



Alanya Alaaddin Keykubat Üniversitesi
GAZİPAŞA MUSTAFA RAHMİ BÜYÜKBALLI VOCATIONAL SCHOOL
DEPARTMENT OF HOTEL, RESTAURANT AND CATERING
İKRAM HİZMETLERİ

1.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
MATA101	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY I	2+0+0	Compulsory	2
MBIL101	INFORMATION AND COMMUNICATION TECHNOLOGY	1+1+0	Compulsory	2
MIKR101	COUSINE SERVICES	3+0+0	Compulsory	5
MIKR102	FOOD BEVERAGE SERVICE I	3+0+0	Compulsory	5
MIKR140	FOOD AND STAFF HYGIENE	3+0+0	Compulsory	4
MING101	ENGLISH I	2+0+0	Compulsory	2
MISL102	ETHIC	2+0+0	Compulsory	2
MTDB101	TURKISH LANGUAGE I	2+0+0	Compulsory	2
MTUR101	GENERAL TOURISM	3+0+0	Compulsory	4
MSG1G	1. YEAR SPRING SEMESTER ELECTIVE COURSES ON SPORTS AND ARTS	2+0+0	Elective	2
Total ECTS				30

MSG107	EFFECTIVE AND BEAUTIFUL SPEAKING	2+0+0	Elective	2
MSG119	BASKETBALL	2+0+0	Elective	2

2.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
MATA102	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION II	2+0+0	Compulsory	2
MIKR201	COOKING METHODS	2+1+0	Compulsory	5
MIKR202	CULINARY PRODUCTS	3+0+0	Compulsory	4
MIKR203	FOOD AND BEVERAGE SERVICES II	3+0+0	Compulsory	5
MIKR204	FOOD BEVERAGE MANAGEMENT	3+0+0	Compulsory	4
MIKR240	GASTRONOMY	3+0+0	Compulsory	4
MING102	ENGLISH II	2+0+0	Compulsory	2
MTDB102	TURKISH LANGUAGE II	2+0+0	Compulsory	2
MSG1B	1. YEAR SPRING SEMESTER ELECTIVE COURSES ON SPORTS AND ARTS	2+0+0	Elective	2
Total ECTS				30

MSG117	VOLLEYBALL	2+0+0	Elective	2
MSG133	HEALTHY LIFESTYLE	2+0+0	Elective	2

3.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
MIKR340	MENU PLANNING	3+0+0	Compulsory	4
MIKR341	ALACARTE COUSINE APPLICATIONS	2+1+0	Compulsory	4
MIKR342	FOOD AND BEVERAGE COST CONTROL	3+0+0	Compulsory	4
MMVU306	OCCUPATIONAL HEALTH AND OCCUPATIONAL SAFETY	3+0+0	Compulsory	4
MYDB301	PROFESSIONAL FOREIGN LANGUAGE I	3+0+0	Compulsory	4
MTUR404	TOURISM MARKETING	3+0+0	Elective	4
SEC2G	2. YEAR FALL SEMESTER ELECTIVE COURSES	3+0+0	Elective	6
Total ECTS				30

MIKR344	CULINARY CULTURES OF THE WORLD	3+0+0	Elective	3
MIKR346	BAR PREPARATIONS AND SERVICE I	3+0+0	Elective	3

4.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
MIKR401	TURKISH CULINARY CULTURE	3+0+0	Compulsory	4
MIKR402	BUFFET APPLICATIONS	2+1+0	Compulsory	4
MIKR403	FOOD LEGISLATION	3+0+0	Compulsory	4
MIKR411	FOOD AND BEVERAGE AUTOMATION SYSTEM	2+1+0	Compulsory	5
MYDB401	PROFESSIONAL FOREIGN LANGUAGE II	3+0+0	Compulsory	4
SEC2B	2. YEAR SPRING SEMESTER ELECTIVE COURSES	3+0+0	Elective	9
Total ECTS				30

MIKR405	FOOD ART DECORATION	3+0+0	Elective	3
MIKR408	BANQUET SERVICE MANAGMENT	3+0+0	Elective	3
MISL301	ENTREPRENEURSHIP	3+0+0	Elective	3

