



# Program Catalogue

Faculty of Tourism  
Gastronomy and Culinary Arts



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## **1. PROGRAM CATALOGUE**

### **1.1. ESTABLISHMENT OF THE FACULTY**

#### **A) History and Academic Processes of the Faculty**

The Faculty of Tourism in Near East University was established in 1994 under the Faculty of Economics and Administrative Sciences, under the name *Gastronomy and Culinary Arts*, in accordance of the Ministry of National Education and Culture of the Turkish Republic of Northern Cyprus and the Higher Education Supervision and Accreditation Board (YÖDAK). The Faculty commenced its academic activities in the same year. It subsequently continued its operations as the Faculty of Tourism, and it currently maintains its educational activities as the Faculty of Tourism.

Since its establishment, students who are citizens of the Republic of Türkiye have been admitted to the relevant departments of the Faculty of Tourism through the Student Selection and Placement Examination (ÖSYM), in line with the decisions of the Council of Higher Education (YÖK).

The Faculty of Tourism was founded with the vision of becoming a leading faculty with contemporary and internationally recognized academic standards, adopting a student-centered approach that integrates research and education. The Faculty offers associate, undergraduate, and graduate programs in both Turkish and English.

#### **B) Educational Policy and Academic Objectives**

The Faculty of Tourism and Hotel Management adopts a contemporary educational approach grounded in a progressive educational philosophy, implementing a student-centered instructional model that promotes interdisciplinary collaboration. Its academic programs are structured in accordance with international standards and successfully undergo accreditation processes within the framework of quality assurance.

Graduates of the Faculty of Tourism and Hotel Management contribute to the professional and academic fields as competent, creative, and ethically responsible individuals. The academic staff, through their scientific research, R&D initiatives, and community-engaged projects, contributes to the advancement of knowledge and aim to play a leading role in societal development.

### **C) Physical and Academic Infrastructure**

The Faculty of Tourism and Hotel Management provides students with a variety of social and academic learning environments through its classrooms designed in line with contemporary educational principles, technologically equipped laboratories, and digital learning platforms. Within the framework of Dorona Tourism and hotel operations, the Faculty of Tourism offers students internship and practical training opportunities. In this way, students are supported in gaining professional experience prior to graduation.

### **D) Accreditation and Quality Policy**

The Faculty of Tourism adopts national and international quality standards in its educational and research processes and aims to enhance the quality of education through a continuous improvement approach. The Faculty actively participates in national and international accreditation procedures, regularly reviewing and updating its academic programs accordingly. The programs are structured with consideration of professional ethics, safety standards, and current sectoral requirements, with the objective of equipping students with a competent and comprehensive professional foundation. The Faculty of Tourism was accredited by the European Association of Hotel and Tourism Schools (EURHODIP) in 2024.

## **1.2. Faculty Mission, Vision and Core Values**

### **A) Mission**

The Faculty of Tourism aims to educate individuals who, under the guidance of a qualified and specialized academic staff, possess professional competence, field-specific knowledge, and general cultural awareness; that are inquisitive, analytical, technologically proficient, committed to ethical principles, and equipped with strong communication skills. In addition, the Faculty of Tourism strives to cultivate graduates who are sensitive to societal needs, entrepreneurial in spirit, open to collaboration, creative, and capable of critical thinking—graduates who are equipped with fundamental knowledge, skills, and research techniques, and who are prepared to contribute to the tourism sector at both national and international levels.

### **B) Vision**

The Faculty of Tourism aims to maintain a leading position in the region by educating individuals who can perceive and interpret the ongoing changes and developments in the rapidly

expanding global tourism sector, who uphold universal and ethical values, and who integrate theory, practice, and technology in an entrepreneurial, research-oriented, and socially responsible manner. In this context, the Faculty of Tourism envisions being a pioneer in both research and applied fields, and developing innovative educational strategies to train tourism professionals capable of driving transformative change in the tourism industry.

### **C) Core Values**

1. Student-Centeredness
2. Scientific Approach and Productivity
3. Sustainability
4. Accessibility and Equity in Education
5. Commitment to Ethical Principles
6. Collaboration and Sharing
7. Innovation

## **1.3. The Faculty of Tourism Aims and Objectives**

### **A) Objectives and Goals Covering the Field of Education**

#### **Objective 1: To Educate Graduates Equipped to Meet the Needs of the Tourism Sector**

**Goal 1.1:** Organize internships, field trips, and applied projects to provide students with practical learning opportunities.

**Goal 1.2:** Enhance academic knowledge by updating course content in tourism, hotel management, and business administration.

**Goal 1.3:** Integrate a second foreign language and digital skills into the curriculum.

**Goal 1.4:** Promote student-centered, interactive teaching methods, including case studies, group work, and field research.

#### **Objective 2: To cultivate graduates with high international competitiveness and open to continuous learning.**

**Goal 2.1:** To increase collaborations with international educational networks such as EURHODIP, offering students exchange and certification opportunities.

**Goal 2.2:** To provide associate degree, undergraduate projects, and master's programs that support students' scientific research and project development skills.

**Goal 2.3:** To offer graduates postgraduate training, seminars, and workshops to foster a philosophy of continuous learning.

### **B) Objectives and Goals Covering the Field of Research**

**Objective 1: To produce original and universally valid scientific knowledge in the field of tourism.**

**Goal 1.1:** To encourage academics and students to publish in indexed journals such as SCOPUS / Web of Science.

**Goal 1.2:** To increase participation in national and international conferences, workshops, and seminars.

**Goal 1.3:** To create research funds and incentive mechanisms that support sustainable projects in the fields of tourism, hotel management, and gastronomy.

**Goal 1.4:** To establish in-house research groups and mentoring programs to strengthen the research identities of academics.

### **C) Objectives and Goals Covering Contributions to Society and Educational Services**

**Objective 1: To train qualified individuals who can make social, cultural, and economic contributions to the tourism sector and society.**

**Goal 1.1:** To ensure the active participation of students in social responsibility projects (sustainable tourism, preservation of local cultures, etc.).

**Goal 1.2:** To develop content in the faculty curriculum that includes cultural awareness, local heritage, and sustainable tourism principles.

**Goal 1.3:** To organize educational programs for the community in cooperation with local and regional tourism stakeholders (tourism businesses, municipalities, cultural institutions).

**Goal 1.4:** To contribute to regional development through the faculty's research and service projects, and to develop strategies that promote ethical, environmental, and social responsibility in the tourism sector.

## 1.4. Faculty Organizational Chart

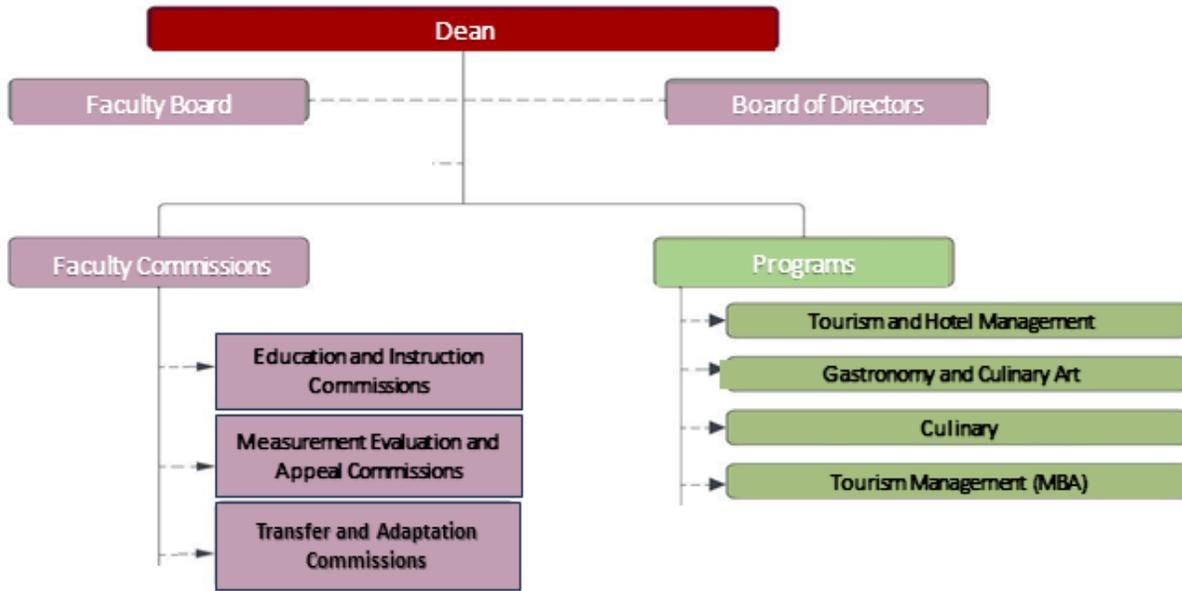
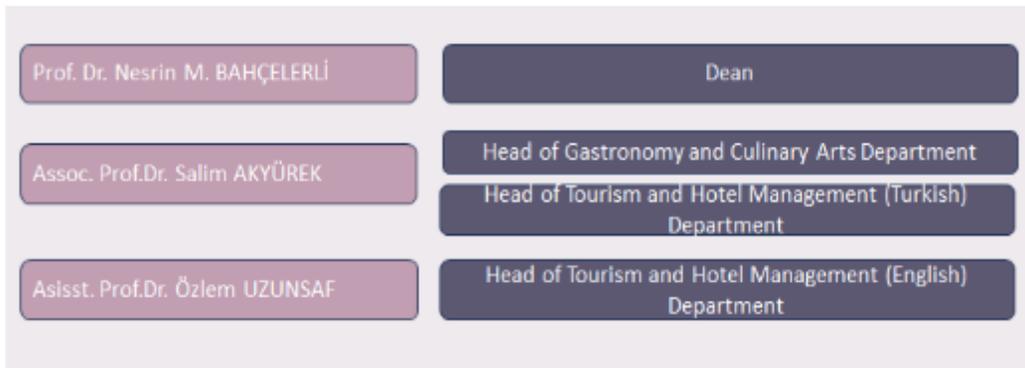


Figure 1. Organizational Chart

## 1.5. Faculty Administration



## 1.6. Academic Staff of the Faculty

The Faculty of Tourism at Near East University comprises four main departments: Tourism and Hotel Management, Gastronomy and Culinary Arts, Culinary Arts, and Tourism Management. The Faculty is distinguished by its team of experienced and highly qualified academic staff.

As of the 2024–2025 academic year, the Faculty employs a total of 13 academic personnel, including 1 professor, 1 associate professor, 2 assistant professors, and 8 lecturers. This

academic team provides education at both undergraduate and graduate levels and contributes to scientific research through their roles as active researchers.

In addition, faculty members participate in various professional development and training programs to enhance their skills. By engaging in national and international projects, they not only advance their individual academic careers but also strengthen the Faculty's international recognition and reputation.

## **1.7. Academic Programs Offered by the Faculty**

### **Associate Degree Programs**

- Tourism and Hotel Management
- Culinary Arts

### **Undergraduate Programs**

- Tourism and Hotel Management
- Gastronomy and Culinary Arts

### **Master's Programs (*Thesis and Non-Thesis*)**

- Tourism Management

## **2. GENERAL INFORMATION ABOUT THE PROGRAM**

### **2.1. Brief History and Development of the Program**

The Department of Gastronomy and Culinary Arts, within the Faculty of Tourism, was established in 1994 and has been providing education to national and international students since then. The education provided within this department aims to train teachers who are committed to Atatürk's principles and reforms, embrace scientific, contemporary, democratic, and secular values; can adapt to developing technology and social changes; can use technology effectively and ethically; and are researchers and think critically.

### **2.2. Type of Education Offered by the Program**

The Department of Gastronomy and Culinary Arts offers formal education. Within this framework, courses are conducted both theoretically and practically, using face-to-face, online, and hybrid methods.

### **2.3. Level of Study**

The Department of Gastronomy and Culinary Arts offers a four-year undergraduate program with 240 ECTS credits. The program meets the "Level 6" qualifications defined in the Turkish Higher Education Qualifications Framework (TYYÇ). Within this framework, the program has been meticulously designed to meet both the ECTS credit requirements and the level qualifications.

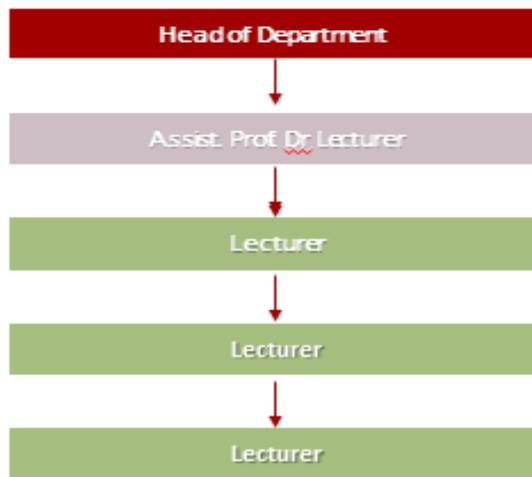
## 2.4. Language of Instruction

The medium of instruction in the Department of Gastronomy and Culinary Arts is English.

## 2.5. Duration of the Program

The Gastronomy and Culinary Arts Department has a duration of 4 years (8 semesters). The program consists of 2 semesters, Fall and Spring, totaling 28 weeks.

## 2.6. Organizational Chart of the Program



## 2.7. Program Coordinator

Program Coordinator:

Assist. Prof. Dr. Nesrin M. Bahçelerli  
Head of the Department  
[nesrin.menemenci@neu.edu.tr](mailto:nesrin.menemenci@neu.edu.tr)

## **2.8. Program Management and Academic Staff**

The Department of Gastronomy and Culinary Arts, located within the Faculty of Tourism, aims to train well-equipped, contemporary, and qualified individuals in the field of gastronomy. The department contributes to applied education in the field of gastronomy and culinary arts. The Head of the Department of Gastronomy and Culinary Arts is Assoc. Prof. Dr. Salim Akyürek. As of 2025, the Department of Gastronomy and Culinary Arts has a total of 7 full-time academic staff, including 1 professor, 1 associate professor, 1 assistant professor, and 4 lecturers. The academic staff contributes to the field through undergraduate and graduate level education, thesis supervision, and scientific studies. Faculty members play an active role through projects supporting professional development, in-service training, and academic collaborations.

## **3. PROGRAM MISSION AND VISION**

### **3.1. Mission**

The Department of Gastronomy and Culinary Arts aims to educate individuals who are committed to national and spiritual values, embrace democratic values, can think critically, are open to lifelong learning, can guide society, and possess a high sense of responsibility.

In this regard, its mission is to contribute to the gastronomy field and development goals of our country by educating individuals who are equipped with scientific, technological, and applied knowledge in the field of gastronomy and culinary arts; who can use their knowledge and skills effectively and efficiently in their work environments; who can continuously maintain their professional development; and who are sensitive to socio-scientific problems at national and international levels.

### **3.2. Vision**

The vision of the Department of Gastronomy and Culinary Arts is to be an academic unit that embraces universal values in the field of gastronomy and culinary arts professionals, produces knowledge, reflects the knowledge it produces in the field, and contributes to national and international developments. Furthermore, it aims to be a department that follows current educational approaches, plays an active role in scientific research, and contributes to scientific development in the field by organizing congresses, symposiums, workshops, and talks. Through its projects and training programs, it aims to improve the quality of gastronomy education and to

train gastronomy and culinary arts professionals who are socially conscious and committed to continuous development.

#### **4. PROGRAM'S CORE VALUES**

Core Values;

- Commitment to Atatürk's Principles and Reforms
- Democratic Values
- Respect for Human Rights
- Environmental Awareness
- Critical and Creative Thinking Skills
- Productivity in Scientific Research
- Responsibility
- Active Participation in Social Life

#### **5. PROGRAM ACTIVITY AREAS**

##### **1. Educational Activities**

The Gastronomy and Culinary Arts Department program is structured in accordance with current scientific developments and societal needs to ensure that students acquire professional knowledge, skills, and ethical values. The program's curriculum is designed with an approach that balances theoretical knowledge with practical learning. Furthermore, student-centered methods, technology-supported applications, and active learning techniques (e.g., problem-solving, discussion method, etc.) are used in education. Psychological counseling and guidance services are provided to support students' academic development; and the quality of education is continuously monitored through process-oriented assessments such as performance evaluation, student portfolio, self-assessment, and peer assessment to measure learning outcomes.

##### **2. Research and Development Activities**

The Gastronomy and Culinary Arts Department aims to utilize necessary materials in the kitchen environment and develop culinary practices within the scope of research and development activities. In this regard, faculty members conduct scientific research on gastronomy and culinary arts topics in line with sustainable development goals and participate in national and international projects. Thus, the aim is to contribute the learning outcomes obtained by developing students' research and higher-order thinking skills to the field of gastronomy and culinary arts.

##### **3. Professional Development and Continuing Education Activities**

Professional development and continuing education activities in the Department of Gastronomy and Culinary Arts include seminars, certificate programs, and participation in academic events (e.g., Effective Kitchen Management Techniques, Sustainable Local Cuisine, etc.) aimed at updating students' knowledge and skills. These activities enable students to keep their field knowledge up-to-date, increase their professional competence, and follow innovations in the sector. Faculty members and students are encouraged to conduct scientific research, produce scientific publications, and receive guidance from experienced industry leaders. Furthermore, the adoption of culinary technologies and innovative practices, regular evaluation of professional performance, and activities based on collaboration and experience sharing are also considered important.

#### **4. Area of Social Contribution and Service Activities**

The Department of Gastronomy and Culinary Arts carries out various activities within the framework of social contribution and service activities, particularly social responsibility projects, local culinary events, studies towards sustainable development goals, and volunteer kitchen practices. These activities enable students to strengthen their awareness of service to society and contribute to social development.

## **6. PROGRAM PURPOSES AND OBJECTIVES**

### **A) Aims and Objectives Covering the Field of Education**

**Aim 1: To train gastronomy experts who are proficient in current culinary techniques, creative, and possess high practical skills.**

Objective 1.1: To enable students to reinforce basic and advanced culinary techniques through practical lessons.

Objective 1.2: To provide students with the ability to effectively use current technology and kitchen equipment used in the field of gastronomy.

Objective 1.3: To create learning environments that equip students with high-level professional skills such as problem-solving, quick decision-making, and productivity.

Objective 1.4: To disseminate student-centered teaching methods (discussion, case analysis, application projects, etc.) that balance theoretical knowledge with practical learning.

**Aim 2: To create a continuously updated program structure that aims to improve the quality of education and is in line with scientific developments.**

Objective 2.1: To regularly update course content in line with current developments in gastronomy science.

Objective 2.2: To use contemporary and effective teaching approaches (active learning, technology-supported education, simulations) appropriate to the learning-teaching process.

Objective 2.3: To design process-oriented assessment tools such as rubrics, product portfolios, and self/peer assessments to measure students' professional performance.

Objective 2.4: To strengthen counseling and guidance services to support students' academic and personal development.

### **B) Aims and Objectives Covering the Research Area**

**Aim 1: To educate individuals who possess scientific thinking, research capabilities, and innovation skills in the field of tourism and hotel management.**

Objective 1: To train individuals with scientific thinking, research, and innovation development skills in the field of gastronomy and culinary arts.\*\*

Objective 1.1: To provide students with theoretical and practical knowledge about research methods, scientific processes, and techniques used in culinary research.

Objective 1.2: To equip students with academic writing, reporting, and scientific communication skills.

Objective 1.3: To design applications and activities that support students' effective presentation and project development skills.

Objective 1.4: To support research on sustainable gastronomy, local cuisine, food science, and innovative culinary practices.

Objective 1.5: To encourage the participation of faculty members in national and international scientific projects.

### **C) Aims and Objectives Encompassing Contributions to Society and Educational Services**

**Aim 1: To train qualified gastronomy experts who contribute to social development and protect local culture and gastronomic values.**

Objective 1.1: To ensure the active participation of students in social responsibility projects, volunteer culinary events, and community service activities.

Objective 1.2: To develop course content that raises awareness of local culture, gastronomic heritage, and sustainable nutrition.

Objective 1.3: To instill inclusive culinary approaches that respect diversity and cultural heritage in students.

Objective 1.4: To organize workshops, events, and training programs that contribute to the gastronomic development of the local community.

Objective 1.5: To develop professional gastronomy services and projects tailored to the needs of the community in cooperation with the sector.

## **7. PROGRAM QUALIFICATIONS**

### **7.1. Program Qualifications**

*Gastronomy and Culinary Arts Program Competencies*

### **Knowledge – Theoretical and Factual Learning Outcomes**

PY1. Establishes the basic knowledge of food and beverage, nutrition, and food science, kitchen practices, and the relationships between concepts related to menu development and service processes.

PY2. Learns the management, structure, and marketing strategies of food and hospitality businesses; is knowledgeable about legal regulations, hygiene, and professional standards.

PY3. Specializes in their field and develops solutions to important problems in the sector by using the technical and research methods of gastronomy and culinary arts.

### **Skills – Cognitive and Applied Learning Outcomes**

PY4. Applies the basic knowledge obtained from gastronomy, nutrition, and food science in all management processes of food and beverage businesses.

PY5. Analyzes, plans, implements, and monitors food and beverage services.

PY6. Analyzes and monitors changes in trends, markets, and laws in the sector and integrates them into the teaching process of kitchen and service practices.

### **Competencies – Ability to Work Independently and Take Responsibility Learning Outcomes**

PY7. Designs and implements research projects on problems related to their field; presents the results in a way that is understandable to both technical and general audiences.

PY8. Develops solutions by critically evaluating different solutions in professional matters.

PY9. Takes responsibility by managing kitchen applications effectively and independently.

### **Competencies – Learning Competencies and Learning Outcomes**

PY10. Manages themselves and their time with a sense of responsibility for professional development.

PY11. Continuously updates their knowledge and skills in the field of gastronomy with a lifelong learning mindset and regularly follows current national/international developments, techniques, and trends.

### **Competencies – Communication and Social Competencies Learning Outcomes**

PY12. Uses self-learning methods while continuing their personal and professional development.

PY13. Manages communication effectively in the food and beverage sector and in the kitchen.

PY14. Uses at least one foreign language effectively to communicate in a manner required by their field.

### **Competencies – Field-Specific Competency Learning Outcomes**

PY15. Works with social responsibility, prioritizing human health, food safety and the environment, while respecting the privacy and cultural differences of guests.

## **7.2. The Relationship Between Program Qualifications and the Turkish Higher Education Qualifications Framework**

The Turkish Higher Education Qualifications Framework (THEQF) is a framework established to ensure the quality assurance of higher education programs in Turkey and to define national-level qualifications. This framework is designed to be compatible with the European Qualifications Framework (EQF). It covers the levels of **undergraduate, graduate, and doctoral education.**

### **A) Structure of THEQF**

**The Turkish Higher Education Qualifications Framework (THEQF)** has a structure **consisting of four levels** for the definition and classification of learning outcomes in educational processes. These four levels are grouped as **Associate Degree (Level 5), Bachelor’s Degree (Level 6), Master’s Degree (Level 7), and Doctoral Degree (Level 8)**. Information about the levels is presented below:

- **Associate Degree (Level 5):** This level equips students with basic knowledge and skills. It lasts two (2) years.
- **Bachelor’s Degree (Level 6):** This level provides students with more comprehensive knowledge and skills. These programs may be knowledge-oriented or practice-oriented. It lasts four (4) years.
- **Master’s Degree (Level 7):** In addition to the bachelor’s level, this level provides more advanced knowledge and skills. It lasts two (2) years.
- **Doctoral Degree (Level 8):** This is the highest level, where knowledge and skills are developed through original research. It lasts three (3) or four (4) years.

Each level is defined by **level descriptors** that express specific learning outcomes in terms of **knowledge, skills, and competence**\*. Information regarding **these level descriptors** is presented below:

\* **Knowledge:** Within the scope of THEQF, “**knowledge**” is defined as theoretical and/or factual knowledge, which involves the understanding of facts, principles, theories, and practices related to a field of study or work.

\* **Skills:** Within the scope of THEQF, “**skills**” refer to the ability to **apply knowledge** and **solve problems**, including logical, intuitive, and creative thinking abilities, as well as manual skills; and the ability to use methods, ethics, tools, and equipment required in a field of study or work.

\* **Competence:** In TYYÇ, “**competence**” refers to the ability to use knowledge and skills with responsibility and/or autonomy in a study or work environment; to identify and meet learning needs; and to consider social and ethical responsibilities.

Level descriptors are tools used to define **program qualifications (learning outcomes)** at the relevant level, to determine the level of qualifications, and to align **THEQF** with **international and national qualification frameworks**. In this context, the qualifications (learning outcomes) defined for programs are structured according to the level descriptors mentioned above (**Knowledge, Skills, and Competence**). Each level is described within the scope of **the common learning outcomes** associated with its qualifications.

## **B) The Matrix of the Relationship Between Program Qualifications and THEQF**

[https://drive.google.com/drive/folders/1PySkF0CtJEvSWMEOKhTvZ2xUU5nroV9k?usp=drive\\_link](https://drive.google.com/drive/folders/1PySkF0CtJEvSWMEOKhTvZ2xUU5nroV9k?usp=drive_link)

## **7.3. The Relationship between Courses and Program Qualifications**

[https://docs.google.com/spreadsheets/d/1RF1fjCNkaSZ4f-4A9sxxwLeOWzhqMh1l/edit?usp=drive\\_link&oid=108725917715276237511&rtpof=true&sd=true](https://docs.google.com/spreadsheets/d/1RF1fjCNkaSZ4f-4A9sxxwLeOWzhqMh1l/edit?usp=drive_link&oid=108725917715276237511&rtpof=true&sd=true)

## **8. COURSE LIST**

### **8.1. Distribution Tables of Semester and Elective Courses in the Program**

[https://docs.google.com/spreadsheets/d/1NL98ZwoTS2nFNTkoqHAX-0ejjLheDjLp/edit?usp=drive\\_link&oid=108725917715276237511&rtpof=true&sd=true](https://docs.google.com/spreadsheets/d/1NL98ZwoTS2nFNTkoqHAX-0ejjLheDjLp/edit?usp=drive_link&oid=108725917715276237511&rtpof=true&sd=true)

## 8.2. Common Compulsory Courses Offered University

[https://docs.google.com/document/d/1HIW5zhlDeqHslxhmEbTWhAlSpcOBv-kJ/edit?usp=drive\\_link&oid=108725917715276237511&rtpof=true&sd=true](https://docs.google.com/document/d/1HIW5zhlDeqHslxhmEbTWhAlSpcOBv-kJ/edit?usp=drive_link&oid=108725917715276237511&rtpof=true&sd=true)

## 8.3. Course Syllabus

[https://drive.google.com/drive/folders/1CRPxPxOSmhOGKuIykjOjvra5iM4W\\_is?usp=drive\\_link](https://drive.google.com/drive/folders/1CRPxPxOSmhOGKuIykjOjvra5iM4W_is?usp=drive_link)

## 9. PROGRAM EVALUATION AND ASSESSMENT PRINCIPLES

### 9.1. Exam Regulations

[https://docs.google.com/document/d/1Ewv-oRdr8x7-4osoCFqorlHdj2Ig8n1c/edit?usp=drive\\_link&oid=108725917715276237511&rtpof=true&sd=true](https://docs.google.com/document/d/1Ewv-oRdr8x7-4osoCFqorlHdj2Ig8n1c/edit?usp=drive_link&oid=108725917715276237511&rtpof=true&sd=true)

### 9.2. Letter Grade Conversion Table

Students' academic success is evaluated by the course instructor based on their in-semester performance and final exam results. Letter grades are expressed as coefficients on a 4.00 scale, and they also correspond approximately to ranges on a 100-point scale. This system is used as the basis for calculating the student's Grade Point Average (GPA).

**The coefficients of the letter grades and their approximate equivalents on the 100-point scale are shown below.**

Grade	Letter	Coefficient
90-100	AA	4
85-89	BA	3.5
80-84	BB	3
75-79	CB	2.5
70-74	CC	2
60-69	DC	1.5
50-59	DD	1
49 -	FF	0

In addition to the above letter grades, the following grades may also be assigned: **I – Incomplete, S – Satisfactory, P – Progressing, EX – Exempted, W – Withdrawn, and NA – Absent**

**(I) Grade:** The (I) grade is given by the instructor to students who, due to illness or other valid reasons, have passed the course but have not completed all the required conditions within the semester. A student who receives an (I) grade must complete the missing requirements and obtain a final grade within **15 days from the date the grades are submitted to the Student Affairs Office**. Otherwise, the (I) grade automatically converts to (FF). However, in cases of prolonged illness or similar situations, the duration of the (I) grade may be extended until the beginning of the next registration period upon the recommendation of the Department Chair and the approval of the Faculty Board.

**(S) Grade:** The (S) grade is given to students who pass courses that do not count towards the GPA. It is also assigned to students transferring from other universities or re-enrolling via entrance exams for courses previously taken and recognized as equivalent by the Faculty Board upon the Department Chair's recommendation. Students who transfer from outside and are required by regulations to retake any course cannot receive an (S) grade. The (S) grade is **not included** in GPA calculations.

**(P) Grade:** The (P) grade is given to students continuing courses that do not count towards the GPA.

**(U) Grade:** The (U) grade is assigned to students who fail courses that do not affect the GPA.

**(EX) Grade:** The (EX) grade is given to students exempted from courses determined by the Senate after successfully passing an exemption exam administered by the relevant department. The (EX) grade **does not affect the GPA** but is shown on transcripts.

**(W) Grade:** The (W) grade is used for courses a student withdraws from within the first ten weeks of the semester, after the regular add/drop period, with the recommendation of the advisor and permission of the instructor. The following rules apply for course withdrawals: (a) Students cannot withdraw from courses in the first two semesters of their undergraduate program. (b) Students cannot withdraw from courses they must retake, previously received a (W) grade in, and that do not count toward the GPA. (c) Permission to withdraw is not granted if the student's course load would fall below two-thirds of the normal load. (d) A student can withdraw from a maximum of **one course per semester** and **up to six courses** during their entire undergraduate education with the advisor's recommendation and instructor's approval.

**(NA) Grade:** The (NA) grade is given to students who register for a course but do not attend.

<i>I</i>	<i>Incomplete</i>
<i>S</i>	<i>Satisfactory Completion</i>
<i>U</i>	<i>Unsatisfactory</i>
<i>P</i>	<i>Successful Progress</i>
<i>NP</i>	<i>Not Successful Progress</i>
<i>EX</i>	<i>Exempt</i>
<i>NI</i>	<i>Not included</i>
<i>W</i>	<i>Withdrawal</i>
<i>NA</i>	<i>Never Attended</i>

## **10. STUDENT ADMISSION AND REGISTRATION REQUIREMENTS**

At Near East University, education is provided at associate, undergraduate, and graduate levels. The language of instruction is Turkish, and English or other languages may be used when necessary. Examination and evaluation principles are regulated by separate regulations. Student admissions are conducted through the Student Affairs Office within the framework of rules determined by the Senate. Admission to preparatory, associate, and undergraduate programs is carried out either through special exams or without exams for foreign students. Conditions for graduate programs and transfer students are specified in the relevant regulations. Special students may only enroll in certain courses and cannot receive a diploma. Admission and registration conditions for foreign students who are not citizens of the TRNC or Turkey are conducted in accordance with the regulations titled “Admission and Registration Conditions for Foreign Students Who Are Not Citizens of the Turkish Republic of Northern Cyprus or the Republic of Turkey to Higher Education Institutions,” under Articles 65/2005, 21/2008, 40/2009, and 23/2007 of YÖDAK Law No. 11. If deemed necessary, prospective students may be admitted to a one-year scientific preparatory program. Registration is completed when the required documents and tuition fees are submitted within the specified dates. Students are required to renew their registrations every semester. The proficiency level of English preparatory class students is determined by exams, and this education lasts a maximum of two years. Associate, undergraduate, and graduate programs are conducted according to their respective regulations. Students may also take courses for teaching certification. Diplomas for associate, undergraduate, and graduate programs are awarded to those who successfully complete their studies. The issuance of diplomas and provisional graduation certificates is determined by the Senate. Students' grades are officially recorded, and certified documents are provided upon request. No

tuition refunds are given to students who voluntarily withdraw or cancel their registration. Students may take leave for health, military service, financial reasons, or educational purposes, and this period is not counted toward the duration of their studies. Students returning from leave must renew their registration to continue their education. Students are guided by their academic advisors. Mandatory internships, disciplinary procedures, scholarships, and health services are regulated according to relevant regulations.

## **11 Horizontal and Vertical Transfer Opportunities**

### **11.1. Horizontal Transfer Opportunities**

This section outlines the procedures and principles to be followed for **horizontal transfer applications** to the **Classroom Teaching Department** at Near East University. All horizontal transfer processes are conducted within the framework of the **Near East University Horizontal Transfer and Credit Transfer Directive**.

Students applying for horizontal transfer must:

- Have **no disciplinary penalties**,
- Have a minimum cumulative grade point average of **2.00/4.00 or 60/100**,
- Have successfully completed a sufficient number of courses compatible with the curriculum of the program they wish to transfer into.

For transfers based on the **centralized placement score**, students must meet the minimum score requirement of the program they wish to transfer to for the year of application.

Applications must be submitted within the **dates announced by the university**, and all required documents must be delivered completely to the relevant academic unit. Applications are evaluated according to students' academic success and available quotas.

Decisions regarding:

- **Course exemptions**,
- **Class equivalencies**,

are made by the **Faculty Executive Board** based on the opinion of the **Department Chair**. During the evaluation process, particular attention is given to the alignment of **pedagogical formation and teacher professional knowledge courses**.

Course equivalency is based on the compatibility of the content of courses previously taken by the student at their former higher education institution with those of the program they intend to transfer into.

Applications for horizontal transfer due to **special circumstances** (e.g., war, natural disasters, health issues, etc.) are evaluated separately according to relevant legislation. In such cases, students may be required to submit **additional documentation**.

## **11.2. VERTICAL TRANSFER OPPORTUNITIES**

This section outlines the procedures and principles to be followed for vertical transfer applications to the Near East University Department of Primary Education. Students applying for vertical transfer are required to participate in the Vertical Transfer Exam (**DGS**) administered by the Assessment, Selection and Placement Center (**ÖSYM**). Preferences are made based on the exam scores, and student placements are carried out by ÖSYM accordingly.

## **12. RECOGNITION AND CREDIT TRANSFER OF PREVIOUS LEARNING**

Students enrolled in the Near East University Tourism and Hotel Management Program may request exemption for courses they have successfully completed at previous higher education institutions until the end of the second week of the semester in which the course registration is made. Applications must be submitted in writing to the relevant academic unit and must include approved course descriptions and an official transcript. For courses taken at foreign higher education institutions, the equivalency of these courses must be approved by the Higher Education Council (YÖK) for exemption requests to be accepted. No course exemption is granted between students simultaneously registered in both an associate degree and a bachelor's degree program. Exemption requests are evaluated by the relevant departmental committee, considering the course content, credits, and the student's success status. Approved courses are recorded on the student's transcript with the letter grade and included in the cumulative GPA. Exemptions are not granted for failed courses. Exemptions can be granted without credit equivalency for common compulsory courses such as Atatürk's Principles and History of Revolution, Turkish Language, and Foreign Language. Students may only take the exemption exam for these courses once. If the total ECTS credits of exempted courses exceed 70% of the total ECTS credits of the semester in which the student is registered, the student is placed into the next grade level. However, students who are placed into a higher class cannot take upper-level courses during the first academic year following this placement. Objections to exemption and placement decisions can be submitted within two weeks from the date the results are notified to the student. In cases of horizontal and vertical transfers, course exemption requests are evaluated by the faculty or school board based on the opinion of the departmental committee. For exemption from the foreign language preparatory class, a certain level of language proficiency must be demonstrated through exam results accepted by the university.

### **13. INTERNATIONAL PROGRAMS AND EXCHANGE OPPORTUNITIES**

Near East University (NEU) offers its students international exchange and internship opportunities, particularly through the Europe-centered Erasmus+ Program, which provides study and internship options. Through this program, students and academics are given the chance to study and intern abroad in European Union member countries. Students wishing to participate in the Erasmus+ Program must have completed at least their first year, demonstrate a certain level of academic achievement, and provide proof of foreign language proficiency required by the relevant program.

In addition, NEU conducts exchange activities through various international student associations in different fields. These associations include:

- IFMSA (Medicine)
- IADS (Dentistry)
- IPSF (Pharmacy)
- IVSA (Veterinary Medicine)

Within these programs, research and clinical internship exchange opportunities are offered to students. During the summer terms, practical training sessions, joint research projects, and cultural activities are organized in collaboration with these associations, involving students from different countries.

Thanks to NEU's active partnerships with 114 universities from 44 countries, students have opportunities to study and intern abroad while also learning in an intercultural environment on the campus in the Turkish Republic of Northern Cyprus (TRNC). NEU maintains reciprocal collaborations with numerous higher education institutions across Europe, Asia, America, and Africa. Students can study for a semester or full academic year, intern, or participate in international research projects at these universities.

To provide global experience, the university does not limit itself to Erasmus+ but also conducts student exchange activities under the Mevlana and Farabi programs. The Mevlana Program particularly offers reciprocal exchange opportunities with universities in Turkey, while the Farabi Program supports student exchanges among domestic universities. Through these programs, students have the chance to enhance their academic knowledge and gain cultural insights by experiencing diverse cultures.

Throughout the entire process, the NEU International Office provides comprehensive support starting from the application stage, including advisory services, document and application handling, accommodation, and visa matters. Students are informed and guided by expert staff at every step of the exchange process.

## **14. ACCREDITATION AND QUALITY ASSURANCE OF THE PROGRAM**

### **14.1. Quality Policy**

The Tourism and Hotel Management Program adopts a quality policy aligned with its mission and vision, aiming to enhance sectoral standards. The program seeks to equip students with the professional knowledge and skills required by contemporary industry and to cultivate well-qualified and competent individuals for society. Additionally, it aims to support the production of scientific knowledge in the field of tourism. Moreover, enhancing graduates' competencies and ensuring their continuous professional development are among the program's primary objectives.

### **14.2. Accreditation Process of the Program**

The Tourism and Hotel Management Program has been included in the accreditation process to ensure quality assurance at the national level. Within this scope, the program has been accredited in accordance with the standards set by the relevant accreditation body, the European Association of Hotel and Tourism Schools (EURHODIP).

### **14.3. Quality of Education**

The Tourism and Hotel Management Program is regularly reviewed in accordance with industry innovations and evolving needs. Course content is updated, and new courses in the field of Tourism and Hotel Management are added to the curriculum, while outdated courses are removed. This process is carried out systematically within a predetermined schedule and framework, with the participation of the Department's Academic Board and relevant stakeholders.

### **14.4. Research and Development Activities**

In line with its quality policy, the Department of Tourism and Hotel Management places great importance on scientific and innovative research and development activities grounded in a contemporary educational approach. These activities, aimed at enhancing the quality of the teaching process, are conducted within the framework of effective teaching methods, the use of educational technologies, assessment and evaluation practices, and inclusive, student-centered approaches. Research and development activities are structured to support students' critical thinking, problem-solving, and lifelong learning skills. In this context, the development of projects that integrate theoretical knowledge with practical application and foster national and international collaboration is actively encouraged. The research and development activities carried out within the framework of the program's quality policy should be included.

## **14.5. Continuous Improvement Process**

The Tourism and Hotel Management Program adopts a continuous improvement approach to enhance the teaching process within the scope of quality assurance. Course content, teaching methods, and practical applications are regularly reviewed based on feedback from students, graduates, and stakeholders. Using the data collected, educational activities are updated, and initiatives that support the professional development of prospective teachers are systematically planned.

## **15. GRADUATION REQUIREMENTS AND AWARDED DEGREE**

### **15.1. Graduation Requirements**

To graduate from the Bachelor's Program in Tourism and Hotel Management at Near East University, students are required to complete a total of 240 ECTS credits, including compulsory, common compulsory and elective courses listed in the curriculum.

Since the ECTS credit system accounts for all in-class and out-of-class activities necessary for a student to succeed in a course, students participating in mobility programs can transfer the ECTS credits they have earned to their home university, where these credits are added to their program requirements. ECTS supports the student's learning process as it is a student-centered system and represents a fundamental component of the Bologna Process. Furthermore, ECTS serves as a tool for planning, reviewing, and developing the education program, thereby enhancing transparency.

To graduate, students must pass all courses, maintain a minimum cumulative grade point average (GPA) of 2.00 out of 4.00, and successfully complete all practical training and internship requirements.

### **15.2. Awarded Degree**

Students who successfully complete the Near East University, Undergraduate Program are awarded a bachelor's degree in Tourism and Hotel Management Graduates.

## **16. DIPLOMA SUPPLEMENT**

[https://docs.google.com/document/d/1oVpnKvGbHONINqyw6O1kt2tMZwtlnJeF/edit?usp=drive\\_link&ouid=108725917715276237511&rtpof=true&sd=true](https://docs.google.com/document/d/1oVpnKvGbHONINqyw6O1kt2tMZwtlnJeF/edit?usp=drive_link&ouid=108725917715276237511&rtpof=true&sd=true)

## **17. EMPLOYMENT OPPORTUNITIES FOR GRADUATES AND ACCESS TO GRADUATE PROGRAMS**

### **17.1. Employment Opportunities for Graduates**

Graduates of the Gastronomy and Culinary Arts Program at Near East University have extensive employment opportunities in both the public and private sectors in the all around the world. The university's collaborations with educational institutions and strong industry connections provide support to graduates during their employment processes. Graduates can work in the tourism sector, the food and beverage industry, and can find positions as managers or administrators in hospitality and tourism enterprises.

### **17.2. Access to Graduate Programs**

Graduates of the Tourism and Hotel Management Program are eligible to apply for masters and doctoral programs upon completion of their undergraduate studies. Guidance is provided regarding application requirements and program prerequisites, as well as information on inter-university transfer opportunities and scholarship options. Postgraduate education enables graduates to deepen their professional knowledge and skills, enhances their academic career prospects, and contributes to the development of their expertise in the field of education.

## **18. ADDITIONAL INFORMATION**

The Tourism and Hotel Management Program at Near East University is structured in accordance with contemporary pedagogical approaches and adopts an interdisciplinary education model aimed at providing students with a holistic integration of theoretical knowledge and practical experience. Within this scope, the following can be included:

### **Different from Similar Programs**

This program aims not only for students to acquire knowledge but also to gain fundamental professional skills such as critical thinking, kitchen management, problem-solving, and effective communication. With its practice-oriented structure and quality of education, it is among the programs that train distinguished individuals in Northern Cyprus.

### **Opportunities Offered**

Throughout the program, students regularly participate in observation and practical lessons at the Near East Tourism Enterprises, Dorana Applied Training Hotel; they also receive mentorship support from expert academics in the field. Career guidance, collaborations with various educational institutions, and employment opportunities are also provided for graduates.

### **Applied Training**

Throughout their undergraduate education, each student gains real-world experience in the kitchen environment of the Near East Tourism Enterprises, Dorana Applied Training Hotel, while also enhancing their professional competence.

### **Tools Used**

Within the scope of the program, gastronomy kitchen laboratory applications, digital teaching materials, assessment tools, and contemporary kitchen management activities are actively used.

### **Success Stories**

Graduates of the program work in public and private enterprises in the Turkish Republic of Northern Cyprus, Turkey, and around the world; some continue their postgraduate education and pursue academic careers.

### **Additional Activities**

Throughout the program, students' multifaceted development is supported through training seminars in various fields, guest speaker sessions, professional development workshops, and online events.

### **Additional Resources for Development**

At the end of the program, students are provided with information about recommended resource books, online platforms, open-access databases, and advanced certificate programs to enable them to continue their professional development.