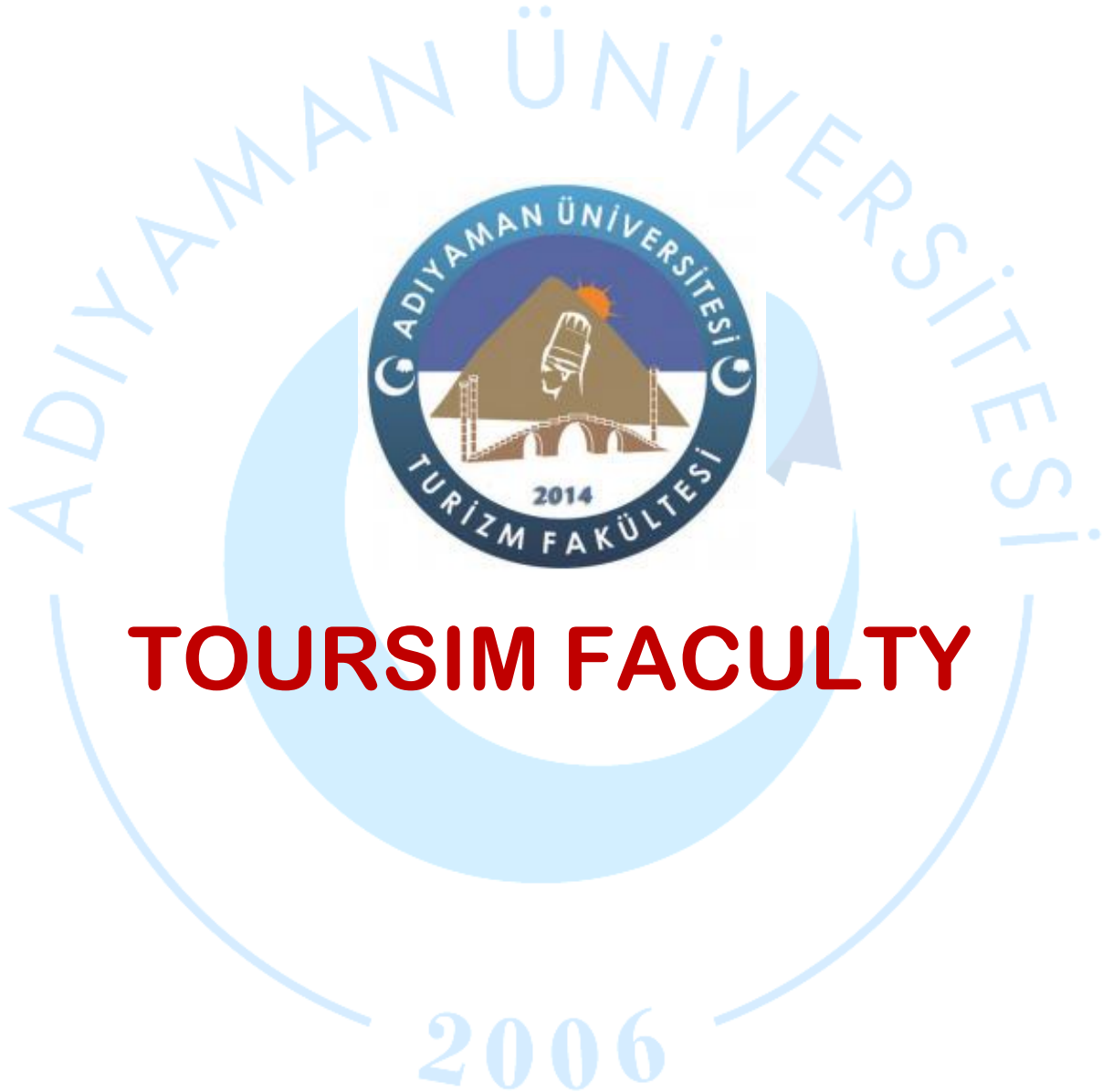


ADİYAMAN UNİVERSİTY



TOURSİM FACULTY

INTRODUCTORY CATALOG

2025-2026

ABOUT ADIYAMAN UNIVERSITY

Adiyaman University was founded on March 17, 2006 by gathering the vocational schools and faculties of İnönü University, Gaziantep University and Harran University that were in the provincial borders of Adiyaman, under one roof.

Adiyaman University continues its educational services on 4 campuses of 2 million 287 thousand square meters; namely Central Campus, Kahta Campus, Besni Campus and Gölbaşı Campus

Adiyaman University incorporates 14 Faculties, 1 State Conservatory, 1 Institute, 1 Schools, 6 Vocational Schools and 15 Research and Practice Centers. It hosts more than 17 thousand students, including a large number of foreign students.



TOURISM FACULTY

Under the Rectorate of Adıyaman University, the Faculty of Tourism was established by the Council of Ministers Decision No. 2014/6728 published in the Official Gazette dated 26/08/2014 and numbered 29100.



Within the Faculty of Tourism, there are Tourism Management, Tourism Guidance, Gastronomy and Culinary Arts, Recreation Management departments.

The Tourism Guidance Department has started accepting students in 2018-2019 and the Gastronomy and Culinary Arts Department has started accepting students in 2024-2025.



OUR MISSION

The main aim of our faculty is to have a vocational formation in tourism, know and use information and communication technologies effectively, have knowledge of a second foreign language in addition to English, equipped with theoretical and practical vocational training, and have the equipment and qualifications suitable for the needs of the tourism sector and especially qualified accommodation enterprises. and to train top-level executive candidates and bring them to the sector.

Apart from our basic undergraduate education, our faculty also aims to carry out activities that will help ensure the more efficient use of regional tourism and the development of touristic businesses in the region.

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OUR VISION

Tourism Faculty; It aims to develop in different fields such as Tourism Management, Tourism Guidance, Recreation Management and Gastronomy - Culinary Arts.

It is one of the most successful and top-ranked Tourism Faculties of the country, which educates graduates who are open to innovations required by the age, have free and scientific thinking, respect the law, produce, discuss, have the thought and responsibility of serving the society and the country's economy, and are equipped to keep up with the global competition. is to take place.

2006



OUR VALUES

Adhering to Atatürk's Principles and Revolutions,

Open, honest, reliable,

Believing in the universality of science,

Able to communicate effectively

Able to work effectively and efficiently,

Knowing teamwork

Aiming to serve society

To raise innovative and productive generations.

TEACHING APPROACH AND OUR RESPONSIBILITIES

The main purpose of our faculty is to train middle and upper level manager candidates who have the equipment and qualifications suitable for the needs of the tourism sector and especially qualified accommodation businesses and to bring them to the sector.

- In accordance with this purpose; our students
- Having at least two foreign languages,
- Knowledgeable and able to use Information Technologies (Fidelio, Galileo, Opera, Amadeus, Troy and other Office programs)
- Equipped with theoretical and applied knowledge
- Foreign experience
- We aim for them to have completed their school as qualified manager candidates.

2006



ACADEMIC STAFF

As of the 2025-2026 academic year, there are a total of 14 faculty members in our Faculty: 1 Professor, 6 Associate Professors, 4 Assistant Professors (1 Assistant Professor is assigned with 13-b), 1 Research Assistant, 1 Lecturer Doctor, and 1 Lecturer.

On the other hand, lecturers from the required units and departments give the relevant courses related to the courses in the field of other disciplines.

All academic staff are not only theoretically knowledgeable, but also middle and senior managers who have worked in various fields of the tourism sector as tourism professionals who are experts in their field.



TOURISM FACULTY

ACADEMIC STAFF

Prof. Dr. Çiğdem SABBAĞ

**Dean, Head of Tourism
Management Department**

Assoc. Prof. Dr. Caner ÇALIŞKAN

**Deputy Dean, Head of
Recreation Management
Department**

Assoc. Prof. Dr. Eda Rukiye DÖNBAK

**Head of Tourism Guidance
Department**

Assoc. Prof. Dr. Hülya YEŞİLYURT

**Head of Gastronomy and
Culinary Arts Department**

Assoc. Prof. Dr. Erhan BOĞAN

Assoc. Prof. Dr. Yakup Kemal ÖZEKİCİ

Assoc. Prof. Dr. Cem YEŞİLYURT

Dr. Lec. Özden ÖZDEMİR

Dr. Lec. Memet ŞAHAN

Dr. Lec. Seçkin KODAL

Lec. Dr. Canan SAĞIROĞLU

Lec. Ahmet TOKMAK

Res. Asst. Batuhan Eren ŞEREMETLİ



**TOURISM FACULTY
ADMINISTRATIVE STAFF**

Ali ÇALIŞIR

Özgün ULUIŞIK

Yahya ÇETİN

Ebru ÇALGAN VOLKAN

Faculty Secretary

Editorial Office

Editorial Office

Executive Asistant

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TOURISM FACULTY MANAGEMENT

DEAN
PROF. DR. ÇİĞDEM SABBAĞ



Email: csabbag@adiyaman.edu.tr

Internal: 4239

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VICE-DEAN
ASSOC. PROF. DR.
CANER ÇALIŞKAN



Email: ccaliskan@adiyaman.edu.tr

Internal: 4180

VICE-DEAN
ASSOC. PROF. DR.
EDA RUKİYE DÖNBAK



Email: edonbak@adiyaman.edu.tr

Internal: 4169



TOURISM FACULTY BOARD

Tourism Faculty
Faculty Board

Prof. Dr. Çiğdem SABBAĞ
Dean

Prof. Dr. Murat AYDIN
Member

Prof. Dr. Çiğdem SABBAĞ
Member

Prof. Dr. Süleyman BAYRAM
Member

Assoc. Prof. Dr. Eda Rukiye DÖNBAK
Member

Assoc. Prof. Dr. Caner ÇALIŞKAN
Member

Dr. Lec. Memet ŞAHAN
Member

Prof. Dr. Çiğdem SABBAĞ
Head of Tourism Management
Department

**Assoc. Prof. Dr.
Eda Rukiye DÖNBAK**
Head of Tourism Guidance
Department

**Assoc. Prof. Dr.
Hülya YEŞİLYURT**
Head of Travel Management and
Tourism Guidance Department

Assoc. Prof. Dr. Caner ÇALIŞKAN
Head of Recreation Management
Department

Ali ÇALIŞIR
Tourism Faculty Secretary
Reporter



TOURISM FACULTY BOARD OF DIRECTORS

**Tourism Faculty
Board of Directors**

Prof. Dr. Çiğdem SABBAĞ
Dean

Prof. Dr. Murat AYDIN
Member

Prof. Dr. Çiğdem SABBAĞ
Member

Prof. Dr. Süleyman BAYRAM
Member

Assoc. Prof. Dr. Eda Rukiye DÖNBAK
Member

Assoc. Prof. Dr. Caner ÇALIŞKAN
Member

Dr. Lec. Memet ŞAHAN
Member

Ali ÇALIŞIR
**Tourism Faculty Secretary
Reporter**

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FACULTY OF TOURISM COORDINATORS

Bologna Coordinator

Assoc. Prof.

Dr. Eda Rukiye DÖNBAK

Internal: 4180

Farabi Coordinator

Lec. Dr.

Canan SAĞIROĞLU

Mevlana Coordinator

Internal: 4153

Erasmus Coordinator

Assoc. Prof. Dr.

Eda Rukiye DÖNBAK

Internal: 4169



DEPARTMANTS OF TOURISM FACULTY

As the Faculty, we aim to train well-informed and skilled middle and senior manager candidates and experts who are aware of their duties and responsibilities towards their country, are contemporary in national and international tourism standards, are prone to teamwork, have the responsibility to serve the society and the country's economy.

In this context, while our faculty has Tourism Guidance, Gastronomy and Culinary Arts, Tourism Management and Recreation Management departments, the Tourism Guidance and Gastronomy and Culinary Arts departments are actively recruiting students.

If the necessary physical conditions and sufficient academic staff are provided, students will be admitted to the Tourism Management and Recreation Management departments in the coming years.

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TOURISM GUIDANCE DEPARTMENT

The Tourism Guidance Department, which was established in Adıyaman University Faculty of Tourism, which was established with the decision numbered 2014/6728 published in the Official Gazette on 26.08.2014, started to accept students in the 2018 - 2019 academic year.

Students who graduate from the department receive the title of "Tourism Guidance Undergraduate Program Graduate". With this title, T.C. students who have received at least 75 points from YDS (Foreign Language Exam) or equivalent to this exam. Students who have passed the Foreign Language Level Determination exam held by the Ministry of Culture and Tourism every year will be able to become a National Tourist Guide if they have completed at least 36 (45 in practice) domestic practice tours conducted by TUREB (Tourist Guides Association). Students who have been successful in the specified exams and have spent at least six (in practice 8) days on the practice tour will be able to serve as Regional Tourist Guidance.

Our students who successfully complete the program can apply for master's and doctorate degrees in the field of Tourism Guidance or in other branches of science that accept students in related fields.



TOURISM GUIDANCE DEPARTMENT CURRICULUM

1. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
AİTT 101	PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION I	2	0	2	C
TD 101	TURKISH LANGUAGE I	2	0	2	C
YD 101	FOREIGN LANGUAGE I	2	0	3	C
TUR 109	ENGLISH (MAIN COURSE) I	2	0	3	C
TUR 105	ENGLISH BASIC GRAMMAR I	4	0	4	C
TUR 123	ENGLISH (SUPPLEMENTARY) I	2	2	4	C
TUR 107	INTRODUCTION TO TOURISM	2	0	3	C
TUR 119	INTRODUCTION TO GUIDANCE	2	0	4	C
TUR 121	INTRODUCTION TO BUSINESS	2	0	3	C
ENF 101	BASIC INFORMATION TECHNOLOGIES	2	0	2	C
Total		22	2	30	

2. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
AİTT 102	PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION II	2	0	2	C
TD 102	TURKISH LANGUAGE II	2	0	2	C
YD 102	FOREIGN LANGUAGE II	2	0	3	C
TUR 110	ENGLISH (MAIN COURSE) II	2	0	3	C
TUR 108	ENGLISH BASIC GRAMMAR II	4	0	4	C
TUR 106	ENGLISH (SUPPLEMENTARY) I	2	2	4	C
TUR 126	TURKEY TOURISM GEOGRAPHY	3	0	3	C
TUR 120	HISTORY OF RELIGIOUS	3	0	4	C
TUR 32	TOURISM LEGISLATION	2	0	3	C
TUR 124	APPLIED OFFICE SOFTWARE	0	2	2	C
Total		22	4	30	

3. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TUR 209	ENGLISH BASIC GRAMMAR III	3	0	4	C
TUR 205	ENGLISH (SUPPLEMENTARY) III	2	2	4	C
TUR 207	COMMUNICATION IN THE BUSINESS WORLD	2	0	2	C
TUR 217	ANATOLIAN CIVILIZATIONS	2	0	4	C
TUR 299	TOURISM AND ENVIRONMENT	2	0	4	C
TUR 259	MIDDLE ASIAN TURKISH HISTORY	2	0	2	C
	ELECTIVE LANGUAGE COURSES (1 LAN. COURSE)	2	0	4	E
	ELECTIVE COURSES (1 COURSE) II	2	2	6	E
	Total	17	4	30	

ELECTIVE COURSES I

TUR 247	BASIC LAW	2	0	4	E
TUR 249	PREHISTORICAL AGES	2	0	4	E
TUR 251	MUSEUMS IN WORLD AND TURKEY	2	0	4	E
TUR 253	PREPARATION FOR FOREIGN LANGUAGE EXAMINATIONS I	2	0	4	E
TUR 263	CONGRESS AND FAIR ORGANIZATION	2	0	4	E
TUR 267	NATURE GUIDANCE	2	0	4	E
TUR 283	TURKISH CUISINE	2	0	4	E
TUR 287	SUSTAINABLE TOURISM	2	0	4	E
TUR 289	SOCIOLOGY OF TOURISM	2	0	4	E

ELECTIVE COURSES II

CODE	COURSE	T	I	ECTS	C/E
ALM 291	GERMAN I	2	2	6	E
ARP 271	ARABIC I	2	2	6	E
RUS 273	RUSSIAN I	2	2	6	E
ÇİN 275	CHINESE I	2	2	6	E
FRA 277	FRENCH I	2	2	6	E
JAP 279	JAPANESE I	2	2	6	E
ITL 281	ITALIAN I	2	2	6	E

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4. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TUR 212	ENGLISH BASIC GRAMMAR IV	3	0	4	C
TUR 214	ENGLISH (SUPPLEMENTARY) IV	2	2	4	C
TUR 216	TRAVEL AGENCIES AND TOUR OPERATORS	2	0	2	C
TUR 218	ARCHAEOLOGY	2	0	4	C
TUR 244	ECONOMICS OF TOURISM	2	0	4	C
TUR 222	TURKEY'S FLORA AND FAUNA	2	0	2	C
	ELECTIVE COURSE I (1 COURSE)	2	0	4	E
	ELECTIVE COURSE II (1 LAN. COURSE)	2	2	6	E
Total		17	4	30	

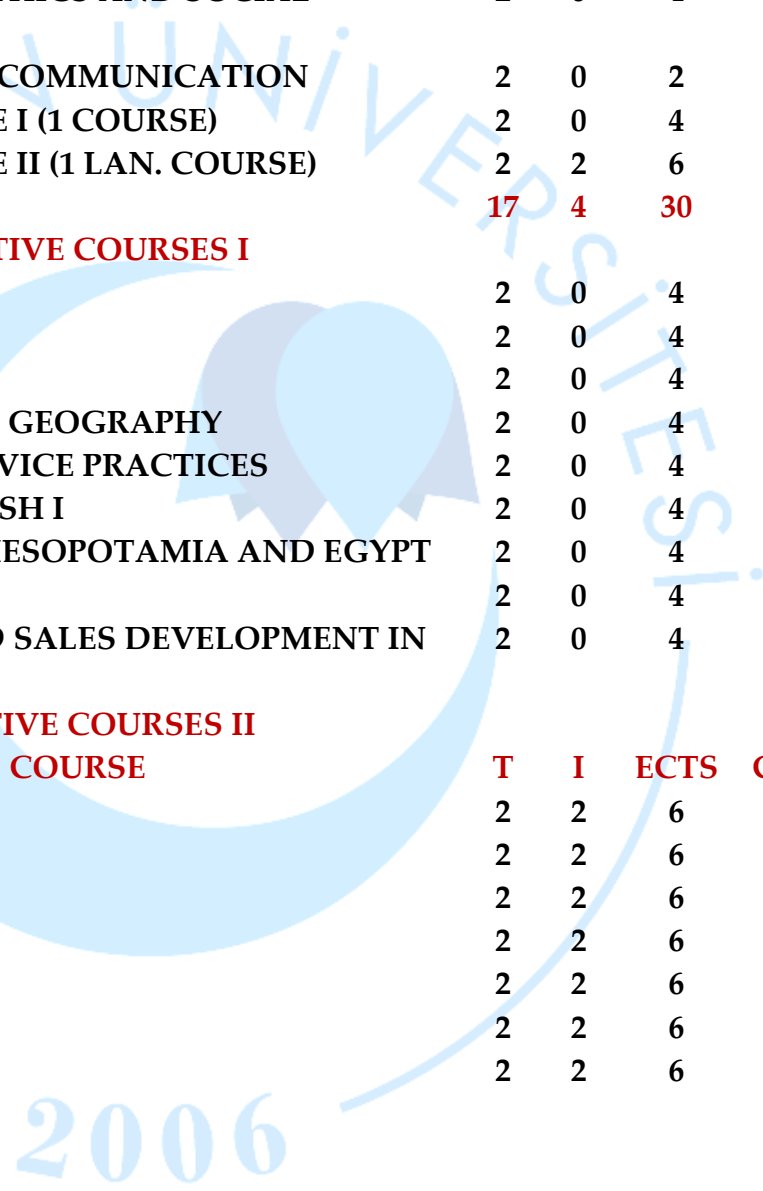
ELECTIVE COURSES I

TUR 246	INNOVATION MANAGEMENT IN TOURISM	2	0	4	E
TUR 248	LABOUR LAW AND SOCIAL SECURITY	2	0	4	E
TUR 250	CELESTIAL RELIGIONS	2	0	4	E
TUR 252	HUMAN RESOURCES MANAGEMENT	2	0	4	E
TUR 254	PREPARATION FOR FOREIGN LANGUAGE EXAMINATIONS II	2	0	4	E
TUR 256	RURAL TOURISM	2	0	4	E
TUR 258	ACCOUNTING	2	0	4	E
TUR 260	ANCIENT SETTLEMENTS IN ANATOLIA	2	0	4	E
TUR 262	HELLENIC AND ROMAN HISTORY	2	0	4	E
TUR 264	RHETORIC	2	0	4	E
TUR 266	INTERNATIONAL CUISINE	2	0	4	E

ELECTIVE COURSES II

CODE	COURSE	T	I	ECTS	C/E
ALM 270	GERMAN II	2	2	6	E
ARP 272	ARABIC II	2	2	6	E
RUS 274	RUSSIAN II	2	2	6	E
ÇİN 276	CHINESE II	2	2	6	E
FRA 278	FRENCH II	2	2	6	E
JAP 280	JAPANESE II	2	2	6	E
ITL 282	ITALIAN II	2	2	6	E

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COURSE

ELECTIVE COURSES I

ELECTIVE COURSES II

6. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TUR 312	ENGLISH BASIC GRAMMAR VI	3	0	4	C
TUR 314	ENGLISH (SUPPLEMENTARY)VI	2	2	4	C
TUR 316	TOUR DESIGN AND MANAGEMENT	1	1	4	C
TUR 318	MYTHOLOGY	2	0	2	C
TUR 398	PROFESSIONAL PRESENTATION SKILLS	1	1	4	C
TUR 366	SCIENTIFIC RESEARCH METHODS	2	0	2	C
	ELECTIVE COURSE I (1 COURSE)	2	0	4	E
	ELECTIVE COURSE II (1 LAN. COURSE)	2	2	6	E
Total		15	6	30	

ELECTIVE COURSES I

TUR 342	OTTOMAN TURKISH II	2	0	4	E
TUR 344	HELLENIC AND ROMAN ART	2	0	4	E
TUR 346	TOURISM AND LITERATURE	2	0	4	E
TUR 348	DRAMA	2	0	4	E
TUR 350	TURKISH MYTHOLOGY	2	0	4	E
TUR 352	CONSUMER BEHAVIORS IN TOURISM	2	0	4	E
TUR 354	MIDDLE AND MODERN EUROPEAN HISTORY	2	0	4	E
TUR 356	EATING AND DRINKING CULTURE	2	0	4	E
TUR 358	BYZANTINE HISTORY AND ART	2	0	4	E
TUR 360	SPECIAL INTEREST TOURISM	2	0	4	E
TUR 364	CULTURAL HERITAGE TOURISM	2	0	4	E

ELECTIVE COURSES II

CODE	COURSE	T	I	ECTS	C/E
ALM 370	GERMAN IV	2	2	6	E
ARP 372	ARABIC IV	2	2	6	E
RUS 374	RUSSIAN IV	2	2	6	E
ÇİN 376	CHINESE IV	2	2	6	E
FRA 378	FRENCH IV	2	2	6	E
JAP 380	JAPANESE IV	2	2	6	E
ITL 382	ITALIAN IV	2	2	6	E

2006



7. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TUR 411	ENGLISH BASIC GRAMMAR VII	3	0	3	C
TUR 413	PROFESSIONAL ENGLISH I	1	1	4	C
TUR 415	INTERSHIP	0	0	4	C
TUR 417	THESIS I	1	1	2	C
TUR 419	MOTIVATION AND LEADERSHIP IN TOURIST GUIDES	2	0	3	C
TUR 421	HEALTH AND FIRST AID	2	0	2	C
TUR 463	TURKISH FOLK SCIENCE	2	0	2	C
	ELECTIVE COURSE I (1 COURSE)	2	0	4	E
	ELECTIVE COURSE II (1 LAN. COURSE)	2	2	6	E
Total		15	4	30	

ELECTIVE COURSES I

TUR 441	FRONT OFFICE MANAGEMENT	2	0	4	E
TUR 443	ENGLISH AND TURKISH TRANSLATION	2	0	4	E
TUR 445	RECREATION AND ANIMATOIN	2	0	4	E
TUR 447	GASTRONOMY AND TOURISM	2	0	4	E
TUR 449	GREEK AND ROMAN MYTHOLOGY	2	0	4	E
TUR 451	BOOKING SYSTEMS	2	0	4	E
TUR 453	DESTINATION MANAGEMENT	2	0	4	E
TUR 455	OTTOMAN TURKISH III	2	0	4	E
TUR 457	CULTURAL EFFECTS OF TOURISM	2	0	4	E
TUR 459	NATURAL TOURISM RESOURCES OF TURKEY	2	0	4	E
TUR 479	HALAL TOURISM	2	0	4	E
TUR 491	CAREER PLANNING	2	0	4	E

ELECTIVE COURSES II

CODE	COURSE	T	I	ECTS	C/E
ALM 465	GERMAN V	2	2	6	E
ARP 467	ARABIC V	2	2	6	E
RUS 469	RUSSIAN V	2	2	6	E
ÇİN 471	CHINESE V	2	2	6	E
FRA 473	FRENCH V	2	2	6	E
JAP 475	JAPANESE V	2	2	6	E
ITL 477	ITALIAN V	2	2	6	E



8. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TUR 412	ENGLISH BASIC GRAMMAR VIII	3	0	3	C
TUR 414	PROFESSIONAL ENGLISH II	1	1	4	C
STJ 416	INTERSHIP	0	0	4	C
TUR 418	THESIS II	1	1	2	C
TUR 498	ENTREPRENEURSHIP	2	0	2	C
TUR 422	STRATEGIC MANAGEMENT IN TOURISM	2	0	3	C
TUR 446	TOURISM POLICY AND PLANNING	2	0	2	C
	ELECTIVE COURSE I (1 COURSE)	2	0	4	E
	ELECTIVE COURSE II (1 LAN. COURSE)	2	2	6	E
Total		15	4	30	

ELECTIVE COURSES I

TUR 442	TRANSPORTATION MANAGEMENT	2	0	4	E
TUR 444	TURKISH AND ENGLISH TRANSLATION	2	0	4	E
TUR 448	SELJUK HISTORY AND ART	2	0	4	E
TUR 450	SUMER MYTHOLOGY	2	0	4	E
TUR 452	TICKETING AND RESERVATION	2	0	4	E
TUR 478	CORPORATE COMMUNICATION	2	0	4	E
SKS 454	AKHISM	2	0	4	E
SKS 458	HISTORY OF SCIENCE	2	0	4	E
SKS 460	ART OF THEATER	2	0	4	E
SKS 462	SING LANGUAGE	2	0	4	E
TUR 492	VOLUNTEER STUDY	1	2	4	E

ELECTIVE COURSES II

CODE	COURSE	T	I	ECTS	C/E
ALM 464	GERMAN VI	2	2	6	E
ARP 466	ARABIC VI	2	2	6	E
RUS 468	RUSSIAN VI	2	2	6	E
ÇİN 470	CHINESE VI	2	2	6	E
FRA 472	FRENCH VI	2	2	6	E
JAP 474	JAPANESE VI	2	2	6	E
ITL 476	ITALIAN VI	2	2	6	E

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DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

The Department of Gastronomy and Culinary Arts, which was established within the Faculty of Tourism of Adıyaman University by the Decision of the Council of Ministers dated 14.08.2014 and No. 2014/6728, published in the Official Gazette No. 29100 dated 26.08.2014, has started to accept students as of the 2024-2025 academic year. The academic staff of the Department of Gastronomy and Culinary Arts, which aims to train managerial candidates with a high level of professional qualifications, includes 2 Associate Professors and 2 Dr. There are 4 academicians, including faculty members.

Students who graduate from the department receive the title of "Gastronomy and Culinary Arts Undergraduate Program Graduate". In order to graduate from the program, the student must have passed all courses, achieved 240 ECTS and had a GPA of at least 2.00 out of 4.00. In addition, it must be successfully completed with an uninterrupted forty-five (45) working day internship.

2006



GASTRONOMY AND CULINARY ARTS DEPARTMENT CURRICULUM

1ST SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
TD 101	TURKISH LANGUAGE I	2	0	2	C
AİTT 101	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION I	2	0	2	C
YD 101	FOREIGN LANGUAGE I	2	0	3	C
ENF 101	BASICS OF INFORMATION TECHNOLOGIES	2	0	2	C
GMS 103	ENGLISH I (MAIN COURSE I)	4	0	5	C
GMS 105	INTRODUCTION TO TOURISM	3	0	5	C
GMS 107	GASTRONOMY AND FOOD HISTORY	3	0	5	C
GMS 109	FOOD HYGIENE AND SANITATION	2	0	3	C
GMS 111	HEALTH AND FIRST AID	2	0	3	C
TOTAL		22	0	30	

2ND SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
TD 102	TURKISH LANGUAGE II	2	0	2	C
AİTT 102	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION II	2	0	2	C
YD 102	FOREIGN LANGUAGE II	2	0	3	C
GMS 104	APPLIED OFFICE SOFTWARE	0	0	2	C
GMS 106	ENGLISH II (MAIN COURSE II)	4	0	5	C
GMS 108	PRINCIPLES OF NUTRITION	3	2	5	C
GMS 110	OCCUPATIONAL HEALTH AND SAFETY	2	0	2	C
GMS 112	INTRODUCTION TO FOOD AND BEVERAGE MANAGEMENT	3	0	5	C
GMS 114	CULINARY QUALITY MANAGEMENT	2	0	4	C
TOTAL		20	2	30	

2006



3RD SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 201	CULINARY PRACTICES I	2	4	4	C
GMS 203	FOOD AND BEVERAGE MANAGEMENT	2	0	4	C
GMS 205	GASTRONOMY TOURISM	3	0	2	C
GMS 207	ADVANCED ENGLISH I	4	0	4	C
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	4	E
	TOTAL	17	4	30	
	ELECTIVE COURSES I				
GMS 209	FOOD MICROBIOLOGY	2	0	4	E
GMS 211	FOOD AND BEVERAGE SERVICE AND PRESENTATION TECHNIQUES	2	0	4	E
GMS 213	GASTRONOMY AND E-COMMERCE	2	0	4	E
GMS 215	EATING AND DRINKING CULTURE	2	0	4	E
GMS 217	FOOD ADDITIVES	2	0	4	E
GMS 219	GEOGRAPHICAL INDICATION IN GASTRONOMY	2	0	4	E
GMS 221	SUSTAINABLE GASTRONOMY AND WASTE MANAGEMENT	2	0	4	E
GMS 223	HISTORY OF ART	2	0	4	E
GMS 225	SOCIOLOGY OF TOURISM	2	0	4	E
GMS 227	COMMUNICATION SKILLS	2	0	4	E

4TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 202	CULINARY PRACTICES II	1	4	4	C
GMS 204	BREAD AND PASTRY MAKING PRACTICES I	1	4	4	C
GMS 206	MENU PLANNING	2	0	2	C
GMS 208	ADVANCED ENGLISH II	4	0	4	C
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE I	2	0	2	E
	ELECTIVE COURSE I	2	0	4	E
	TOPLAM	14	8	30	
	ELECTIVE COURSES I				
GMS 210	GASTRONOMY AND ART	2	0	4	E



GMS 212	GASTRO GEOGRAPHY	2	0	4	E
GMS 214	PHYSICAL DESIGN IN FOOD AND BEVERAGE BUSINESSES	2	0	4	E
GMS 216	PROTOCOL KNOWLEDGE AND ETIQUETTE	2	0	4	E
GMS 218	FOOD CHEMISTRY AND TECHNOLOGY	2	0	4	E
GMS 220	TURKEY TOURISM GEOGRAPHY	2	0	4	E
GMS 222	HUMAN RESOURCES MANAGEMENT	2	0	4	E
GMS 224	GASTRONOMY TOURISM AND RECREATION	2	0	4	E
GMS 226	ECONOMICS OF TOURISM	2	0	4	E
GMS 228	SOCIAL PSYCHOLOGY	2	0	4	E

CODE **OPTIONAL PEDAGOGICAL FORMATION COURSES** **T** **P** **ECTS** **C/E**

PFE 001	INTRODUCTION TO EDUCATION	3	0	4	E
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5TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 301	KITCHEN PRACTICES III	1	4	5	C
GMS 303	BREAD AND PASTRY MAKING PRACTICES II	1	4	4	C
GMS 305	SCIENTIFIC RESEARCH METHODS	2	0	3	C
GMS 307	PROFESSIONAL ENGLISH I	4	0	5	C
	ELECTIVE COURSE I	4	0	5	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE II	2	0	4	E

TOTAL **19** **4** **30**

ELECTIVE COURSES I

GMS 309	FRENCH I	2	0	4	E
GMS 311	GERMAN I	2	0	4	E
GMS 313	ARABIC I	2	0	4	E

ELECTIVE COURSES II

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 315	FOOD STORAGE METHODS	2	2	6	E
GMS 317	STREET FOODS	2	2	6	E
GMS 319	ENTREPRENEURSHIP IN GASTRONOMY	2	2	6	E
GMS 321	EVENT MANAGEMENT	2	2	6	E
GMS 323	MARKETING IN FOOD AND BEVERAGE BUSINESSES	2	2	6	E
GMS 325	LABOUR LAW AND SOCIAL SECURITY	2	2	6	E
GMS 327	SPECIAL INTEREST TOURISM	2	2	6	E



CODE	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 002	TEACHING PRINCIPLES AND METHODS	3	0	4	E
PFE 003	CLASSROOM MANAGEMENT	2	0	3	E

6TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 302	PRACTICES OF TURKISH CUSINE I	1	4	4	C
GMS 304	GARDE MANGER PRACTICES	1	2	4	C
GMS 306	COST CONTROL AND ANALYSIS IN FOOD AND BEVERAGE BUSINESSES	4	0	4	C
GMS 308	PROFESSIONAL ENGLISH II	4	0	5	C
	ELECTIVE COURSE I	4	0	5	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE II	2	0	4	E
	TOTAL	18	6	30	
	ELECTIVE COURSES I				
TUR 310	FRENCH II	4	0	5	E
TUR 312	GERMAN II	4	0	5	E
TUR 314	ARABIC II	4	0	5	E
	ELECTIVE COURSES II				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 316	COFFEE AND TEA CULTURE	2	0	4	E
GMS 318	ALCOHOL AND NON-ALCOHOLIC BEVERAGES	2	0	4	E
GMS 320	ZİYAFET ORGANİZASYONU VE YÖNETİMİ	2	0	4	E
GMS 322	EDIBLE HERBS AND SPICE CULTURE	2	0	4	E
GMS 324	DIGITAL LITERACY	2	0	4	E
GMS 326	ORGANIZATIONAL BEHAVIOR	2	0	4	E
GMS 328	CULTURAL HERITAGE TOURISM	2	0	4	E
CODE	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 004	SPECIAL EDUCATION METHODS	3	0	4	E
PFE 005	GUIDANCE AND SPECIAL EDUCATION	3	0	4	E



7TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 401	INTERNSHIP	0	0	5	C
GMS 403	INTERNATIONAL CULINARY PRACTICES	2	4	5	C
GMS 405	PRACTICES OF TURKISH CUISINE II	1	4	4	C
GMS 407	CONSUMER BEHAVIORS IN GASTRONOMY	3	0	3	C
	ELECTIVE COURSE I	4	0	3	E
	ELECTIVE COURSE II	2	0	2	E
	ELECTIVE COURSE III	1	2	2	E
	TOPLAM	13	10	30	
	ELECTIVE COURSES I				
GMS 409	FRENCH III	4	0	5	E
GMS 411	GERMAN III	4	0	5	E
GMS 413	ARABIC III	4	0	5	E
	ELECTIVE COURSES II				
	CODE	T	P	ECTS	C/E
GMS 415	SOCIOLOGY OF FOOD	2	0	4	E
GMS 417	FOOD PHOTOGRAPHY AND STYLING	2	0	4	E
GMS 419	NUTRITION FOR SPECIAL GROUPS	2	0	4	E
GMS 421	ETHICS IN BUSINESS LIFE	2	0	4	E
	ELECTIVE COURSES III				
	CODE	T	P	ECTS	C/E
GMS 423	LOCAL CUISINE OF ADIYAMAN	1	2	4	E
GMS 425	CAREER PLANNING	1	2	4	E
GMS 427	LOCAL CULINARY PRACTICES I	1	2	4	E
	CODE	T	P	ECTS	C/E
	OPTIONAL PEDAGOGICAL FORMATION COURSES				
PFE 006	ASSESSMENT AND EVALUATION IN EDUCATION	3	0	4	E
PFE 007	EDUCATION PSYCHOLOGY	3	0	4	E

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8TH SEMESTER

CODE	COURSE NAME	T	P	ECTS	C/E
GMS 402	TERM PROJECT	2	0	4	C
GMS 404	CULINARY TRENDS	3	0	4	C
GMS 406	GASTRONOMY SENSORY ANALYSIS	1	2	4	C
GMS 408	CREATIVE KITCHEN PRACTICES	1	4	5	C
	ELECTIVE COURSE I	2	0	4	E
	ELECTIVE COURSE II	2	0	4	E
	ELECTIVE COURSE III	1	2	4	E
	TOTAL	14	8	30	
CODE	ELECTIVE COURSES I				
GMS 410	FRENCH IV	4	0	5	E
GMS 412	GERMAN IV	4	0	5	E
GMS 414	ARABIC IV	4	0	5	E
	ELECTIVE COURSES II				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 416	FOOD AND BEVERAGE SERVICES AUTOMATION	2	0	4	E
GMS 418	GASTRONOMY GUIDANCE	2	0	4	E
GMS 420	QUALITY MANAGEMENT SYSTEMS	2	0	4	E
GMS 422	CRISIS MANAGEMENT IN FOOD AND BEVERAGE BUSINESSES	2	0	4	E
	ELECTIVE COURSES III				
CODE	COURSE NAME	T	P	ECTS	C/E
GMS 424	FUSION CUISINE	1	2	4	E
GMS 426	VOLUNTEERING STUDIES	1	2	4	E
GMS 428	LOCAL CULINARY PRACTICES II	1	2	4	E
KODU	OPTIONAL PEDAGOGICAL FORMATION COURSES	T	P	ECTS	C/E
PFE 008	EDUCATION TECHNOLOGIES	2	0	3	E
PFE 009	TEACHING PRACTICE	1	8	10	E

2006



TOURISM MANAGEMENT DEPARTMENT

The Tourism Management Department, which was established in Adıyaman University Faculty of Tourism, which was established with the decision numbered 2014/6728 published in the Official Gazette on 26.08.2014, started to accept students in the 2015-2016 academic year.

Our graduates have the opportunity to work in touristic businesses and other sectors. Students who successfully complete the program can apply for master's and doctorate degrees in the field of Tourism Management or in other branches of science that accept students from this field.

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TOURISM MANAGEMENT DEPARTMENT CURRICULUM

1. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
AİTT 101	PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION I	2	0	2	C
TD 101	TURKISH LANGUAGE I	2	0	2	C
YD 101	FOREIGN LANGUAGE I	2	0	3	C
TİB 101	INTRODUCTION TO TOURISM	3	0	5	C
TİB 103	INTRODUCTION TO BUSINESS	3	0	5	C
TİB 105	ENGLISH (MAIN COURSE) I	6	0	7	C
TİB 107	ENGLISH (SUPPLEMENTARY) I	6	0	6	C
Total		24		30	

2. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
AİTT 102	PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION II	2	0	2	C
TD 102	TURKISH LANGUAGE II	2	0	2	C
YD 102	FOREIGN LANGUAGE II	2	0	3	C
TİB 102	INTRODUCTION TO ECONOMICS	3	0	5	C
TİB 104	ACCOUNTING	3	0	5	C
TİB 106	ENGLISH II (MAIN COURSE II)	6	0	7	C
TİB 108	ENGLISH (SUPPLEMENTARY) II	6	0	6	C
Total		24		30	

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3. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TİB 201	MANAGEMENT AND ORGANIZATION	2	0	3	C
TİB 203	MARKETING	2	0	3	C
TİB 205	ECONOMICS OF TOURISM	2	0	5	C
TİB 207	ENGLISH III	8	0	8	C
TİB 209	SOCIAL PSYCHOLOGY	3	0	4	C
	ELECTIVE COURSE (1 LAN. COURSE)	4	0	4	E
	ELECTIVE COURSE (1 COURSES)	2	0	3	E
	Total	23		30	

ELECTIVE COURSES

RUS 201	RUSSIAN I	4	0	4	E
ALM 201	GERMAN I	4	0	4	E
ARP 201	ARABIC I	4	0	4	E
FRA 201	FRENCH I	4	0	4	E
TİB 221	BASIC LAW	2	0	3	E
ENF 223	BASICS OF INFORMATION TECHNOLOGIES	2	0	3	E
TİB 225	INNOVATION MANAGEMENT IN TOURISM	2	0	3	E
TİB 227	TOURISM AND ENVIRONMENT	2	0	3	E

4. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TİB 202	HUMAN RESOURCES MANAGEMENT	2	0	3	C
TİB 204	TOURISM MARKETING	2	0	5	C
TİB 206	COMMUNICATION IN THE BUSINESS WORLD	2	0	4	C
TİB 208	ENGLISH IV	8	0	8	C
TİB 210	TURKEY TOURISM GEOGRAPHY	2	0	3	C
	ELECTIVE COURSE (1 LAN. COURSE)	4	0	4	E
	ELECTIVE COURSE (1 COURSES)	2	0	3	E
	Total	22		30	

RUS 202	RUSSIAN II	4	0	4	E
ALM 202	GERMAN II	4	0	4	E
ARP 202	ARABIC II	4	0	4	E
FRA 202	FRENCH II	4	0	4	E
TİB 222	LABOUR LAW AND SOCIAL SECURITY	2	0	3	E
ENF 224	PRINCIPLES OF NUTRITION AND MENU MANAGEMENT	2	0	3	E
TİB 226	CRUISE TOURISM	2	0	3	E



5. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TİB 301	FOOD AND BEVERAGE SERVICES MANAGEMENT	2	0	4	C
TİB 303	FRONT OFFICE MANAGEMENT	2	0	4	C
TİB 305	MYTHOLOGY	2	0	4	C
TİB 307	ENGLISH V	8	0	8	C
	ELECTIVE COURSE (1 LAN. COURSE)			4	E
	ELECTIVE COURSE (2 COURSES)			6	E
	Total	22		30	
	ELECTIVE COURSES				
RUS 301	RUSSIAN III	4	0	4	E
ALM 301	GERMAN III	4	0	4	E
ARP 301	ARABIC III	4	0	4	E
FRA 301	FRENCH III	4	0	4	E
TİB 321	RESERVATION SYSTEMS	2	2	3	E
TİB 323	HOUSEKEEPING MANAGEMENT	2	0	3	E
TİB 325	TURKISH CUISINE	2	0	3	E
TİB 327	TOURISM SAFETY MANAGEMENT	2	0	3	E
TİB 329	CASE ANALYSIS IN TOURISM	2	0	3	E
TİB 331	CONTEMPORARY MANAGEMENT APPROACHES	2	0	3	E
TİB 333	E-COMMERCE IN TOURISM	2	0	3	E
TİB 335	ARCHAEOLOGY	2	0	3	E

6. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TİB 302	TRAVEL AGENCIES AND TOUR OPERATORS	2	0	4	C
TİB 304	COST ACCOUNTING IN HOSPITALITY INDUSTRY	2	0	4	C
TİB 306	CIVILIZATIONS OF ANATOLIA	2	0	4	C
TİB 308	ENGLISH IV	8	0	8	C
	ELECTIVE COURSE (1 LAN. COURSE)			4	E
	ELECTIVE COURSE (2 COURSES)			6	E
	Total	22		30	

ELECTIVE COURSES

CODE	COURSE	T	I	ECTS	C/E
RUS 302	RUSSIAN IV	4	0	4	E
ALM 302	GERMAN IV	4	0	4	E
ARP 302	ARABIC IV	4	0	4	E
FRA 302	FRENCH IV	4	0	4	E
TİB 322	TICKETING	2	2	3	E
TİB 324	INTERNATIONAL CUISINES	2	0	3	E
TİB 326	AKHISM	2	0	3	E
TİB 328	STRATEGIC MANAGEMENT IN TORISM	2	0	3	E
TİB 330	ALTERNATIVE TOURISM	2	0	3	E
TİB 332	HISTORY OF RELIGIOUS	2	0	3	E
TİB 334	ORGANIZATIONAL BEHAVIOR	2	0	3	E
TİB 336	PERFORMANCE MANAGEMENT IN TOURISM BUSINESSES	2	0	3	E

7. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TİB 401	FINANCIAL MANAGEMENT	2	0	3	C
TİB 403	PROFESSIONAL ENGLISH I	2	0	5	C
TİB 405	PUBLIC RELATIONS	2	0	3	C
STJ 401	INTERNSHIP	0	0	6	C
	ELECTIVE COURSE (1 LAN. COURSE)			4	E
	ELECTIVE COURSE (3 COURSES)			9	E
	Total	18		30	
RUS 401	RUSSIAN V	4	0	4	E
ALM 401	GERMAN V	4	0	4	E
ARP 401	ARABIC V	4	0	4	E
FRA 401	FRENCH V	4	0	4	E
TİB 421	ETHICS IN BUSINESS LIFE	2	2	3	E
TİB 423	TOURISM LEGISLATION	2	0	3	E
TİB 425	SOCIOLOGY OF TOURISM	2	0	3	E
TİB 427	STATISTICS	2	0	3	E
TİB 429	HYGIENE AND SANITATION	2	0	3	E
TİB 431	AIRLINE MANAGEMENT	2	0	3	E
TİB 433	SUSTAINABLE TOURISM	2	0	3	E
TİB 435	DESTINATION MANAGEMENT	2	0	3	E
TİB 437	RECREATION MANAGEMENT	2	0	3	E



8. SEMESTER

CODE	COURSE	T	I	ECTS	C/E
TİB 402	TOURISM POLICY AND PLANNING	2	0	2	C
TİB 404	PROFESSIONAL ENGLISH II	4	0	5	C
TİB 406	TOURISM INVESTMENT AND PROJECTS ANALYSIS	4	0	4	C
STJ 402	INTERNSHIP	0	0	6	C
	ELECTIVE COURSE (1 LAN. COURSE)			4	E
	ELECTIVE COURSE (2 COURSES)			6	E
	EXTERIOR FIELD OF ELECTIVES (1 COURSE)			3	E
Total		22		30	

ELECTIVE COURSES

CODE	COURSE	T	I	ECTS	C/E
RUS 402	RUSSIAN VI	4	0	4	E
ALM 402	GERMAN VI	4	0	4	E
ARP 402	ARABIC VI	4	0	4	E
FRA 402	FRENCH VI	4	0	4	E
TİB 422	ENTREPRENEURSHIP	4	0	4	E
TİB 424	PRODUCTIVITY MANAGEMENT IN TOURISM	4	0	4	E
TİB 426	SCIENTIFIC RESEARCH METHODS	4	0	4	E
TİB 428	CULTURAL HERITAGE IN TOURISM	2	0	2	E
TİB 430	EATING AND DRINKING CULTURE	2	0	2	E
SKS 422	HISTORY OF ART (Non-Field Elective)	2	0	3	E
SKS 424	HISTORY OF SCIENCE (Non-Field Elective)	2	0	3	E
SKS 426	ART OF THEATER (Non-Field Elective)	2	0	3	E
SKS 428	SING LANGUAGE (Non-Field Elective)	2	0	3	E

TOTAL

175

240

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RECREATION MANAGEMENT DEPARTMENT

Recreation department is an interdisciplinary department where individuals who implement and manage the activities and activities in their spare time, which they voluntarily participate in for the needs of socializing, doing sports, contributing to their health, making art, culturing and educating in their spare time after completing their mandatory needs, are trained.

Mission of the recreation department; is to train recreation professionals who can creatively design, perform, manage and improve recreational activities and activities, equipment and information systems, with the necessary technical knowledge, ethical and social awareness, teamwork and leadership qualities.

Our students who successfully complete the program can apply for master's and doctorate degrees in the field of Recreation Management or other branches of science that accept students in related fields.

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TOURISM FACULTY

The Faculty of Tourism continues its education and training activities in the Central Classrooms building. Classes continue in 6 lecture halls, 1 computer lab for 50 people, and 1 smart classroom. In the laboratory, students can benefit from the internet throughout the day.



Tourism Faculty



Classrooms



Computer Lab

In addition, since our faculty is located in the central campus, they always have the opportunity to easily benefit from the central library service building, where there are many books and publications that students can easily benefit from, and the e-library.



Library

Scholarship Opportunities

- ✓ Adiyaman University Scholarship and Food Scholarship
- ✓ Higher Education Credit and Hostels Institution Scholarships
- ✓ Turkish Education Foundation Scholarship

SOCIAL-CULTURAL AND SPORTS ACTIVITIES

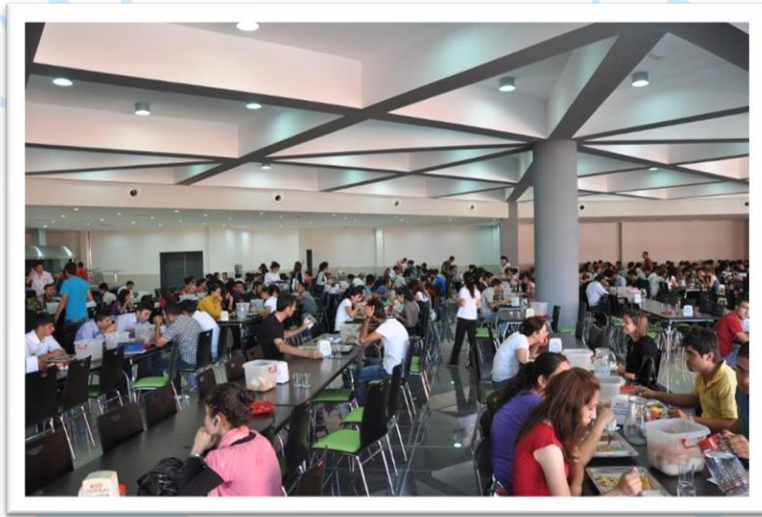
Being aware of the fact that a modern university will be formed through social activities as well as a good education, our university is leading many activities in this direction. During the academic year, seminars, symposiums, conferences, panels and interviews are held on various subjects.

On the other hand, there are student clubs operating in the university in a way that allows students to continuously improve themselves.

One of these is the "Tourism Club", which organizes trips to cities and regions with cultural, historical and natural riches, with the active work and efforts of the students of the Faculty of Tourism. In addition to the tourism club, technology club, travelers club, folklore club, photography club, literature club, aviation club, young entrepreneurs club, cycling club and scouting club are just a few of them.



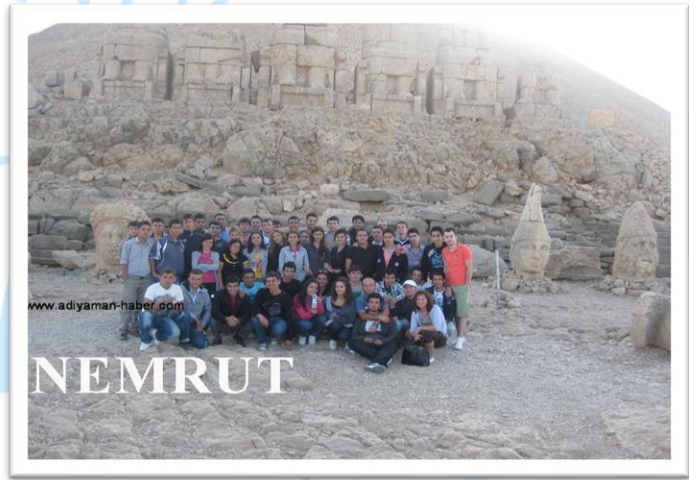
Within the campus area, there is a cafeteria and a canteen where our students and employees can have their lunch and dinner in healthy conditions. There is an Internet Cafe, a basketball court where sports activities take place, a football field, a handball and volleyball court.



Our students can also find the opportunity to do many different sports by making use of the sports halls in the campus. In addition, they can join sports teams and participate in national and international tournaments between universities. Some of the sports that our students can do are as follows; football, basketball, volleyball, tennis, table tennis, badminton, athletics, rhythmic gymnastics, steppe mountaineering, boxing, wrestling, taekwondo and karate.

FACULTY TOURS

Our faculty organizes trips to important touristic areas both in Adiyaman and in our country at regular intervals for our students who have just started their tourism education.



Adiyaman Excursions



Sanliurfa Trip



Cappadocia Trip



Hatay Trip



Kayseri Trip

ERASMUS AND MEVLANA PROGRAM

It is a program that allows the students of our faculty to take a semester or a year of their education abroad. It is called the Student Exchange Programme. It is obvious how important foreign experience is in order to be good middle and senior managers in the globalizing world.

The Erasmus logo consists of the word "Erasmus" in a bold, sans-serif font. Each letter is a different color: E (red), r (orange), a (yellow), s (green), m (dark green), u (blue), and s (dark blue).

We have made agreements with different universities in Europe specifically for tourism students in order to ensure that our students not only have internship experience abroad, but also receive education for a semester when they graduate. Our students who have a sufficient level of English and are successful in their courses; will be selected by the Erasmus committee.



**MEVLANA
DEĞİŞİM
PROGRAMI** 

AFTER GRADUATION



Graduates of the Faculty of Tourism;

Operating in the tourism industry

- ✓ **Accommodation Businesses**
- ✓ **Travel Agencies**
- ✓ **Transportation Businesses**
- ✓ **Food and Beverage Businesses**
- ✓ **Yacht-Marina Operations**
- ✓ **They can work in Entertainment Businesses.**

- ✓ In addition, they can also find employment opportunities in other areas of the service sector (such as banking, insurance, hospital management, retail businesses) at operational and management levels.
- ✓ Tourism Management department graduates can become academicians by completing their master's and doctorate education, and if they fulfill the admission requirements, they can work as instructors in the relevant departments of vocational schools that provide two-year education.
- ✓ Besides this, our graduates can become teachers in vocational high schools by completing their formation education.
- ✓ If our students get the required score in the Public Personnel Selection Examination (KPSS), they can be appointed to civil service positions that require a degree in Tourism Management and only a bachelor's degree is sufficient for application.

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FACULTY OF TOURISM CONTACT

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Vice-Dean

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