8 - INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM

Structure and Degree System

The basic structure of the Turkish National Education Sy stem consists of stages of non-compulsory pre-school education; compulsory primary (elementary and middle school) and secondary (high school) education; and higher education. Primary education begins at the age of 5.5 (66 months), lasts eight y ears and comprises elementary and middle school education, four y ears each. Secondary education is also four y ears and div ided into tw o categories as "General High School Education" and "V ocational and Technical High School Education". The entry into these categories is through composite scores obtained from a centralized exam for secondary schools.

Higher education sy stem in Türkiy e is managed by the C ouncil of Higher Education (C oHE, Yükseköğretim Kurulu-YÖ K) w hich is an autonomous public body responsible for the planning, coordination, gov ernance and superv ision of higher education w ithin the prov isions set forth in the C onstitution of the Turkish Republic and the Higher Education Law . Both state and non-profit foundation univ ersities are founded by law and subjected to the Higher Education Law and to the regulations enacted in accordance w ith it.

Higher education in Türkiy e comprises all post-secondary higher education programmes, consisting of short, first, second, and third cy cle degrees in terms of the terminology of the European Higher Education A rea (EHEA). Undergraduate lev el of study consists of short cy cle (associate's-önlisans derecesi) and first cy cle (bachelor's-lisans derecesi) degrees w hich are aw arded after successful completion of full-time tw o-y ear (120 EC TS) and four-y ear (240 EC TS) study programmes, respectiv ely . The structure of first and second cy cles is separate except for dentistry , pharmacy , medicine and v eterinary programmes w hich are one-tier sy stems (lisans v e y üksek lisans bütünleşik programları). The duration of these one-tier programmes is fiv e y ears (300 EC TS) except for medicine w hich lasts six y ears (360 EC TS). The lev el of qualifications in these one-tier programmes is equiv alent to that of second cy cle including first cy cle.

Graduate lev el of study consists of second cy cle (master's-y üksek lisans derecesi) and third cy cle (doctorate-doktora derecesi) degree programmes.

Second cy cle degrees are div ided into tw o sub-ty pes named as master w ith thesis and master w ithout thesis. The master programmes w ith thesis require 120 EC TS credits, w hich consist of courses, a seminar, and a thesis. Master programmes w ithout thesis require 60 to 90 EC TS credits and consist of courses and a semester project. These programmes do not giv e direct access to third-cy cle doctoral studies; for access to third-cy cle programmes candidates should fulfil the thesis and other requirements of master programmes w ith thesis. 60 EC TS non-thesis master programmes are exceptional and exist in a few disciplines. Third cy cle (doctorate w ith master degree) degree programmes are completed hav ing earned 240 EC TS credits, w hich consist of completion of courses, a seminar, passing a scientific proficiency examination and a doctoral thesis. Third cy cle (doctorate w ith bachelor degree) degree programmes are completed hav ing earned 300 EC TS credits, w hich consist of completion of courses, a seminar, passing a scientific proficiency examination and a doctoral thesis. Proficiency in art, specialisation in medicine and in dentistry are accepted as equiv alent to third cy cle programmes, the last tw o being carried out w ithin the faculties of medicine and dentistry , univ ersity hospitals and the training hospitals operated by the Ministry of Health.

Univ ersities consist of graduate schools (Institutes) offering second cy cle and third cy cle degree programmes, faculties offering first cy cle programmes, four-y ear professional higher education schools offering first cy cle degree programmes and tw o-y ear v ocational schools offering short cy cle degree programmes.

A dmission requirements: A dmission of national students to short and first cy cle degree programmes is centralised and based on a nationw ide one/tw o-stage examination(s) conducted by an autonomous public body (A ssessment, Selection and Placement C entre-Ö SYM). C andidates gain access to institutions of higher education based on their composite scores consisting of the scores on the selection examination and their high school grade point av erages. A dmission to graduate programmes is directly conducted by the higher education institutions (HEIs) w ithin the framew orks of the publicly av ailable national and institutional regulations. A dmission of international students to programmes at all lev els of higher education can be done by direct applications of candidates to HEIs based on publicly av ailable national and institutional regulations.

T urkish National Qualifications Frameworks: The National Q ualifications F ramew ork for Higher Education in Türkiy e (TQ F -HE, TYYÇ in Turkish) dev eloped w ith reference to the Q F for European Higher Education A rea and the EQ F for lifelong learning w as adopted by the C oHE in 2010. Later in 2015, the framew ork became a part of Turkish Q ualifications F ramew ork (TQ F , TYÇ in Turkish) w hich w as designed as a single framew ork in harmony w ith the European Q ualifications F ramew ork and display s all qualifications gained through v ocational, general and academic programs including primary , secondary and higher education or other learning env ironments. The framew ork w as referenced w ith the EQ F in 2017.

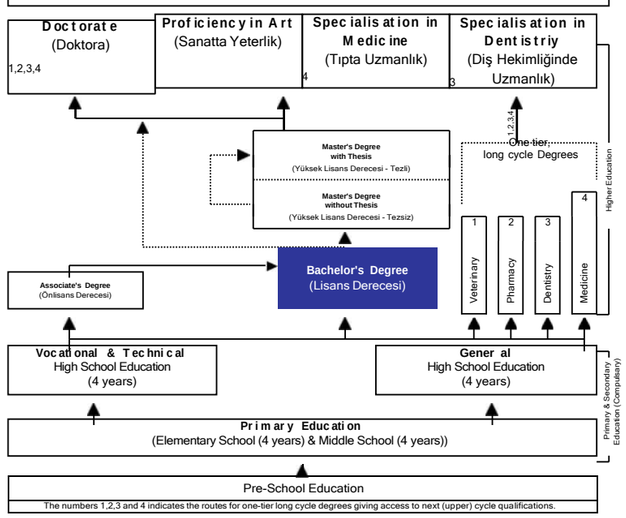
TQ F consists of 8 lev els in w hich the higher education lies from 5 to 8. The lev els of TQ F and TQ F -HE w ith reference to the European O v erarching Q ualifications Framew orks as w ell as that to EC TS credits and student w orkload are show n below .

T urkish Quality A ssurance System: The Higher Education Q uality C ouncil of Türkiy e (THEQ C) w as founded as an autonomous public legal entity in 2015, and since then it has been operating at the national lev el for ev aluating the quality lev els of higher education institutions' education and research activ ities and administrativ e serv ices at institutional lev el in accordance w ith the national and international quality standards, and coordinating the processes of institutional accreditation, internal and external quality assurance as w ell as authorization of independent external ev aluation and accreditation organizations. THEQ C is a full member of ENQ A (The European A ssociation for Q uality A ssurance in Higher Education) since A pril of 28, 2020.

TQF, TQF-HE LEVELS, QUALIFICATIONS TYPES AND ECTS CREDITS

Higher Education Levels / Cycles			QUALIFICATIONS TYPES	LENGTH (Year)	TOTAL ECTS CREDITS (Year x 60 ECTS)
QF-EHEA	EQF-LLL	TQF & TQF-HE			
3	8	8	Doctorate	4	240
			Specialisation in Medicine		
			Specialisation in Dentistriy		
			Proficiency in Art		
2	7	7	Master's Degree with Thesis	2	120
			Master's Degree without Thesis	1-1,5	60-90
1	6	6	Bachelor's Degree	4	240
Short Cycle	5	5	Associate's Degree	2	120

GENERAL STRUCTURE OF THE TURKISH EDUCATION SYSTEM



ANTALYA BELEK UNIVERSITY DIPLOMA SUPPLEMENT

Antalya Belek University
Kadriye Mah. Celal Bayar Cad. No:5-6 Serik
Antalya/TÜRKİYE
Tel: 444 1 264
www.belek.edu.tr

europass

Diploma Date :
Diploma No :

The purpose of the Diploma Supplement is to provide sufficient independent data to improve the international "transparency" and fairacademic and professional recognition of qualifications (diplomas, degrees, certificates, etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individualnamed on the original qualification to which this supplement is appended. It is free from any value judgements, equivalence statements or suggestions about recognition. This Diploma Supplement model was developed by European Commission, Council of Europe and UNESCO.

1 - INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

1.1. Last name(s) :
1.2. First name(s) :
1.3. Date of birth (day/month/year) :
1.4. Student identification number or code (if available) :

2 - INFORMATION IDENTIFYING THE QUALIFICATION

2.1. Name of the qualification and (if applicable) title conferred:
Gastronomi ve Mutfak Sanatları, Lisans Derecesi

2.2. Main field(s) of study for the qualification:
Gastronomy and Culinary Arts

2.3 Name and status of awarding institution:
Antalya Belek Üniversitesi/Kar Amacı Gütmeyen ve Devlet Tarafından Tanınan Vakıf Üniversitesi
Antalya Belek University/Non-profit and State Recognized Foundation University

2.4. Name and status of institution (if different from 2.3) administering studies:
Same as 2.3

2.5 Language of instruction/examination:
Turkish

3 - INFORMATION ON THE LEVEL AND DURATION OF THE QUALIFICATION

3.1. Level of qualification:
First Cycle (Bachelor´s Degree)

3.2 Official duration of programme in credits and/or years:
4 years (240 ECTS), 8 Semesters, 16-18 weeks per semester

3.3. Access requirement(s):

For Turkish Citizens:
(1) High School Diploma, (2) Placement through a centralised, nation-wide student selection and placement examination organized by Assessment, Selection and Placement Centre (ÖSYM). Candidates gain access to the programmes based on their composite scores consisting of the scores on the centralized exam and high school grade point averages.
For International Students
High School Diploma and its 'Certificate of Equivalency' granted by the Turkish Ministry of National Education (MoNE). Candidates gain Access to the programmes based on their high school grade point averages.

4 - INFORMATION ON THE PROGRAMME COMPLETED AND THE RESULTS OBTAINED

4.1. Mode of Study:
Full-time

4.2. Programme learning outcomes:

Aims:
The main aim of the Department of Gastronomy and Culinary Arts is to train specialist individuals who are equipped with the theoretical and applied knowledge and skills needed in the food and beverage industry, who can compete in the national and international arena and who will serve the food and beverage industry. Another aim of the department is to graduate people who know Turkish and World Cuisine and are equipped to mediate the promotion of Turkish Cuisine. In addition, this department will contribute to the preservation of the rich Turkish Culinary culture by researching it in an academic environment and to the promotion of this culture in the international arena.
Objectives:
Key Learning Programme Outcomes:
Analyse topics with professional knowledge in the field of gastronomy. Develop strategic approaches on topics related with gastronomy. Comply with ethical and social values in the field of gastronomy. Graduates of the department constantly improve themselves in their fields. To be able to have detailed information about the professions and business areas related to gastronomy. Have sufficient knowledge and awareness of environmental protection issues, job security, worker health, social security rights, quality control and management; follow and act in accordance with gastronomy's relevant legislation (laws, regulations, circulars, etc.), fundamental values and principles. Assignment as participants in the projects, take responsibility appropriate for project objectives and conduct project in the field of gastronomy.
Graduation Requirements:
A student is required to have a minumum CGPA of 2.00 / 4.00 and no falling grades.

4.3 Programme details and individual credits gained, and grades/marks obtained:

Course Code	Course Title	Course Category	Institutional Credits	ECTS Credits	Grade
Semester 1					
ATA 101	ATATURK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION- I	C	2	2	BA
GAS 101	FUNDAMENTAL PRINCIPLES OF GASTRONOMY	C	3	5	DC
GAS 103	FOOD HYGIENE AND SANITATION	C	3	5	DC
GAS 105	NUTRITION PRINCIPLES	C	3	5	CC
GAS 107	GENERAL TOURISM	C	3	5	DD
ING 101	ENGLISH- I	C	2	2	DC
TUR 101	TURKISH PHILOLOGY- I	C	2	2	CB
Semester 2					
TUR 102	TURKISH PHILOLOGY II	C	2	2	CC
ING 102	ENGLISH - II	C	2	2	CC
GAS 108	INTRODUCTION TO MANAGEMENT	C	3	5	DC
GAS 102	BASIC FOOD PRINCIPLES	C	3	6	DC
GAS 104	BASIC KITCHEN TECHNIQUES- I	C	4	6	CC
ATA 102	ATATURK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION -- II	C	2	2	BA
GAS 106	MENU PLANNING	C	3	5	CB
Semester 3					
GAS 211	BASIC CONCEPTS OF COMMUNICATION	C	3	5	DC
ING 201	ENGLISH III	C	3	3	CC
GAS 209	FERMENTED FOODS	C	3	5	DC
GAS 203	BASIC KITCHEN TECHNIQUES-II	C	4	6	CB
GAS 205	BREAD PRACTICES	C	4	6	CB
GAS 201	BASIC ART EDUCATION	C	3	3	CB
GAS 207	BEHAVIORAL SCIENCES	C	3	5	DC
Semester 4					
GAS 200	INTERNSHIP 1	C	0	2	S
GAS 202	BASIC KITCHEN TECHNIQUES III	C	4	6	BB
GAS 204	COLOR AND DESIGN IN GASTRONOMY	C	3	5	CC
GAS 206	INTRODUCTION TO BEVERAGES	C	3	5	DC
GAS 208	MARKETING PRINCIPLES IN FOOD AND BEVERAGE ENTERPRISES	C	3	5	DD
GAS 210	TURKISH DESSERTS	C	3	5	AA
ING 206	BASIC ENGLISH-4 GAS	C	3	3	BB
Semester 5					
RTS 309	ADVERTISING	E	3	5	CC
YDLING 301	VOCATIONAL ENGLISH I	C	3	3	BB
GAS 311	GASTRONOMY AND FOOD HISTORY	E	3	5	CB
ALM 301	GERMAN I	C	3	3	BB
GAS 303	TURKISH CUISINE I	C	4	5	CB
GAS 301	BASIC PASTRY	C	4	5	BB
GAS 307	GASTRONOMY TRENDS	E	3	5	CB
Semester 6					
ALM 302	GERMAN 2	C	3	3	BB
GAS 300	INTERNSHIP II (45 WORKDAYS)	C	0	2	S
GAS 302	TURKISH CUISINE II	C	4	5	BB
GAS 304	ADVANCED PASTRY	C	4	5	BB
GAS 306	WINE SCIENCE	E	3	5	DC
GAS 310	FOOD AND BEVERAGE MANAGEMENT	E	3	5	DC
ISL 314	HUMAN RESOURCES MANAGEMENT	E	3	5	BB
YDLING 302	VOCATIONAL ENGLISH II	C	3	3	BB
Semester 7					
ISL 401	RESEARCH METHODS	C	3	5	AA
ISL 209	ENTREPRENEURSHIP	E	3	5	AA
GAS 413	GASTRO CULTURE AND MEDIA	E	3	5	BA
GAS 401	FRENCH CUISINE	C	4	5	AA
GAS 403	COST MANAGEMENT IN FOOD AND BEVERAGE ENTERPRISES	C	3	4	CC
ALM 401	GERMAN III	C	3	3	CB
GAS 409	SOUR BREED RUSTIC BREADS	E	3	5	BB
Semester 8					
GAS 416	RECIPE DEVELOPMENT AND CREATIVE PRESENTATION TECHNIQUES	E	3	5	BB
ALM 402	GERMAN IV	C	3	3	CB
GAS 402	WORLD CUISINE	C	4	5	AA
GAS 404	FOOD LEGISLATION	C	3	3	CB
GAS 406	GRADUATION PROJECT	C	2	4	BB
GAS 408	VEGETARIAN AND DIET CUISINE	E	3	5	BA
GAS 412	OTTOMAN CUISINE	E	3	5	AA
KRP 402	CAREER PLANNING	C	1	2	BB

Total Credits Obtained : 169(Institutional), 246 ECTS **Cumulative Grade Point Average (CGPA) : 2.55 out of 4.00**

C : Compulsory ; E : Elective

4.4. Grading system and (if available) grade distribution table:

For each course taken, the student is given one of the following grades by the course teacher. The letter grades, grade points and percentage equivalents are given below:

Letter Grade	Grade Point	Score	Definition
AA	90-100	4,00	Successful
BA	85-89	3,50	Successful
BB	80-84	3,00	Successful
CB	70-79	2,50	Successful
CC	60-69	2,00	Successful
DC	45-59	1,50	Successful
DD	35-44	1,00	Successful
FF	0-34	0	Unsuccessful
NA	-	0	Non-attendance
M	-	0	Exempt
I	-	0	Incomplete
S	-	0	Successful
U	-	0	Unsatisfactory
EX	-	0	Exempt
W	-	0	Withdrawal

4.5. Overall Classification of the qualification:

Genel Not Ortalaması : 2.55 / 4.00 ; Başarılı,

Cumulative Grade Point Average (CGPA): 2.55 / 4.00 ; Successful,

5 - INFORMATION ON THE FUNCTION OF THE QUALIFICATION

5.1. Access to further study : Upon successful completion of this programme, students may apply to second cycle degree or directly to integrated third cycle (doctorate) programmes.

5.2. Access to regulated profession (if applicable): :

6 - ADDITIONAL INFORMATION

6.1. Additional information :

6.2. Further information sources

University web site : https://www.belek.edu.tr/
University's ECTS Course Catalogue :
YÖK/CoHE website : https://www.yok.gov.tr
YÖKAK/THEQC website : https://yokak.gov.tr
The Turkish ENIC-NARIC website : https://denklik.yok.gov.tr/enic-naric-tr-tanima-ofisi
TYÇ/TQF website : https://www.myk.gov.tr/index.php/en/turkiye-yeterlilikler-cercevesi
TYYÇ/TQF-HE website : http://www.tyyc.yok.gov.tr

7 - CERTIFICATION OF THE SUPPLEMENT

7.1 Date :

7.2 Name and Signature :

7.3 Capacity : Head of the student Registrar's Office

7.4 Official stamp or seal