

İndirilme Tarihi

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GMS621 - SUSTAINABLE GASTRONOMY - Gastronomi ve Mutfak Sanatları Ana Bilim Dalı

General Info

Objectives of the Course

Understanding and addressing sustainability-related concepts. Furthermore, acquiring knowledge about sustainable gastronomy, cuisine, restaurants, and destinations. Analyzing all this information through scientific publication and analysis.

Course Contents

Concepts and variables related to sustainability and gastronomy. Gastronomy and sustainable practices and examples from around the world. Article and report reviews on examples of sustainable gastronomy.

Recommended or Required Reading

IUCN. (2008). Biodiversity: My Hotel in Action: a Guide to Sustainable Use of Biological Resources. IUCN. HEALTHY ENVIRONMENT, HEALTHY PEOPLE Thematic report Ministerial policy review session Second session of the United Nations Environment Assembly of the United Nations Environment Programme Nairobi, 23–27 May 2016 SÜRDÜRÜLEBİLİR GASTRONOMİ, Prof. Dr. Fügen Durlu Özkaya, Prof. Dr. Ferah Özkök, Dr. Öğr. Üyesi Ayşe Sünnetçioğlu, Doç. Dr. Serdar Sünnetçioğlu. Detay yayıncılık

Planned Learning Activities and Teaching Methods

Verbal and visual expression, text and report analysis

Recommended Optional Programme Components

It will be beneficial to read the resources provided before class. Additionally, relevant resources should be scanned and analyzed.

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 sustainability and gastronomy
2. Gains knowledge about sustainable practices in gastronomy
3. Learns sustainable gastronomy practices in Türkiye and around the world and gains the ability to follow and apply them.
4. Learns to analyze and conduct scientific studies on gastronomy and sustainability.

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical Practise
1	Reading the relevant sections in the given sources UNESCO and Sustainable Development Goals. https://www.unesco.org/en/sdgs	Verbal and visual expression	Overview of the Concept and Principles of Sustainability
2	Reading the relevant sections in the given sources	Verbal and visual expression	The concept and principles of sustainable gastronomy
3	Reading the relevant sections in the given sources IUCN. (2008). Biodiversity: My Hotel in Action: a Guide to Sustainable Use of Biological Resources. IUCN. Discussion of sustainable gastronomy practices at the source	Verbal and visual expression	Sustainable food, tourism and practices

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
4	Reading the sections on local cuisine, globalization, localization and sustainability in the sustainable gastronomy book and reading and discussing related articles		Verbal and visual expression	Sustainable local gastronomy and its practices, discussion of sample topics	
5	Reading relevant chapters in the book on sustainable gastronomy and discussing sample articles		Verbal and visual expression	Sustainable gastronomy, consumer behavior and practices	
6	Reading relevant chapters in the sustainable gastronomy book and discussing sample articles		Verbal and visual expression	Sustainable supply chain management and practices in gastronomy	
7	Gössling, S., Garrod, B., Aall, C., Hille, J., & Peeters, P. (2011). Food management in tourism: Reducing tourism's carbon 'foodprint'. <i>Tourism Management</i> , 32(3), 534-543.		Verbal and visual expression	Sustainable practices in gastronomy sample article review	
8	mid term exam		Written mid term exam	Midterm exam	
9	Reading relevant chapters in the sustainable gastronomy book and discussing sample articles		Verbal and visual expression	Sustainable food movements and examples	
10	Zanella, M. A. (2020). On the challenges of making a sustainable kitchen: experimenting with sustainable food principles for restaurants. <i>Research in Hospitality Management</i> , 10(1), 29-41. FAO, Food and Agriculture Organisation of the United Nations. (2018). Sustainable food systems: concept and framework.		Verbal and visual expression	Sustainable gastronomy practices article review	
11	Zanella, M. A. (2020). On the challenges of making a sustainable kitchen: experimenting with sustainable food principles for restaurants. <i>Research in Hospitality Management</i> , 10(1), 29-41. FAO, Food and Agriculture Organisation of the United Nations. (2018). Sustainable food systems: concept and framework.		Verbal and visual expression	Sustainable gastronomy practices article review	
12	Scarpato, R. (2003). Sustainable gastronomy as a tourist product. In <i>Tourism and gastronomy</i> (pp. 146-166). Routledge. Josef Lochman (2023) The spatial distribution of sustainable gastronomy: a case study of tourism in Prague, <i>Tourism Recreation Research</i> , 48:5, 693-709, DOI: 10.1080/02508281.2021.1949676		Verbal and visual expression	Sustainable gastronomy practices article review	
13	Scarpato, R. (2003). Sustainable gastronomy as a tourist product. In <i>Tourism and gastronomy</i> (pp. 146-166). Routledge. Josef Lochman (2023) The spatial distribution of sustainable gastronomy: a case study of tourism in Prague, <i>Tourism Recreation Research</i> , 48:5, 693-709, DOI: 10.1080/02508281.2021.1949676		Verbal and visual expression	Sustainable gastronomy practices article review	
14	Literature review and general evaluation of innovative approaches in sustainable gastronomy		Discussion	Discussion of sustainable gastronomy practices and innovative approaches	
15	Final Exam		Written Final Exam	Final Exam	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	3,00
Final	1	3,00
Derse Katılım	14	3,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Ara Sınav Hazırlık	7	2,00
Final Sınavı Hazırlık	7	2,00
Araştırma Sunumu	5	2,00
Teorik Ders Anlatım	14	2,00
Tartışmalı Ders	12	1,00

Assesments

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

Gastronomi ve Mutfak Sanatları Ana Bilim Dalı / Gastronomi ve Mutfak Sanatları (Doktora) 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
L.O. 1	3	1	4	1	2	1	3	3	2	5
L.O. 2	3	1	3	1	2	2	3	3	3	5
L.O. 3	2	2	4	3	3	2	3	5	5	5
L.O. 4	3	2	5	2	3	2	4	5	5	5

Table :

- P.O. 1 :** Develops and deepens the knowledge and skills of Gastronomy and Culinary Arts and related disciplines at the level of expertise.
- P.O. 2 :** Gastronomy and Culinary Arts in the field of businesses to analyze the problems and have the ability to solve problems.
- P.O. 3 :** Have professional techniques and practices related to Gastronomy and Culinary Arts activities.
- P.O. 4 :** Economic, legal, etc. in the field of gastronomy and culinary arts. have the ability to solve problems.
- P.O. 5 :** Gastronomy and Culinary Arts Department will have the necessary knowledge and skills for planning, designing, sustaining and developing the necessary areas.
- P.O. 6 :** Gastronomy and Culinary Arts with the ability to evaluate information in a critical way.
- P.O. 7 :** Gastronomy and Culinary Arts in the field of applications of social, scientific and ethical values to have the competence to see.
- P.O. 8 :** Gastronomy and Culinary Arts in the field of innovations and developments in Turkey and the world will follow. It creates policies and plans for these developments.
- P.O. 9 :** Adopts interdisciplinary approaches in the field of Gastronomy and Culinary Arts, developing creative and innovative solutions, producing, and implementing projects that can guide sectoral developments.
- P.O. 10 :** Adopts sustainability principles in the field of Gastronomy and Culinary Arts, acting with ethical, environmental, and economic responsibility on both local and global scales.
- L.O. 1 :** Masters the concepts of sustainability and gastronomy
- L.O. 2 :** Gains knowledge about sustainable practices in gastronomy
- L.O. 3 :** Learns sustainable gastronomy practices in Türkiye and around the world and gains the ability to follow and apply them.
- L.O. 4 :** Learns to analyze and conduct scientific studies on gastronomy and sustainability.