Course Syllabus

Code - Course Title	**GMS517 - Gastronomy and Digitalization**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. MERVE ÖZGÜR GÖDE

Mode of Delivery	The mode of delivery of this course is face-to-face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	none
Recommended Resources	1. Jeannot, F., Dampérat, M., Salvador, M., El Euch Maalej, M., & Jongmans, E. (2022). Toward a luxury restaurant renewal: Antecedents and consequences of digitalized gastronomy experiences. Journal of Business Research, 146, 518–539. https://doi.org/10.1016/j.jbusres.2022.03.0922. Martins-Rodal, B., & Patiño Romarís, C. A. (2025). Gastronomic tourism and digital place marketing: Google Trends evidence from Galicia (Spain). World, 6(4), 135. https://doi.org/10.3390/world60401353. Wynn, M., & Lam, C. (2023). Digitalisation and IT strategy in the hospitality industry. Systems, 11(10), 501. https://doi.org/10.3390/systems111005014. Ladiva Bridha, R., & Pratama, A. R. (2022). Utilization of digital technology in learning in the field of gastronomy in the era of the COVID-19 pandemic. In Proceedings of the 2nd International Joint Conference on Hospitality and Tourism (IJCHT 2022). https://doi.org/10.4108/eai.6-10-2022.2325699
Work Placement	none
Aims of the Course	The objective of this course is to examine the effects and transformation processes of digitalization in the field of gastronomy through an interdisciplinary approach; to enable students to evaluate digital technologies, innovative applications, and digital consumer experiences used in gastronomy, to analyze the impacts of digitalization on gastronomic production, presentation, and consumption processes, and to develop a scientific perspective on current developments in this field.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	Digital Gastronomy - Gastronomy 4.0: Reading articles, discussion, and literature review from journals	
Week - 2	**LO-1**	Internet of Things (IoT) Applications: Reading articles, discussion, and literature review from journals	
Week - 3	**LO-1**	Augmented Reality and Virtual Restaurants: Reading articles, discussion, and literature review from journals	
Week - 4	**LO-2**	Artificial Intelligence and Robotics Applications: Reading articles, discussion, and literature review from journals	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5	LO-2	Smart Applications: Reading articles, discussion, and literature review from journals	
Week - 6	LO-3	Literature Review and Synthesis	
Week - 7	LO-3	Defining the Study Topic: writing the problem, topic, scope, aims, and importance.	
Week - 8	LO-3	Defining the Study Topic: writing the problem, topic, scope, aims, and importance.	
Week - 9	LO-3	Literature Writing – Start: Collecting and starting to write literature relevant to the chosen topic	
Week - 10	LO-3	Literature Writing – Continue: Systematically writing the literature based on journal articles and sources	
Week - 11	LO-3	Method Design: Defining the research methodology and planning data collection	
Week - 12	LO-3	Writing the Method Section: Writing the methodology section in an academic format	
Week - 13	LO-3	Preparing the Research Proposal: Completing the full proposal, using the provided template, and preparing for presentation	
Week - 14	LO-3	Submission of Research Report: Final version and presentation of the study proposal.	

Learning Outcomes

#	Learning Outcome
1	Understanding Digital Gastronomy and Advanced Technologies
2	Applying Artificial Intelligence, Robotics, and Smart Systems
3	Academic Research Preparation and Reporting Skills

Sustainable Development Goals

✓ Quality Education

Course Theme

✓ Communication Technologies and the IoT ✓ Agriculture, Food and Livestock ✓ Artificial Intelligence ✓ Software, Cloud and Blockchain

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	1	3
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	14	42
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	5.00	14	70

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Ara Sınav Hazırlığı (sınav süresi dahil)	0.00	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0.00	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	6.00	6	36
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Homework ✓ Presentation

Community Service Activity

This course does not include any Community Service activities.