



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

TERM	Fall
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COURSE CODE	271215022	COURSE NAME	Special Interest Tourism
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
V	2	0	0	2	3	CORE () ELECTIVE (x)	Turkish

COURSE CATEGORY

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

ASSESSMENT CRITERIAS

	Activity	Number	Percentage (%)
	DURING TERM	I. Mid-Term	1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

COURSE OBJECTIVES The aim of the course by explaining the importance of participation in special interest areas, tourism activities, students develop perspectives for tourism.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES

- To learn the basic concepts of special interest tourism,
- Acquisition of information about the features of special interest tourism,
- Recognition of special interest groups,
- To learn the characteristics of participants in special interest tourism,
- Special-interest groups to be informed about areas of activity, Understanding the types of special interest tourism

TEXTBOOK(S) Douglas, N. ve Douglas, N. R. (2001), 'Special Interest Tourism' Milton: Australia, Wiley Group.

SUPPORTIVE RESOURCES Allen, Johnny, McDonnell, Ian, O'Toole, William Rob Harris (2002) Festival and Special Event Management, Wiley Group.

EQUIPMENTS REQUIRED

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Types of Tourism
2	Overall Structure of Tourism Industry
3	Environment and Sustainability
4	Sustainable Tourism
5	Eco-tourism and alternative tourism
6	Travel Enterprises and Tourist Product Creation
7	Tourism Sector Supply and Demand Characteristics
8	Special Interest Tourism
9	Special Interest Tourism Marketing
10	Types of Special Interest Tourism
11	Types of tourism and the importance of Special Interest
12	Service Concept and Niche Marketing and Special Interest Tourism
13	Case study
14	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 :