

Objectives of the Course

The course aims to enable students to develop an understanding of the importance of gastronomy in sustainable tourism development and to create their own values and attitudes in relation to gastronomy, hospitality and tourism industry issues.

Course Contents

Gastronomy, Recreation, Tourism, Special Interest Tourism and Related Concepts; Artistic and Scientific Dimensions of Gastronomy; Gastronomy as a Tourist Product and an Attraction; Gastronomy as a Dimension of Hospitality Industry; Gastronomic Tourism and Gastronomic Tourism Development; Development of Eating Habits and Customs; Tourism System, Hospitality Product, Aspects of Service, Sustainable Tourism.

Recommended or Required Reading

Celil Çakıcı (Editör), Kavramlar ve Örneklerle GENEL TURİZM, Detay Yayıncılık, Ankara, 2019. Hülya Kurgun ve Demet Bağırın Özşeker, Gastronomi ve Turizm, Detay Yayıncılık, Ankara, 2016. Öcal Usta, Turizm Genel ve Yapısal Yaklaşım, Detay Yayıncılık, Ankara, 2009. Mehmet Sarışık (Ed.), Tüm Yönüyle Gastronomi Bilimi, Detay Yayıncılık, Ankara, 2017. Sevgin Akiş Roney, Turizm Bir Sistem Analizi, Detay Yayıncılık, Ankara, 2011. Ayhan Gökdeniz, Barış Erdem, Yakup Dinç ve Sabriye Çelik Uğuz, Gastronomi Turizmi, Detay Yayıncılık, Ankara, 2017. Nazmi Kozak, Meryem Akoğlan Kozak ve Metin Kozak, Genel Turizm İlkeler ve Kavramlar, Detay Yayıncılık, Ankara, 2017. Mehmet Sarışık (Ed.), Uluslararası Gastronomi, Detay Yayıncılık, Ankara, 2017. Dürrie Bozok, Cevdet Avcıktır, Murat Doğdubay, Mehmet Sarıoğlu ve Gökse Kemal Girin, Gastronomi Üzerine Araştırmalar, Detay Yayıncılık, Ankara, 2018. Atila Akbaba ve Neslihan Çetinkaya, Gastronomi ve Yiyecek Tarihi, Detay Yayıncılık, Ankara, 2018. Alan F. Harrison, Gastronomy, New Horizon Books, Sussex, 1982.

Planned Learning Activities and Teaching Methods

Since the gastronomy and tourism course is a multidisciplinary field, students may be advised to study in the fields of philosophy, art, culture, sociology, management sciences, and behavioral sciences.

Recommended Optional Programme Components

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.

Instructor's Assistants

Assoc. Prof. Dr. İbrahim İlhan

Presentation Of Course

During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. İbrahim İlhan

Program Outcomes

1. Defines and explains the concepts of gastronomy and tourism.
2. Explains the relation between recreation, tourism and gastronomy.
3. Explain the artistic and scientific dimensions of gastronomy.
4. Explain the links between culture and food ; the nature of the relationship between food and culture.

Weekly Contents

Order	Preparation Info	Laboratory	Teaching Methods	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	Gastronomy and Related Concepts	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.	
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	Gastronomy with its Production and Consumption Dimensions	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.	

Order	Preparation Info	Laboratory	Teaching	Methods	Theoretical	Practise
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	Artistic and Scientific Dimensions of Gastronomy: Gastronomy as a Science	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		
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	Artistic and Scientific Dimensions of Gastronomy: Gastronomy as Art	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		
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	Gastronomy as Culture	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		
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	The Formation of Eating Habits and Traditions	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		
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	Recreation, Gastronomy, Tourism and Related Concepts	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		
8		Fall Semester	Midterm Exam	The student's presentation will be evaluated as a 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	Tourism System and Its Functioning	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		
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	Tourism Demand and Characteristics	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.		

Order	Preparation Info	Laboratory	Teaching Methods	Theoretical	Practise
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	Characteristics of Tourism Supply		During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
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	Identity and Food		During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
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	The Global Food Chain and the Future of Food		During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
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	Taste as a Cultural Product		During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
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	Eating Together		During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
16			Fall Semester Final Exam		The student's presentation will be evaluated as a final exam.

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	3,00
Vize	1	1,00
Ara Sınav Hazırlık	1	30,00
Final Sınavı Hazırlık	1	30,00
Final	1	1,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Teorik Ders Anlatım	2	20,00

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				

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, tasarılanması, 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, sektörle 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 : Gastronomi ve turizm kavramlarını tanımlar ve açıklar.

L.O. 2 : Rekreasyon, turizm ve gastronomi ilişkisini açıklar.

L.O. 3 : Gastronominin sanatsal ve bilimsel boyutlarını açıklar.

L.O. 4 : Kültür ve yiyecek arasındaki bağlantıyı, değişik kültürlerde yiyeceğin anlam ve önemini açıklar.