 2 | 3 | 5 | Wednesday 14:00-16:50 AS |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Assist. Prof. Dr. Aytaç Yıldırım | | | | | Office Hours Schedule | | |
| E-mail | ayildirim@eul.edu.tr | | | | | | | |
| Phone | | | | | | Office / Room No | | |
| Teaching Assistant | | | | | | Phone | | |
| E-mail | | | | | | Office / Room No | | |
| Catalogue Descriptions | A Principles of Cooking and Meat Cookery course provides foundational knowledge and hands-on skills required to select, prepare, and cook various types of meat (beef, pork, lamb, veal, poultry) using industry-standard techniques. The curriculum focuses on matching cooking methods to meat cuts, understanding muscle composition, safety, and flavor developme | | | | | | | |
| Objectives | 1.Fabrication and Portion Control: Techniques for cutting, trimming, and breaking down primal cuts into fabricated portions. 2.Dry-Heat Cooking Methods: Applying high-heat techniques like roasting, grilling, broiling, and sautéing to tender cuts. 3.Moist-Heat Cooking Methods: Utilizing low-temperature methods such as braising, stewing, and poaching for tougher cuts to break down connective tissue. 4.Food Safety and Sanitation (HACCP): Proper handling, storage, and thermal processing (temperature control) to prevent foodborne illness. 5.Flavor Development and Presentation: Techniques like searing (Maillard reaction), deglazing, basting, and resting to maximize flavor and appearance. | | | | | | | |
| Learning Outcomes | 1.Identify Meat Cuts: Recognize different cuts of beef, pork, lamb, and poultry and determine their best cooking applications. 2.Master Cooking Techniques: Execute both moist and dry heat methods appropriately to maximize tenderness and flavor. 3.Ensure Food Safety: Apply HACCP principles to handle, store, and cook meat to safe internal temperatures. 4.Minimize Waste: Utilize proper butchering and cooking techniques to maximize yield. 5.Evaluate Quality: Assess the doneness, texture, and flavor of cooked products. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | |
| Textbooks and/or References | 1 On Cooking a Text Book Of Culinary Fundamentals 2 Teacher's slides 3 | | | | | | | |
| WEEK | Date | | | | | | | Reference No - Section |
| Week 1 | 24/09/25 | Heat Transfer | | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 |
| Week 2 | 30/09/2025 | The Effects of heat | | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 |
| Week 3 | 10.07.2025 | Cooking methods | | | | | | 1: 3.1, 3.2, 3.3, 3.4 |
| Week 4 | 14/10/25 | Combination Cooking Methods | | | | | | 1: 3.5, 3.6, 3.7 |
| Week 5 | 21/10/25 | | | | | | | 1: 3.8 |
| Week 6 | 28/10/25 | Moist-Heat Cooking Methods | | | | | | 1: 3.9, 4.1 |
| Week 7 | 11.04.2025 | SHIMMERING, BOILING, STEAMING, BRAISING, STEWING | | | | | | 1: 4.2, 4.3, 4.4 |
| Week 8 | 08-16/11/25 | Midterms | | | | | | |
| Week 9 | 18/11/25 | Meats, Marbling | | | | | | 1: 4.5, 4.6, 4.7 |
| Week 10 | 25/11/25 | Inspection and Grading of Meats | | | | | | 1: 5.1 |
| Week 11 | 12.02.2025 | | | | | | | 1: 6.1, 6.2, 6.3 |
| Week 12 | 12.09.2025 | | | | | | | 1: 6.4, 6.5 |
| Week 13 | 16/12/25 | Dry-heat Cooking Methods (broiling and grilling, roasting, barbecuing) | | | | | | 1: 6.6, 6.7 |
| Week 14 | 23/12/25 | Sautéing, Pan-frying, Deep-frying | | | | | | 1: 6.8 |
| Week 15 | 30/12/25 | Moist-heat Cooking Methods (simmering, braising, stewing, sous vide cooking) | | | | | | |
| Week 15-16 | 03-11/01/26 | Finals | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 03-11/01/26 | 50 | | | | |
| | Semester Evaluation | | | 50 | | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 50 | 100,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | | English | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | |
| TLH self study | 14 | 42 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 1,5 | Final exam (FE) | 1 | 1,5 | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | |
| TOTAL : | | | | | 110 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 3,67 | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Hotel Management - Tourism Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|---|--|---|---|---|-----------------------|--|---|
| | | | T | A | L | | | |
| GAST 307 | Kitchen Management III | Compulsory | 2 | 0 | 3 | 3 | 5 | Monday 12:00-13:50 AS211 |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Asst. Prof. Dr. Kaan Çeviker | | | | | Office Hours Schedule | Monday 14:00-16:50 Tuesday 09:00-11:50 & 14:00-16:50 Wednesday 09:00-11:50 Thursday 14:00-16:50 Friday 09:00-11:50 | |
| E-mail | kcevik@eul.edu.tr | | | | | | Office / Room No | AS-105 |
| Phone | | | | | | Phone | | |
| Teaching Assistant | | | | | | Office / Room No | | |
| E-mail | | | | | | Phone | | |
| Catalogue Descriptions | The aim of this course is to provide undergraduate students with comprehensive theoretical and practical knowledge of cuisine, world and Turkish cuisines, kitchen management and organization, kitchen production processes, hygiene and sanitation practices, menu planning, and basic cooking methods. The course is designed to develop students' professional competencies required for effective operation and management within the food and beverage industry. | | | | | | | |
| Objectives | To introduce fundamental concepts related to cuisine and culinary culture. To examine world cuisines and Turkish cuisine within cultural and operational contexts. To develop knowledge and skills in kitchen management, organization, and production planning. | | | | | | | |
| Learning Outcomes | 1. Explain fundamental concepts of cuisine, world cuisines, and Turkish cuisine within a professional culinary framework. 2. Apply principles of kitchen management, organization, hygiene, sanitation, and HACCP in kitchen operations. 3. Analyze menu planning, food production costs, and food cycling processes in food and beverage establishments. 4. Demonstrate basic cooking methods used in international cuisines through theoretical knowledge and practical application. | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | |
| Textbooks and/or References | 1 Geçgin E. ve Baltacı M. (2021). Temel Mutfak Teknikleri ve Yönetimi. Ankara: Detay Yayıncılık. 2 Arman A. ve Sormaz Ü. (2023). Profesyonel mutfaklar. İstanbul: Oğlak Yayınları. 3 | | | | | | | |
| WEEK | Date | TOPICS | | | | | | Reference No - Section |
| Week 1 | 22-26/09/25 | Course Introduction | | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 |
| Week 2 | 29/09-03/10/25 | General Information about Cuisine | | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 |
| Week 3 | 06-10/10/25 | World Cuisines | | | | | | 1: 3.1, 3.2, 3.3, 3.4 |
| Week 4 | 13-17/10/25 | General Information about Turkish Cuisine | | | | | | 1: 3.5, 3.6, 3.7 |
| Week 5 | 20-24/10/25 | Management, kitchen Management and Organisation -I- | | | | | | 1: 3.8 |
| Week 6 | 27-31/10/25 | Management, kitchen Management and Organisation -II- | | | | | | 1: 3.9, 4.1 |
| Week 7 | 03-07/11/25 | Basic Information in Kitchen Production | | | | | | 1: 4.2, 4.3, 4.4 |
| Week 8 | 08-16/11/25 | Midterms | | | | | | |
| Week 9 | 17-21/11/25 | Cleaning, Health and Hygiene in Kitchen | | | | | | 1: 4.5, 4.6, 4.7 |
| Week 10 | 24-28/11/25 | Sanitation and HACCP applications in Kitchen | | | | | | 1: 5.1 |
| Week 11 | 01-05/12/25 | Menu and Menu Planning | | | | | | 1: 6.1, 6.2, 6.3 |
| Week 12 | 08-12/12/25 | The cost of food production and food cycling | | | | | | 1: 6.4, 6.5 |
| Week 13 | 15-19/12/25 | Basic cooking methods in International Cuisine -I- | | | | | | 1: 6.6, 6.7 |
| Week 14 | 22-26/12/25 | Basic cooking methods in International Cuisine -II- | | | | | | 1: 6.8 |
| Week 15 | 29-31/12-25 | Overall assessment and review | | | | | | |
| Week 15-16 | 03-11/01/26 | Finals | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 9.01.2026 | 60 | 60,0 | | | |
| | Semester Evaluation | | | | 100 | | | |
| | Midterm(s) | 1 | 14.11.2025 | 40 | 40,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | | | | | | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | | | | English |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 1 | 15 | | | |
| TLH self study | 15 | 45 | Project | | | | | |
| Quiz (Q) | | | Presentation | 2 | 30 | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | | | Tutorial | | | | | |
| L preparation work | | | | | | | | |
| Midterm exam (ME) | 1 | 7 | Final exam (FE) | 1 | 8 | | | |
| ME preparation self study | | | FE preparation self study | | | | | |
| | | | | TOTAL : | 5 | | | |
| | | | | Recommended ECTS Credit (Total Hours / 30) : | 150,00 | | | |



EUROPEAN UNIVERSITY OF LEFKE

School of Tourism & Hotel Management - Gastronomy

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|---|---|---|---------------------|-----------------------------------|-----------------------|---|----------------------|
| | | | T | A | L | | | |
| GAST309 | Baking & Pastry | Compulsory | 2 | 0 | 3 | 3 | 6 | Monday 09:00-10:50 |
| Prerequisite | Prerequisite to | | | | | | | |
| Course Lecturer | Uzm. Filiz KANIÖZ | | | | | Office Hours Schedule | Thursday 09:00-10:50 | |
| E-mail | fkaniöz@eul.edu.tr | | | | | Office / Room No | AS105 | |
| Phone | | | | | | Phone | | |
| Teaching Assistant | | | | | | Office / Room No | | |
| E-mail | | | | | | Office / Room No | | |
| Catalogue Descriptions | This course will provide students with the basic skills required for entry level work in a bakery or the pastry shop of a restaurant or a hotel. These skills include: working in a safe and sanitary manner; working as a part of team; reading and accurately following a recipe; proper mixing, make-up and baking of yeast raised breads, laminated dough, cookies, cakes, pies, and tarts; cake icing; basic decorating techniques using a pastry bag; plating techniques. | | | | | | | |
| Objectives | Students who complete the course should be able to demonstrate proficiency in basic baking & pastry skills used in the food service industry. | | | | | | | |
| Learning Outcomes | Students will be able to; learning principles of pastry, have ability to work in an orderly and progressive manner in order to complete a given tasks, demonstrate proficiencies in the areas of cakes, breads, cookies and pastries, understand how science relates and reacts to pastry | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | |
| Textbooks and/or References | 1 | Lecture Notes | | | | | | |
| | 2 | Wayne Gisslen, Professional Baking 6th Ed. Wiley, 2023. | | | | | | |
| | 3 | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | |
| Week 1 | 22.09.2025 | Introduction - The food service industry | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | |
| Week 2 | 29.09.2025 | Sanitation - Safety & Personal Hygiene | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | |
| Week 3 | 06.10.2025 | Knife skills - vegetable stock - mise en place | | | | | 1: 3.1, 3.2, 3.3, 3.4 | |
| Week 4 | 13.10.2025 | Knife skills - chicken stock - soup | | | | | 1: 3.5, 3.6, 3.7 | |
| Week 5 | 20.10.2025 | Knife skills - fish stock - soup | | | | | 1: 3.8 | |
| Week 6 | 27.10.2025 | Knife skills - veal stock - vegetables | | | | | 1: 3.9, 4.1 | |
| Week 7 | 03.11.2025 | Knife skills | | | | | 1: 4.2, 4.3, 4.4 | |
| Week 8 | 08.11.2025 | Midterms | | | | | | |
| Week 9 | 17.11.2025 | Fresh pasta | | | | | 1: 4.5, 4.6, 4.7 | |
| Week 10 | 24.11.2025 | Poultry - cooking techniques | | | | | 1: 5.1 | |
| Week 11 | 01.12.2025 | Eggs - cooking techniques | | | | | 1: 6.1, 6.2, 6.3 | |
| Week 12 | 08.12.2025 | Sauces - cooking techniques | | | | | 1: 6.4, 6.5 | |
| Week 13 | 15.12.2025 | Sauces - cooking techniques | | | | | 1: 6.6, 6.7 | |
| Week 14 | 22.12.2025 | Fish & Shellfish - cooking techniques | | | | | 1: 6.8 | |
| Week 15 | 29.12.2025 | Meats - cooking techniques | | | | | | |
| Week 15-16 | 03.01.2025 | Finals | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 3/1/2026 | 50 | | | | |
| | Semester Evaluation | | | 50 | | | | |
| | Midterm(s) | 1 | 8/11/2025 | 50 | 100.0 | | | |
| | Quiz(ze)s | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework | | | | | | | |
| | Laboratory works | 7 | | | 50 | 100.0 | | |
| Attendance | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | |
| TLH self study | 14 | 42 | Project | | | | | |
| Quiz (Q) | | | Presentation | | | | | |
| Q preparation self study | | | Seminar | | | | | |
| Laboratory (L) | 7 | 14 | Tutorial | | | | | |
| L preparation work | 7 | 40 | | | | | | |
| Midterm exam (ME) | 1 | 1.5 | Final exam (FE) | 1 | 1.5 | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | |
| TOTAL : | | | | | 164 | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 5.47 | | | |



EUROPEAN UNIVERSITY OF LEFKE

School of Tourism & Hotel Management - Gastronomy

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|---|--|--|---|---------------------|---|-----------------------|---|----------------------|--|
| | | | T | A | L | | | | |
| GAST397 | Vegetarian Cuisine | Compulsory | 2 | 0 | 3 | 3 | 6 | Thursday 11:00-12:50 | |
| Prerequisite | Prerequisite to | | | | | | | | |
| Course Lecturer | Uzm. Filiz KANIÖZ | | | | | Office Hours Schedule | Thursday 09:00-10:50 | | |
| E-mail | fkaniöz@eu.edu.tr | | | | | Office / Room No | AS105 | | |
| Phone | | | | | | Phone | | | |
| Teaching Assistant | | | | | | Office / Room No | | | |
| E-mail | | | | | | | | | |
| Catalogue Descriptions | Study and preparation of contemporary vegetarian gourmet cuisine, with emphasis on usage of fresh local products. Students will create meat free meals using a variety of vegetarian cooking techniques and products. The Course is intended to broaden the student's repertoire of vegetarian dishes. The emphasis will be on lacto-ovo vegetarian recipes, with discussion of vegan alternatives and substitutions. | | | | | | | | |
| Objectives | Students who complete the course should be able to demonstrate proficiency in basic vegetarian cooking skills used in the food service industry. | | | | | | | | |
| Learning Outcomes | <p>Upon successful completion of the course, students will be able to;</p> <p>Learning basic principles of vegetarian cuisine</p> <p>Have the ability to work in an orderly and progressive manner in order to complete a given task.</p> <p>Demonstrate proficiencies in the areas of vegetarian dishes</p> <p>The coordinated class participation will endorse job discipline and will pay off to the students at their future careers</p> | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | |
| Textbooks and/or References | 1 Lecture Notes 2 Karen Page, The Vegetarian Flavor Bible, Little Brown, 2014 3 Deborah Madison, The New Vegetarian Cookig for Everyone, Ten Speed Press, 2014. | | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 9/25/2025 | Introduction | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 9/2/2025 | Sanitation - Safety & Personal Hygiene | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 10/9/2025 | Vegetarianism through the ages | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 10/16/2025 | Vegetarianism through the ages | | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 10/23/2025 | Maximizing the flavor | | | | | 1: 3.8 | | |
| Week 6 | 10/30/2025 | Maximizing the flavor | | | | | 1: 3.9, 4.1 | | |
| Week 7 | 06-07/11/25 | Vegetarian flavor maching | | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 11/13/2025 | Midterms | | | | | | | |
| Week 9 | 11/20/2025 | Vegetables | | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 11/27/2025 | Vegetarian sauces & condiments | | | | | 1: 5.1 | | |
| Week 11 | 12/4/2025 | Beans | | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 12/11/2025 | Grains | | | | | 1: 6.4, 6.5 | | |
| Week 13 | 12/18/2025 | Egg & cheese | | | | | 1: 6.6, 6.7 | | |
| Week 14 | 12/25/2025 | Cooking thecniques | | | | | 1: 6.8 | | |
| Week 15 | 1/1/2026 | Holiday | | | | | | | |
| Week 15-16 | 1/3/2026 | Finals | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 3/1/2026 | 50 | | | | | |
| | Semester Evaluation | | | | 50 | | | | |
| | Midterm(s) | 1 | 8/11/2025 | 50 | 100.0 | | | | |
| | Quiz(zes) | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | 7 | | | 50 | 100.0 | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 14 | 42 | Homework | | | | | | |
| TLH self study | 14 | 42 | Project | | | | | | |
| Quiz (Q) | | | Presentation | | | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | 7 | 14 | Tutorial | | | | | | |
| L preparation work | 7 | 40 | | | | | | | |
| Midterm exam (ME) | 1 | 1.5 | Final exam (FE) | 1 | 1.5 | | | | |
| ME preparation self study | 1 | 8 | FE preparation self study | 1 | 15 | | | | |
| TOTAL : | | | | | 164 | | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 5.47 | | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Hotel Management - Tourism Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|---|--|---|---|--|---|---------|---|--------------------------|--|
| | | | T | A | L | | | | |
| GAST 409 | Food Styling | Compulsory | 3 | 0 | 0 | 3 | 5 | Monday 09:00-11:50 CL007 | |
| Prerequisite | None | Prerequisite to | | | | | | | |
| Course Lecturer | Assoc. Prof. Dr. Kaan Çeviker | Office Hours | | Monday 14:00-16:50 Tuesday 09:00-11:50 & 14:00-16:50 Wednesday 09:00-11:50 Thursday 14:00-16:50 Friday | | | | | |
| E-mail | kceviker@eul.edu.tr | Office / Room No | | AS-105 | | | | | |
| Phone | | Phone | | | | | | | |
| Teaching Assistant | | Office / Room No | | | | | | | |
| E-mail | | | | | | | | | |
| Catalogue Descriptions | This course introduces students to the principles and practices of food styling and food photography. It covers the roles and responsibilities of a food stylist, key considerations in styling different food categories (cold beverages, salads, pasta, burgers, meat, vegetables, ice cream, desserts, breakfast), and the basics of planning food photography. Students will learn to prepare and style various dishes specifically for the camera, working under hot lights and controlled studio conditions. The course emphasizes both aesthetic and practical techniques to create appetizing, camera-ready food while maintaining food safety and timing. Midterm and final assessments evaluate applied skills and conceptual understanding. | | | | | | | | |
| Objectives | By the end of this course, students will be able to explain the definition and responsibilities of a food stylist, and apply specific styling techniques to different food and beverage categories including cold beverages, salads, pasta, burgers, meat, vegetables, ice cream, desserts, and breakfast. They will also plan a food photoshoot considering lighting, composition, props, and timing, while solving common challenges such as melting ice cream under hot lights or wilting salad | | | | | | | | |
| Learning Outcomes | 1: Explain the professional standards and ethical considerations of food styling in media. 2: Prepare food surfaces, textures, and garnishes to enhance visual appeal under studio lighting. 3: Select appropriate tools, substitutes, and tricks (e.g., using mashed potatoes for ice cream) for heat-sensitive or time-sensitive foods. 4: Shoot cold beverages, salads, pasta, burgers, meat dishes, vegetable concepts, ice cream, desserts, and breakfast plates with appropriate styling adjustments for each. | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | |
| Textbooks and/or References | 1 Abraham Silberschatz, Henry F Korth, and S Sudarshan, Database Systems Concepts, 7th ed, McGraw-Hill, 2019. 2 Ramez Elmasri and Shamkant B Navathe, Fundamentals of Database Systems, 7th ed, Pearson, 2016. 3 | | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 22-26/09/25 | Course Introduction | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 29/09-03/10/25 | Definition of Food Styling and Food Stylist | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 06-10/10/25 | Points to Consider in Food Styling | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 13-17/10/25 | Basics to Consider When Planning Food Photography | | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 20-24/10/25 | Photographing Cold Beverages | | | | | 1: 3.8 | | |
| Week 6 | 27-31/10/25 | Shooting a Salad | | | | | 1: 3.9, 4.1 | | |
| Week 7 | 03-07/11/25 | Creating an Appetizing Pasta Shots | | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 08-16/11/25 | Midterms | | | | | | | |
| Week 9 | 17-21/11/25 | Burgers & Sandwiches Shots | | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 24-28/11/25 | Shooting a Meat | | | | | 1: 5.1 | | |
| Week 11 | 01-05/12/25 | Veggie Concept | | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 08-12/12/25 | Ice Cream for Hot Lights | | | | | 1: 6.4, 6.5 | | |
| Week 13 | 15-19/12/25 | Desserts for the Shooting | | | | | 1: 6.6, 6.7 | | |
| Week 14 | 22-26/12/25 | Breakfast for the Camera | | | | | 1: 6.8 | | |
| Week 15 | 29-31/12-25 | Overall assessment and review | | | | | | | |
| Week 15-16 | 03-11/01/26 | Finals | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 03-11/01/26 | 60 | 60,0 | | | | |
| | Semester Evaluation | | | | | 100 | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 40 | 40,0 | | | | |
| | Quiz(zes) | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | English | | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 1 | 15 | | | | |
| TLH self study | 15 | 45 | Project | | | | | | |
| Quiz (Q) | | | Presentation | 2 | 30 | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | | | Tutorial | | | | | | |
| L preparation work | | | | | | | | | |
| Midterm exam (ME) | 1 | 7 | Final exam (FE) | 1 | 8 | | | | |
| ME preparation self study | | | FE preparation self study | | | | | | |
| TOTAL : | | | | | 5 | | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 150,00 | | | | |



EUROPEAN UNIVERSITY OF LEFKE- "School of Tourism & Hotel Management"

"Gastronomy and Culinary Arts"

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Name | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule |
|---|--|--|---------------------|----------------------------|--|---------------------------------|--|----------------------|
| | | | T | A | L | | | |
| GAST 411 | BANQUET COOKERY | Compulsory | 2 | 0 | 3 | 3 | | TUESDAY 14.00/15.50 |
| Course Lecturer | Asst. Prof. Dr. Nesrin Tuncay | | | | | Office Hours Schedule | MONDAY 10.00-11.50 WEDNESDAY 10.00-11.50 | |
| E-mail | ntuncay@eul.edu.tr | | | | | Office / Room No | AS111 | |
| Phone | 3821 | | | | | Phone | | |
| Teaching Assistant(s) | - | | | | | Office / Room No | - | |
| E-mail | - | | | | | | | |
| Catalogue Descriptions | This course provides specialized training in the high-volume, time-sensitive production techniques unique to banquet and catering operations. Students will learn to apply classical cooking principles within the logistical constraints of large-scale events, focusing on efficient mise en place, batch cooking, and advanced planning. Key areas of study include menu development for banquets, portion and cost control for large groups, and the execution of standardized recipes without compromising quality. Emphasis is placed on safe food handling for mass production, proper holding and reheating methods, and the art of elegant, efficient plating and garnishing for timed service. Students will gain hands-on experience in organizing workflow, coordinating with service staff, and executing seamless buffet, plated, and action station presentations. | | | | | | | |
| Course Objectives | This course aims to equip students with the specialized knowledge, organizational skills, and technical proficiency required to excel in a high-volume banquet kitchen. Students will learn to translate event concepts into executable large-scale menus, master production techniques for quantity cooking, and develop the critical ability to manage time, resources, and a kitchen brigade under the pressure of timed service. The curriculum focuses on building competence in cost-effective mass production, safe food handling for large groups, and the principles of elegant presentation suitable for formal events. | | | | | | | |
| Learning Outcomes | <p>Plan and Cost: Develop comprehensive banquet menus tailored to specific event types and guest counts, accurately calculating portion sizes, food costs, and production timelines.</p> <p>Execute Volume Production: Apply appropriate cooking, holding, and reheating methods (e.g., batch cooking, braising, roasting) to maintain consistent quality, flavor, and food safety for large quantities.</p> <p>Manage Kitchen Logistics: Organize a kitchen brigade and production workflow (mise en place, workstations) for maximum efficiency in preparing, plating, and serving hundreds of covers.</p> <p>Implement Food Safety: Adhere to and manage critical food safety protocols specific to banquet cookery, including temperature control during production, storage, transportation, and service.</p> <p>Master Plating and Presentation: Execute efficient and aesthetically pleasing plating techniques for plated dinners, as well as design and set up attractive buffet displays</p> | | | | | | | |
| Textbooks and/or References | <ol style="list-style-type: none"> 1. Modern Buffet Presentation, On Cooking, Websites 2. Banqueting Management, Yashwantrao Chavan, Maharashtra Open University 3. Convention and Banquet Management, BIBLIOTEX Digital Library | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | |
| Week 1 | 23.09.2025 | Types of Banquets | | | | | 1,2,3 | |
| Week 2 | 30.09.2025 | Banquet Organizations | | | | | 1,2,3 | |
| Week 3 | 7.10.2025 | Planning the Banquet Menu | | | | | 1,2,3 | |
| Week 4 | 14.10.2025 | Banquet Agreement | | | | | 1,2,3 | |
| Week 5 | 21.10.2025 | Pricing of the Banquet Menu | | | | | 1,2,3 | |
| Week 6 | 4.11.2025 | Preparation of Hall and Tables | | | | | 1,2,3 | |
| Week 7 | 08-16.11.2025 | Midterm(s) | | | | | | |
| Week 8 | 18.11.2025 | Table Protocol | | | | | 1,2,3 | |
| Week 9 | 25.11.2025 | Acceptance of Banquet Organizations | | | | | 1,2,3 | |
| Week 10 | 2.12.2025 | Banquet Services | | | | | 1,2,3 | |
| Week 11 | 9.12.2025 | Clothing and Personnel Labor Department in banquet organizations | | | | | 1,2,3 | |
| Week 12 | 16.12.2025 | Used In Congress And Fair Organizations Service Techniques | | | | | 1,2,3 | |
| Week 13 | 23.12.2025 | Presantation | | | | | 1,2,3 | |
| Week 14 | 30.12.2025 | Repeat Week | | | | | 1,2,3 | |
| Week 15 | 03-11.01.2026 | Final Exam | | | | | | |
| Week 16 | | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | |
| | Final Exam | 1 | 03-11.01.2026 | 50 | 50 | | | |
| | Semester Evaluation | | | | | | | |
| | Midterm(s) | 1 | 08-16.11.2025 | 25 | 25,0 | | | |
| | Quiz(zes) | | | | | | | |
| | Project(s) | | | | | | | |
| | Homework(s) | | | | | | | |
| Laboratory | 2 | | | 25 | 25,0 | | | |
| Other | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | | | | Language of Instruction: | English | |
| Evaluation Tool | Quantity | Student Workload Hours | | Evaluation Tool | Quantity | Student Workload Hours | | |
| Theoretical Hours | | | | Applied Hours | | | | |
| Midterm | | | | Final | | | | |
| Quiz | | | | Project | | | | |
| Laboratory | | | | Homework | | | | |
| Atelier | | | | Seminar | | | | |
| Field Study | | | | Presentation | | | | |
| Other | | | | Self Study | | | | |
| TOTAL : | | | | | | | | |



EUROPEAN UNIVERSITY OF LEFKE

Tourism Hotel Management - Tourism Hotel Management

SYLLABUS

2025-2026 Fall Semester

| Course Code | Course Title | Course Type | Weekly Course Hours | | | Credits | ECTS | Weekly Time Schedule | |
|---|--|---|---|------------------------------|--|---------|---|----------------------------|--|
| | | | T | A | L | | | | |
| GAST 497 | Brewing and Beverage Technology | Compulsory | 3 | 0 | 0 | 3 | 6 | Thursday 12:00-13:50 AS215 | |
| Prerequisite | None | Prerequisite to | | | | | | | |
| Course Lecturer | Assoc. Prof. Dr. Kaan Çeviker | | | Office Hours Schedule | Monday 14:00-16:50 Tuesday 09:00-11:50 & 14:00-16:50 Wednesday 09:00-11:50 Thursday 14:00-16:50 Friday 09:00-11:50 | | | | |
| E-mail | kceviker@eul.edu.tr | | | Office / Room No | AS-105 | | | | |
| Phone | | | | Phone | | | | | |
| Teaching Assistant | | | | Office / Room No | | | | | |
| E-mail | | | | | | | | | |
| Catalogue Descriptions | The purpose of this course is to provide students with fundamental knowledge and practical awareness of coffee brewing and beverage preparation technologies within a professional food and beverage context. The course examines the historical development of coffee, coffee bean types, brewing equipment, espresso-based beverages, and extraction principles, enabling students to understand standardized preparation, presentation techniques, and quality consistency in beverage production. | | | | | | | | |
| Objectives | By the end of this course, students are expected to understand the characteristics of coffee types, the operation of coffee brewing equipment, the principles of espresso extraction and milk frothing, and the preparation and presentation standards of common espresso-based beverages. | | | | | | | | |
| Learning Outcomes | <ol style="list-style-type: none"> 1.Explain the historical development of coffee and distinguish between major coffee types such as Arabica and Robusta. 2.Identify coffee brewing equipment and describe their functions in beverage preparation. 3.Apply basic brewing principles, including espresso extraction and milk frothing techniques. 4.Describe the recipes and preparation methods of common espresso-based beverages. 5.Demonstrate awareness of standard presentation techniques and quality consistency in coffee beverages. | | | | | | | | |
| Programme Outcome Relations | PO1: 5 PO2: 4 PO3: 4 PO4: 5 PO5: 1 PO6a: 1 PO6b: 1 | PO7: 3 PO8: 3 PO9: 1 PO10a: 1 PO10b: 1 PO11: 3 | (1) Strongly disagree; (2) Disagree; (3) Neither agree nor disagree; (4) Agree; (5) Strongly agree. | | | | | | |
| Textbooks and/or References | <ol style="list-style-type: none"> 1 James Hoffmann, The World Atlas of Coffee, 2th ed, 2018. 2 Maxwell Colonna-Dashwood, Coffee Dictionary: An A-Z of coffee, from growing & roasting to brewing & tasting, Mitchell Beazley, 1 st, 2025. 3 Anette Moldvaer, Kahve Kitabı: Barista Tüyoları Reçeteler Dünyanın Her Yerinden Çekirdekler, Alfa Yayıncılık, 1 st, 2025. | | | | | | | | |
| WEEK | Date | TOPICS | | | | | Reference No - Section | | |
| Week 1 | 22-26/09/25 | Course Introduction | | | | | 1: 1.1, 1.2, 1.3, 1.4, 1.5, 1.7, 1.8, 1.9 | | |
| Week 2 | 29/09-03/10/25 | The Discovery and History of Coffee | | | | | 1: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6 | | |
| Week 3 | 06-10/10/25 | Coffee Brewing Equipment | | | | | 1: 3.1, 3.2, 3.3, 3.4 | | |
| Week 4 | 13-17/10/25 | Coffee Types: Arabica and Robusta | | | | | 1: 3.5, 3.6, 3.7 | | |
| Week 5 | 20-24/10/25 | Espresso Based Coffee Types | | | | | 1: 3.8 | | |
| Week 6 | 27-31/10/25 | Coffee Brewing Principles and Using an Espresso Machine | | | | | 1: 3.9, 4.1 | | |
| Week 7 | 03-07/11/25 | Application of Extraction and Milk Frothing | | | | | 1: 4.2, 4.3, 4.4 | | |
| Week 8 | 08-16/11/25 | Midterms | | | | | | | |
| Week 9 | 17-21/11/25 | What is a Caffe Latte? Recipe, preparation, and presentation techniques | | | | | 1: 4.5, 4.6, 4.7 | | |
| Week 10 | 24-28/11/25 | What is a Cappuccino? Recipe, preparation, and presentation techniques | | | | | 1: 5.1 | | |
| Week 11 | 01-05/12/25 | What is a Cortado? Recipe, preparation, and presentation techniques | | | | | 1: 6.1, 6.2, 6.3 | | |
| Week 12 | 08-12/12/25 | What is a Flat White? Recipe, preparation, and presentation techniques | | | | | 1: 6.4, 6.5 | | |
| Week 13 | 15-19/12/25 | What is a Macchiato? Recipe, preparation, and presentation techniques | | | | | 1: 6.6, 6.7 | | |
| Week 14 | 22-26/12/25 | What is a Caffe Mocha? Recipe, preparation, and presentation techniques | | | | | 1: 6.8 | | |
| Week 15 | 29-31/12-25 | Overall assessment and review | | | | | | | |
| Week 15-16 | 03-11/01/26 | Finals | | | | | | | |
| Evaluation Tools | Evaluation Tool | Quantity | Date | Weight in Total (%) | Weight in Semester Evaluation (%) | | | | |
| | Final Exam | 1 | 03-11/01/26 | 60 | 60,0 | | | | |
| | Semester Evaluation | | | | | 100 | | | |
| | Midterm(s) | 1 | 08-16/11/25 | 40 | 40,0 | | | | |
| | Quiz(ze)s | | | | | | | | |
| | Project(s) | | | | | | | | |
| | Homework | | | | | | | | |
| | Laboratory works | | | | | | | | |
| Attendance | | | | | | | | | |
| *** Lifelong Learning Programme (LLP) *** | | | Language of Instruction: | | | English | | | |
| Evaluation Tool | Quantity | Student Workload Hours | Evaluation Tool | Quantity | Student Workload Hours | | | | |
| Theoretical lecturing hours (TLH) | 15 | 45 | Homework | 1 | 15 | | | | |
| TLH self study | 15 | 45 | Project | | | | | | |
| Quiz (Q) | | | Presentation | 2 | 30 | | | | |
| Q preparation self study | | | Seminar | | | | | | |
| Laboratory (L) | | | Tutorial | | | | | | |
| L preparation work | | | | | | | | | |
| Midterm exam (ME) | 1 | 7 | Final exam (FE) | 1 | 8 | | | | |
| ME preparation self study | | | FE preparation self study | | | | | | |
| TOTAL : | | | | | 6 | | | | |
| Recommended ECTS Credit (Total Hours / 30) : | | | | | 150,00 | | | | |