

A Study on the Examination of Practical Courses in Gastronomy and Culinary Arts Undergraduate Programmes

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Abstract

Purpose of the Study: This study aims to examine and evaluate the practical course practices of Gastronomy and Culinary Arts undergraduate programmes at universities operating in Turkey. Within this scope, the aim is to reveal the number, type, content and curriculum distribution of practical courses. Furthermore, the study aims to identify similarities and differences between universities in terms of practical education practices.

Subject and Scope of the Study: The subject of this study is the practical courses included in Gastronomy and Culinary Arts undergraduate programmes in Turkey. In this context, the study will focus on gastronomy education, practical applications in gastronomy education, and the functioning of these practices.

The Problem of the Study: The main problem addressed in this study is the lack of knowledge regarding the content, scope and quantity of practical training, which is of critical importance for the rapidly increasing number of Gastronomy and Culinary Arts degree programmes in Turkey.

The Importance of the Study: This study aims to describe the practical applications of existing Gastronomy and Culinary Arts degree programmes in Turkey, thereby observing the current situation. It is expected to have a positive impact on gastronomy education, contribute to curriculum development processes, and positively influence the alignment between education and the sector.

Research Questions: The questions to be addressed in this study are as follows:

- What are the differences in the quantity and quality of practical courses?
- How are practical courses distributed across fields (pastry, cold kitchen, hot kitchen, etc.)?
- How are the weekly hours and ECTS structures of practical courses organised?

Summary of the Study: The study will involve a literature review to examine the requirements and purpose of gastronomy education within the scope of the subject, with a particular focus on the role of practical applications in gastronomy education. Subsequently, a document analysis and descriptive analysis will be conducted to determine the scope of practical courses, focusing on curriculum content appropriate to the purpose. During this process, the websites of universities in Turkey offering active Gastronomy and Culinary Arts degree programmes will be examined in an attempt to access course plans and content, continuing with a descriptive survey method. The data obtained will be analysed according to its nature, the results reached will be explained, and necessary recommendations will be made.