

The Impact of Affective Gastronomy Experience on Satisfaction and Revisit Intention: Evidence from Turkey

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Abstract

The number of people traveling for food continues to increase day by day. This situation supports the development of gastronomy tourism. In this respect, it has become more important to understand the gastronomy experiences of food lovers. In this study, affective gastronomy experience, which is a new topic in the literature, is addressed. The aim of the study is to understand the impact of tourists' affective gastronomy experiences on satisfaction and revisit intention. The research was conducted in a southern region of Turkey. Data were collected online via Google form between 06.06.2023-05.07.2023. In total, 667 acceptable questionnaires were obtained. The data were analyzed using SPSS software. The results of the analysis showed that the affective gastronomy experience had significant and strong effects on satisfaction and revisit intention. Satisfaction and revisit intention are explained by affective gastronomy intention at a rate of 64% and 36%, respectively. In other words, positive perceptions of the affective gastronomy experience increase both satisfaction and revisit intention. These results emphasize the importance of affective gastronomy experience in the literature. This study offers a new perspective for both decision makers and managers of tourism businesses.

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INTRODUCTION

In the 20th century, with the expansion of global travel, gastronomy has become an important asset to attract tourists to specific destinations and offer them engaging, new and memorable experiences (Richards, 2021). Gastronomy tourism is growing as a niche market in the tourism industry and constitutes an important support for the sustainability of tourism (Özdemir & Seyitoğlu, 2017). Tourism and gastronomy make a perfect partnership to discover various cultures and buy products or services. In this way, they stimulate economic development (Berbel-Pineda et al., 2019). Some festivals and major events use gastronomy to diversify the tourist experience.

Tourism and gastronomy offer an excellent opportunity to discover diverse cultures. In this way it promotes economic development (Berbel-Pineda et al., 2019). Some festivals and major events even use gastronomy to diversify the tourist experience. Gastronomic travel is now commonplace. It is widely recognized that food is an important factor in the travel decision-making process for tourists. For amateur food travelers interested in eating and drinking, gastronomy can be a serious motivational factor (Knollenberg, Duffy, Kline, & Kim, 2021). Gastronomy, as an important part of cultural heritage, it has the power to influence destination decision-making. (Antón, Camarero, Laguna, & Buhalis, 2019). Gastronomy is both an important reason for tourists to visit and can provide tourists with various experiential benefits (Dixit & Prayag, 2022).

Gastronomy experiences provide benefits beyond meeting tourists' need for food. Therefore, a detailed understanding of customer experiences has become more interesting for tourism marketing (Richards, 2021). For instance, to get an understanding of the food of a particular country, it is crucial to experience the food of that particular country. (Agyeiwaah, Otoo, Suntikul, & Huang, 2019). The gastronomy experience also provides a core tourism experience where social interaction, destination environment, and local resources contribute to memorable experiences for the tourist (Yoo, Park, & Cho, 2022). When the eating experience matches or surpasses the tourist's expectations, it provides a pleasant affective experience that influences the destination and the gastronomic experience (Kivela & Crotts, 2006). These experiences are very important for destination managers. Because understanding the affective experiences of tourists can help them provide better services and products.

Tourist experiences are becoming increasingly important and tourists are seen as co-creators of the overall experience. Therefore, more studies are needed on the important elements in tourists' gastronomy experiences to further develop the existing literature (Richards, 2021).

Previous studies (Babolian Hendijani, 2016; Berbel-Pineda et al., 2019; Björk & Kauppinen-Räsänen, 2017; Kivela & Crotts, 2006; Lai, Liu, & Lu, 2021) have examined the gastronomy experience from different perspectives. Affective gastronomy experience has a more powerful effect on tourists' behavioral intention and tourist satisfaction than cognitive qualities (Mohamed, Hewedi, Lehto, & Maayouf, 2020). Despite this, most of the related studies have aimed to explore the gastronomy experience through cognitive evaluations (Hsu, Liu, & Lin, 2022). Therefore, our knowledge of the literature on the gastronomy experience is still limited. In other words, there is a need to increase and diversify the number of studies on the affective dimensions of the gastronomy experience.

The aim of this study is to examine the impact of affective gastronomy experience on satisfaction and revisit intention. Thus, it will be tried to provide a broader perspective on tourists' affective gastronomy experiences. The

research is important in terms of contributing to the areas that are missing in the existing literature.

Gastronomy Experience

Food is an important tourist attraction as it provides opportunities for intensive interaction with the cultural elements of a destination (Sthapit, 2017). Food also provides opportunities to experience local culture (Wijaya et al., 2013). Food is an important factor, as it enriches tourist experiences and helps to make them memorable (Atsız, Cifci, & Law, 2022).

Since food consumption is an integral part of the vacation experience, food is of great importance in creating a tourism experience (Kattiyapornpong et al., 2022). Tourists are becoming more interested in tasting different dishes from national or international cuisines. Destinations that are aware of this situation are trying to market food as an attraction factor. (N.S. Robinson & Getz, 2014). In addition, destinations use the appeal of food through effective marketing strategies to differentiate themselves from other destinations and position the destination (Atsız et al., 2022; Babolian Hendijani, 2016).

Gastronomy tourism is indeed very experiential when considering sensory aspects, especially taste (Kesimoğlu, 2015). The dining experience can influence people's behavior by activating senses such as taste and smell (Kim & Iwashita, 2016). Food can have an emotional impact from many different angles, enabling people to have an effective emotional response (Björk & Kauppinen, 2017). Experience is one's memories and influences people's attitude and behavior (Tsai, 2016). Affective experiences are remembered more (Maier, Chabanet, Schaal, Leathwood, & Issanchou, 2007; Park, Muangasame, & Kim, 2021).

Neuroscience argues that eating affects people's emotions. It does this by activating microglia in the brain (Spencer, et al., 2017). Similarly, food science suggests that tasting food can elicit certain emotional experiences (Desmet & Schifferstein, 2008). Some research results show that consuming foods that people like, such as chocolate, elicits positive emotions. (Manzocco et al., 2013). The relationship between human emotions and food is supported by these studies (Hsu et al., 2022).

The gastronomy experience is not limited to food consumption. It is linked to food-related products and activities while visitors are traveling (Lin, Marine-Roig, & Llonch-Molina, 2022). In a way, the dining experience is unique and special (Björk & Kauppinen-Räsänen, 2019). In this respect, it seeks its uniqueness and harmony with the place itself (Vargas-Sanchez & López-Guzmán, 2022). The authenticity and uniqueness of food is linked to its locality.

Tasting local food has different behavioral and emotional sensory aspects (Mohamed et al., 2020), and this helps individuals to develop positive emotions in tourists (Stone et al., 2018). Moreover, pleasant recollection of a local dining experience can generate positive emotions or attitudes among diners, as the sensory aspects of the meal stimulate intense and unique emotions and memorability in individuals (Badu-Baiden, Kim, Xiao, & Kim, 2022). Therefore, understanding the affective components of the dining experience can be effective in guiding tourist behavior.

It has been stated that gastronomy experiences have gone through three stages from the past to the present (Richards, 2021). In the first phase, themed experiences were created for consumers. In the second stage, co-creation was the main subject of the experience. In the third stage, it was argued that gastronomy experiences

should be used to develop food (Dixit & Prayag, 2022; Richards, 2021). (Dixit & Prayag, 2022; Richards, 2021). In this study, it is expected that the affective dimensions of the gastronomic experience based on the third generation will be made more understandable and thus contribute to the development of food. In this context, in the following sections of the study, the relationships between the research variables of gastronomy experience, satisfaction and revisit intention are discussed.

Gastronomy Experience and Satisfaction

Gastronomy is an important attraction for tourism destinations, providing a competitive advantage. It is among the best options for tourists whose focus of interest is cultural elements. In fact, gastronomy has recently become integrated into the cultural identity of many geographical regions (López et al., 2017). Gastronomy and tourism contribute to economic development by acting together for tourists to recognize and spend in a different destination (Berbel-Pineda et al., 2019). Moreover, the link between gastronomy and tourism helps to increase the volume of tourists, prolong their stay and increase revenues (Berbel-Pineda et al., 2019; Diaconescu, Moraru, & Stănciulescu, 2016).

The importance of gastronomy for the tourism industry has increased as food stands out compared to other tourism products. The motivation for certain destinations is driven by tourists' satisfaction with local food. In addition, the gastronomic experience increases the number of tourists, which in turn encourages higher tourism revenues (Pérez et al., 2017).

Gastronomy is an important option for choosing and exploring a place to visit. Because it is a pillar of the destination's cultural heritage (Esparza et al., 2022) and an excellent source of attraction (Carvache et al., 2020). The image of the destination is reflected by the local dishes. This image is important for tourists to choose destinations. In other words, the culinary experience is indispensable for destinations as it drives satisfaction and motivations (Rodríguez et al., 2020).

Satisfaction is a person's subjective evaluation of a product or service. Looking at the studies in the tourism industry, there is a positive relationship between tourist satisfaction and revisit intention. According to López et al., (2012), contemporary tourists have found their way to new pursuits in new experiences such as exploring the cultural elements of a destination. Most researchers point to the dining experience as an important factor of tourist satisfaction (Babolian Hendijani, 2016; Berbel-Pineda et al., 2019; Ignatov & Smith, 2006; Ullah et al., 2022; Yoo et al., 2022).

The gastronomic experience is related to various factors such as attractions, cooking, presentation style and traditions. In order for visitors to be satisfied with a destination, their total experience must be positive. For example, a bad dining experience lowers the visitor's overall experience score, reducing satisfaction. As a result, the image of the destination is badly affected (Cordova et al., 2021).

Gastronomy, which is seen as an important source of motivation for deciding to travel to a destination, is associated with tourist satisfaction and destination attraction (Babolian Hendijani, 2016). The fact that some local cuisines are closely connected with their cultural ties shows the richness of their culinary heritage. This creates an opportunity for tourists to discover unique experiences and affects their satisfaction. Therefore, there is a positive relationship between destination satisfaction and gastronomic experience (Folgado et al., 2017). In other words,

gastronomic experiences play a key factor role in explaining satisfaction (Babolian Hendijani, 2016).

The analysis of tourist satisfaction with the gastronomy of a destination is very important. Because, loyalty to a destination is expected to reach satisfaction with the gastronomy experience. And this is linked to the affective gastronomy experience of the tourist (Rodríguez-Gutiérrez et al., 2020).

Many studies have discovered that gastronomy experiences are linked to satisfaction. For example, Agyeiwaah et al. (2019) found that the gastronomy tourist experience is positively associated with both gastronomy tourist satisfaction and loyalty. Babolian Hendijani (2016) argued that the impact of tourists' food-related experiences on overall satisfaction is significant. However, according to a new study conducted in 2021 (Cordova-Buiza et al., 2021), tourist satisfaction levels may differ depending on their attitudes towards gastronomy. As a result, gastronomy or culinary experience stands out as a key factor in achieving a high level of satisfaction in the visited destination (Rodríguez-Gutiérrez et al., 2020). Findings in the literature have proven the relationships between gastronomy experience and satisfaction. In this study, the affective dimension, which is thought to be missing in the gastronomy experience literature, is addressed. Therefore, the following hypothesis is put forward.

H1: Affective gastronomy experience has a positive effect on satisfaction.

Gastronomy Experience and Revisit Intention

People act on their past experiences in their decisions about the future. In tourism research, recommendations and revisit intentions are discussed in order to understand the future behavior of tourists (Antón et al., 2019). Tourists who have a pleasant holiday experience often revisit the same place (Chen & Tsai, 2007). Similarly, a memorable gastronomy experience can be positively recommended to others (Ali et al., 2016). As a result, a strong motivation is created to go to the recommended destination and experience the same experience again (Antón et al., 2019).

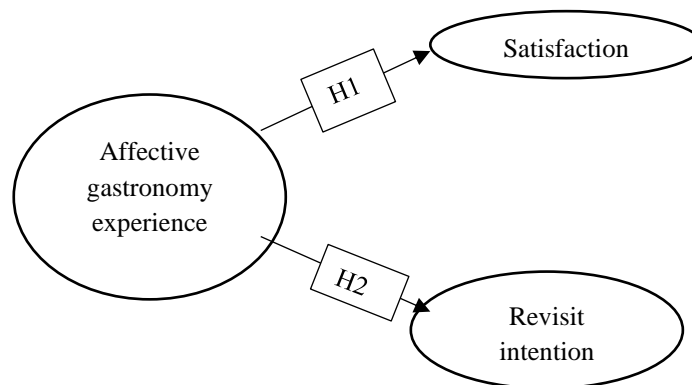
In the new experience economy, modern consumers are more interested in the food experience in everyday life as well as on vacation (Yoo et al., 2022). Accordingly, the gastronomy experience positively impacts tourists' quality of life through memories and increased revisit intentions (Folgado-Fernández et al., 2017).

Local food has become more interesting than it used to be. This enriches tourists' eating experiences and makes meaningful contributions to the destination. That is, positive gastronomy experiences can have an impact on behavioral intentions such as revisiting and recommending. (Folgado-Fernández et al., 2017). In this direction, Sert (2019) stated that domestic tourists' perceptions of Gaziantep local food have an impact on revisit intention. Gastronomy experience is linked to food image. The positive perception of food image adds value to the destination after the experience. The uniqueness, satisfaction, fulfillment of expectations and the fact that the food is an attractive product of the destination contribute to tourists' revisiting the same destination (Yazicioğlu, Keskin, & Sezen, 2022). The results of this study prove the indirect effect of gastronomy experience on revisit intention. Björk & Kauppinen-Räsänen (2014) argue that local food experiences contribute to travelers' revisiting certain places. Similarly, Hernández-Mogollón et al. (2020) and Mohamed et al. (2020) stated that gastronomy experience positively affects memories and revisit intentions. Related studies addressed the gastronomy experience in general. These studies need to investigate different dimensions of gastronomy experiences as suggested by Hsu et al. (2022). In this way, we can better understand the experiences that shape tourist behavior. Therefore, the following

hypothesis was developed.

H2: Affective gastronomy experience has a positive effect on revisit intention.

Figure 1. Research Model



Methodology

In this study, an empirical research was conducted to measure the impact of affective gastronomy experience on satisfaction and revisit intention. Tourists' affective gastronomy experience scale (TAGES), a new measurement tool introduced to the gastronomy experience literature by Hsu et al. (2022), was used in the study. For satisfaction and revisit intention, the scales of Han & Hyun (2017) were utilized.

Before the questionnaires were applied, the Ethics Committee Report dated 21.08.2023 and numbered 34 was obtained from Kahramanmaraş Sütçü İmam University Social and Human Sciences Ethics Committee.

Field research was conducted in 2023 on a gastronomy social media page with approximately 100 thousand followers across Turkey. The survey was published on the page for domestic tourists three times with one week intervals. The survey infrastructure was provided by Google form. In the survey research, a 5-point Likert-type scale was used to scale the responses (1=strongly disagree, 5=strongly agree). In total, there were 667 acceptable questionnaires. The demographic characteristics of the participants are given in table 1.

Table 1. Demographic Characteristics

Gender	Frequency	Percent
Male	436	65
Female	231	35
Age		
18-25	111	17
26-35	351	52
36-45	165	25
46+	40	6
Marital status		
Single	187	28
Married	480	72
Education		
Elementary/secondary school	22	4
High school	103	14
Associate degree	123	18
Bachelor degree	334	50
Master	63	10
Doctorate	22	4

Table 1. Demographic Characteristics (cont.)

Income per month (Turkish lira)		
0-5000	118	17
5000-8500	66	10
8500-10000	89	13
10000-15000	165	25
15000+	229	35

The majority of the participants were male (65%) and married (72%). When the age groups are analyzed, it is observed that the age range of 26-35 is the majority (52%). Half of the participants have a bachelor's degree. When income groups are analyzed, it is stated that approximately 60% of the participants have a monthly income of over 10000 Turkish liras.

Reliability and Validity

Table 2. KMO and Bartlett's Test and Cronbach Alpha For All Scale

KMO and Bartlett's Test		
Kaiser-Meyer-Olkin Measure of Sampling Adequacy.		0,909
Bartlett's Test of Sphericity	Approx. Chi-Square	5250,048
	df	45
	Sig.	0,000
Cronbach Alpha		0,872

Before testing the hypotheses put forward, according to the normality analysis applied to determine whether the research data were normally distributed, it was determined that the Skewness and Kurtosis coefficients remained between -1.5 and +1.5 values and it was concluded that the data were normally distributed (Tabachnick & Fidell, 2013). KMO and Bartlett's Test and Cronbach's Alpha coefficient showed that the sample size was sufficient for all scales and the scale was reliable. Therefore, the scales met the assumptions for factor analysis. The table below shows the analyses used to test the reliability and validity of the scales used in the study in detail for each scale.

Table 3. Exploratory Factor analysis

Items	Factor load
Affective gastronomy experiences	
The dining experience at my last restaurant was pleasant	0,726
The dining experience at my last restaurant was fun	0,785
The dining experience at my last restaurant was interesting	0,634
The dining experience at my last restaurant was special	0,812
The dining experience at my last restaurant was authentic	0,697
Eigenvalue =2,693, Total Variance Explained =63,793, C. Alpha=0,782, KMO=0,765, Bartlett's=940,37, df=10, Sig*=0,000	
Satisfaction	
I enjoyed eating at the last restaurant I visited.	0,922
The overall feeling I got from the last restaurant I visited was satisfying.	0,951
The overall feeling I got from the last restaurant I visited made me feel good.	0,930
Eigenvalue =2,620, Total Variance Explained =87,338, C. Alpha=0,902, KMO=0,750, Bartlett's=1607,77, df=3, Sig*=0,000	
Revisit intention	
I intend to visit the last restaurant again in the future	0,976
I will probably revisit the last restaurant I visited in the future	0,967
Eigenvalue=1,906, Total Variance Explained=95,362, C. Alpha=0,951, KMO=0,701, Bartlett's=1143,43, df=1, Sig*=0,000	

Exploratory factor analysis was applied to test the validity of the scales used in the study. As a result of the analysis, it was determined that the KMO coefficients were within the appropriate (Kalaycı, 2010) ranges and

significant ($p < 0,05$). The cronbach alpha coefficients of the affective gastronomy experience, satisfaction and revisit intention scales show that the scales are reliable (Kalaycı, 2010). The affective gastronomy experience scale has the power to explain approximately 63% of the total variance, the satisfaction scale has the power to explain 87%, and the revisit intention scale has the power to explain 95% of the total variance. It was also observed that the factor loadings of the questions belonging to each scale were high. Therefore, it is concluded that the measurement tools are reliable and valid.

Regression Analysis

Regression analyses were conducted to test the effect of affective gastronomy experience on satisfaction and revisit intention. Before proceeding with the tests, it was determined that the data were normally distributed and the linear relationship between the variables was determined.

Table 4. The effect of affective gastronomy experience on satisfaction

Model	β	Std.Error	Beta	t	p	VIF	F	Model (p)	Adj. R ²	Durbin Watson
Constant	1,232	0,111		11,082	0,000		548,48	0,000	0,451	1,963
Affective Gastronomy Experience	0,809	0,035	0,672	23,420	0,000	1,000				

Dependent variable: Satisfaction

The simple linear regression model established to test the effect of affective gastronomy experience on satisfaction is significant ($F=548,48$; $p < 0,05$) and satisfaction is explained by affective gastronomy experience by approximately 45%. In detail, affective gastronomy experience has a positive and significant ($t=11,08$; $p < 0,05$) effect on satisfaction. It has been determined that an increase of 1 unit in the perception of affective gastronomy experience will provide an increase of 0,809 units on satisfaction. According to this result, affective gastronomy experience has a significant effect on satisfaction. Therefore, the hypothesis "H1: Affective gastronomy experience has a positive effect on satisfaction" is accepted.

Table 5. The effect of affective gastronomy experience on revisit intention

Model	β	Std.Error	Beta	t	p	VIF	F	Model (p)	Adj. R ²	Durbin Watson
Constant	1,087	0,140		7,771	0,000		379,94	0,000	0,363	1,991
Affective Gastronomy Experience	0,847	0,043	0,603	19,492	0,000	1,000				

Dependent variable: Revisit intention

The simple linear regression model created to test the effect of affective gastronomy experience on revisit intention is found to be significant ($F=379,94$; $p < 0,05$) and revisit intention is explained by affective gastronomy experience by approximately 36%. In addition, affective gastronomy experience has a positive and significant ($t=7,77$; $p < 0,05$) effect on revisit intention. An increase of 1 unit in the perception of affective gastronomy experience causes an increase of 0,847 units on revisit intention. According to the results of the analysis, affective gastronomy experience has a significant effect on revisit intention. Accordingly, the hypothesis "H2: Affective gastronomy experience has a positive effect on revisit intention" is accepted.

Conclusion and Discussion

In recent years, many tourists around the world have traveled in search of new and unique food. A significant number of these tourists have returned to familiar destinations in order to eat the food they tasted on previous trips (Su, Johnson, & O'Mahony, 2020). This conclusion emphasizes the importance of food in travelers' travel motivations.

Fine dining experiences may also be one reason why people feel happy and joyful. This is a strong motivation for researchers. Thus, the relationship between food and emotion can be focused on to make sense of the emotional aspects of tourists' gastronomic experiences (Chang et al., 2022).

Gastronomy tourism is an increasingly popular type of tourism. It is observed that many tourists spend time and money to taste different and delicious dishes. More studies are needed to understand the behavior of tourists acting with these motivations. This study focuses on the affective aspect of the gastronomy experience with the above inferences and the guidance of the literature. Because this is a new topic and one that we know little about. Satisfaction and revisit intention are important variables that are frequently researched in tourism literature. Therefore, in this study, affective gastronomy experience is investigated together with satisfaction and revisit intention.

In line with the first hypothesis, regression analysis was applied to determine the effect of affective gastronomy experience on satisfaction. According to the results of the analysis, affective gastronomy experience significantly affects satisfaction. In other words, positive perceptions in the affective gastronomy experience create tourist satisfaction. Likewise, negative perceptions in the gastronomy experience may decrease satisfaction. The results obtained are consistent with similar studies in the literature. For example, Agyeiwaah (2019) found that the gastronomy experience affects satisfaction and loyalty. Babolian Hendijani (2016) argued the impact of tourists' dining experiences on overall satisfaction. Cordova-Buiza et al. (2021) revealed that attitudes towards gastronomy can differentiate tourist satisfaction levels.

A similar method was applied to test the second hypothesis. The results revealed that the affective gastronomy experience has a significant impact on revisit intention. Positive perceptions of the affective gastronomy experience increase travelers' intention to revisit the same destination. The results of this hypothesis are similar to the results of previous research. In this regard, studies in which gastronomy experience indirectly affects revisit intention (Folgado-Fernández et al., 2017; Sert, 2019; Yazicioğlu et al., 2022) can be cited as examples. In addition, studies in which gastronomy experience directly affects revisit intention (Björk & Kauppinen-Räsänen, 2014; Hernández-Mogollón et al., 2020; Mohamed et al., 2020) also contain similar results to this research.

The consistency of the data obtained from this study with similar studies in the literature supports the assumption that gastronomy experience is an important factor in tourist motivations and decision-making processes. These data obtained from different cultures are considered to be important for the literature. The results of this study add depth and diversity to gastronomy experience studies. In this respect, this study can help fill important gaps in the literature.

Practical and Managerial Implications

The results show us that people who are interested in food care about their dining experience. From a broader

perspective, all factors that influence tourists' dining experiences should be considered as a whole. For example, dining atmosphere, food presentation, taste, service quality. Because people reach a judgment by combining the perceptions they get from all these factors while eating. If the majority of perceptions are positive, the experience is positive, if not, the experience is negative. This, in turn, affects the satisfaction of the tourist and results in whether or not to visit that place again.

Service business owners and managers should make more efforts to enrich tourists' dining experiences. For example, enhancing the dining atmosphere with cultural elements, including traditional dishes, focusing on different and unique designs and decorations can be beneficial. Similarly, continuously improving service quality can serve this purpose and contribute positively to the gastronomy experience. More organic products, environmental awareness and the use of collaborations with local producers as a marketing tool can also have a positive impact on perceptions of the dining experience.

Limitations and Future Research

Although this study is considered to add depth and diversity to the literature, it also has some limitations. For example, data was collected online. This means that responses about the dining experience were based on the past. This may mean that participants may have difficulty recalling their experience. Future similar research conducted face-to-face and immediately after the experience may yield more accurate results. Another limitation is the availability of a research budget. This limited the ability to conduct research on a larger scale. Future research can add diversity to the literature by analyzing the affective gastronomy experience with different variables. For example, loyalty, motivation and behavioral intention. In this way, tourists' gastronomy experiences can be better understood.

Declaration

For the questionnaire used in this study, the Ethics Committee Report dated 21.08.2023 and numbered 34 was obtained from Kahramanmaraş Sütçü İmam University Social and Human Sciences Ethics Committee. There is no conflict of interest in this research.

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Appendix 1. Ethics Committee Permission

Evrak Tarih ve Sayısı: 11.09.2023-241522



T.C.
KAHRAMANMARAŞ SÜTÇÜ İMAM ÜNİVERSİTESİ
REKTÖRLÜĞÜ
Sosyal ve Beşeri Bilimler Etik Kurulu

Sayı : E-72321963-300-241522
Konu : Öğrenci İşleri (Genel)

11.09.2023

Sayın Dr. Öğr. Üyesi Mehmet POLAT

İlgi : 21.08.2023 tarihli ve 236403 sayılı yazı,

Sosyal ve Beşeri Bilimler Etik Kurulumuzun 05.09.2023 Tarih ve 2023-34 Sayılı oturumunda alınan 1 numaralı karar yazımız ekinde gönderilmektedir.

Bilgilerinizi ve gereğini arz/rica ederim.

Prof. Dr. İbrahim Ethem TAŞ
Kurul Başkanı

Ek: Kararlar (05.09.2023 Tarih ve 2023-34 Sayılı Kararı) (1 Sayfa)

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Appendix 1. Ethics Committee Permission (cont.)

Evrak Tarih ve Sayısı: 06.09.2023-3136

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Sosyal ve Beşeri Bilimler Etik Kurulu

ETİK KURUL KARARI

Toplantı Tarihi :21.08.2023 Toplantı Sayısı :34	
<p>Sosyal ve Beşeri Bilimler Etik Kurulu 21.08.2023 tarihinde saat 15:15'de Sosyal ve Beşeri Bilimler Etik Kurulu Kurul Başkanı Prof. Dr. İbrahim Ethem TAŞ başkanlığında toplanarak aşağıdaki kararlar alınmıştır.</p> <p>KARAR 1 :</p> <p>Dr. Öğr. Üyesi Mehmet POLAT'ın 21.08.2023 Tarihli ve E - 236403 sayılı dilekçesi ve ekleri hakkında Prof. Dr. Salih YEŞİL (raportör) 04.09.2023 tarih ve E. 237708 sayılı raporu görüşüldü</p> <p>Üniversitemiz Öğretim üyelerinden Dr. Öğr. Üyesi Mehmet POLAT 'ın " Duygusal Gastronomi Deneyiminin Memnuniyet ve Tekrar Ziyaret Niyeti Üzerindeki Etkisi: Türkiye'den Kanıtlar" isimli münferit çalışma kapsamında kullanmak için uygulanacak açık uçlu görüşme formu (ankette yer alan soru, önerme ve/veya ölçeklerin alıntılanmasına yönelik akademik alıntılanma kurallarına uyma zorunluluğu araştırmayı yapan akademisyen ve varsa danışmanlığını yaptığı öğrenciye ait olmak koşuluyla) uygulama talebinin uygun olduğuna oylama sonucunda oy birliği ile;</p> <p>Karar verildi.</p>	
BAŞKAN Prof. Dr. İbrahim Ethem TAŞ Kurul Başkanı	
Prof. Dr. Ahmet NALÇACI Kurul Üyesi	Prof. Dr. Kemal TİMUR Kurul Üyesi
Prof. Dr. Faruk ÇİFTÇİ Kurul Üyesi	Prof. Dr. Salih YEŞİL Kurul Üyesi
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