GMS619 - QUALITATIVE RESEARCH METHODS - Turizm Araştırmaları Enstitüsü - Gastronomi ve Mutfak Sanatları Ana Bilim Dalı

General Info

Objectives of the Course

The aim of this course is to enable students to conduct independent research using qualitative research methods and to interpret scientific events by examining them from a broad and deep perspective.

Course Contents

Students are expected to be able to use various qualitative research methods in a practical research context. The subject will also equip the students with the skills needed to conduct and evaluate high-level consultancy projects.

Recommended or Required Reading

Miles, M. B., & Huberman, A. M. (1994). Qualitative data analysis: An expanded sourcebook. Sage Publication. Yıldırım, A. ve Şimşek, H. (2004) Sosyal Bilimlerde Nitel Araştırma Yöntemleri. Seçkin Yayıncılık A.Ş. Allyn and Bacon. Uzuner, Y. (1999) "Niteliksel Araştırma Yaklaşımı" Sosyal Bilimlerde Araştırma Yöntemleri. Anadolu Üniversitesi Açık Öğretim Fakültesi Yayınları. Bogdan,R.C. ve Biklen,S.K.(1998) Qualitative Research for Education: An Introduction to Theory and Merhods Creswell, J. W., & Poth, C. N. (2016). Qualitative inquiry and research design: Choosing among five approaches. Sage publications.

Planned Learning Activities and Teaching Methods

The course is based on lectures by the faculty member on assigned topics and discussions on sample research topics. Students will be expected to design a qualitative study around a problem of their own choosing and apply the topics covered in the course accordingly.

Recommended Optional Programme Components

Regular attendance and active participation in discussions are important. Weekly pre-readings should be completed, and methods should be reinforced through small group work and applied projects. Attention must be paid to ethical principles. Students are advised to improve their reporting and presentation skills, maintain regular communication with the course instructor, and conduct a critical evaluation at the end of the process

Instructor's Assistants

Presentation Of Course

The course is conducted through theoretical lectures, class discussions, and case analyses. Active student participation is encouraged, and weekly readings are complemented by applied exercises. Small group work, presentations, and project assignments are used to help students learn and practice qualitative research methods.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. Eda Özgül Katlav

Program Outcomes

1. Understand the characteristics, key concepts and theories underpinning qualitative research
2. Analyze and evaluate the concepts, strengths and weaknesses of qualitative research and its various techniques
3. Apply the qualitative research design process in developing a research proposal
4. Knows scientific research methods and the relationships among them.
5. Uses digital tools and software (e.g., NVivo, MAXQDA) for qualitative data analysis.
6. Enhances critical thinking skills to interpret diverse qualitative data sources.
7. Gains the ability to integrate qualitative and quantitative approaches.

Weekly Contents

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	Basic readings on philosophy of science; paradigm shifts (positivism, post-positivism, interpretivism)		Lecture, Discuss	Shifts in Scientific Paradigms and Transformations in Research Methods	
2	Historical development of qualitative research; review of sample qualitative studies		Lecture, Discussing	The Place of Qualitative Research in the Scientific Tradition and Examples	
3	Basic readings will be made on qualitative research types and subtheories, including case study, phenomenology, ethnography, discourse analysis.		Lecture, discussion, research design	Types of Qualitative Research and Selecting Methods Based on the Research Problem	
4	How to define research questions; examples of research problem statements		Lecture, discussion, research design	Defining the Research Problem	
5	Structure of a research proposal (introduction, problem, purpose, method, ethics)		Lecture, discussion, research design	Designing the Research Proposal	
6	The universe and sampling processes in qualitative research are read from source books and qualitative research articles in the field of tourism are examined by conducting field research.		Lecture, discussion	Population and Sampling Concepts; Sampling in Qualitative Research	
7				Population and Sampling Concepts; Sampling in Qualitative Research	
8	Students read source books and articles.			Midterm Exam	
9	Reading resource books on developing research questions in qualitative research, and conducting field research and reviewing qualitative research articles in the field of tourism.		Lecture, discusion	Creating the Questionnaire	
10	Qualitative research and data collection processes are studied in source books, and qualitative research articles in the field of tourism are reviewed through field research.		Lecture, discussion, analysis	Data Collection Methods in Qualitative Research	
11	Qualitative research and data collection processes are studied in source books, and qualitative research articles in the field of tourism are reviewed through field research.		Lecture, discussion, analysis	Data Collection Methods in Qualitative Research	
12	Information on data analysis programs is read from source books, and qualitative research articles in the tourism field are reviewed through field research.		Demonstration by Instructor, Individual Practice + Instructor Feedback	Introduction to Qualitative Research Software Programs (NVivo, MAXQDA, etc.)	
13	Information on data analysis programs is read from source books, and qualitative research articles in the tourism field are reviewed through field research.		Lecture, Individual Practice and Instructor Feedback	Applied Use of Qualitative Research Software Programs	
14	Information on data analysis programs is read from source books, and qualitative research articles in the tourism field are reviewed through field research.		Lecture, Individual Practice and Instructor Feedback	Applied Use of Qualitative Research Software Programs	
15	Students review books, articles, research reports, etc. related to their research topics, which they conduct in previous weeks, and discuss with their instructors to prepare a report and presentation on their research.		Seminar, lecture, discussion	Student Scientific Research Project Presentations	

Assesments

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

Gastronomi ve Mutfak Sanatları Ana Bilim Dalı / GASTRONOMİ VE MUTFAK SANATLARI (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	1					1				
L.O. 2		1				1				
L.O. 3			1		1					
L.O. 4	1			1						
L.O. 5			1					1		
L.O. 6						1	1			
L.O. 7		1			1			1		

Table :

P.O. 1 : Gastronomi ve Mutfak Sanatları alanında ve ilgili disiplinlerde sahip olduğu bilgi ve beceriyi uzmanlık düzeyinde geliştirir ve derinleştirir.

P.O. 2 : Gastronomi ve Mutfak Sanatları alanında yer alan işletmelerin sorunlarını analiz edebilme ve problem çözme becerilerine sahip olur.

P.O. 3 : Gastronomi ve Mutfak Sanatları faaliyetlerine ilişkin profesyonel tekniklere ve uygulamalara sahip olur.

P.O. 4 : Gastronomi ve Mutfak Sanatları alanında ekonomik, hukuksal vb. problemlere çözüm getirebilme becerisine sahip olur.

P.O. 5 : Gastronomi ve Mutfak Sanatları bölümü için gerekli alanların planlanması, tasarlanması, faaliyetlerinin sürdürülebilmesi ve geliştirilebilmesine yönelik gerekli bilgi ve becerilere sahip olur.

P.O. 6 : Gastronomi ve Mutfak Sanatları alanında bilgileri eleştirel bir gözle değerlendirebilme yetkinliğine sahip olur.

P.O. 7 : Gastronomi ve Mutfak Sanatları ile ilgili alanlarda uygulamaların toplumsal, bilimsel ve etik değerleri gözetme yetkinliğine sahip olur.

P.O. 8 : Gastronomi ve Mutfak Sanatları alanında Türkiye'de ve dünyada yenilikleri ve gelişmeleri takip eder. Bu gelişmelere ilişkin politika ve planlar oluşturur.

P.O. 9 : Gastronomi ve Mutfak Sanatları alanında disiplinlerarası yaklaşımları benimseyerek yaratıcı ve yenilikçi çözümler geliştirir, sektörel gelişmelere yön verebilecek projeler üretir ve uygular.

P.O. 10 : Gastronomi ve Mutfak Sanatları alanında sürdürülebilirlik ilkelerini benimseyerek yerel ve küresel ölçekte etik, çevresel ve ekonomik sorumluluk bilinciyle hareket eder.

L.O. 1 : Nitel araştırmayı destekleyen özellikleri, temel kavramları ve teorileri anlamak

L.O. 2 : Nitel araştırmanın kavramlarını, güçlü ve zayıf yönlerini ve çeşitli tekniklerini analiz etmek ve değerlendirmek

L.O. 3 : Bir araştırma önerisi geliştirirken nitel araştırma tasarım sürecini uygular

L.O. 4 : Bilimsel araştırma yöntemlerini ve bu yöntemler arasındaki ilişkileri bilir.

L.O. 5 : Nitel araştırmalarda kullanılan dijital yazılımları (NVivo, MAXQDA vb.) kullanabilir.

L.O. 6 : Eleştirel düşünme becerisini geliştirerek farklı nitel veri kaynaklarını yorumlar.

L.O. 7 : Nitel ve nicel araştırma yöntemlerini birbirine entegre edebilme becerisi kazanır.