

KARABÜK ÜNİVERSİTESİ
LİSANSÜSTÜ EĞİTİM ENSTİTÜSÜ

DEPARTMENT OF GASTRONOMY AND CULINARY ARTS					
Gastronomy and Culinary Arts PhD Program Course Contents					
COURSE CODE	COURSE NAME AND CONTENTS	T	A	C	ECTS
LUEE801	Scientific Research Methods and Publication Ethics	3	0	3	8
Purpose and Content	The aim of this course is to enable doctoral students to gain knowledge about scientific thinking, research design, data collection, analysis and interpretation of data and preparation of research reports, and to acquire scientific attitudes and behaviors. For this purpose, determining variables, creating hypotheses, making research design, distribution curves, creating the sample, scales, reliability and validity analysis, chi-square test, t test, ANOVA, correlation analysis and multiple regression analyzes will be discussed and students' proficiency in these statistical tests, research The creation of the project proposal will be discussed.				
TFG803	Gastronomy Tourism in Destination Marketing	3	0	3	8
Purpose and Content	In this course, students will be evaluated in terms of gaining a new perspective on food culture and the use of food as a marketing tool in tourism. Additionally, the basic concepts of gastronomy and the effects of gastronomy on marketing and tourism will be examined.				
TFG805	Current Trends in Gastronomy	3	0	3	8
Purpose and Content	The innovations that have emerged in line with the developments in Gastronomy in the world at local and national levels will be identified, their reasons determined, compared and evaluated. Culinary cultures of selected countries are examined with the following basic dimensions: Historical development of culinary culture Differences observed according to regions Kitchen architecture and equipment, Basic materials used in eating and drinking Food types, daily used foods and luxury foods Cooking methods, Image of food and beverages Eating in its daily view -drinking Table setting and etiquette Serving of food and beverages				
TFG807	Gastronomy Philosophy and Cultural Foundations	3	0	3	8

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Purpose and Content	The aim of the course is to develop in students an understanding of the cultural meaning and philosophical importance of gastronomy; To enable them to form their own values and attitudes on issues related to food, culture and art, and to ensure that they are grounded and developed by discussing them. The content of the course and the role of philosophy is to address and attempt to resolve the most fundamental questions about food: What exactly is food? What should we eat? How do we know it's safe? How should food be distributed? What is Good Food? Although these questions are simple, they are difficult questions because they involve philosophical questions of metaphysics, epistemology, ethics, politics and aesthetics. Approaches from other disciplines may include questions about food, but only philosophy explicitly addresses these questions. When the unique role of philosophy is clearly understood, we are all better positioned to advance our knowledge, practices, and laws.				
TFG809	Spices in Creating Flavor and Taste	3	0	3	8
Purpose and Content	The aim of the spices course in creating flavor and taste is to define flavor and flavor perception and to determine the factors affecting flavor perceptions. In this regard, the relationships between taste and the factors affecting taste and the senses, and the perceptions created by taste in the human brain will be examined within the scope of the course. The most important feature of this course is the treatment of all these mentioned purposes and how to improve the taste, flavor and aroma of foods with different learning techniques. For this reason, information about learning the types and properties of spices in the best way possible, which temperatures and cooking types they are suitable for, and at what stage they should be added to foods will be supported by sensory analyzes throughout the course.				
TFG811	Sensory Analysis	3	0	3	8
Purpose and Content	The aim of the course is to teach advanced sensory analysis (identification) techniques used in the evaluation of food quality within the scope of Gastronomy and the selection, training and monitoring procedure of panelists who will perform sensory analysis. The course content includes the design of the sensory analysis room, panelist selection, training and monitoring, measurement of sensitivity to tastes and specific odors, advanced sensory analysis techniques, identification analyses; texture profile analysis, flavor profile analysis, aroma profile analysis, consumer tests, reporting of results, applications in different foods.				
TFG813	Gastronomy and Nutrition	3	0	3	8
Purpose and Content	The aim of this course is to be aware of the latest developments in gastronomy and nutrition and to encourage food production for special occasions by providing information about nutritional components. The content of the course is to create the right product selection and menu planning depending on individual characteristics. In this context, the risks and solutions that may arise as a result of vegetarian nutrition, allergenic foods, disease-specific product development and food processes will be examined by taking advantage of the latest information in the literature.				

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TFG815	Food Microbiology	3	0	3	8
Purpose and Content	To convey theoretical knowledge to students about food safety and microbiological quality control criteria, determination of microorganism load in foods, and analysis of indicator microorganisms.				
TFG817	Food Additives	3	0	3	8
Purpose and Content	The functions of food additives, their use in food production, their doses and improper use, additives used in Turkish and world cuisine and their derivatives will be examined.				
TFG819	Superfoods and Their Place in Gastronomy	3	0	3	8
Purpose and Content	The aim of this course is to be informed about the latest developments in gastronomy and nutrition and to examine in detail the new superfoods that are entering the literature. In this sense, it is to encourage the production of products with new functional properties by providing information about functional food ingredients and nutritional components that are specifically effective for health in foods. The content of the course is to examine in detail the latest developments in food and nutrition, nutraceuticals, phenolic compounds, probiotics and prebiotics, postbiotics, antioxidant-rich foods, allergenic components in food and to create new products in the light of this information.				
TFG821	Sustainable Gastronomy Research	3	0	3	8
Purpose and Content	Individuals' ability to access healthy food whenever they want, economically and physically, and its sustainability are their most fundamental rights. However, many factors, especially global climate change, negatively affect food safety (accessibility and sustainability). It is important that food is sustainable in matters such as climate change and reducing carbon footprint. Research topics such as sustainable water, agriculture, waste management, sustainable menu and concept design constitute the content of this course.				
TFG802	Multivariate Statistical Analysis	3	0	3	8
Purpose and Content	This course aims to introduce students to the concepts and techniques of multivariate analysis and to provide examples of application of multivariate analysis to related problems. Course content: Multivariate data analysis and application areas, data matrix and measurement levels, multivariate distributions, multivariate normal distribution, multivariate hypothesis tests, logistic regression analysis, principal components and factor analysis, conjoint analysis, fit analysis, multiple fit analysis. , multidimensional scaling, discriminate analysis, clustering analysis. etc. topics will be examined.				

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TFG804	Food Sociology	3	0	3	8
Purpose and Content	The purpose of the food sociology course is to enable gastronomy and culinary arts department students to evaluate the social and cultural meanings of eating and drinking activities, which are a part of our daily lives, in terms of social science and human science. In this way, students will have a general perspective on the application areas of their profession based on society and people. Social dimensions of the food system, origins of human subsistence, development of the modern food system, sociological approaches to foods and eating, social organization of eating, food family and community, sociology and anthropology of eating out, food health and well-being, changing perceptions of diet and health , food-related risks, anxieties and fears, diet, fat and body image, food preferences and avoidance patterns, unknown meanings of meat, vegetarian option, sugar and confectionery, food as cultural heritage, geographical marking.				
TFG806	World Culinary Cultures	3	0	3	8
Purpose and Content	This course is designed to provide a coherent and concise analysis of cultural factors related to food (e.g. geography, ethnic group, religious beliefs, and education) and food itself (typical dishes, special occasion foods, dishes, and service). The main aim of the course is to examine and explore world culinary cultures from different dimensions.				
TFG808	Gastronomy and Anthropology	3	0	3	8
Purpose and Content	The aim of the course is to examine in depth the food cultures of people living in past and present communities. This review will be in the form of recognizing the food culture of different civilizations, comparing it with today's and comparing the food cultures of civilizations. In addition, the course content will cover the changing processes of dishes and menus from history to the present.				
TFG810	Technological Innovations in Gastronomy	3	0	3	8
Purpose and Content	This course, which examines the importance of innovative applications in food and beverage businesses, focuses on the Internet of Things, smart applications, robotic systems used in restaurants, virtual restaurants and three-dimensional food printers, and their relationship with the concept of digital gastronomy will be examined.				
TFG812	Research on Local Foods	3	0	3	8
Purpose and Content	The aim of the course is to provide scientific knowledge about local cuisines. Within the scope of the course, local cuisines across the country, prominent cuisines and world-known foods whose starting point is local destinations will be examined.				
TFG814	Diet Trends in Gastronomy	3	0	3	8

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Purpose and Content	Within the scope of this course, students are equipped with the new diet models that are current in the field of gastronomy and the features of these diet models. With this application, students will be informed about modern diet practices and will be able to conduct product development research for consumption in these practices.				
TFG816	Tourism and Local Food Research	3	0	3	8
Purpose and Content	The aim of this course is to examine the basic principles of gastronomy tourism as a type of alternative tourism and to examine local food in terms of motivational, psychological and demographic factors within tourism mobility. Determining the local food approaches of foreign tourists, especially those visiting Turkey, is important in terms of getting optimum efficiency from the tourism cake. In addition, it would be useful to conduct research on local foods and record them from a cultural perspective.				
TFG818	International Coffee Cultures	3	0	3	8
Purpose and Content	Coffee culture from past to present, coffee culture in Anatolia, coffee cultures in the world, coffee in Europe, the American continent and coffee, first generation coffees, second generation coffees, third generation coffees, cold coffees constitute the content of the course.				
TFG820	Doktora Seminar	0	2	0	6
Purpose and Content	Within the scope of this course; Students determine the topics they are interested in, conduct a literature review on this subject, evaluate it, plan the research process, and prepare a report on their work.				
TFG822	Food Packaging Materials and New Methods	3	0	3	8
Purpose and Content	To have knowledge about the types of materials and production methods used in food packaging, to understand the principles of food packaging methods as well as packaging material selection criteria and packaging test methods, to get to know packaging equipment and methods, to get acquainted with new developments and systems in packaging. When graduate students complete this course, they will gain the ability to select and apply packaging materials appropriate to the properties of food, taking into account food-packaging interactions. The course content includes: Packaging materials (metal, glass, paper and paper-based packaging materials, plastic packaging materials, multi-layer packaging materials, active materials, nanomaterials), Packaging material production methods and properties, Packaging welding/adhesive methods, Interactions between food packaging (permeability, migration and sorption), Packaging sealing and sealing test methods (destructive and non-destructive methods), Food packaging technologies (modified atmosphere packaging, aseptic packaging, new packaging technologies) packaging materials and technologies used in different food groups will be discussed.				

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TFG871	PhD Qualification	3	0	0	30
Purpose and Content	Students research, read, discuss and evaluate studies in the field in which they will take the proficiency exam.				
TFG872	Thesis Proposal	3	0	0	30
Purpose and Content	Students determine the topic on which they will do their PhD as a result of literature research and present it with justification.				
TFG873	PhD Field of Expertise	4	0	0	4
Purpose and Content	Specialization field course; It aims to convey the knowledge, manners and experiences of the advisor faculty members who carry out doctoral thesis to their students, to provide students with scientific ethics and work discipline, and to evaluate together the developments in the thesis they supervise.				
TFG874	Doctoral Thesis Study	1	0	0	26
Purpose and Content	It is a study carried out by students who have successfully completed their credit courses and seminar course, on a subject recommended by the Department Head and approved by the Institute Board of Directors, and under the responsibility of their thesis advisor.				

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