PhD Course Catalog

Course Code	Course Title	Type	T	U	C	ECTS
GMS 799	Seminar*	Compulsory	0	2	0	6
GMS 899	Specialization Course**	Compulsory	3	0	0	8
SBE 501	Research Methods and Ethics in Social Sciences	Compulsory	3	0	3	8
GMS 701	Selected Topics in Tourism Management	Elective	3	0	3	8
GMS 702	Communication in Tourism Businesses	Elective	3	0	3	8
GMS 703	Ethics in Tourism	Elective	3	0	3	8
GMS 704	Leadership and Motivation in Tourism Businesses	Elective	3	0	3	8
GMS 705	Current Management Techniques in Tourism Enterprises	Elective	3	0	3	8
GMS 706	Destination Management and Marketing	Elective	3	0	3	8
GMS 707	Basic Principles and Concepts in Tourism Businesses	Elective	3	0	3	8
GMS 708	Health, Nutrition, and Diet	Elective	3	0	3	8
GMS 709	Food Safety and Quality in Foods	Elective	3	0	3	8
GMS 710	Herbal Organic Products in Gastronomy	Elective	3	0	3	8
GMS 711	Food Literacy	Elective	3	0	3	8
GMS 712	Measurements Used in Foods	Elective	3	0	3	8
GMS 713	Food Preservation Methods	Elective	3	0	3	8
GMS 714	Cereal Products and Their Properties	Elective	3	0	3	8
GMS 715	Vegan Productions in Gastronomy	Elective	3	0	3	8
GMS 716	Geographical Indications and Their Place in Gastronomy	Elective	3	0	3	8
GMS 717	Food Safety Management Systems in Gastronomy	Elective	3	0	3	8
GMS 718	The Place of Bee Products in Gastronomy and Tourism	Elective	3	0	3	8

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GMS 719	Economic Cuisine	Elective	3	0	3	8
GMS 720	Plants from Nature to Table	Elective	3	0	3	8
GMS 721	Sustainable Gastronomy and Permaculture	Elective	3	0	3	8
GMS 722	Permaculture Project Studies in Gastronomy	Elective	3	0	3	8
GMS 723	Gastronomy, Culture, and Eco-Tourism Routes	Elective	3	0	3	8
GMS 724	Flavor Design	Elective	3	0	3	8
GMS 725	Coffee Science	Elective	3	0	3	8
GMS 726	Philosophy of Gastronomy	Elective	3	0	3	8
GMS 727	Emulsions Used in Gastronomy	Elective	3	0	3	8
GMS 728	Effects of Gastronomy Processes on Flavor Compounds	Elective	3	0	3	8
GMS 729	Colorants in Gastronomy and Their Uses	Elective	3	0	3	8
GMS 730	Drying and Dried Food Technology	Elective	3	0	3	8
GMS 731	Enrichment of Gastronomic Products with Bioactive Compounds	Elective	3	0	3	8
GMS 732	Energy and Sustainability in Gastronomy Processes	Elective	3	0	3	8
GMS 733	Optimization in Gastronomy Processes	Elective	3	0	3	8
GMS 734	Technical Problem Solving in Gastronomy	Elective	3	0	3	8
GMS 735	Nanotechnology Applications in Gastronomy	Elective	3	0	3	8
GMS 999	Doctoral Thesis	Compulsory	-	-	-	22

* The seminar course will be taken only in one term, in the spring semester.

**The Specialization Field course will always be taught theoretically for 4 hours, regardless of the number of students.

Article 15 of the Postgraduate Education and Training Regulation: The doctoral program consists of at least 240 ECTS credits, including at least seven courses, seminars, proficiency exams, thesis proposals and thesis studies, with a total of twenty-one credits for students accepted with a thesis-based master's degree and at least 60 ECTS credits for one academic term. It also consists of 14 courses, seminars, proficiency exams, thesis proposals and thesis studies, with a total of at least 300 ECTS credits for students accepted with a bachelor's degree, with a minimum of forty-two credits.