



Course categories: UC = University Core; FC = Faculty Core; AC = Area Core; AE = Area Elective; FE = Faculty Elective; UE = University Elective

Semester	Course Code	Course Title	Course Category	Hours			Total Credit	Pre-requisite	ECTS Credit
				Lecture	Tutorial	Lab/Prac.			
1	TRCA101	INTRODUCTION TO TOURISM	FC	3	0	0	3	-	5
1	TRCA103	BUSINESS OF TOURISM	FC	3	0	0	3	-	5
1	TRCA105	TOURISM ECONOMICS	FC	3	0	0	3	-	5
1	TRCA107	NUTRITION AND SANITATION	FC	3	0	0	3	-	5
1	ENGL121	ENGLISH-I	UC	3	0	0	3	-	4
1	TUOG101 / TURK131	TURKISH LANGUAGE-I / TURKISH AS A FOREIGN LANGUAGE-I	UC	2	0	0	2	-	3
1	TARH101 / HIST111	ATATURK'S PRINCIPLES AND HISTORY OF TURKISH REFORMS-I	UC	2	0	0	2	-	3
Total 7 courses			TOTAL:	19	0	0	19		30
2	TRHM102	WORLD GEOGRAPHY DESTINATIONS	AC	3	0	0	3	-	5
2	TRHM104	HOUSEKEEPING	AC	2	0	2	3	-	5
2	TRHM106	TRAVEL AGENCY AND TOUR OPERATING	AC	2	0	2	3	-	5
2	ITEC100	INFORMATION TECHNOLOGIES	UC	2	0	2	3	-	5
2	ENGL122	ENGLISH-II	UC	3	0	0	3	ENGL121	4
2	TUOG102 / TURK132	TURKISH LANGUAGE-II / TURKISH AS A FOREIGN LANGUAGE-II	UC	2	0	0	2	TURK131	3
2	TARH102 / HIST112	ATATURK'S PRINCIPLES AND HISTORY OF TURKISH REFORMS-II	UC	2	0	0	2	-	3
Total 7 courses			TOTAL:	16	0	6	19		30
3	TRHM200	SUMMER INTERNSHIP	AC	0	0	0	0	-	5
3	TRCA201	FOOD AND BEVERAGE PRODUCTION AND SERVICE-I	FC	2	0	2	3	-	5
3	TRCA205	CUSTOMER RELATIONSHIP	FC	3	0	0	3	-	4
3	TRCAXX1	FACULTY ELECTIVE	FE	X	X	X	3	-	4
3	TRHMXX1	AREA ELECTIVE	AE	X	X	X	3	-	4
3	TRHMXX2	AREA ELECTIVE	AE	X	X	X	3	-	4
3	UNISXX1	UNIVERSITY ELECTIVE	UE	X	X	X	3	-	4
Total 7 courses			TOTAL:	5	0	2	18		30
4	TRHM202	SUSTAINABLE TOURISM MANAGEMENT	AC	3	0	0	3	-	4
4	TRHM204	TOUR GUIDING	AC	2	0	2	3	-	4
4	TRHM206	FRONT OFFICE OPERATIONS	AC	2	0	2	3	-	5
4	TRCA202	FOOD AND BEVERAGE PRODUCTION AND SERVICE-II	FC	2	0	2	3	TRCA201	5
4	TRHMXX3	AREA ELECTIVE	AE	X	X	X	3	-	4
4	TRHMXX4	AREA ELECTIVE	AE	X	X	X	3	-	4
4	UNISXX2	UNIVERSITY ELECTIVE	UE	X	X	X	3	-	4
Total 7 courses			TOTAL:	9	0	0	21		30
GRAND TOTAL:				49	0	8	77		120

Area and Faculty Elective Courses

No.	Course Code	Course Title	Course Category	Hours			Total Credit	Pre-requisite	ECTS Credit
				Lecture	Tutorial	Lab/Prac.			
1	TRHM151	INTERNATIONAL HOTEL MANAGEMENT	AE	3	0	0	3	-	4
2	TRHM152	SPECIAL INTEREST TOURISM	AE	3	0	0	3	-	4
3	TRHM153	E-TOURISM	AE	3	0	0	3	-	4
4	TRHM154	RESORTS, SPA AND CASINO OPERATIONS MANAGEMENT	AE	3	0	0	3	-	4
5	TRHM155	INTERNATIONAL CUISINES	AE	3	0	0	3	-	4
6	TRHM156	ACCOMMODATION INDUSTRY	AE	3	0	0	3	-	4
7	TRHM157	HISTORY OF CIVILIZATION	AE	3	0	0	3	-	4
8	TRHM158	AIRLINE MANAGEMENT	AE	3	0	0	3	-	4
9	TRHM159	AVIATION MANAGEMENT	AE	3	0	0	3	-	4
10	TRHM160	EVENTS MANAGEMENT	AE	3	0	0	3	-	4
11	TRHM161	CULTURAL HERITAGE MANAGEMENT	AE	3	0	0	3	-	4
12	TRHM163	COFFEE CULTURE AND THE ART OF BARISTA	AE	3	0	0	3	-	4
13	TRHM165	SERVICE OPERATION MANAGEMENT	AE	3	0	0	3	-	4
14	TRHM167	BRANDING IN TOURISM MANAGEMENT	AE	3	0	0	3	-	4

PROGRAM INFORMATION

General Goal of the Program	<p>The Tourism & Hospitality Associate Degree Program aims to train individuals who are candidates for professional roles in the tourism and hospitality sectors. The program focuses on developing service excellence, operational competence, and cultural sensitivity in students, preparing them to meet the demands of both local and international markets. Students are equipped with knowledge and skills in areas such as hotel operations, travel agency management, food and beverage services, customer relations, and sustainable tourism. The program also emphasizes the importance of communication, digital literacy, and teamwork in service environments. Delivered in English, the curriculum supports students in becoming globally minded professionals capable of adapting to the evolving needs of the industry.</p>
Program Outputs	<ol style="list-style-type: none"> 1 Understand and apply core concepts, principles, and theories in tourism and hospitality. 2 Demonstrate practical skills in hotel operations, travel coordination, and food and beverage service. 3 Communicate effectively in English within professional hospitality environments. 4 Apply hygiene, safety, and service standards in guest-facing roles. 5 Exhibit knowledge of sustainable tourism practices and cultural awareness. 6 Use digital tools and technologies relevant to tourism and hospitality management. 7 Collaborate effectively in team-based service environments. 8 Reflect on internship experiences to enhance professional growth and employability.

COURSE DESCRIPTIONS

Course Descriptions – I: All Area Core and Faculty/School Core courses offered by the department of the program.

Course Code	Course Title	Credit	ECTS Credit	Course Catego.	Pre-requisite	Teaching Language
TRCA101	INTRODUCTION TO TOURISM	(3, 0, 0) 3	5	FC	-	English
Course Content	Tourism history and introductory principles as: Tourism in perspective; cultural tourism; sociology of tourism; tourism psychology and motivation as to the different features of the total tourism product. Total tourism product such as accommodation units, leisure and recreation facilities; transportation, travel, cultural activities, supporting services as insurance, banking etc. Positive and negative tourism impacts. Cases on tourism practices and philosophies as to past, present & future. The topics of this course includes; Historical development of Tourism and definitions; The Tourism System and its components (The Tourism Product); Consumer Behavior and motivation theories; Economic, Environmental, Socio-cultural and Political Impacts of Tourism; Tourism Destination Cycle; International Tourism Developments.					
TRCA103	BUSINESS OF TOURISM	(3, 0, 0) 3	5	FC	-	English
Course Content	In this course, students will explore international tourism business organizations and employment with particular reference to the four main components of tourism (Accommodation, Accessibility, Amenities and Accessibility). At the end of this course, a student will be able to understand the business systems, global context of the nature of the tourism business industry and have an idea of what a business plan is. Students will develop knowledge of leadership and the associated skills necessary for management in this dynamic and exciting global industry.					
TRCA105	TOURISM ECONOMICS	(3, 0, 0) 3	5	FC	-	English
Course Content	This course introduces students to the key concept and topic of micro- and macroeconomics such as demand and supply, elasticity, utility, preferences, production, costs, perfect competition, monopoly, monopolistic competition, oligopoly and factor markets in the tourism and hospitality industry. The aim of the course is to respond to major challenges faced in advanced economies by tourism-related industries and destination organizations and to give students a theoretical economic perspective that they can use to examine and solve actual issues for a deeper understanding of international tourism.					
TRCA107	NUTRITION AND SANITATION	(3, 0, 0) 3	5	FC	-	English
Course Content	This course begins by presenting basic food safety and food defense standard operating procedures, and explaining why they are so important. Next, it covers all elements of creating and using an effective HACCP plan, including: conducting hazard analyses, determining critical control points, establishing critical limits monitoring procedures, and corrective actions; verifying that the system works, and keeping records; basic nutrition concepts for health and fitness. Emphasizes current dietary recommendations for maximizing well-being and minimizing risk of chronic disease. Focuses on use of tables and guidelines for making healthy food choices. Focuses on safe and sanitary food service facilities and equipment and employee habits and personal hygiene. Includes time-temperature principles, foodborne illnesses, pest control, accident prevention, standards for cleaning and sanitizing.					
TRHM102	WORLD GEOGRAPHY DESTINATIONS	(3, 0, 0) 3	5	AC	-	English
Course Content	Geography for Tourism introduces students to the importance of geography in the hospitality and tourism industry through the study of travel or “destination” geography. Students explore the world’s geographic regions, focusing on the factors that create desirable travel destinations: weather and climate, physical features, cultural elements, historical interest, and tourist attractions. Students study the ways that the tourism industry promotes destinations, and they learn about current trends in travel. Finally, students learn about careers in the hospitality and tourism industry that are particularly dependent on a deep knowledge of geography. Students apply their understanding of these factors to a detailed analysis of one country from a travel geography standpoint as the culminating project of the course.					
TRHM104	HOUSEKEEPING OPERATIONS	(2, 0, 2) 3	5	AC	-	English
Course Content	This course is designed to provide students with the principles of housekeeping management as they apply specifically to the hospitality industry and to teach the fundamentals of housekeeping. Students are equipped both theoretically and practically in learning how the housekeeping department runs and works. The topics of this course includes; the Structure; Responsibilities of the housekeeping department; Description of duties, required skills; Planning and Organizing activities; Principles of housekeeping department; Task and Cleaning Procedures; Cleaning Equipment and Materials; Terminologies and Codes of Ethics.					

TRHM106	TRAVEL AGENCY AND TOUR OPERATING	(2, 0, 2) 3	5	AC	-	English
Course Content	The aim of this course is to provide the basics of travel industry. In this course, the operations of tour operators (as wholesaler) and travel agencies (as retailer). Will be examined. The topics of this course includes; Features of Industrial Tourism; Production and distribution channels in Tourism; Leading Travel companies and tour operators; Operations and Ticketing activities; Automation systems; International terms; Virtual agencies; Online Channels. The objective of this course is to define the concepts of travel and tourism, the variations between the concepts of travel and tourism, the historical evolution of the concepts of travel and tourism, the nature of the travel industry and the impact of travel and tourism on the destination countries.					
TRCA201	FOOD AND BEVERAGE PRODUCTION AND SERVICE-I	(2, 0, 2) 3	5	FC	-	English
Course Content	This course explains the various forms of table services and applications. The main topics of the course are; basic skills in service, use of service equipment, service order, and menu ordering and customer relations. This course is designed to create professionals who has advance knowledge of food and beverage production and service applications in both national and international level considering HACCP hygiene principles. The subjects cover equipment of kitchen and service, hygiene and cleanliness of kitchen, food and beverage purchasing, storing, issuing and production, menu planning and cost controlling etc.					
TRCA205	CUSTOMER RELATIONSHIP	(3, 0, 0) 3	4	FC	-	English
Course Content	The ethos of "the customer is always right" is hammered to the students understanding. Managing people and understanding the customer as the guest is the focus of this course. The aim of this course is to provide students with the understanding of dealing with sales, complaints and after sales on an international context. It has become inevitable for a company to learn customer expectations and provide services accordingly for the continuity and profitability of a company, where customer satisfaction and customer experience are at the top for marketing strategies.					
TRHM202	SUSTAINABLE TOURISM MANAGEMENT	(3, 0, 0) 3	4	AC	-	English
Course Content	This course critically examines tourism planning as a process and set of techniques for sustainable tourism development. It focuses on the physical environment of tourism planning, and the social, cultural and political realities of planning and policy making. Public and private sector roles are evaluated, as well as the nature of, and parameters and constraints relating to, tourism development in specific settings. Students will engage with practical planning tools and strategies, outside practitioners, field work, and individual / group projects. Additional aims of the course are to develop an understanding of tourism policy-making processes, and to gain skills in both evaluation, development of tourism plans and policies, tourism as a strategy for urban revitalization, conservation, agriculture, and historic preservation.					
TRHM204	TOUR GUIDING	(2, 0, 2) 3	4	AC	-	English
Course Content	The aim of this course is to understand the requirements for planning itineraries, effective communication in guiding and exhibiting and for students to be prepared to plan and organize tours. Students are given the opportunity to plan and organize a tour in the capacity of guides. The place and importance of guidance in the tourism sector will be explored. It is aimed to gain skills related to travel and tour organizations, hotel accommodations, guiding services in daily and other tours.					
TRHM206	FRONT OFFICE OPERATIONS	(2, 0, 2) 3	5	AC	-	English
Course Content	FIDELIO Front Office and F&B programs are designed to create professionals who enjoy working in a fast paced environment. It is also intends to increase student's implementation for effective communication in tourism industry. This course will help students to learn how to use Fidelio Front Office and F&B applications. Front office services course content includes the issues to be considered while making the work schedule and distribution in the front office. In addition, matters to be considered in personal care and uniform control, body language used in the front office department, equipment and forms, the relationship between the front office department and other departments, reports and forms that provide the relationship between the front office and other departments.					

TRCA202	FOOD AND BEVERAGE PRODUCTION AND SERVICE-II	(2, 0, 2) 3	5	FC	TRCA201	English
Course Content	This course is designed to create professionals who has advance ability of food and beverage production and service applications in both national and international level considering HACCP hygiene principles. And the subjects cover methods of plate design, cooking methods, storing of cooked food, and after the foundation theoretical knowledge, application of practical service skills for national and international menus. This course is designed to teach service methods to be applied in the restaurant and the bar, the way of serving the banquet, the preparation of breakfast and other buffet, sauce equipment, sauces according to their characteristics, cold and hot starters, pastries, salads, main dishes, desserts and fruits, cheeses, guest satisfaction, to follow and control the flow of the service.					
TRHM300	SUMMER INTERNSHIP-I	(0, 0, 0) 0	6	AC	-	English
Course Content	At the end of the first year, students will complete their compulsory first summer internship at hotels for 60 working days. It is essential for students to gain experience in the industry so that they have all the knowledge and skills required for success in the 21st century work environment. A rich and valuable internship experience will be invaluable and supportive for our students. Students will be able to observe the challenging world of employment, participate and develop their perspectives through this program. Internship outcomes; Contact; Analytical, critical thinking and problem solving; Planning, implementation and evaluation; Initiative and autonomy; Teamwork and cooperation; Responsibility and commitment to quality; To develop professional ethical understanding and civic and social responsibilities and Technological skills.					
Course Descriptions – II: All Area Core and Faculty/School Core courses offered by other academic units.						
Course Code	Course Title	Credit	ECTS Credit	Course Catego.	Pre-requisite	Teaching Language
MARK201	INTRODUCTION TO MARKETING	(3, 0, 0) 3	6	FC	-	English
Course Content	An understanding of consumer decision processes is developed through application of behavioral sciences and the principle marketing concepts. Students are introduced to the main principles and definition of marketing. Organizational decision-making processes are also considered. The main subjects of this course are market segmentation, product development policies and methods, distribution decisions, and international marketing. Students develop an understanding of the theories and techniques of planning, conducting, analyzing and presenting market studies.					
Course Descriptions – III: All Area Elective and Faculty/School Elective courses offered by the department of the program.						
Ders kodu	Ders Adı	Kredi	AKTS kredisi	Dersin Katego.	Önkoşul	Öğretim Dili
TRHM151	INTERNATIONAL HOTEL MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	This course provides the background every hospitality student will need in today's rapidly changing global marketplace. It introduces students to issues involved in planning, developing, marketing, and managing hotels in the international arena. It also gives students a solid foundation for understanding and managing cultural diversity in the workplace, and underscores the importance of protocol in international interactions. Students will develop themselves in international hotel management by combining practical experience with theory, the management of hotel products and services in a global economy, develop a strategic approach to the ever-changing business, economic and social demands of the international hospitality industry.					
TRHM152	SPECIAL INTEREST TOURISM	(3, 0, 0) 3	4	AE	-	English
Course Content	Definition and types of special interest tourism, various types of special interest tourism activities such as ecotourism, responsible, dark tourism, adventure etc. in different destinations, the efforts of the development of special interest tourism activities. Special interest tourism lecture exposes students to special interest phenomena and its interaction with more conventional modes of tourism and recreation. The creation and diversity of these segments and their effect on people, cultures and tourism industry and policy makers was critically analyzed by separate special interest and 'niche' tourism market segments.					
TRHM153	E-TOURISM	(3, 0, 0) 3	4	AE	-	English
Course Content	The course demonstrates the contribution of ICTs to tourism organizations' competitiveness. Students are provided with a wealth of international examples to ensure global application and relevance, extensive use of case studies and illustrative examples demonstrate the link between theory and real world tourism situations. Further discussion topics encourage students to analyse further the information and content covered by the Destination Management Group which is a part the FIU consortium. The objective of this course is to teach students the most important application fields of information and communication technologies in tourism.					

TRHM154	RESORTS, SPA AND CASINO OPERATIONS MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	This course is an introduction to the casino, resorts, and spa sectors of the tourism industry. Often these sectors are interdependent of each other, but can operate within each other. Modern day resorts will feature both a casino and a spa as part of the product mix. Resorts will look at the unique differences in resort properties, as compared to the typical hotel. Factors included will be the physical location, support infrastructures and the management of providing guest activities to this market segment. Emphasis will be placed on current business models and practices. All three modules will be linked together by the following threads: tourism significance and marketing, revenue impact, and job and career development.					
TRHM155	INTERNATIONAL CUISINES	(3, 0, 0) 3	4	AE	-	English
Course Content	In this course students are introduced to various cuisines from around the world. This course allows students to examine the influence of geography and climate upon the people, the land features and the production of agriculture, the available natural resources and industry of many lands. In the development of classical cooking principles and food preparation, students will be able to explain the impact of global cuisines; learn to interpret basic and advanced cooking principles in the preparation of classical food dishes, and to identify the origin of menu items.					
TRHM156	ACCOMMODATION INDUSTRY	(3, 0, 0) 3	4	AE	-	English
Course Content	This course is designed to teach students the importance of the hospitality industry in the field of tourism and hospitality. This course examines the components of the tourism industry: transportation, accommodation, food and beverage, and attractions. The goal of this course is to provide the accommodation industry with a basic understanding. During the course, the accommodation industry divisions, guest characteristics, hotel administration, hotel departments such as rooms, food and beverage division, sales and marketing division will be checked, and emerging developments in the accommodation industry will be examined.					
TRHM157	HISTORY OF CIVILIZATION	(3, 0, 0) 3	4	AE	-	English
Course Content	This course examines societies and cultures from ancient until early modern times with the underlying assumption that world history is an important conceptual tool for understanding our interdependent world. This course also offers a consideration of issues related to the connections and relationships that shaped civilizations as a result of migration, war, commerce, and the various cultural expressions of self and society. This course includes interrelated historical and socio-cultural heritage and tourism. It provides historical information from early history and ancient tourism activities to the present.					
TRHM158	AIRLINE MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	This course is designed to provide an understanding of a number of key issues in air transport management, marketing and business planning. Both the airline and airport sectors of the industry will be considered. The course includes theoretical studies, simulation videos, the operation of all areas of an airline and related personnel. Thanks to this course, students will help to maximize their knowledge of the airport. Students will develop their competencies required to ensure safety and efficiency in the aviation field.					
TRHM159	AVIATION MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	This course presents an overview of the marketing activities and the decisions affecting them in consumer, industrial, and international markets. Marketing planning and decision making are examined from firms' and consumers' points of view. Topics include the marketing concept and its company wide implications, integration of marketing with other functions, the activities of marketing research, identification of marketing opportunities, and the development of marketing mix strategies including the decisions concerning pricing, distribution, promotion and product design, and marketing systems views in terms of both public and private policy.					
TRHM160	EVENTS MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	This course gives students the experience in developing an event, meeting and/or conference program. Students will go through the step-by-step process of pre-planning, budget/agenda preparation, and marketing the event. Students who receive event management are responsible for event planning, organizing, monitoring, planning and providing a smooth working environment, and evaluating their success after completion. The topic of event management requires the use of project management to establish and grow small and/or large-scale private or organizational activities, such as conferences or conventions, etc.					

TRHM161	CULTURAL HERITAGE MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	The course covers cultural heritage regulations, applications and practices in North Cyprus and in a global comparative perspective. How does it affect increasingly urbanized, multicultural and global society, and people's personal ties to places in the cultural landscape. The traditional antiquarian and museum approaches have also come to be highly questionable. In urban planning is heritage, conservation, economics and other social interests often collide and difficult trade-offs must be made. The course is aimed against this background to present the image of a dynamic and problematic cultural situation, starting with North Cyprus and with global comparisons.					
TRHM163	COFFEE CULTURE AND THE ART OF BARISTA	(3, 0, 0) 3	4	AE	-	English
Course Content	In this course, students will develop the diversity and intricacies of the coffee world. Topics will include the origins, types, and processing methods of coffee beans, as well as grinding techniques. A comprehensive understanding of espresso machine operation, extraction processes, and flavor profiles will be developed. Milk frothing techniques, latte art, and innovative coffee presentations will be practiced. Additionally, the significance of sustainable coffee farming and the impact of global coffee culture will be discussed. This course provides students with both professional barista skills and a profound appreciation for the essence of coffee will equip themselves in this field.					
TRHM165	SERVICE OPERATION MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	This course introduces students to the principles and practices of service operations management in the hospitality industry. It focuses on the coordination of key hotel departments Front Office, Food & Beverage, and Housekeeping, and examines how effective collaboration between these functions contributes to service excellence, operational efficiency, and guest satisfaction. Students will learn the role of Operations Managers and General Managers in integrating departmental efforts to achieve organizational goals. The course will also provide an overview of how the operational departments coordinate with the administrative departments in the hotel such as Accounts, Sales and Marketing and Human Resources.					
TRHM167	BRANDING IN TOURISM MANAGEMENT	(3, 0, 0) 3	4	AE	-	English
Course Content	The course will be covering the topics like developing, launching and naming of new brands; life-cycle management of a brand and international branding. Also the course develops on communications and consumer behavior models in order to study brands and their relationships with consumers. This course provides a comprehensive and up-to-date treatment of the subjects of brands, brand equity, and strategic brand management. Strategic brand management involves the design and implementation of marketing programs and activities to build, measure, and manage brand equity. The book aims to provide managers with concepts and techniques to improve the long-term profitability of their brand strategies. It incorporates current thinking and developments on these topics from both academics and industry participants.					