



## A Situation Analysis on Graduate Gastronomy and Culinary Arts Education in Turkey

\* Seda DERİNALP ÇANAKÇI <sup>a</sup> , Barış TURAN <sup>a</sup> 

<sup>a</sup> Kafkas University, Sarıkamış Tourism Faculty, Department of Gastronomy and Culinary Arts, Kars/Turkey

### Article History

Received: 03.11.2021

Accepted: 15.12.2021

### Keywords

Turkey

Gastronomy and culinary arts education

Tourism education

Graduate education

### Abstract

The purpose of this study is to identify the academic departments that offer graduate education in the field of gastronomy and culinary arts in Turkey, to determine whether the graduate education offered in the field has a certain standard, originality, and competence, and to provide an analysis of the current situation by examining the course curricula of the programs. This qualitative study uses the document analysis method. Admission requirements, length, and forms of education of Gastronomy and Culinary Arts programs of universities offering graduate level education in Turkey were examined during the 2021-2022 academic year to determine the general status. According to the results of the study, there are 31 universities, with 21 public and 10 privates, that have thesis and non-thesis master's and doctorate programs in Gastronomy and Culinary Arts. There are differences in the graduate program admission requirements, program names, and required and elective courses. In this study that is qualitative in nature, the data were obtained from Turkish Republic higher education institution resources. In the light of the data obtained, the study is significant for both the candidate students of the Department of Gastronomy and Culinary Arts and for the academic staff in terms of due diligence. By revealing the similarities and differences in terms of admission requirements, education periods and forms of departments, this study will provide guidance for new graduate programs, as well as providing interdepartmental interaction.

### Article Type

Research Article

\* Corresponding Author

E-mail: sedaderinalp@yahoo.com (S. Derinalp Çanakçı)

DOI:10.21325/jotags.2021.902

## **INTRODUCTION**

Gastronomy, derived from the Greek words *gastri* (abdomen/stomach) and *nomos* (rule/regulation/management), refers to the art of eating well (Öney, 2016; Çelik, 2018). However, gastronomy is not only an art of eating, but also consists of the interaction of each component of food and beverage with science, culture, and art (Hijalager & Coriglia, 2000). As a matter of fact, most researchers (Santich, 2004; Zahari et al., 2009; Sarıışık & Özbay, 2015; Aksoy & Sezgi, 2015) considered gastronomy as a branch of science as gastronomy is defined as a scientific branch that is closely related to other disciplines including nutrition, psychology, sociology, biology, technology, physics, and chemistry along with economic, regional, cultural, and historical components (Santich, 2007). In addition, it is stated that elements such as food safety, food technology, food legislation, hygiene and sanitation are also a part of gastronomy (Hegarty, 2011). In the light of these explanations, gastronomy, which is considered as a scientific branch besides the art of eating, should also be included in education programs and importance should be given. As a matter of fact, in the development of gastronomy and gastronomy tourism, which has an increasing importance throughout the world, it is important to provide culinary education at the associate degree level, and gastronomy education at undergraduate and graduate levels in terms of improving the sector's opportunities.

The fact that gastronomy is labor-intensive in practice necessitates that a large part of Gastronomy and Culinary Arts education should be based on practice rather than theory. Programs offer new opportunities with education where theory and practice are intertwined (Hegarty, 2011, p. 64). In order to take advantage of these opportunities, Gastronomy and Culinary Arts undergraduate students are first taught methods on putting theory into practice. In this way, graduating students can easily put the knowledge they have acquired into practice in their work life. In this direction, gastronomy research can be shown as one of the main studies to eliminate the gap about what should be done for turning theory into practice. Therefore, Gastronomy and Culinary Arts undergraduate education is shown as a cognitive process based on manual skills with education and practices aimed at lifelong learning that enables students to think critically, access information, improve their qualifications, learn to learn, and be entrepreneurial and innovative (Hegarty, 2009, p. 14).

In Gastronomy and Culinary Arts graduate programs, comprehensive education is provided on examining the change of food in the process, nutritional habits, current culinary trends and the formation of local cuisine identities, revealing the link between food and culture, cost management in food and beverage businesses, new product development, cost and efficiency relations, analyzing customer relations and service functions, and the importance of gastronomy in sustainable tourism activities. Graduates of Gastronomy and Culinary Arts graduate programs are expected to become experts who have developed themselves both in the fields of food and beverage and within the academic structure by gaining the skills to access, gather, interpret, and evaluate information by using scientific research methods related to gastronomy.

Studies on gastronomy education at the undergraduate level in Turkey (Görkem & Sevim, 2016; Öney, 2016; Akoğlu, Cansızoğlu, Orhan & Özdemir, 2017; Güdek & Boylu, 2017; Sezen, 2018) were identified. However, as a result of a thorough review of the literature, the fact that no study has been found that examines the universities offering graduate gastronomy and culinary arts education, programs, and curricula increases the significance of this study. The purpose of this study is to identify the programs that offer graduate education in the field of Gastronomy and Culinary Arts in Turkey and to reveal the similarities and differences between the programs. In addition, it aims

to offer recommendations by examining whether the graduate Gastronomy and Culinary Arts education has a standard structure.

### **Gastronomy and Culinary Arts Education**

Gastronomy education is provided as both formal and non-formal education in Turkey. While formal gastronomy education is provided by secondary and higher education institutions, non-formal education is provided by the private sector, or the public based on a certification basis (Yılmaz, 2019). Culinary education in Turkey started with non-formal and secondary education in the 1960s and continued at the higher education level as associate degree in the 1980s and undergraduate education in the 2000s. Culinary education was in demand with the opening of culinary departments at the associate degree level in universities. While 19 culinary departments provided education in 2010, the number of programs increased significantly in 2015 (Görkem & Sevim, 2016), and this number reached 110 in 2019 (Yılmaz, 2019). The aim of the gastronomy education provided in these programs is to develop qualified cooks who are knowledgeable in Turkish and world cuisines and can speak a foreign language (Alicığüzel, 2012).

Turkey started gastronomy education at the undergraduate level with the Department of Gastronomy and Culinary Arts opened in 2003 in Yeditepe University, a foundation institution, and Gazi University, a state institution, and Nevşehir Hacı Bektaş Veli University in 2010, and this number has gradually increased in the following years (Görkem & Sevim, 2016). As of 2021, undergraduate level gastronomy and culinary arts education is offered in 86 universities, 52 of which are state and 34 are foundation/private (YÖK ATLAS, 2021; ÖSYM, 2021). These programs are higher education programs consisting of eight semesters and taught in faculties and colleges of universities. In Turkey, gastronomy education at the undergraduate level is offered in tourism faculties, fine arts faculties, vocational schools of applied sciences, tourism management and hotel management schools (Şengün, 2017). Gastronomy and Culinary Arts undergraduate programs provide an opportunity to train chefs who can prepare foods from national and international cuisines and who are candidates to become kitchen chefs and managers in the food and beverage sector. Additionally, these programs contribute to increasing the number of qualified personnel in the accommodation and food and beverage sectors that experience a shortage of qualified personnel.

Undergraduate Gastronomy and Culinary Arts education in Turkey is a higher education program consisting of eight semesters and taught in faculties and vocational schools of universities. At the undergraduate level, students who majored in social sciences in high school are admitted to Gastronomy and Culinary Arts programs. For graduate education, there are master's (including non-thesis) and doctorate programs in the field of Gastronomy and Culinary Arts. While Master's programs consist of three different programs that are: "Gastronomy and Culinary Arts", "Gastronomy" and "Gastronomy and Culinary Culture," doctorate programs consist of two programs: "Gastronomy" and "Gastronomy and Culinary Arts". When the web pages of the Social Sciences Institutes and Tourism Faculties of the universities are examined, it was found that as of 2021 the number of universities offering Gastronomy and Culinary thesis master's programs is 31 while 12 universities offer non-thesis master's programs, and 5 universities offer doctorate programs in this field. The purpose of graduate education in gastronomy is to increase the quality and number of scientific studies specific to the field of gastronomy, to meet the need for academic staff, and to train successful managers for the sector (Lee, Kim & Ada, 2008; Yılmaz, 2019).

## The Purpose and Method of the Study

The purpose of this study is to determine the academic programs that offer graduate education in the field of gastronomy and culinary arts in Turkey, to determine whether the postgraduate education provided in the field has certain standards, originality, and competence, and to provide a general analysis of the current situation by examining the course curricula of the programs.

This study is qualitative in nature and uses a document analysis approach. Document analysis includes an examination of written materials containing information about the case or cases that are investigated (Yıldırım & Şimşek, 2008, p. 217). All universities (state and foundation) offering postgraduate education in Turkey were included in the study. A complete list of universities offering postgraduate education in the field of gastronomy could not be found. Thus, first the institutions providing undergraduate education in this field were identified, and then the websites of these institutions were examined to determine which ones provide graduate education. The data used in the study were obtained by examining the higher education program atlas and the websites of the universities. Faculties and colleges offering Gastronomy and Culinary Arts education at the graduate level in Turkey were identified using the higher education program atlas and the YKS handbook of higher education programs and quotas (ÖSYM) for 2021-2022. Information on whether the identified universities offer graduate education in the field of Gastronomy and Culinary Arts was obtained through examining the websites of the Social Sciences Institutes of the universities. For the application requirements and curricula of the Graduate Gastronomy and Culinary Arts programs, the websites of the social sciences institutes of the relevant universities were reviewed.

## Findings

**Table 1.** Universities offering Gastronomy and Culinary Arts Education at the Graduate Level

No	University	Public/Private	Institute	Department	Program	Thesis/Non-Thesis/Doctorate	Length
1	Afyon Kocatepe U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
2	Akdeniz U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
2	Akdeniz U.	Public	ISS	GCA	GCA	Doctorate	8 Semesters
3	Alanya Alaaddin Keykubat U.	Public	LEE	GCA	GCA	Thesis	4 Semesters
4	Anadolu U.	Public	SBE	GCA	GCA	Thesis	4 Semesters
5	Ankara Hacı Bayram Veli U.	Public	GEI	GCA	GCA	Thesis	4 Semesters
5	Ankara Hacı Bayram Veli U.	Public	GEI	GCA	GCA	Doctorate	8 Semesters
6	Adnan Menderes U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
7	Balıkesir U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
7	Balıkesir U.	Public	ISS	GCA	GCA	Non-thesis	2 Semesters
7	Balıkesir U.	Public	ISS	GCA	GCA	Doctorate	8 Semesters
8	Bolu Abant İzzet Baysal U.	Public	GEI	GCA	GCA	Thesis	4 Semesters
9	Çanakkale On Sekiz Mart U.	Public	GEI	GCA	GCA	Thesis	4 Semesters
9	Çanakkale On Sekiz Mart U.	Public	GEI	GCA	GCA	Non-thesis	2 Semesters
10	Dokuz Eylül U.	Public	ISS	GCA	GCA	Thesis	4 Semesters

**Table 1.** Universities offering Gastronomy and Culinary Arts Education at the Graduate Level (Continuation)

11	Eskişehir Osmangazi U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
12	Gaziantep U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
13	İzmir Kâtip Çelebi U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
13	İzmir Kâtip Çelebi U.	Public	ISS	GCA	GCA	Non-thesis	2 Semesters
14	Karabük U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
15	Mardin Artuklu U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
16	Mersin U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
17	Necmettin Erbakan U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
17	Necmettin Erbakan U.	Public	ISS	GCA	GCA	Doctorate	8 Semesters
18	Pamukkale Ü.	Public	ISS	GCA	GCA	Thesis	4 Semesters
19	Sakarya Uygulamalı Bilimler U.	Public	GEI	GCA	GCA	Thesis	4 Semesters
20	Selçuk U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
21	Sivas Cumhuriyet U.	Public	ISS	GCA	GCA	Thesis	4 Semesters
22	Alanya Hamdullah Emin Paşa U.	Private	GEI	GCA	GCA	Thesis	4 Semesters
23	Başkent U.	Private	ISS	GCA	GCA	Thesis	4 Semesters
23	Başkent U.	Private	ISS	GCA	GCA	Non-thesis	-
24	İstanbul Ayvansaray U.	Private	GEI	GCA	GCA	Thesis	4 Semesters
24	İstanbul Ayvansaray U.	Private	GEI	GCA	GCA	Non-thesis	-
25	İstanbul Gedik U.	Private	GEI	GCA	GCA	Thesis	4 Semesters
25	İstanbul Gedik U.	Private	GEI	GCA	GCA	Non-thesis	-
26	İstanbul Gelişim U.	Private	GEI	GCA	G	Thesis	4 Semesters
26	İstanbul Gelişim U.	Private	GEI	GCA	G	Non-thesis	-
26	İstanbul Gelişim U.	Private	GEI	GCA	G	Doctorate	8 Semesters
27	İstanbul Kent U.	Private	GEI	GCA	GCA	Thesis	-
27	İstanbul Kent U.	Private	GEI	GCA	GCA	Non-thesis	-
28	İstanbul Okan U.	Private	GEI	GCA	G	Thesis	3 Semesters
28	İstanbul Okan U.	Private	GEI	GCA	G	Non-thesis	-
29	Kapadokya U.	Private	GERI	GCA	GCA	Thesis	4 Semesters
29	Kapadokya U.	Private	GERI	GCA	GCA	Non-thesis	2 Semesters
30	Niğantaşı U.	Private	GEI	GCA	GCA	Thesis	4 Semesters
30	Niğantaşı U.	Private	GEI	GCA	GCA	Non-thesis	2 Semesters
31	Yeditepe U.	Private	ISS	GCA	GCC	Thesis	-
31	Yeditepe U.	Private	ISS	GCA	GCC	Non-thesis	-

**ISS:** Institute of Social Sciences, **GEI:** Graduate Education Institute, **GERI:** Graduate Education and Research Institute, **GCA:** Gastronomy and Culinary Arts, **G:** Gastronomy, **GCC:** Gastronomy and Culinary Culture

**Source:** University Websites, 2021

In Table 1 the universities that offer Gastronomy and Culinary Arts education at the graduate level are shown. When the Gastronomy and Culinary Arts graduate programs for the 2021-2022 academic year were examined, it was found that graduate education is offered in 31 universities, 21 of which are public universities and 10 are private universities. In these universities, education is provided in the same department (gastronomy and culinary arts), but under the name of three different programs (gastronomy, gastronomy and culinary arts, gastronomy, and culinary

culture). These universities have a total of 5 doctoral programs, 12 non-thesis master's programs and 31 thesis master's programs.

**Table 2:** Information on Admission Requirements for Master's Programs with Thesis in Universities Offering Graduate Gastronomy and Culinary Arts Education

No	University	Program	Ales Score /Type	Foreign Language	GPA	Admission Requirements
1	Afyon Kocatepe U.	GCA	Verbal	-	-	Bachelor's degree in one of the following programs: Gastronomy, Gastronomy and Culinary Arts, Food and Beverage Management or Home Economics and Nutrition Instruction.
2	Akdeniz U.	GCA	Verbal/55	Having taken the foreign language exam	-	Bachelor's degree in Gastronomy and Culinary Arts
3	Alanya Alaaddin Keykubat U.	GCA	Verbal/60	40	-	Bachelor's degree in Gastronomy and Culinary Arts, Food and Beverage Management
4	Anadolu U.	GCA	Verbal	50	-	Bachelor's degree in gastronomy and culinary arts or equivalent
5	Ankara Hacı Bayram Veli U.	GCA	55	-	-	No Pre-requisites
6	Adnan Menderes U.	GCA	Equal Weight/55	-	-	Bachelor's degree from Tourism Department
7	Balıkesir U.	GCA	Verbal	40	-	Bachelor's degree in gastronomy, gastronomy and culinary arts. Food and beverage management, tourism management, gastronomy and food-beverage management, culinary arts and management, food-beverage management, tourism and hotel management, Food engineering-accommodation management and relevant fields
8	Bolu Abant İzzet Baysal U.	GCA	Verbal /55	-	60	Bachelor's degree in gastronomy and culinary arts or any other field related to tourism.
9	Çanakkale On Sekiz Mart U.	GCA	Verbal /55	40	-	Bachelor's degree in gastronomy and culinary arts or any other field related to tourism.
10	Dokuz Eylül U.	GCA	Verbal /55	50	-	Bachelor's degree in gastronomy and culinary arts, food and beverage services.
11	Eskişehir Osmangazi U.	GCA	No information	-	-	-
12	Gaziantep U.	GCA	Verbal /55	-	-	Bachelor's degree in gastronomy and culinary arts, having graduated from gastronomy and culinary arts, gastronomy, culinary arts management, food-beverage management, food engineering, Nutrition and dietetics, Biology, Chemistry, Agricultural biotechnology programs of relevant departments and vocational schools.
13	İzmir Kâtip Çelebi U.	GCA	Verbal /60	50	-	Bachelor's degree in gastronomy and culinary arts, food and beverage management, culinary arts and management, gastronomy and food-beverage management, food-beverage management or equivalent programs acknowledged by the Higher Education Council.

**Table 2:** Information on Admission Requirements for Master's Programs with Thesis in Universities Offering Graduate Gastronomy and Culinary Arts Education (Continuation)

14	Karabük U.	GCA	Verbal /55	50	-	Bachelor's degree in gastronomy, gastronomy and culinary arts, gastronomy and culinary management, tourism management, food and beverage management, food engineering, nutrition and dietetics.
15	Mardin Artuklu U.	GCA	Verbal /55	-	-	Bachelor's degree in gastronomy and culinary arts and bachelor's degree in one of the programs of Tourism Faculty/Vocational School
16	Mersin U.	GCA	Verbal /55	50	-	Having graduated from gastronomy, gastronomy and culinary arts, food engineering or nutrition and dietetics programs.
17	Necmettin Erbakan U.	GCA	Verbal /55	50	-	Bachelor's degree in gastronomy and culinary arts or food and beverage management.
18	Pamukkale U.	GCA	Verbal /60	40	-	Bachelor's degree in gastronomy and culinary arts or food and beverage management.
19	Sakarya Uygulamalı Bilimler U.	GCA	Verbal /55	-	-	Bachelor's degree in gastronomy and culinary arts, food and beverage management, tourism management, food engineering, nutrition and dietetics (Dietician), Home Economics and Nutrition Instruction.
20	Selçuk U.	GCA	-	-	-	-
21	Sivas Cumhuriyet U.	GCA	Verbal /55	-	55	Bachelor's degree in gastronomy and culinary arts or food and beverage management.
22	Alanya Hamdullah Emin Paşa U.	GCA	Verbal /55	-	-	Bachelor's degree.
23	Başkent U.	GCA	55	-	-	Bachelor's degree in any field is sufficient to apply for the program.
24	İstanbul Ayvansaray U.	GCA	55	-	-	Bachelor's degree.
25	İstanbul Gedik U.	GCA	55	-	-	Individuals with a bachelor's degree in gastronomy and culinary arts, gastronomy, food and beverage management or tourism management will be accepted without having to enroll scientific preparation program. Individuals with a bachelor's degree in business, food engineering and any other relevant field will be accepted with the condition of enrolling in the scientific preparation program if deemed necessary.
26	İstanbul Gelişim U.	GCA	-	-	-	-
27	İstanbul Kent U.	GCA	Verbal /55	-	-	Bachelor's degree.
28	İstanbul Okan U.	GCA	Verbal /55	-	-	Bachelor's degree.
29	Kapadokya U.	GCA	Verbal /55	-	-	Bachelor's degree in gastronomy and culinary arts, food and beverage management or any field other than gastronomy and culinary arts and food and beverage management.
30	Nişantaşı U.	GCA	Verbal /55	-	-	Having completed or close to completion a Bachelor's degree in a field relevant to the field of program applied.
31	Yeditepe U.	GCA	-	-	-	-

**Ales:** Academic Graduate Education Examination

**Source:** University Websites, 2021

Application requirements for the Gastronomy and Culinary Arts thesis master's program are explained in Table 2. Gastronomy and Culinary Arts thesis master's programs are offered in 31 universities. Regarding the admission

requirements, only Akdeniz University requires a bachelor's degree in Gastronomy and Culinary Arts. In 19 universities, as an alternative to the requirement of a bachelor's degree in Gastronomy and Culinary Arts, a bachelor's degree in "Food and Beverage Management", "Tourism Management", "Tourism and Hotel Management", "Food Engineering", "Home Economics and Nutrition Instruction", "Nutrition and Dietetics", "Biology", "Chemistry", or "Agricultural Biotechnology" has been introduced.

Adnan Menderes University requires a degree obtained from a 'Faculty of Tourism'. Ankara Hacı Bayram Veli University does not have any prerequisites in terms of the field of the bachelor's degree obtained. While Alanya Hamdullah Emin Paşa University, Başkent University, İstanbul Ayvansaray University, İstanbul Kent University, and İstanbul Gelisim University have a bachelor's degree requirement from any department, the remaining universities did not specify any conditions regarding the admission requirements.

In 27 of the thesis master's programs, verbal and equal weight scores are required. There is no information available for the other four universities. The minimum requirement for ALES scores varies between 55 and 60. 11 universities have a foreign language requirement. The minimum score for foreign language requirement is between 40 and 50.

**Table 3.** Information on Non-Thesis Master's Admission Requirements at Universities Offering Graduate Gastronomy and Culinary Arts Education

No	University	Program	Ales Score Type	Foreign Language	Admission Requirements
1	Balıkesir U.	GCA	-	-	Bachelor's Degree.
2	Çanakkale On Sekiz Mart U.	GCA	-	-	Bachelor's degree/Vocational school degree
3	İzmir Kâtip Çelebi U.	GCA	-	-	Bachelor's degree.
4	Başkent U.	GCA	-	-	Bachelor's degree/Vocational school degree.
5	İstanbul Ayvansaray U.	GCA	-	-	Bachelor's degree/Vocational school degree.
6	İstanbul Gedik U.	GCA	-	-	Bachelor's degree in gastronomy and culinary arts, gastronomy, food and beverage management or tourism management. Applicants with a bachelor's degree in business and food engineering, and in other areas relevant tot the field will be admitted with the condition to enroll in the scientific preparation program if deemed necessary.
7	İstanbul Gelişim U.	GCA	-	-	-
8	İstanbul Kent U.	GCA	-	-	Bachelor's degree
9	İstanbul Okan U.	GCA	-	-	-
10	Kapadokya U.	GCA	-	-	Bachelor's degree in gastronomy and culinary arts, food and beverage management, or in a different field other than gastronomy and culinary arts, and food and beverage management.
11	Nişantaşı U.	GCA	-	-	-
12	Yeditepe U.	GCA	-	-	-

**Source:** University Websites, 2021

Information on the admission requirements for the Gastronomy and Culinary Arts non-thesis master's programs are provided in Table 3. There are non-thesis master's programs in Gastronomy and Culinary Arts in 12 universities, all of which are public. None of the universities have requirements of ALES score and foreign language in their admission requirements. Of the 12 universities in question, only İstanbul Gedik University and Kapadokya University require a bachelor's degree in Gastronomy and Culinary Arts or Food and Beverage Management.



**Table 4.** Information on Doctorate Degree Admission Requirements at Universities Offering Graduate Gastronomy and Culinary Arts Education

No	University	Program	Ales Score and Type	Foreign Language	GPA	Admission Requirements
1	Akdeniz U.	GCA	Verbal /60	55		Master's (with thesis) degree in tourism management or gastronomy and culinary arts.
2	Ankara Hacı Bayram Veli U.	GCA	Verbal /55	55	3.00	Master's degree in gastronomy and culinary arts.
3	Balıkesir U.	GCA	-	55		Master's degree in gastronomy, gastronomy and culinary arts, food and beverage management, tourism management, gastronomy and food and beverage management, culinary arts and management, food and beverage management, tourism and hotel management, tourism and accommodation management and relevant fields.
4	Necmettin Erbakan U.	GCA	Verbal /65	55	-	Master's degree in gastronomy and culinary arts.
5	İstanbul Gelişim U.	GCA	-	-	-	-

**Source:** University Websites, 2021

Table 4 provides information on the doctoral admission requirements of universities that offer Gastronomy and Culinary Arts education at the graduate level. As shown in the table, only five universities offer a doctorate program in Gastronomy and Culinary Arts. The document analysis revealed that three of those five universities have an admission requirement of an ALES score between 55 and 65. While four universities require a minimum score of 55 in the foreign language exam, only Ankara Hacı Bayram Veli University requires a GPA of 3.00 in master's in addition to the foreign language score. Necmettin Erbakan University and Ankara Hacı Bayram Veli University require a graduate degree in Gastronomy and Culinary Arts. Akdeniz University and Balıkesir University require a master's degree in 'Tourism Management', 'Food and Beverage Management', 'Gastronomy and Food and Beverage Management', or 'Culinary Arts and Management' as an alternative to the requirement of a master's degree in Gastronomy and Culinary Arts.

**Table 5:** Required Courses in the Gastronomy and Culinary Arts Thesis Master's Program

Courses	AKU	AU	ALKU	HBV	ADU	BAUN	BAIBU	ÇOMU	DEU	OGU	MAU	PAU	SUBU	AHEP	BU	ASU	OU	NU
Scientific Research Methods and Ethics	✓	✓	✓	✓	✓	Qual. Res. Meth.	Scien. Res. Tech.	Qual. Res. Meth.	✓	✓	Qual. Res. Meth.	✓	Qual. Res. Meth.	Res. Meth. Tech.	✓	Qual. Res. Meth.	Qual. Res. Meth.	Res. Presen. Tech.
Thesis Preparation Study	✓						Thesis Wr. Tech.											
Specialization Course	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓					
Seminar	✓	✓	✓	✓	✓	✓		✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Supervision		✓									✓			✓				
Statistics		✓							✓									
Gastronomy Science									✓								✓	
Nutrition Science and Health									✓							✓		
Food Safety and Sanitation									✓		✓							
Food and Beverage Management									✓		✓	✓						
Kitchen and Service Management									✓		✓							
Introduction to Food and Beverage Mgmt											✓							
Shelf Life in Foods.												✓						
Gastronomy History Studies.																	✓	
Sensory Analysis in Gastronomy																	✓	
Information Systems in Food and Beverage Establishments																	✓	

**AKU:** Afyonkarahisar U., **AU:** Akdeniz U., **ALKU:** Alanya Alaaddin Keykubat U., **HBV:** Hacı Bayram Veli U., **ADU:** Adnan Menderes U., **BAUN:** Balıkesir U., **BAIBU:** Bolu Abant İzzet Baysal U., **ÇOMU:** Çanakkale Onsekiz Mart U., **DEU:** Dokuz Eylül U., **OGU:** Osmangazi U., **MAU:** Mardin Artuklu U., **GAUN:** Gaziantep U., **PAU:** Pamukkale U., **SUBU:** Sakarya Uygulamalı Bilimler U., **AHEP:** Hamdullah Emin Paşa U., **BU:** Başkent U., **ASU:** Ayyansaray U., **OU:** Okan U., **NU:** Nişantaşı U.

**Source:** University Websites, 20

Table 5 shows the required courses of the Gastronomy and Culinary Arts thesis master's programs. There are thesis master's programs in a total of 18 universities, 13 of which are public and 5 are private universities. Accordingly, 16 different required courses were identified in the Gastronomy and Culinary Arts thesis master's programs. Program course names vary between universities which is why the courses that are considered to be within the scope of each other are gathered under the same course. Scientific Research Methods and Ethics courses are offered in all 18 universities. Seminar courses are offered at 16 universities, Specialization courses at 12 universities, Supervision at 3 universities (may vary), Food and Beverage Management at 3 universities, Thesis Preparation Study, Statistics, Gastronomy Science, Nutrition Science and Health, Food Safety and Sanitation, and Kitchen and Service Management courses are offered at 2 universities (may vary). In one university (it may vary), courses such as Introduction to Food and Beverage Management, Shelf Life in Foods, Gastronomy History Studies, Sensory Analysis in Gastronomy and Information Systems in Food and Beverage Businesses are offered.

**Table 6.** Required Courses of the Gastronomy and Culinary Arts Non-Thesis Master's Program

Courses	Başkent U.	İstanbul Ayyansaray U.	Niğantaşı U.
Scientific Research Methods and Ethics	✓	✓	Research Presentation and Methods
Seminar	✓	✓	
Gastronomy Science		✓	

Source: University Websites, 2021

Table 6 shows the required courses of the Gastronomy and Culinary Arts non-thesis master's programs. Although there are non-thesis master's programs in 12 universities in total, information about the required courses of the non-thesis master's program is available on the websites of only three universities. Accordingly, three different required courses were identified in the Gastronomy and Culinary Arts non-thesis master's programs. Scientific Research Methods and Ethics course is required in all three universities. While the seminar course is required in two universities, the Gastronomy Science course is offered as a required course in only one university.

**Table 7.** Required Courses of the Gastronomy and Culinary Arts Doctorate Program

Courses	Akdeniz U.	Ankara Hacı Bayram Veli U.	Balıkesir U.	İstanbul Gelişim U.
Advanced Research Methods and Ethics	✓	✓	Social Sciences Research Methods	Social Sciences Research and Design Methods
Supervision	✓			
Specialization Course	✓		✓	
Seminar	✓	✓	✓	✓

Source: University Websites, 2021

Table 7 shows the required courses in the Gastronomy and Culinary Arts doctoral program in five universities. Accordingly, 4 different required courses were identified in the Gastronomy and Culinary Arts doctoral programs. In the document analysis completed for the Necmettin Erbakan University, no information on required courses was found. Akdeniz University specifies four different courses as required. The required courses of the doctoral program of the other three universities vary as indicated in the table.

In terms of the elective courses of the thesis master's programs in Gastronomy and Culinary Arts, the document analysis resulted in information collected from a total of 18 universities. 40 different elective courses are offered in these 18 universities. Out of 40 elective courses, Gastronomy and Tourism (11 universities), Food Anthropology and Sociology (11 universities), Menu Management (10 universities) and Cost Management in Food and Beverage

Businesses courses are offered the most. Among the elective courses, the least offered courses are Wine Tourism, Kitchen Design, Gastronomy Web Design, Gastronomic Identity and Destination Development, Education Management in Gastronomy, Gastronomy and Culinary Culture, Management and Leadership, Basic Cooking Methods, French, Italian and Spanish Cuisine. Each of these elective courses is offered in only one university.

When the elective courses of the Gastronomy and Culinary Arts non-thesis master's program were examined, information was collected from a total of three universities in the document analysis. 17 different elective courses are offered in these three universities. Three universities offer 17 different elective courses, mostly Turkish World Culinary Culture Field Studies (3 universities), Product Development and Sensory Analysis in Gastronomy (2 universities), Gastronomy and Tourism (2 universities), and Nutrition and Health (2 universities).

Lastly, when the elective courses of the Gastronomy and Culinary Arts doctorate program were examined, information on the elective courses of the doctoral programs was collected from four universities. The total number of elective courses in the Gastronomy and Culinary Arts doctoral programs of four universities is 25. Among these courses, Gastronomy Studies (3 universities), Turkish Culinary Culture and Research (3 universities) are offered the most.

## **Conclusion**

In the fall semester of the 2021-2022 academic year in Turkey, Gastronomy and Culinary Arts graduate education is offered in 31 different universities in the same department (gastronomy and culinary arts), but under three different program names that are: “Gastronomy and Culinary Arts”, “Gastronomy and Culinary Culture” and “Gastronomy”. The fact that the majority of the program names are Gastronomy and Culinary Arts can be considered as an indication that the field-specific terminology part is almost certain.

When the thesis master's programs are examined, in terms of application requirements for the field of Gastronomy and Culinary Arts, it can be said that the Gastronomy and Culinary Arts thesis master's programs of Bolu Abant İzzet Baysal University, Çanakkale Onsekiz Mart University, Dokuz Eylül University, Necmettin Erbakan University, Pamukkale University and Sivas Cumhuriyet University are similar and more oriented towards the profession.

When the required courses of the Gastronomy and Culinary Arts thesis master's program are examined, it is seen that the course curricula of Afyonkarahisar University, Akdeniz University, Dokuz Eylül University and Mardin Artuklu University are similar. When non-thesis master's programs are examined, it is seen that Istanbul Gedik University and Kapadokya University are similar in terms of application requirements.

In terms of course curricula, it was concluded that two of the three private universities (Başkent University and Ayvansaray University) are similar to each other in terms of the Gastronomy and Culinary Arts non-thesis master's program.

When the Gastronomy and Culinary Arts doctorate programs are examined, the application requirements of four universities out of a total of five universities were obtained. These four universities also presented the admission requirements for the field. In terms of course curricula, the required courses of the four universities are similar.

## **Evaluation and Recommendations**

31 universities offer thesis master's programs and 12 universities offer non-thesis master's programs in Gastronomy and Culinary Arts in Turkey. Among the admission requirements, only Akdeniz University requires a bachelor's degree in Gastronomy and Culinary Arts as admission requirements. However, as an alternative to the bachelor's degree requirement in Gastronomy and Culinary Arts in the admission requirements of 19 universities for thesis master's programs, a bachelor's degree requirement in "Food and Beverage Management", "Tourism Management", "Tourism Management and Hotel Management", "Food Engineering", "Family Economics and Nutrition Teaching", "Nutrition and Dietetics", "Biology", "Chemistry", "Agricultural Biotechnology" was introduced. For non-thesis master's degree, out of 12 universities only Istanbul Gedik University and Kapadokya University require a bachelor's degree requirement in fields including Gastronomy and Culinary Arts or Food and Beverage Management as an alternative. The application of all graduates of the said alternative programs is seen as a disadvantage for applicants with a bachelor's degree in Gastronomy and Culinary Arts. With this approach, the number of candidates with a degree in programs other than Gastronomy and Culinary Arts increases the number of applicants to the Gastronomy and Culinary Arts thesis/non-thesis master's programs.

Alanya Hamdullah Emin Paşa University, Başkent University, Istanbul Ayvansaray University, Istanbul Kent University, and Istanbul Gelisim University consider a bachelor's degree in any program sufficient for applications. While this makes it easier for individuals who do not have a background in gastronomy or tourism to apply to these programs, it also creates an unfair application system for Gastronomy and Culinary Arts graduates.

While ALES (Academic Graduate Education Examination) score type varies as EA (equal weight) and verbal in the application requirements for thesis master's programs, there is no requirement for the ALES score in the non-thesis master's application requirements. Gastronomy and Culinary Arts programs accept students with their verbal score in YKS (Higher Education Institution Exams). The inclusion of equal weight score as ALES score type in the application requirements of the graduate department seems to be another disadvantage and shows that a standard score type for the department has not been determined yet. Considering that the quantitative score in the YKS is taken as a basis for admissions to fields such as Food Engineering, Chemistry, Biology, etc., it is thought that it is possible for graduates of these programs to score higher in the verbal and equal weight score type, thus lowering the application rankings of Gastronomy and Culinary Arts graduates. In such a case, it is considered necessary and mandatory to take the ALES verbal score type as a basis in addition to the Gastronomy and Culinary Arts degree requirement in the graduate application requirements for thesis- and /non-thesis master's programs.

There are five universities in Turkey offering doctoral programs in Gastronomy and Culinary Arts. No information was found on the application requirements for those PhD programs at Istanbul Gelişim University. On the other hand, three universities require verbal scores in ALES. While four universities require at least 55 points in foreign language exam, only Ankara Hacı Bayram Veli University requires a master's degree with a grade point average (3.00). Necmettin Erbakan University and Ankara Hacı Bayram Veli University require a master's degree in Gastronomy and Culinary Arts. It was determined that the application requirements for doctoral programs are more field-oriented compared to the application requirements for thesis/non-thesis master's programs in Gastronomy and Culinary Arts.

16 different required courses were identified in the thesis master's program in Gastronomy and Culinary Arts. The fact that there are so many courses in number can be shown as a sign that there is no standard within the scope

of required courses. Research Methods and Ethics courses are required in all 18 universities. It is noteworthy that required courses such as Gastronomy Science, Introduction to Food and Beverage, Gastronomy History Studies are offered in only one or two universities. When the elective courses within the scope of the thesis master's programs are examined, it was determined that the courses that are mostly offered out of 40 different elective courses are Gastronomy and Tourism, Food Anthropology and Sociology, Menu Management and Cost Management in Food and Beverage Businesses. In addition, it can be concluded that the reason why the number of elective courses is so high is that it is a continuation of the undergraduate level Gastronomy and Culinary Arts education process. In fact, it gives the impression that the courses in question are determined according to the preferences of the lecturers who will teach the course, rather than the educational needs of the department.

There are three required courses in the non-thesis master's program in Gastronomy and Culinary Arts. Scientific Research Methods and Ethics courses are offered at three universities. When the elective courses were examined, it was determined that there were 17 different courses and that Turkish World Culinary Culture Field Studies course was taught the most out of 17 different elective courses.

When the elective courses in the thesis and non-thesis master's programs were examined, it was revealed that most of the courses are field-oriented, and some of them are similar to the undergraduate level courses. Although it is an important positive finding that most elective courses are related to the field, the fact that the undergraduate level courses are in the curriculum does not fit the purpose of the program.

There are 57 elective courses in total with 40 in Gastronomy and Culinary Arts thesis master's programs and 17 in non-thesis master's programs. The majority of the courses included in the elective courses are seen as the courses that should be included in required courses. In particular, the lack of a clear course pool and the lack of selection of basic courses in the program where graduates from different fields do their thesis/non-thesis masters can cause negative results in graduate education.

Four different required courses were determined in four of the Gastronomy and Culinary Arts doctorate programs in five universities in Turkey (information about the other university could not be obtained). Of the four required courses, "Advanced Scientific Research Techniques and Ethics" and "Seminar" are required at all four universities. The elective courses of the Gastronomy and Culinary Arts doctoral programs are 25 in total. The "Gastronomy Research" and "Turkish Culinary Culture and Research" courses are the courses that are taught the most.

In this study examining Gastronomy and Culinary Arts graduate programs in the 2021-2022 academic year, recommendations are provided for relevant institutions and organizations. The most important recommendation is to prevent injustice regarding the terms and conditions of application. For this, it is important to standardize the application conditions for all universities, and to set the ALES score type requirement as a verbal score type as required in the entrance to the Gastronomy and Culinary Arts undergraduate programs. Another suggestion relates to the program names. Although the majority of the program names are "Gastronomy and Culinary Arts", this is not true for all universities. It is important to ensure the accuracy of the terminology part for the field. Lastly, it is recommended to determine and standardize both master's and doctoral program courses in the same way.

## **Declaration**

The contribution of all authors to the article is equal. The authors have no relevant conflict of interest to disclose.

**REFERENCES**

- Akoğlu, A., Cansızoğlu, S., Orhan, N., & Özdemir, Z. (2017). Gastronomi ve mutfak sanatları eğitimi alan öğrencilerin sektörde çalışmaya yönelik bakış açıları, *Journal of Tourism and Gastronomy Studies*, 5(2), 146-159.
- Aksoy, M., & Sezgi, G. (2015). Gastronomi turizmi ve güneydoğu anadolu bölgesi gastronomik unsurları. *Journal of Tourism and Gastronomy Studies*, 3(3), 79-89.
- Alıcıgüzel, M. (2012). Türkiye'nin yabancı dil eğitim politikaları ve turizm sektörüne nitelikli işgücü oluşumundaki rolü, uzmanlık tezi. *Ankara: T.C Kültür ve Turizm Bakanlığı Tanıtma Genel Müdürlüğü*.
- Çelik, S. (tarih yok). Şırnak ilinin gastronomi turizm potansiyeli. *International Journal of Contemporary Tourism Research*, 2, 41-51.
- Doğu Akdeniz Üniversitesi (2021). Alındığı uzantı: <https://www.emu.edu.tr/tr/programlar/gastronomi-ve-mutfak-sanatlari-turkce/1371>
- Görkem, O., & Sevim, B. (2016). Gastronomi eğitiminde geç mi kalındı acele mi ediliyor?, *Electronic Journal of Social Sciences*, 15 (58), 977-988.
- Güdek, M., & Boylu, Y. (2017). Türkiye'de yükseköğretim düzeyinde gastronomi eğitimi alan öğrencilerin beklenti ve değerlendirmelerine yönelik bir araştırma, *Journal of Tourism and Gastronomy Studies*, 5 (4), 489-503.
- Hegarty, J. A. (2009). How might gastronomy be a suitable discipline for testing the validity of different modern and postmodern claims about what may be called avant-garde?, *Journal of Culinary Science & Technology*, 7, 1-18.
- Hegarty, J. A. (2011). Achieving excellence by means of critical reflection and cultural imagination in culinary arts and gastronomy, *Education Journal of Culinary Science & Technology*, 9, 55-65.
- Hjalager, A. M., & Corigliano, M. A. (2000). Food for tourists determinants of an image international. *Journal of Tourism Rerearch*, 2, 281-293.
- Lee, M., Kim, S., & Ada, L. (2008). Perceptions of hospitality and tourism students towards study motivations and preferences: A Study of Hong Kong Students. *Journal of Hospitality, Leisure, Sport & Tourism Education*, 7(2), 45-58.
- Öney, H. (2016). Gastronomi eğitimi üzerine bir değerlendirme, *Selçuk Üniversitesi Sosyal Bilimler Enstitüsü Dergisi*, 35, 193-202.
- ÖSYM (2021). 2021 YKS Yükseköğretim programları ve kontenjanları kılavuzu tablo-4. merkezi yerleştirme ile öğrenci alan yükseköğretim lisans programları.
- Santich, B. (2004). The study of gastronomy and its relevance to hospitality education and training. *Hospitality Management*, 23, 15-24.
- Santich, B. (2007). The study of gastronomy: A catalyst cultural understanding. *The International Journal of the Humanities*, 5(6), 53-58.

- Sarıışık, M., & Özbay, G. (2015). Gastronomi turizmi üzerine bir literatür incelemesi. *Anatolia: Turizm Araştırmaları Dergisi*, 26(2), 264 - 278.
- Sezen, T. S. (2018). *Gastronomi eğitimin mevcut durumunun analizine yönelik bir araştırma* (Master's Thesis). Balıkesir Üniversitesi, Sosyal Bilimler Enstitüsü, Balıkesir.
- Şengün, S. (2017). *Gastronomi eğitimi ve gastronomide kariyer*, Mehmet Sarıışık (Ed.), Tüm Yönleriyle Gastronomi Bilimi, 169-186.
- Yıldırım, A., & Şimşek, H. (2008). *Sosyal bilimlerde araştırma yöntemleri*. Ankara: Seçkin Yayınları.
- Yılmaz, G. (2019). Türkiye’de ortaöğretim ve yükseköğretim düzeyindeki gastronomi eğitiminin değerlendirilmesi. *Türk Akademik Dergisi*, 6(1), 229-248.
- YÖK. (2021). *Yükseköğretim Programı Atlası*. Lisans Atlası: <https://yokatlas.yok.gov.tr/> adresinden alındı
- Zahari , M. S., Jalis, M. H., Zulfily, M. I., Radz, S. M., & Othman, Z. (2009). Gastronomy: An opportunity for Malaysian culinary educators. *International Education Studies*, 2(2), 66-71.