

2019-2020 Spring Semester

The list of courses that cannot be delivered online (these courses will resume only when on-campus education restarts)

Offering Faculty	Course Code	Course Name	Instructor
Faculty of Aviation and Aeronautical Sciences	PLT 202.A	Aircraft Technological Knowledge	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 204.A	PPL Flight Practice	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 206.A	Flight Simulator Training	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 208.A	Night Flight Training	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 210.A	PIC Flight Practice I	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 318.A	PIC Flight Practice II	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 401.A	IR Theoretical Training	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 402.A	CPL Flight Practice	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 403.A	IR Simulator Flight Practice	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 404.A	ME/IR (Multi Engine Flight Training)	MEHMET BÜLENT AKSUM
Faculty of Aviation and Aeronautical Sciences	PLT 405.A	IR Flight Practice	MEHMET BÜLENT AKSUM
School of Applied Sciences	GARM 124.A	Essentials of Classical Culinary Techniques and Skills	DEFNE ERTAN TÜYSÜZOĞLU
School of Applied Sciences	GARM 124.B	Essentials of Classical Culinary Techniques and Skills	CANDAN TÜRKKAN
School of Applied Sciences	GARM 124.C	Essentials of Classical Culinary Techniques and Skills	TEKİN ERTAN
School of Applied Sciences	GARM 222.A	International Cuisines	MEHMET TEOMAN ALEMDAR
School of Applied Sciences	GARM 222.B	International Cuisines	CELALE KIRKIN
School of Applied Sciences	GARM 310.A	Traditional Baking and Pastry Techniques and Decoration Methods	DEFNE ERTAN TÜYSÜZOĞLU
School of Applied Sciences	GARM 310.B	Traditional Baking and Pastry Techniques and Decoration Methods	ÖZGE SAMANCI
School of Applied Sciences	GARM 310.C	Traditional Baking and Pastry Techniques and Decoration Methods	ASLI ZULUĞ
School of Applied Sciences	GARM 322.A	À La Carte Cookery	MEHMET TEOMAN ALEMDAR
School of Applied Sciences	GARM 423.A	Culinary Exhibitions and Seminars	CELALE KIRKIN
School of Applied Sciences	GARM 423.B	Culinary Exhibitions and Seminars	ASLI ZULUĞ
School of Applied Sciences	HMAN 334.A	Food Production	CELALE KIRKIN
School of Applied Sciences	SAS 203.A	Food and Beverage Management and Services	SİNEM KARAPINAR
School of Applied Sciences	SAS 203.B	Food and Beverage Management and Services	SİNEM KARAPINAR
School of Applied Sciences	SAS 203.D	Food and Beverage Management and Services	SİNEM KARAPINAR
School of Applied Sciences	SAS 203.E	Food and Beverage Management and Services	SİNEM KARAPINAR
School of Applied Sciences	SAS 402.A	Industrial Project	ANTHONY BETTS

2019-2020 Spring Semester

The list of courses that will be partially delivered online (these courses will continue online, with certain parts to be completed when on-campus education restarts)

Offering Faculty	Course Code	Course Name	Instructor
Faculty of Engineering	EE 202.A	Circuit Analysis	AHMET TEKİN
Faculty of Engineering	EE 350.A	Electronics II	AHMET TEKİN
Faculty of Engineering	ME 402.A	ME Senior Project II	ÖZGÜR ERTUNÇ
School of Applied Sciences	GARM 223.A	Wine and Beverage Management	AYSELİ İZMEN
School of Applied Sciences	GARM 479.A	Food Styling for Visual Media	OYA KARABAL RAPAYAZDIÇ