



Eskişehir Osmangazi Üniversitesi
Sosyal Bilimler
Enstitüsü

T.C.

ESKİŞEHİR OSMANGAZI UNIVERSITY

INSTITUTE OF SOCIAL SCIENCES

DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

Ph.D. Program

The Purpose of the Program: Gastronomy and culinary arts; It is an interdisciplinary discipline that interacts with tourism, culture, art, business, economy, management, anthropology, health, food and nutrition sciences. In this context, the aim of the Gastronomy and Culinary Arts Doctorate Program is to provide individuals who gain theoretical knowledge in graduate education with a deep perspective within different methods so that they can carry out comprehensive researches by using advanced statistical methods. In addition, in line with academic ethical principles and approaches, to carry out global academic publications and research projects related to research topics within the scope of gastronomy, to lead these researches in the future and to provide a vision about the academic principles necessary to bring innovations to the field.

Importance of the Program: Today, what kind of agricultural activities are used to produce the products required for the preparation of a food or beverage, how and by what methods they are shipped from the field to the wholesalers and businesses, the stages from the pre-preparation, cooking and presentation stages from the moment they reach the enterprise to the ready for service are an important research area. has been. In addition, the local cuisine culture and identity, the rituals of a traditional food or beverage during the presentation, the tools and equipment used in this process, the approach of individuals to the sensory characteristics of the food served and their opinions after tasting are also different research topics that complement each other. Research and development within the scope of the atmosphere and qualifications of the business where food and beverage products are offered, the status of the employees employed throughout this process, cost and productivity relations, customer satisfaction and service quality are also within the scope of the Gastronomy and Culinary Arts Program.

From this point of view, individuals who will receive education in Eskişehir Osmangazi University Social Sciences Institute Gastronomy and Culinary Arts Doctorate Program will be able to carry out scientific research on all the above-mentioned study subjects, contribute to the theories accepted within the framework of the literature, develop different models regarding the application processes, and will be able to contribute to the field of gastronomy and culinary arts in academic and sectoral terms with scientific articles, papers, research projects and scientific book studies on an international scale.

Application Conditions:

- To be a graduate of Gastronomy and Culinary Arts graduate programs from universities in Turkey or abroad whose equivalence has been approved by YOK,
- Having received at least 55 points from the verbal score type in the Academic Personnel and Graduate Education Entrance Examination (ALES),
- To have at least 55 points within the scope of the Foreign Language score.

All information about the application requirements is announced on the website of Eskişehir Osmangazi University Social Sciences Institute before each application period, which is held twice a year.

Courses in the Program: Research Methods and Publication Ethics in Social Sciences, Sociological Foundations of Gastronomy, Gastronomy and Cultural Anthropology, New Trends in Food and Beverage Businesses, Marketing Theories and Food and Beverage Marketing, Food Chemistry, Biological Risk Factors in Food Industry, Auditing in Food and Beverage Businesses, Strategic Human in Food and Beverage Businesses Resources Management, Sensory Analysis, Investment Projects in Food and Beverage Businesses, Local Cuisine in Destination Marketing, Gastronomy and Strategic Management, Financial Policy and Strategies in the Food Sector, Technological Innovations in Gastronomy, Organization Theories, Visual Reading Methods and Design, Gastronomy and Media, Meat Science and Technology , Gastronomy and Sustainability, Interdisciplinary Gastronomy.

Skills Gained and Academic Accumulation: Graduates of Eskişehir Osmangazi University Social Sciences Institute Gastronomy and Culinary Arts Doctorate Program gain the ability to analyze, interpret, evaluate and develop new theories by using various statistical programs. Individuals can have the privilege and responsibility of educating the members of the society related to the field of gastronomy by taking part in the teaching staff of the relevant departments of the universities. In the same way, they can produce scientific products such as articles,

books, projects by doing academic studies. Our graduates can also work as senior managers in businesses operating in the gastronomy and culinary arts, tourism, and hospitality industries.

Graduation Requirements: The duration of completing the Gastronomy and Culinary Arts Doctorate Program is minimum 8 semesters and maximum 12 semesters. All procedures and principles regarding the Ph.D. program, including other graduation requirements, are stated in the Eskişehir Osmangazi University Graduate Education and Training Regulation, which was announced in the Official Gazette dated 20.05.2019 and numbered 30779.

Ph.D. Program Objectives

PO1	Has the ability to conduct research, plan and implement research required by social and behavioral sciences.
PO2	Understands how to use the information received during the graduate education in the field of gastronomy and culinary arts, and can provide the ability to analyze and design a process in line with a specific goal.
PO3	Has the ability to use the knowledge in the field in making decisions, implementing the decision and turning it into behavior.
PO4	The necessary information is obtained at theoretical and practical levels in order to obtain information by processing advanced data required by social and behavioral sciences.
PO5	Makes original oral and written presentations at national and/or international meetings in the field of gastronomy and culinary arts.
PO6	The knowledge gained in the field of gastronomy and culinary arts is integrated with knowledge from different discipline areas.
PO7	It identifies problems in its field and develops and evaluates solutions to these problems.
PO8	Conducts research and produces projects in the field of gastronomy and culinary arts.

Ph.D. Program Learning Outcomes

LO1	To understand the basic concepts and information about the field of Gastronomy and Culinary Arts.
LO2	To be able to actively use the interdisciplinary knowledge gained in the field of Gastronomy and Culinary Arts in his profession.
LO3	To inform other people about issues related to Gastronomy and Culinary Arts.
LO4	To be able to manage a business operating in the Food and Beverage sector.

LO5	To understand the local, national and international dimensions of Gastronomy and Culinary Arts.
LO6	To understand the role of Gastronomy and Culinary Arts as a profession in the Tourism industry.
LO7	To evaluate the concepts, ideas and data in the field of Gastronomy and Culinary Arts with scientific methods.
LO8	To be able to use information and communication technologies at the level required by the Food and Beverage industry.
LO9	To have the ability to understand and interpret trends related to the field of Gastronomy and Culinary Arts.
LO10	To have sufficient knowledge and awareness about the social impacts of the field of Gastronomy and Culinary Arts (such as the protection of the natural and cultural environment).
LO11	To be able to identify the source of current problems in the Food and Beverage Industry with critical thinking.

Master's Program

Purpose of the Program: Gastronomy and Culinary Arts is an interdisciplinary discipline that interacts with many other scientific fields, especially tourism, culture, art, business, economy, management, anthropology, health, food, and nutrition sciences.

In this context, it is aimed that the students who will study in Gastronomy and Culinary Arts Master's program will be individuals who will follow the current academic and practical developments as well as the classical approaches related to the field.

It is one of the aims of the program for students who will conduct research on national and international cuisines within the framework of academic ethical principles, to examine Turkish Culinary Culture with all its richness and thus gain an advantage in competition with international cuisines.

Significance of the Program: Nutrition, which is one of the most basic needs of humanity, has gained a richer meaning today than just consuming instant food and beverages. Food and beverages, which reflect the economic, socio-cultural, and psychological aspects of individuals and societies, on the other hand, have become an important tool used in terms of public diplomacy between countries.

As it is included in the laws and regulations of many countries in the world; Inspection of food and beverage, from the additives in it to its effects on public health; The number of studies on

its production and consumption in a healthy, organic, and fair process is increasing day by day. In addition, cooking the food and presenting it to individuals by bringing together only the raw materials of food and beverages is quite insufficient in today's gastronomy understanding.

Today, what kind of agricultural activities are used to produce the products required for the preparation of a food or beverage, how and by what methods they are shipped from the field to the wholesalers and businesses, the stages from the pre-preparation, cooking and presentation stages from the moment they reach the enterprise to the ready for service are an important research area. has been. In addition, the local cuisine culture and identity, the rituals of traditional food or beverage during the presentation, the tools and equipment used in this process, the approach of individuals to the sensory characteristics of the food served, and their opinions after tasting are also different research topics that complement each other. Research and development within the scope of the atmosphere and qualifications of the business where food and beverage products are offered, the status of the employees employed throughout this process, cost and productivity relations, customer satisfaction and service quality are also within the scope of the Gastronomy and Culinary Arts Program.

From this point of view, Eskişehir Osmangazi University Institute of Social Sciences Gastronomy and Culinary Arts Graduate Program, with its academic staff who are experts in their fields, it trains well-equipped individuals who can improve themselves in all the above-mentioned study areas, and who will contribute to the field of gastronomy academically and sectorally with scientific studies with theoretical and applied outputs.

Terms of Application:

- To be a graduate of Gastronomy and Culinary Arts undergraduate programs from universities in Turkey or abroad whose equivalence is approved by YOK,
- Having received at least 55 points from the verbal score type in the Academic Personnel and Graduate Education Entrance Examination (ALES),
- To have at least 55 points within the scope of the Foreign Language score.

All information about the application requirements is announced on the website of Eskişehir Osmangazi University Social Sciences Institute before each application period, which is held twice a year.

Courses in the Program: Research Methods and Ethics in Social Sciences, Dairy Technology, Characteristics of Culinary Products and Physiology of Taste, Nutrition and Diet, Gastronomy Tourism, Edible Plants and Spices, Food Safety and Policies, Financial

Management in Food and Beverage Businesses, Quality Management in Food and Beverage Businesses, Sociology of Food and Beverage, Industrial Production in Gastronomy, Seminar, Project Development in Gastronomy Industry, Beverage Technology and Alcohol Chemistry, Marketing Strategies in Gastronomy Industry, Organization Development and Restructuring in Food and Beverage Businesses, Art Theories, Molecular Gastronomy, International Gastronomy, Product Development in Gastronomy.

Skills Gained and Academic Accumulation: Graduates of Eskişehir Osmangazi University Institute of Social Sciences Gastronomy and Culinary Arts Master's Program have gained the ability to access, compile, analyze, interpret and evaluate information using scientific research methods related to gastronomy. In addition to being able to work as a kitchen manager/professional chef or to establish their own food and beverage businesses independently, they can also work as an academician (research assistant/lecturer) in the relevant departments of universities.

Graduation Requirements: The duration of completing the Master's program is four semesters. It is recommended that those who successfully complete the credit courses and seminars complete their thesis work by the end of a total of four semesters. All procedures and principles regarding the Master's program, including the graduation requirements, are stated in the Eskişehir Osmangazi University Graduate Education and Training Regulation, which was announced in the Official Gazette dated 20.05.2019 and numbered 30779.

Master's Degree Program Objectives

PO1	Developments and practices related to the field are followed, researches and implements the most appropriate production/service methods.
PO2	Individuals acquire knowledge of sociology, history, general culture and art at a level that will contribute to their personal development and enable them to express themselves in their environments.
PO3	Discusses tourism plans and policies at local, national and international levels.
PO4	Ability to follow gastronomy-related legislation (laws, regulations, circulars, etc.) and basic values and principles and act in accordance with them; Have sufficient knowledge and awareness on occupational safety, worker health, social security rights, quality control and management and environmental protection.
PO5	Can make evaluations on health, safety and risk issues in the institution he works for.

PO6	Ability to take part as a participant in projects carried out in the field of gastronomy, take responsibility and carry out projects in accordance with the objectives of the project.
PO7	Can demonstrate a strategic approach to issues in the field, approach analytically to problems that will affect the service process and produce solutions.
PO8	Information on culture and fine arts can be evaluated while practicing the profession.
PO9	Can share thoughts and solutions to problems with experts and non-experts by supporting them with quantitative and qualitative data.
PO10	Recognizes the interactions of gastronomy with culture and art.
PO11	Develop your knowledge in gastronomy and culinary arts to an expert level, based on your undergraduate qualifications.
PO12	Knows and practices the subtleties of country and world culinary arts.

Master's Degree Learning Outcomes

LO1	To understand the basic concepts and information about the field of Gastronomy and Culinary Arts.
LO2	To be able to actively use the interdisciplinary knowledge gained in the field of Gastronomy and Culinary Arts in his profession.
LO3	To inform other people about issues related to Gastronomy and Culinary Arts.
LO4	To be able to manage a business operating in the Food and Beverage sector.
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