



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

Term	Spring
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COURSE CODE	271218012	COURSE NAME	Research Methodology
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VIII	3	0	0	3	3	CORE (X) ELECTIVE ()	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		1	25
Project			
Report			
Other (.....)			
FINAL EXAM	Homework	1	50

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

Science-Scientific Method- Scientific Research, Types of Scientific Research, Scientific Research Process, Determination of the Research Problem- Variables and Measurement Levels, Research Method and Determination, Population-Sampling, Data Collection, Data Collection Methods and Measurement, Data Processing, Data Analysis, Relational and Predictive Analyzes, Findings and Interpretations, Important issues in writing reports, theses and assignments, Examining the research process in case studies (Case Studies).

COURSE OBJECTIVES

The main purpose of the course is to increase students' familiarity with the subjects of knowledge, science, philosophy of science and to explain scientific research methods. In this context, it is aimed to raise students to a level where they can carry out a scientific research project.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES

- To be able to research a subject on a scientific basis.
- To be able to integrate data obtained in different ways in a meaningful way.
- To learn the scientific research process.
- To be able to prepare a scientific report on a specific subject
- To learn some programs (SPSS) that can perform statistical analysis.
- To be able to transform the findings obtained as a result of the research into results that can provide solutions to problems in daily life.

TEXTBOOK(S)

Sosyal Bilimlerde Araştırma Yöntemleri: Yeni Perspektifler - Prof. Dr. Remzi Altunışık, Prof. Dr. A. Ercan Gegez, Prof. Dr. Ünsal Sığırı, Prof. Dr. Erdoğan Koç, Prof. Dr. Atıla Yüksel, Doç. Dr. Hakan Boz, Doç. Dr. Erkan Yıldız – Seçkin Yayınları

Bilimsel Araştırma Tasarım, Yazım ve Yayım Teknikleri - Metin Kozak – Detay Yayıncılık

SUPPORTIVE RESOURCES	Sosyal Bilimlerde Arařtırma Yöntemleri - https://acikders.tuba.gov.tr/course/view.php?id=80
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS
1	Scientific Research: Epistemology and Ontology
2	Scientific Research: Basic Approaches and Methodology
3	Research Process in Social Sciences
4	Sampling and Sampling Process
5	Measuring and Scales
6	Scale Development
7	Midterm Exam
8	Quantitative Research Methods
9	SPSS and Statistical Tests
10	Structural Equation Modeling
11	Qualitative Research Methods
12	Ethics and Reporting in Scientific Research
13	Examination of sample studies
14	Presentation and Evaluation of Research Assignments
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 :