## Course Syllabus

| | |
|---|---|
| **Code - Course Title** | **GMS520 - Current Issues in Gastronomy** |
| **Course Type** | II. SEMESTER |
| **Laboratory + Practice** | 3+0 |
| **ECTS** | **6.0** |
| **Language of Instruction** | Türkçe |
| **Course Type** | Elective Courses |
| **Course Instructor(s)** | DOÇ. DR. EBRU ZENCİR ÇİFTÇİ |

| | |
|---|---|
| **Mode of Delivery** | Face to face |
| **Place of Delivery** | On Campus |
| **Used Educational Platforms** | Face-to-face |
| **Prerequisites** | There is not a prerequesites course for this course |
| **Courses Recomended** | There is not a reccomended optional programme component. |

| | |
|---|---|
| **Recommended Resources** | 1. United Nations Environment Programme. (2024). Food waste index report 2024. https://www.unep.org/resources/publication/food-waste-index-report-202 42. Kaya, S. (2025). Bibliometric analysis of research on sustainable gastronomy. International Journal of Contemporary Tourism Research, 9(2). 3. Hastaoglu, E. (2026). Green restaurant sustainability and food waste: A bibliometric analysis of research trends and collaboration networks. Sustainable Development. https://doi.org/10.1002/sd.71420 4. Green revolution: A systematic review of sustainable practices in restaurants. (2025). Applied Food Research. https://doi.org/10.1016/j.afres.2025.101331 5. Asif, F., Donato, C., & Ishaq, M. I. (2026). Beyond the plate: A systematic literature review on consumer-driven food waste in hospitality. Business Strategy and the Environment. https://doi.org/10.1002/bse.70901 6. Donthu, N., Kumar, S., Mukherjee, D., Pandey, N., & Lim, W. M. (2021). How to conduct a bibliometric analysis: An overview and guidelines. Journal of Business Research, 133, 285–296. https://doi.org/10.1016/j.jbusres.2021.04.070 7. Page, M. J., McKenzie, J. E., Bossuyt, P. M., Boutron, I., Hoffmann, T. C., Mulrow, C. D., Shamseer, L., Tetzlaff, J. M., Akl, E. A., Brennan, S. E., Chou, R., Glanville, J., Grimshaw, J. M., Hróbjartsson, A., Lalu, M. M., Li, T., Loder, E. W., Mayo-Wilson, E., McDonald, S., ... Moher, D. (2021). The PRISMA 2020 statement: An updated guideline for reporting systematic reviews. BMJ, 372, n71. https://doi.org/10.1136/bmj.n71 8. Snyder, H. (2019). Literature review as a research methodology: An overview and guidelines. Journal of Business Research, 104, 333–339. https://doi.org/10.1016/j.jbusres.2019.07.0399. Mukherjee, D., Lim, W. M., Kumar, S., & Donthu, N. (2022). Guidelines for advancing theory and practice through bibliometric research. Journal of Business Research, 148, 101–115. https://doi.org/10.1016/j.jbusres.2022.04.042 10. Page, M. J., Moher, D., Bossuyt, P. M., Boutron, I., Hoffmann, T. C., Mulrow, C. D., Shamseer, L., Tetzlaff, J. M., Akl, E. A., Brennan, S. E., Chou, R., Glanville, J., Grimshaw, J. M., Hróbjartsson, A., Lalu, M. M., Li, T., Loder, E. W., Mayo-Wilson, E., McDonald, S., ... McKenzie, J. E. (2021). PRISMA 2020 explanation and elaboration: Updated guidance and exemplars for reporting systematic reviews. BMJ, 372, n160. https://doi.org/10.1136/bmj.n16011. Hjalager, A.-M. (2002). A typology of culinary tourism. In A.-M. Hjalager and G. W. Richards (Eds.), Tourism and gastronomy (pp. 21–35). Routledge. https://doi.org/10.4324/9780203218617-8 12. Sims, R. (2009). Food, place and authenticity: Local food and the sustainable tourism experience. Journal of Sustainable Tourism, 17(3), 321–336. https://doi.org/10.1080/0966958080235929313. Gallego-Valero, L., Moral-Pajares, E., & García-Moral, A. (2026). State of the art and research perspectives on the relationship between sustainable tourism and certified quality foods: A PRISMA 2020 systematic review. Discover Sustainability, 7, Article 728. 14. Ivanov, S., & Webster, C. (Eds.). (2019). Robots, artificial intelligence, and service automation in travel, tourism and hospitality. Emerald Publishing.15. OECD. (2020). OECD digital economy outlook 2020. OECD Publishing. https://doi.org/10.1787/bb167041-en16. Spence, C. (2017). Gastrophysics: The new science of eating. Viking.17. Lawless, H. T., & Heymann, H. (2010). Sensory evaluation of food: Principles and practices (2nd ed.). Springer. https://doi.org/10.1007/978-1-4419-6488-518. Spence, C. (2020). Sensehacking: How to use the power of your senses for happier, healthier living. Viking.19. Creswell, J. W., & Creswell, J. D. (2018). Research design: Qualitative, quantitative, and mixed methods approaches (5th ed.). SAGE Publications.20. Booth, A., Sutton, A., Clowes, M., & Martyn-St James, M. (2021). Systematic approaches to a successful literature review (3rd ed.). SAGE Publications.21. American Psychological Association. (2020). Publication manual of the American Psychological Association (7th ed.). American Psychological Association.22. Committee on Publication Ethics. (n.d.). COPE: Committee on Publication Ethics. https://publicationethics.org/23. Web of Science. (n.d.). Web of Science. https://www.webofscience.com/24. TÜBİTAK ULAKBİM. (n.d.). TR Index. https://trdizin.gov.tr/ |
| **Work Placement** | There is no work placement. |

| | |
|---|---|
| **Aims of the Course** | The aim of this course is to inform students about current issues in the field of gastronomy. In line with this objective, the systematic and scientific research of current topics is facilitated. Sustainability, micro and macro issues in gastronomy studies, and new trends are evaluated through scientific research, and each topic is analyzed analytically. |

## Course Syllabus

| Weeks | Learning Outcomes | Topics | Teaching Methods |
|---|---|---|---|
| **Week - 1** | **LO-1** | Introduction | Lecture, Question & Answer, Discussion |
| **Week - 2** | **LO-1** | Defining Sources and Databases | Lecture, Question & Answer, Discussion, Demonstration and Practice, Research and Inquiry, Document/Text/Data Analysis |
| **Week - 3** | **LO-1** | Evaluation Criteria and Procedures (Sample Application) | Lecture, Question & Answer, Discussion, Case Study, Brain Storming |
| **Week - 4** | **LO-1** **LO-2** | Sustainable Gastronomy: Environmental, Economic, and Social | Lecture, Question & Answer, Discussion, Case Study, Document/Text/Data Analysis |
| **Week - 5** | **LO-1** **LO-2** | Bibliometrics, Systematic Reviews, PRISMA Model | Lecture, Question & Answer, Case Study, Brain Storming |
| **Week - 6** | **LO-1** **LO-2** | Discussion, Article Evaluation: National Macro Issues in Turkey and the World / Relationship between Destination and Gastronomy (Urban Cuisines, Gastronomy Tourism) / Social Media Research | Lecture, Question & Answer, Discussion, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |
| **Week - 7** | **LO-1** **LO-2** | Discussion, Article Evaluation: Studies on Technological Developments / Nutrition and Health | Lecture, Discussion, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |

## Course Syllabus

| Weeks | Learning Outcomes | Topics | Teaching Methods |
|---|---|---|---|
| Week - 8 | LO-1 LO-2 | Discussion, Article Evaluation: New Movements and Trends in Gastronomy (Cloud Kitchens, Ghost Kitchens, Purple Foods, etc.) | Lecture, Question & Answer, Discussion, Brain Storming, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |
| Week - 9 | LO-1 LO-2 | Discussion, Article Evaluation: Gastronomy and Localization, Local Foods/ Geographically Indicated Products/ Michelin Star | Lecture, Question & Answer, Discussion, Brain Storming, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |
| Week - 10 | LO-1 LO-2 | Article Evaluation and Peer Review: Sensory Analysis Studies/ Neurogastronomy | Lecture, Question & Answer, Discussion, Brain Storming, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |
| Week - 11 | LO-1 LO-2 | Discussion, Article Evaluation: Street Foods/ Edible Flowers/ Edible Insects | Lecture, Question & Answer, Discussion, Brain Storming, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |
| Week - 12 | LO-1 LO-2 | Seminar Preparation | Question & Answer, Brain Storming, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis |
| Week - 13 | LO-1 LO-2 | Seminar Preparation | Question & Answer, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis |

## Course Syllabus

| Weeks | Learning Outcomes | Topics | Teaching Methods |
|---|---|---|---|
| Week - 14 | LO-1 LO-2 | Seminar Presentations | Observation, Critique/Critical Reading, Simulation, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis |

## Learning Outcomes

| # | Learning Outcome |
|---|---|
| 1 | Follows current trends and topics in the field of gastronomy. |
| 2 | Discusses current research trends in gastronomy research. |

## Sustainable Development Goals

✓ End Poverty ✓ No more hunger ✓ Health and Quality of Life ✓ Accessible and Clean Energy ✓ Decent Work and Economic Growth ✓ Reducing Inequalities ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption

## Course Theme

✓ Health Sciences and Medical Technologies ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Data Science ✓ Innovation Skills

## AKTS Workload

| Activity | Duration (Hour) | Count | Workload |
|---|---|---|---|
| Teorik Derse Katılım | 3.00 | 14 | 42 |
| Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı) | 3.00 | 14 | 42 |
| Ödevler | 4.00 | 8 | 32 |
| Proje - Rapor - Sunum Hazırlama | 28.00 | 1 | 28 |
| 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.) | 0.00 | 0 | 0 |
| Staj Uygulaması | 0.00 | 0 | 0 |
| | | **Calculated ECTS** | **6.0** |

## Assessment Method and Passing Requirements

✓ Performance Assessment (Individual/Panel-Based) ✓ Homework ✓ Presentation ✓ Seminar