

İndirilme Tarihi

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GM109 - GASTRONOMY AND TOURISM - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları Bölümü

General Info

Objectives of the Course

The course aims to enable students to develop an understanding of the importance of gastronomy in sustainable tourism development and to create their own values and attitudes in relation to gastronomy, hospitality and tourism industry issues.

Course Contents

Gastronomy, Recreation, Tourism, Special Interest Tourism and Related Concepts; Artistic and Scientific Dimensions of Gastronomy; Gastronomy as a Tourist Product and an Attraction; Gastronomy as a Dimension of Hospitality Industry; Gastronomic Tourism and Gastronomic Tourism Development; Development of Eating Habits and Customs; Tourism System, Hospitality Pruduct, Aspects of Service, Sustainable Tourism.

Recommended or Required Reading

Gastronomi ve Turizm, ed: Hülya Kurgun ve Demet Bağırın Özşeker, Detay Yayıncılık Ankara

Planned Learning Activities and Teaching Methods

Verbal and visual expression

Recommended Optional Programme Components

It will be useful to read the source before the lesson.

Instructor's Assistants

Günay EROL

Presentation Of Course

Face to face Verbal and visual presentation

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. Günay Erol

Program Outcomes

1. Masters the concepts of gastronomy and tourism
2. Learns the variables by knowing the relationship between Gastronomy and Tourism.
3. Learn the relationship between sustainability and gastronomy
4. learn about new trends in gastronomy

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	Reading the course source, preparing 3-10 pages of the Gastronomy and Tourism book.		Verbal and visual expression	The Concept of Gastronomy	
2	reading the required section of the recommended article and related source . Reading pages 3-15 of the Gastronomy and Tourism book		Verbal and visual expression	Gastronomy and Tourism Concepts	
3	Reading pages 25-30 of the Gastronomy and Tourism book		Verbal expression	Gastronomy as a Tourist Product	
4	Özdemir, Gözde & Dülger Altınır, Dilek (2019). "Gastronomi Kavramları ve Gastronomi Turizmi Üzerine Bir İnceleme", Erzincan Üniversitesi Sosyal Bilimler Enstitüsü Dergisi, Cilt 12, Sayı 1, ss. 1-14 17 / 5.000 Reading pages 25-40 of the Gastronomy and Tourism book reading the source		Verbal expression	Relationship between tourist products and gastronomy and related concepts	
5	Reading pages 45-50 of the Gastronomy and Tourism book		Verbal expression	Sustainability and Gastronomy	
6	Reading pages 50-64 of the Gastronomy and Tourism book reading the source Akdağ, G., & Üzülmmez, M. (2017). Sürdürülebilir gastronomi turizmi kapsamında otantik yiyeceklere yönelik bir inceleme. Journal of Tourism & Gastronomy Studies, 5(Special Issue 2), 301-309		Verbal expression	Sustainable gastronomy tourism	
7	Reading general review topics		Verbal expression	General evaluation of the concepts of Gastronomy, Tourism and Sustainability	
8	Midterm exam		Midterm exam	Midterm exam	
9	Reading pages 65-80 of the Gastronomy and Tourism book		Verbal expression	The concept of globalization and gastronomy	
10	Reading pages 65-80 of the Gastronomy and Tourism book		Verbal expression	Localization, Globalization and Gastronomy	
11	Reading pages 85-90 of the Gastronomy and Tourism book		Verbal and visual expression	Gastronomy tourism and globalization, trends	
12	Reading pages 88-98 of the Gastronomy and Tourism book		Verbal expression	New trends in gastronomy: organic farming variables	
13	Reading pages 99-104 of the Gastronomy and Tourism book Internet resource browsing and discussion		Verbal expression	New trends in gastronomy: Methods	
14	Reading pages 104-107 of the Gastronomy and Tourism book		Verbal expression	New trends in gastronomy: neurogastronomy and general evaluation	
15	Final Exam		Written Final Exam	Final Exam	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	2,00
Ders Öncesi Bireysel Çalışma	12	1,00
Ders Sonrası Bireysel Çalışma	14	1,00
Ara Sınav Hazırlık	12	1,00
Final Sınavı Hazırlık	12	1,00
Final	1	2,00

Activities	Weight (%)
Ara Sınav	40,00
Final	60,00

Gastronomi ve Mutfak Sanatları Bölümü / Gastronomi ve Mutfak Sanatları (İkinci Öğretim) X Learning Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22	P.O. 23	P.O. 24	P.O. 25
L.O. 1			5	5	5	5	5																		
L.O. 2	5	5	4	5	5	5	5			5	5	5	5	5	4										
L.O. 3		5	5	5	5	4	5	5	5	5					5										
L.O. 4																									

Table :

- P.O. 1 :** Have a comprehensive and systematic understanding of concepts, principles, theories and facts related to hospitality and tourism industry and understand the role of gastronomy and culinary arts within the context of hospitality and tourism industry.
- P.O. 2 :** Understand and apply the concepts, principles and theories in the gastronomy and culinary arts.
- P.O. 3 :** Understand and apply the principles of nutrition and food science in the field of gastronomy and culinary arts.
- P.O. 4 :** Identify and practice national and international food safety standards.
- P.O. 5 :** Identify, use and care the physical environment, tools, equipments and technologies related to the field of gastronomy and culinary arts.
- P.O. 6 :** Identify and practice a variety of culinary cooking methods.
- P.O. 7 :** Have detailed knowledge of national and international cuisines and prepare and/or cook food from these cuisines.
- P.O. 8 :** Develop a variety of menus on the basis of menu planning principles.
- P.O. 9 :** Analyze and control food and beverage costs and price menus.
- P.O. 10 :** Have detailed knowledge of beverages and utilize a variety of beverages in food production.
- P.O. 11 :** Understand and demonstrate buffet decoration and visual presentation techniques of foods.
- P.O. 12 :** Identify all stages of food & beverage production process, from purchasing to serving, and solve the potential problems that may occur in these stages.
- P.O. 13 :** Understand and apply national and international laws, regulations, and professional standards related to gastronomy and culinary arts.
- P.O. 14 :** Identify and practice the ethical standards in the field of gastronomy and culinary arts.
- P.O. 15 :** Demonstrate effective use of both basic and professional information and communication technologies and software.
- P.O. 16 :** Demonstrate reading, listening, speaking and writing skills in English at least at the level of B2 of European Language Portfolio.
- P.O. 17 :** Demonstrate reading, listening, speaking and writing skills in a second language at least at the level of B1 of European Language Portfolio.
- P.O. 18 :** Have an understanding of concepts, principles, theories and facts within the contexts of business and economics.
- P.O. 19 :** Understand and apply management theories and practices in order to effectively run a food and beverage operation.
- P.O. 20 :** Work effectively both independently and with others.
- P.O. 21 :** Communicate effectively verbally, non-verbally and in a written way and demonstrate effective presentation skills.
- P.O. 22 :** Demonstrate professionalism in dress, grooming, personal hygiene, and appearance that reflect standards expected of gastronomy and culinary arts professionals.
- P.O. 23 :** Understand the principles and revolutions of Atatürk and adopt fundamental principles of the Republic.

P.O. 24 : Develops individual skills related to artistic subjects.

P.O. 25 : Describes at least one of the United Nations Sustainable Development Goals (UN SDGs). The UN SDGs are: 1) poverty, 2) hunger, 3) healthy and quality lives, 4) quality education, 5) gender equality, 6) clean water and sanitation, 7) accessible clean energy, 8) decent work and economic growth , 9) industry, innovation and infrastructure, 10) reducing inequalities, 11) sustainable cities and communities, 12) responsible consumption and production, 13) climate action, 14) life above water, 15) life on land, 16) peace, justice and strong institutions, 17) common effort for goals.

L.O. 1 : Masters the concepts of gastronomy and tourism

L.O. 2 : Learns the variables by knowing the relationship between Gastronomy and Tourism.

L.O. 3 : Learn the relationship between sustainability and gastronomy

L.O. 4 : learn about new trends in gastronomy