

**ACADEMIC
CURRICULUM
VITAE**

1. Name- Surname: AYSUN YILMABAŞAR

2. Title: Lecturer

3. Educational Background: Master's degree

| Degree | Department/Program | University | Year |
|------------|---|------------------------------------|-----------------------|
| Bachelor's | School of Tourism and Hospitality Mangement | Eastern Mediterranean Universtiy | 2001 |
| Master's | Tourism Mangement | Eastern Mediterranean Universtiy | 2021 |
| PhD | Tourism Mangement | İstanbul Unverstiy | Registration Freezing |
| PhD | Gastronomy and Culinary Arts | Ankara Hacı Bayram Veli University | Continue |

4. Master's / PhD Thesis

4.1. Master's Thesis Title and Thesis Advisor(s):

"Determination and Evaluation of Gastronomy Tourism Potential of Northern Cyprus" (2021).

Prof .Dr. Hasan Kılıç

4.2. PhD Thesis /Medical Specialty Thesis Title and Advisor(s):

"Special Day Gastronomy in Turkish and Greek Cypriot Communities" (continuing), Prof Dr. Fügen Durlu Özkaya

5. Academic Titles:

Date of Assistant Professorship:

Date of Associate Proferssorship:

Date of Professorship:

6. Supervised Master's and PhD Theses:

7. Publications

7.1. National/international Books or Book Chapters

Turkish World Culinary Culture', Nobel Publishing, September, (2023), Chapter author.

Product Development and Sensory Analysis in Gastronomy', Nobel Publishing, February, (2024), Chapter author.

7.2. Articles published in national refereed journals

Yılmabaşar A. and Durlu Özkaya F. (2023). A Review on Cyprus Culinary Culture. Journal of Gastronomy, Hospitality and Travel, 6(4).

Yılmabaşar, A. and Sarper, F. (2024). A Traditional Product Golifa/Koliva in Cyprus Culinary Culture. Journal of Tourism and Gastronomy Studies.

8. Project

9. Administrative Responsibilities

- TRNC 1st Tourism Council / Gastronomy Tourism /January-2020
- Ankara Hacı Bayram Veli University Gastronomy and Culinary Arts Department Board Member PhD Representative
- Near East University Faculty of Tourism, Department of Gastronomy and Culinary Arts, Student Advisor

10. Memberships to Scientific and Professional Organisations

- Gastronomy Academicians Association -Turkey

11. Undergraduate and Graduate Courses Taught in the Last Two Years

| Academic Year | Semester | Course | Weekly Hourse | | Number of Students |
|---------------|----------|---|---------------|-----------|--------------------|
| | | | Theoretical | Practical | |
| 2021-2022 | Fall | Yiyecek içecek işletmelerinde Maliyet Analizi ve Kontrolü | 3 | | 120 |
| | Spring | Yiyecek içecek işletmelerinde Satınalma | | | 120 |
| 2022-2023 | Fall | Gastronomiye Giriş | 3 | | 120 |
| | Spring | | | | |
| 2024-2025 | Fall | Maliyet Kontrolü | 3 | | |
| | | Ziyafet ve Organizasyon Yönetimi | 3 | | |
| | | Sürdürülebilir Gastronomi | 3 | | |
| | | Temel Sanat ve Estetik Bilgisi | 3 | | |
| | | Seyahat ve Tur Operatörlüğü | 3 | | |
| | | Travel and Tour Operation | 3 | | |
| | Spring | | | | |

