

**YAZ OKULUNDA HİÇ AÇILMAYACAK VE EK DERS SINAVI  
YAPILMAYACAK DERSLER**

DERSİN KODU	DERSİN ADI	TEORİ	UYG/LAB	YEREL KREDİ	AKTS	
CLM 103	MUTFAKLA İLGİLİ KAVRAM VE BECERİLER – I CONCEPTS AND SKILLS FOR CULINARY ARTS I	1	4	3	6	2020-2021 VE ÖNCESİ ÖĞRETİM PROGRAMI
CLM 104	MUTFAKLA İLGİLİ KAVRAM VE BECERİLER – II CONCEPTS AND SKILLS FOR CULINARY ARTS II	1	4	3	6	
CLM 203	SANAT, TASARIM VE GASTRONOMİ ART, DESIGN AND GASTRONOMY	2	2	3	3	
CLM 206	GIDA BİLİMİ FOOD SCIENCE	2	2	3	6	
CLM 212	PİŞİRME VE FIRINLAMA TEKNİKLERİ COOKING AND BAKING TECHNIQUES	1	4	3	5	
CLM 301	PROFESYONEL BECERİ LABORATUVARI – I PROFESSIONAL SKILLS LABORATORY - I	2	6	5	6	
CLM 302	PROFESYONEL BECERİ LABORATUVARI – II PROFESSIONAL SKILLS LABORATORY -II	2	6	5	6	
CLM 304	SOGUK MUTFAK GARDE MANGER	1	4	3	4	
CLM 305	TURK MUTFAGI TURKISH CUISINE	1	4	3	5	
CLM 401	PROFESYONEL BECERİ LABORATUVARI – III PROFESSIONAL SKILLS LABORATORY - III	0	6	3	8	
CLM 404	PROFESYONEL BECERİ LABORATUVARI –IV PROFESSIONAL SKILLS LABORATORY -IV	2	6	5	6	
CLM 497	ARAŞTIRMA GELİŞTİRME PROJESİ RESEARCH AND DEVELOPMENT PROJECT	2	2	3	5	
CLM 498	MEZUNİYET PROJESİ GRADUATION PROJECT	0	4	2	4	
CLM 103	MUTFAKLA İLGİLİ KAVRAM VE BECERİLER – I CONCEPTS AND SKILLS FOR CULINARY ARTS -I	1	4	3	6	
CLM 104	MUTFAKLA İLGİLİ KAVRAM VE BECERİLER – II CONCEPTS AND SKILLS FOR CULINARY ARTS -II	1	4	3	6	

CLM 206	GIDA BİLİMİ FOOD SCIENCE	2	2	3	6		
CLM 213	PİŞİRME VE FIRINLAMA TEKNİKLERİ COOKING AND BAKING TECHNIQUES	1	4	3	5		
CLM 214	SANAT, TASARIM VE GASTRONOMİ ART, DESIGN AND GASTRONOMY	1	4	3	5		
CLM 215	TEMEL PASTACILIK VE HAMUR İŞLERİ – I FUNDAMENTALS OF PASTRY AND BAKING -I	2	4	4	5		
CLM 216	TEMEL PASTACILIK VE HAMUR İŞLERİ – II FUNDAMENTALS OF PASTRY AND BAKING -II	2	4	4	5		
CLM 301	PROFESYONEL BECERİ LABORATUVARI – I PROFESSIONAL SKILLS LABORATORY -I	2	6	5	6		
CLM 302	PROFESYONEL BECERİ LABORATUVARI – II PROFESSIONAL SKILLS LABORATORY -II	2	6	5	6		
CLM 304	SOĞUK MUTFAK GARDE MANGER	1	4	3	4		
CLM 305	TÜRK MUTFAĞI TURKISH CUISINE	1	4	3	5		
CLM 317	MALİYET ANALİZİ VE KONTROLÜ COST ANALYSIS AND CONTROL	2	2	3	5		
CLM 404	PROFESYONEL BECERİ LABORATUVARI – IV PROFESSIONAL SKILLS LABORATORY -IV	2	6	5	6		
CLM 406	EGE MUTFAĞI AEGEAN CUISINE	1	4	6			
CLM 413	PROFESYONEL BECERİ MUTFAĞI – III PROFESSIONAL SKILLS LABORATORY -III	2	6	5	6		
CLM 495	MEZUNİYET PROJESİ – I GRADUATION PROJECT- I	2	2	3	6		
CLM 496	MEZUNİYET PROJESİ – II GRADUATION PROJECT -II	0	4	2	6		
CLM 220	YEMEK STİLİSTLİĞİ VE FOTOĞRAFÇILIĞI FOOD STYLING AND PHOTOGRAPHY	2	2	3	4		SEÇMELİ DERSLER
CLM 222	ÇİKOLATA CHOCOLATE	2	2	3	5		
CLM 223	EKMEK YAPIMI BREAD MAKING	2	2	3	4		
CLM 224	İLERİ EKMEKÇİLİK ADVANCED BAKERY	1	4	4	5		
CLM 321	PASTACILIK – I PASTRY –I	2	2	3	5		
CLM 322	PASTACILIK – II PASTRY –II	2	2	3	5		

CLM 323	ÖNOLOJİ OENOLOGY	3	0	3	4
CLM 324	ÖNOLOJİ, YEMEK VE DUYUSAL ANALİZİ OENOLOGY, FOOD, SENSORY ANALYSIS	2	2	3	5
CLM 325	AVRUPA MUTFAKLARI EUROPEAN CUISINE	2	2	3	5
CLM 326	VEJETARYEN MUTFAĞI VEGETERIAN CUISINE	2	2	3	4
CLM 331	ASYA MUTFAKLARI ASIAN CUISINE	2	2	3	5
CLM 332	MUTFAK END. BİLGISAYAR UYGULAMALARI COMPUTER APPLICATIONS IN CULINARY INDUSTRY	3	0	3	4
CLM 421	İLERİ PASTACILIK – I ADVANCED PASTRY -I	2	4	4	5
CLM 423	ŞARKÜTERİ CHARCUTERIE	2	2	3	5
CLM 424	BÖLGESEL İTALYAN MUTFAĞI REGIONAL ITALIAN CUISINE	2	2	3	5
CLM 426	AMERİKA MUTFAKLARI AMERICAN CUISINE	2	2	3	5
CLM 427	OSMANLI VE TÜRK TATLILARI OTTOMAN AND TURKISH DESSERTS	2	2	3	4
CLM 428	GASTRONOMİDE UYGULAMA ATÖLYELERİ APPLIED WORKSHOPS IN GASTRONOMY	3	0	3	4
CLM 429	ŞEKER SÜSLEME VE ŞEKERLEME SUGARCRAFT AND CONFECTIONARY	2	2	3	4
CLM 442	İLERİ PASTACILIK – II ADVANCED PASTRY -II	2	4	4	5
CLM 462	GELENEKSEL AVRUPA MUTFAĞI CLASSICAL EUROPEAN CUISINE	2	2	3	5
CLM 472	YÖRESEL TÜRK MUTFAKLARI REGIONAL TURKISH CUISINE	2	2	3	4