

General Info

Objectives of the Course

- to provide a foundation in ethical thought by presenting ethical theories and approaches. - providing perspectives on ethical issues in a variety of formats and including an analysis of interests of all of the individuals who hold a stake in the outcome of any dilemma or decision (stakeholder analysis), course tries to encourage students to open their minds to the variety of opinions on any given issue and to critically evaluate each perspectives . - to use ethics as a basis for decision making by giving examples of application of traditional ethical theories to modern business decision making - to demonstrate that not only ethics is to be used to analyze business issues as one form of decision making, similar to profit maximization or legal compliance but also ethics can serve as the foundation for each of the other methods. - to explain the role of ethics in the business disciplines such as human resource management, marketing, finance, accounting, etc. - to demonstrate ethical dimensions of organizational and professional culture and how to create ethical professional cultures - to present selected emerging issues in ethics in the tourism industry, i.e. the rights of guests and responsibilities of management, ethical concerns in food and beverage management, professional ethics in field of gastronomy and culinary arts.

Course Contents

Definitions of Professional Ethics and Related Concepts; Social Responsibilities of Business; Introducing Ethical Theories and Approaches; Ethical Issues in Business and Management; Application of Traditional Theories to Modern Business Decision Making; Prescriptive and Psychological Approaches in Decision Making; Ethical Decision Making Process; Ethical Dilemmas of Managers; Managing for Ethical Conduct; Ethics as Organizational Culture; Creating an Ethical Organizational Culture; Managing for Ethical Conduct in Hospitality Industry; Case Studies and Selected Issues of Ethics in Tourism Management.

Recommended or Required Reading

İbrahim İLHAN, Turizmde İş Ahlakı, Ders Notları, Nevşehir Turizm Fakültesi, Nevşehir, 2000. Linda K. TREVINO and Katherine A. NELSON, MANAGING BUSINESS ETHICS: Straight Talk About How to Do It Right, John Wiley & Sons, Inc., New York, 1995. Akoğlan Kozak, M., & Güçlü, H. (2006). Turizmde Etik: Kavramlar, İlkeler, Standartlar. Ankara: Detay Yayıncılık. Sökmen, A., & Tarakçıoğlu, S. (2013). Mesleki Etik. Ankara: Detay Yayıncılık. Elizabeth P TIERNEY, İş Ahlakı, Rota Yayınları, İstanbul, 1997.
Francis P. McHUGH, İş Ahlakı, TÜSİAD, Yayın No, TÜSİAD - T / 92, 8 - 154, İstanbul, 1992.
İnayet PEHLİVAN, Yönetmel, Mesleki ve Örgütsel ETİK, Pegem, Ankara, 1998.
Tom L. BEAUCHAMP and Norman E. BOWIE, Ethical Theory and Business, Fifth Edition, Prentice Hall, New Jersey, 1997.

Planned Learning Activities and Teaching Methods

Lecture Questions-Answers Discussions Presentation

Recommended Optional Programme Components

Since the professional ethics course is a multidisciplinary field, students may be advised to read in the fields of moral philosophy, management sciences, and behavioral sciences.

Instructor's Assistants

Assoc. Prof. Dr. İbrahim İlhan

Presentation Of Course

In the first hour of class, the instructor introduces the week's topic. Discussions on fictional cases and ethical dilemmas related to the week's topic are held. In the second hour of class, six students, in groups of two, give three 10-minute presentations on the week's topic. Each student gives a ten-minute presentation with two of their classmates once during the semester.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. İbrahim İlhan

Program Outcomes

1. Can define and explain business ethics and related concepts.
2. Explains the importance of ethics in business.
3. Define and explain the ethical theories.
4. Can explain the role of ethics in the business disciplines.
5. Explains how to control ethical behaviour and what to do if ethical values are violated.

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
1	Students may be advised to review the course syllabus through the student information system and read a book chapter or article on the first week's topic.	Concept mapping, Narration method, Questions and Answers, Discussion	Defining and Explaining Professional Ethics and Related Concepts	In-Class Discussions Discussions on fictional cases and ethical dilemmas related to the week's topic.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
2	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Social Responsibilities in Business	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
3	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Defining and Explaining Ethical Theories and Approaches: Utilitarianism	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
4	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Defining and Explaining Ethical Theories and Approaches: Duty Ethics and Virtue Ethics	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
5	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Identifying and Explaining Ethical Issues in Business and Management	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
6	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Defining and Explaining Normative and Psychological Approaches to Ethical Decision Making	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
7	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Defining the Concept of Ethical Decision Making and Explaining the Stages of the Ethical Decision Making Process	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
8	Students should review the topics covered during the seven weeks leading up to the fall semester midterm exam.			Fall Semester Midterm Exam	Reviewing each week's topic during that week, predicting possible exam questions related to that topic, and directing any questions you have to the course instructor the following week will increase your exam success.
9	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecture, Questions-Answers, Discussions, Students' Presentations		Applying Traditional Ethical Theories to Modern Business Decisions	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
10	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecture, Questions-Answers, Discussions, Students' Presentations		Ethical Dilemmas of Managers	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
11	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecture, Questions-Answers, Discussions, Students' Presentations		Ethical Behavior Management	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
12	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecture, Questions-Answers, Discussions, Students' Presentations		Ethics as an Organizational Culture; Creating an Ethical Organizational Culture	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
13	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecture, Questions-Answers, Discussions, Students' Presentations		Ethical Behavior Management in the Hospitality and Food and Beverage Industry	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
14	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Selected Topics and Case Studies in Food and Beverage Business Management Ethics	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
15	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.		Lecture, Questions-Answers, Discussions, Students' Presentations	Relationships Between the Universal Declaration of Human Rights, Tourism Ethical Principles and Culinary Professional Ethics	In-Class Discussions and Presentations Discussions on fictional cases and ethical dilemmas related to the week's topic. Three ten-minute presentations on the week's topic will be given in pairs during the second half of the class.
16	Final Exam Preparation Tips Students should review the material covered during the seven weeks from midterm to final exams in the fall semester.			Fall Semester Final Exams	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	2,00
Final	1	1,00
Ara Sınav Hazırlık	7	2,00
Final Sınavı Hazırlık	7	2,00
Ders Öncesi Bireysel Çalışma	14	1,00
Vize	1	1,00
Ders Sonrası Bireysel Çalışma	14	1,00
Ev Ödevi	1	4,00

Assesments

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

Gastronomi ve Mutfak Sanatları Bölümü / GASTRONOMİ VE MUTFAK SANATLARI (İKİNCİ ÖĞRETİM) 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	1													1				1	1						
L.O. 2	1													1				1	1						
L.O. 3														1				1	1						
L.O. 4														1				1	1						
L.O. 5														1				1	1						

Table :

P.O. 1 :	Ağırlama ve turizm endüstrisi alanındaki kavramlar, kuramlar, ilkeler ve olgular ile ilgili kapsamlı ve sistemli bilgi sahibi olur; gastronomi ve mutfak sanatları alanının ağırlama ve turizm endüstrisindeki yerini kavrar
P.O. 2 :	Gastronomi ve Mutfak Sanatları alanındaki kavramları, ilkeleri ve teorileri bilir ve uygular.
P.O. 3 :	Beslenme ilkeleri ve gıda bilimi hakkında bilgi sahibi olur ve alanında uygular.
P.O. 4 :	Ulusal ve uluslararası gıda güvenliği standartlarını bilir ve uygular.
P.O. 5 :	Alanı ile ilgili fiziksel ortamı, araç-gereçleri ve teknolojileri tanır, kullanır ve bakımını yaparak korur.
P.O. 6 :	Çeşitli pişirme yöntemlerini bilir ve uygular.
P.O. 7 :	Ulusal ve uluslararası mutfaklar hakkında bilgi sahibi olur ve uygular.
P.O. 8 :	Menü planlama ilkeleri doğrultusunda çeşitli menüler geliştirir.
P.O. 9 :	Yiyecek içecek maliyet analizi, kontrolü ve menü fiyatlandırması yapar.
P.O. 10 :	İçecekler hakkında ayrıntılı bilgi sahibi olur, yiyecek üretiminde çeşitli içecekleri kullanır.
P.O. 11 :	Yiyecek büfesi dekorasyonu ve yiyeceklerin görsel sunum tekniklerini bilir ve uygular.
P.O. 12 :	Satın alma aşamasından sunum aşamasına kadar yiyecek içecek üretimi ile ilgili tüm süreçleri bilir ve bu süreçlerde ortaya çıkabilecek sorunları çözer.
P.O. 13 :	Çalışma alanı ile ilgili ulusal ve uluslararası hukuki düzenlemeleri ve mesleki standartları bilir ve uygular.
P.O. 14 :	Mesleki etik standartları bilir ve uygular.
P.O. 15 :	Hem temel hem de alanyla ilgili bilgi ve iletişim teknolojilerini ve yazılımlarını ileri düzeyde kullanır.
P.O. 16 :	İngilizcede en az Avrupa Dil Portföyü B2 genel düzeyinde okuma, anlama, konuşma ve yazma becerileri gösterir.
P.O. 17 :	İkinci bir yabancı dilde en az Avrupa Dil Portföyü B1 genel düzeyinde okuma, anlama, konuşma ve yazma becerileri gösterir.
P.O. 18 :	İşletme ve iktisat alanındaki temel kavramlar, kuramlar, ilkeler ve olgular hakkında bilgi sahibi olur.
P.O. 19 :	Bir yiyecek içecek işletmesini etkin bir şekilde yönetebilecek yönetim teorilerini ve uygulamalarını bilir ve uygular.
P.O. 20 :	Başkalarıyla ve bağımsız olarak etkin bir şekilde çalışır.
P.O. 21 :	Yazılı, sözlü ve sözsüz olarak etkili iletişim kurar ve sunum becerileri gösterir.
P.O. 22 :	Kişisel bakıma, hijyene, giyime ve görünüme gastronomi ve mutfak sanatları alanının gerektirdiği şekilde özen gösterir.
P.O. 23 :	Atatürk ilkeleri ve inkılapları konusunda bilgi sahibi olur ve Cumhuriyet'in temel değerlerini benimser.
P.O. 24 :	Sanatsal konulara ilişkin bireysel yeteneklerini geliştirir.
P.O. 25 :	Birleşmiş Milletler Sürdürülebilir Kalkınma Amaçlarından (BM SKA) en az birini açıklar. BM SKA şunlardır: 1) yoksulluk, 2) açlık, 3) sağlıklı ve kaliteli yaşam, 4) nitelikli eğitim, 5) cinsiyet eşitliği, 6) temiz su ve sanitasyon, 7) erişilebilir temiz enerji, 8) insana yakışır iş ve ekonomik büyüme, 9) sanayi, yenilikçilik ve alt yapı, 10) eşitsizliklerin azaltımı, 11) sürdürülebilir şehirler ve topluluklar, 12) sorumlu tüketim ve üretim, 13) iklim eylemi, 14) sudaki yaşam, 15) karasal yaşam, 16) barış, adalet ve güçlü kurumlar, 17) amaçlar için ortak çaba.
L.O. 1 :	İş ahlakı ve ilgili kavramları tanımlayabilir ve açıklayabilir.
L.O. 2 :	İşletmecilikte iş ahlakının önemini açıklar.
L.O. 3 :	Etik teorilerini tanımlar ve açıklar.
L.O. 4 :	Etiğin işletmecilik disiplinleri içerisindeki rolünü açıklayabilir.
L.O. 5 :	Ahlaki davranışların nasıl denetlenebileceği ve ahlaki değerlerin ihlalinde izlenebilecek yolların neler olabileceğini açıklar.