

TOURISM EDUCATION PROGRAMMES

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Associate Degree Program in Cookery, Eskişehir Vocational School, Anadolu University

Cookery program provides a two-year associate degree education at Anadolu University that is a state university. The program was first established in 2000 and started to accept students in 2001. Graduates of secondary education can choose Cookery program providing that they get the adequate score from the Basic Proficiency Test (TYT) in the examination of Higher Education Institutions (YKS).

There are 129 registered students in cookery program. Moreover, 406 students have fulfilled their program requirements for graduation and received an associate degree so far. It has been monitored that the majority of the graduates have started their professional career choosing to work as a professional cook (chef) following their graduation. There are 8 lecturers in the program. Two of them are assistant professors, five of them are instructors, and one of them is research assistant. Three of the lecturers also have a cookery diploma and related licenses. The academic staff of the program focus on different research areas such as basic techniques, catering, ergonomics, food and beverage management, hygiene and sanitation, and Ottoman cuisine.

Differently from other cookery programs, this program offers theoretical and practical courses such as nutrition, menu planning, technology of food, history and culture of food, cooking methods, and functional foods. Students don't pay any fee for culinary practices (completely free). The students of this associate degree cookery program receive so many practical courses during their education, like pastry, Turkish cuisine, Ottoman cuisine, regional cuisines, creative culinary practices. Students are also going to professional food and beverage companies for hands-on experiences and intensive practices in the final (fourth) semester.

Students of this program have the opportunity to learn more than one foreign language through different foreign language courses (English, Spanish, French). Students are expected to intern in a professional food company like a hotel and restaurant for 30 days. An associate degree student is required to complete the courses of the designated program and to take a minimum of 120 ECTS credit and have a minimum GPA of 2.00/4.00 and no FF, DZ or YZ grades. These requirements are fully compatible with the Bologna Process and the European Higher Education Area. So, students of this program can benefit from international education and internship exchange opportunities like Erasmus, Erasmus+ and, Mevlana. The students who graduate from the

program may apply to vertical transfer exam. They have the right to choose the following programs to complete their associate program:

- Food and beverage management
- Gastronomy
- Gastronomy and culinary arts
- Home economics and consumer sciences
- Nutrition and dietetics

Those who complete the cookery program are given the title of 'Cookery Professional'. Graduates from the cookery program will have the opportunity to work in restaurants, the kitchens of accommodation, private or public institutions, where food is eaten.

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