

İndirilme Tarihi

28.09.2026 09:29:32

GM441 - GRADUATION PROJECT I - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları Bölümü

General Info

Objectives of the Course

To enable students to execute research by using the competencies they gained through their undergraduate study

Course Contents

Introduction to the course. Planning progress of the project. Evaluating possible research subjects. Choosing the research topic. Developing research. General evaluation of the course.

Recommended or Required Reading

Source suggestions according to project topic Articles, Books etc.

Planned Learning Activities and Teaching Methods

lecture, discussion, teamwork, presentation

Recommended Optional Programme Components

Source reading and research alternatives should be evaluated.

Instructor's Assistants

Emine KALE

Presentation Of Course

This course involves guiding students to create a work (project) in accordance with the academic writing guide by using literature-based research on the topics they have chosen.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. Günay Erol Prof. Dr. Duygu Eren Prof. Dr. Lütfi Buyruk Assoc. Prof. Dr. Emine Kale Prof. Dr. Nilüfer Şahin Assoc. Prof. Dr. Emrah Keskin Dr. Öğr. Üyesi Firdevs Yönet Eren

Program Outcomes

1. Can execute a research
2. Gains knowledge on research methods
3. Can finalize and present a research in written and oral form.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	The importance of scientific research	application of the information provided
2	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Finding a research topic	application of the information provided
3	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Finding a research topic	application of the information provided
4	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Literature review on the research topic	application of the information provided
5	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Literature review on the research topic	application of the information provided
6	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Utilizing academic resources related to the research topic	application of the information provided
7	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Utilizing academic resources related to the research topic	application of the information provided
8	researching the relevant week's topic	application of the information provided	exam	exam	application of the information provided
9	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Data collection tools	application of the information provided
10	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Data collection tools	application of the information provided
11	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Preliminary report preparation	application of the information provided
12	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Preliminary report preparation	application of the information provided
13	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Preliminary report preparation	application of the information provided
14	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Review of preliminary reports and feedback	application of the information provided
15	researching the relevant week's topic	application of the information provided	lecture, discussion, review of reports, feedback	Review of preliminary reports and feedback	application of the information provided

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	1,00
Final	1	1,00
Derse Katılım	14	2,00
Ders Sonrası Bireysel Çalışma	12	1,00
Rapor	2	2,00
Tartışmalı Ders	10	1,00
Teorik Ders Anlatım	10	1,00
Soru-Yanıt	5	1,00
Ödev	8	1,00
Ders Öncesi Bireysel Çalışma	10	1,00

Assesments

Activities	Weight (%)
Final	60,00
Vize	40,00

	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	3	3	1	1			1						1	3	2	1		2	3	5	2	1		1	3
L.O. 2	3	3	1	1	2	2	3	2	3	2	2		2	3	2	2				5	3	3		1	3
L.O. 3	5	4	5	5	4	4	3	3	4	3	3	2	3	2	3	2		4	4	4	4			1	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 :** Can execute a research
- L.O. 2 :** Gains knowledge on research methods
- L.O. 3 :** Can finalize and present a research in written and oral form.