ISTANBUL MEDENIYET UNIVERSITY

FACULTY OF TOURISM

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The Faculty currently admits students to its Departments of Tourism Management and Gastronomy and Culinary Arts. Given the practical character of future jobs of the alumni, course content was developed in line with the opinions and suggestions of sector representatives. The Faculty has signed protocols with sector's leading non-governmental organizations and closely collaborates with the sector.

Both departments offer foreign language education in more than one language. Students of the Department of Gastronomy and Culinary Arts take culinary practice courses from renowned chefs. Moreover, students of the faculty have internship opportunities in leading hotels and restaurants in Istanbul. In addition to summer internship, senior students fully commit themselves to field work during their last semester, which provides them with a great deal of experience for their future careers.

DEPARTMENT OF TOURISM MANAGEMENT

Tourism is an activity that involves travel of people to and back from destinations other than where they normally live and work for various purposes excluding work and residence. In other words, tourism is a visitor activity that involves temporary social movement.

Both in Turkey and around the globe, tourism constitutes one of the most important business and work areas with a high growth rate and steady development. Tourism activity not only provides countries with positive economic benefits such as foreign exchange inflow, revenues, employment, development of underdeveloped regions, and improvement of infrastructure and superstrucure, but also contributes to the protection and restoration of natural and cultural heritage and the environment and thus to the development of countries. In addition, tourism activity is a significant means for enhancing peace and feelings of friendship and brotherhood among countries and individuals; protecting and improving people's physical and mental health; and increasing their productivity, tolerance, knowledge, and education.

At a macro level, tourism management pertains to developing and managing sustainable tourism which can maximize the positive and minimize the negative economic, socio-cultural, and environmental impact of tourism activity. At a micro level, tourism management involves sustainable management of various activities of tourism enterprises including transportation, accommodation, catering, and recreation so that they can meet the visitors' needs, demands, and expectations and satisfy all stakeholders.

Students of the Department of Tourism Management graduate as prospective mid-level and senior managers to work in tourism enterprises. Alumni of the department may also be employed in public institutions involved in tourism development such as the Ministry of Culture and Tourism and Provincial Directorates of Culture and Tourism. Moreover, students with high academic success have the opportunity to have an academic career and those with capital have the chance to become entrepreneurs.

DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

With the increasing importance of the tourism sector and the fact that food and beverage production and service areas in tourism sector constitute an important source of income for the sector, the need for qualified people in the tourism work force is gradually increasing. From this point of view, the need for qualified staff will only be met by innovative training programs. It is also important to meet the need for labor force at independent food and beverage companies and catering enterprises.

In line with urban tourist typology and tourism of Istanbul, one of Turkey's most important tourism destinations, it has now become indispensable for institutions offering tourism education to adapt their programs accordingly and offer variety in their curricula. Many of the leading sector enterprises in the city, where the experience of fine dining and slow food is developing rapidly, are looking, according to their clients' needs, for staff trained in "gastronomy" but who are also not far from the tourism concept. Our department aims to train tourism experts who have knowledge about world cuisine, but also who know their cuisine in its finest details and who can promote the culture. Our department benefits from sectoral experts in applied courses.