

## İndirilme Tarihi

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## GMSBH604 - ETHICS IN FOOD AND BEVERAGE ESTABLISHMENTS - Turizm Araştırmaları Enstitüsü - Gastronomi ve Mutfak Sanatları Ana Bilim Dalı 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 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 culture and how to create ethical corporate cultures - to present selected emerging issues in ethics in the tourism industry; the rights of guests and responsibilities of management, sexual harassment in the hospitality industry, ethical concerns in food and beverage management, professional ethics in tourist guiding, etc.

### Course Contents

Definitions of Business 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

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. Elizabeth P Tierney, İş Ahlakı, Rota Yayınları, İstanbul, 1997. Francis P. McHugh, İş Ahlakı, TÜSİAD, Yayın No, TÜSİAD - T / 92, 8 - 154, İstanbul, 1992. İnanet Pehlivan, Yönetmel, Mesleki ve Örgütsel Etik, 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, Students' Presentations

### 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. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.

### 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	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	Definition of Business Ethics and Related Concepts	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.

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	Defining and Explaining Social Responsibilities in Business	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.
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	Introducing Ethical Theories and Approaches: Consequentialist Theories	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.
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: Non-Consequentialist Theories	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.
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 the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.
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 the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.
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 the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.
8	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.			Fall Semester Midterm Exam	
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 the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
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	Identifying Managers' Ethical Dilemmas and Proposed Solutions	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.	
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	Explaining Ethical Behavior Management within the Conduct Management Framework	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.	
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	Defining the Concept of Organizational Culture and Explaining the Formal and Informal Elements of the Ethical Dimension of Organizational Culture	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.	
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 the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.	
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 the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.	
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	Understanding the Relationships Between the Universal Declaration of Human Rights, Tourism Ethical Principles and Food and Beverage Business Management Ethics	In the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are held. In the third hour, discussions on fictional cases and ethical dilemmas related to the week's topic are held.	

## Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	3,00
Ara Sınav Hazırlık	1	28,00
Final Sınavı Hazırlık	1	28,00
Vize	1	1,00
Final	1	1,00
Ders Öncesi Bireysel Çalışma	14	3,00
Ders Sonrası Bireysel Çalışma	14	2,00
Araştırma Sunumu	2	15,00
Ödev	2	15,00

## Assesments

Activities	Weight (%)
Ara Sınav	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			1	1
L.O. 2		1				1			1	1
L.O. 3		1				1			1	1
L.O. 4		1				1			1	1
L.O. 5		1				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 :** 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 :** Ahlakî davranışların nasıl denetlenebileceği ve ahlakî değerlerin ihlalinde izlenebilecek yolların neler olabileceğini açıklar.

