



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

Term	Fall
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COURSE CODE	271218031	COURSE NAME	Health Tourism
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VIII	2	0	0	2	4	CORE () ELECTIVE (x)	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term		1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	50

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Health Tourism, includes Medical tourism, thermal tourism, Spa and Wellness applications, third age tourism and disabled tourism.
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COURSE OBJECTIVES	The aim of this course is to provide students with information about health tourism and spa wellness practices.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	They gain knowledge about health tourism and spa-wellness techniques
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TEXTBOOK(S)	Temizkan, P. (2015). Sağlık Turizmi. Ankara: Detay Yayıncılık.
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SUPPORTIVE RESOURCES	Elizabeth, M, Johnson, Bridgette M. Redman 2008. Spa: A Comprehensive Introduction, . The American Hotel and Lodging Educational Institute. Karagülle, Z., Karagülle M., Doğan B. M. (2011). Türkiye Termal SPA Sağlık Rehberi. Nobel Tıp Kitabevleri.
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE	
WEEK	SUBJECTS
1	Definition and importance of medical tourism and medical tourism genres in Turkey
2	Evolution of medical tourism and its reasons, factors constituting medical tourism preferment
3	Factors affecting medical tourism demand, marketing and logistic in medical tourism, medical tourism
4	Definition, importance and properties of thermal tourism
5	Position and importance of thermal tourism in medical tourism
6	Thermal tourism with medical purpose: present condition and future tendencies
7	Ara sınav
8	Ara sınav
9	Definition, concept, properties and evolution of medical tourism
10	Medical tourism in Turkey
11	Spa and Wellness definitions, types and evolution
12	Spa and Wellness technics
13	Spa and Wellness in Turkey
14	Third age tourism and disabled tourism
15/16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.		X	
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.		X	
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.		X	
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X

1:Never. 2:Few. 3:Many.

Instructor Name :

Signature:

Date: