



AFYON KOCATEPE UNIVERSITY

Faculty of Tourism

INFORMATION PACKAGE

(For Incoming Students)

Afyonkarahisar, Türkiye

CONTENTS

GENERAL INTRODUCTION AND HISTORY OF THE INSTITUTION.....	3
DEAN'S MESSAGE	4
ACADEMIC STAFF.....	5
DEPARTMENTS	5
Gastronomy and Culinary Arts (Undergraduate and Master's Program).....	5
Tourism Management (Undergraduate, Master's, Doctorate Program).....	6
Tourism Guidance (Undergraduate, Thesis and Non-Thesis Master's Program) .	8
ACCREDITATION.....	9
ACADEMIC JOURNALS	10
JOB OPPORTUNITIES	11
PHYSICAL FACILITIES OF THE FACULTY	11
MOBILITY.....	11
ERASMUS+ EXCHANGE OPPORTUNITIES.....	12
CONTACT WITH ALUMNI.....	13
GENERAL INFORMATION ON AFYONKARAHİSAR, CITY LIFE AND POSSIBILITIES OFFERED BY CITY AND UNIVERSITY	14
POSSIBILITIES IN THE CITY	15
ACCOMMODATION POSSIBILITIES	15
TRANSPORTATION POSSIBILITY	16
SOCIAL ACTIVITIES.....	16
CATERING.....	17
MEDICAL SERVICES	17
SPORTING POSSIBILITIES	17
LIBRARY POSSIBILITY	18

AFYON KOCATEPE UNIVERSITY

Faculty of Tourism

GENERAL INTRODUCTION AND HISTORY OF THE INSTITUTION

Tourism and Hotel Management School was founded in 2005 within the body of Afyon Kocatepe University and continued its education activities in the departments of “Hospitality Management”, “Travel Management”, “Food and Beverage Management” and “Tourism Guidance” until 2013. In the 2012-2013 academic year, the school was transformed into a faculty with the decision of the Council of Ministers numbered 2013/4710 and was established as the “Faculty of Tourism”.

Right now, within the Faculty of Tourism, education and training activities continue in the Gastronomy and Culinary Arts, Tourism Management and Tourism Guidance departments. In all the departments of faculty, starting with the Tourism Guidance department, compulsory intensive English courses and elective second foreign language education are provided. In addition, there is an optional English preparatory program for students who are newly registered to our faculty departments. In addition, postgraduate education is also provided in the Master's and Doctorate programs of the Tourism Management Department, the Master's Degree in the Gastronomy and Culinary Arts Department and the Thesis and Non-Thesis Master's Degree programs of the Tourism Guidance Department.

Faculty of Tourism provides education and training services to nearly 1500 undergraduate and graduate students with its expert academic staff and administrative staff. In this context, the faculty academic staff includes 5 professors, 6 associate professors, 8 assistant professors, 3 research assistants and 6 lecturers. In addition, there are 9 personnel in the administrative staff.

Based on our university's quality policy, aiming to provide education and training in accordance with internationally accepted standards, to obtain outputs based on scientific research and to ensure their sustainability, the improvement of education and training processes is among our primary goals. In this context, all departments of our faculty (Gastronomy and Culinary Arts, Tourism Management and Tourism Guidance) have been accredited by the Tourism Education Evaluation and Accreditation Board (TURAK). In this sense, our faculty has the title of the first Faculty of Tourism in Türkiye to be accredited with all its departments. In addition, our faculty has the title of being the first "Faculty of Tourism " among all tourism faculties in Türkiye to have the "Turkish Qualifications Framework (TYÇ)" logo designed to be compatible with the "European Qualifications Framework (EQF)" with its 3 departments. This fact contributes significantly to the faster recognition of our faculty graduates' diplomas abroad, the increase in their employment opportunities and the horizontal and vertical mobility of our students.

DEAN'S MESSAGE

Dear students,

We are happy to be the first Faculty of Tourism in Türkiye to have all departments accredited. Gastronomy and Culinary Arts, Tourism Management and Tourism Guidance programs have been accredited by TURAK, the only national accreditation institution authorized by the Higher Education Quality Board. The most important stakeholders of this success achieved by the faculty are our valuable students. Together with them, we continue to take steps to increase the quality of education and training and improve our position by observing the principle of continuous improvement. Faculty of Tourism is taking firm steps towards the vision of becoming a faculty with international recognition in the long term, contributing to regional development by continuously increasing the quality of scientific research and education activities with the quality standard it has reached, and being among the leading faculties at the national level by training qualified human resources needed by the tourism sector.

When providing service to you at our faculty, our primary goal is to increase the quality of education and the quality of the services catered to you. In this sense, we strive to continuously increase the qualifications of our teaching staff with the training of trainers we organize every term. In addition, we try to take our education quality to higher levels with the opening lecture of the academic term, the events we organize with the leaders of the sector, workshops, curriculum update studies and double major and transfer opportunities. This year, with the online application processes we have initiated as a pilot faculty at our university, our students will now be able to make all their applications, especially internship applications, online. Based on our Faculty of Tourism Weekly Newsletter that was launched in February 2017, we have started to publish the Monthly Student Bulletin in October 2021, where we will share all kinds of social, cultural, sports and academic news for our students. We share our interest in art and artists with all our stakeholders through the exhibitions we hold in our exhibition hall. In addition, we have carried out and will continue to perform many activities such as Tourism Awareness Training of Local People, Support projects for village schools within the scope of our Volunteering Studies course, Phrygia Afyonkarahisar Workshop, International Afyonkarahisar Gastronomy Workshop in terms of social contribution. It is our duty to act with these goals and be open to innovations. You can also support these innovations with your suggestions. The programs and contents presented to you are the result of an accumulation. However, changing both you and our institution for the better is the basic condition for surviving in global competition in order to reach the better. Every effort you make to increase your own quality will increase the value of those around you as well as you. Family, circle of friends and faculty will increase their value as your value increases. In other words, everyone benefits when your value increases.

You have a temporary education period in your university life. Thus, your duty is to participate in all kinds of educational activities and social activities that our faculty will provide and that will increase your skills and qualifications. We recommend that you use the opportunity to gain the skills that will be enough for you for many years in this short period. Passive participation in the educational activities provided during this period will not only prevent you from benefiting from this program as it should be, but will also cause our personnel who work hard for education to lose motivation. On this occasion, I believe that you will be the best at what you do as part of the future of our country and I wish you a happy, healthy, successful and peaceful tomorrow.

ACADEMIC STAFF

There are 28 academic staff and personnel, including 5 Professors, 6 Associate Professors, 8 Assistant Professors, 6 Lecturers and 3 Research Assistants, and 9 administrative staff within the faculty. On the other hand, lecturers from the necessary units and departments teach the courses related to other branches of science. To see the academic staff, please use the [link here](#).

DEPARTMENTS

Gastronomy and Culinary Arts (Undergraduate and Master's Program)

The Gastronomy and Culinary Arts Department, which was established within the body of Afyon Kocatepe University with the decision numbered 2013/4710 published in the Official Gazette on 24.05.2013, started accepting students in the 2014-2015 academic year and received the title of Turkey's first accredited Gastronomy and Culinary Arts Department in 2020. The education and training period of the Gastronomy and Culinary Arts Department is four years and there is an optional preparatory class (in English). The department has 1 Professor, 3 Associate Professors, 1 Assistant Professor, 4 Lecturers and 1 Research Assistant, and 10 academic staff. The department is supported by the academic staff of the other departments of our faculty, the Faculty of Engineering (Food Engineering Department), the Faculty of Fine Arts, the Faculty of Arts and Sciences, the Faculty of Economics and Administrative Sciences, the Faculty of Education, the Afyon Vocational School (Tourism and Hotel Management and Cooking Program), the Emirdağ Vocational School (Cooking Program), the Bolvadin Vocational School (Food Technology Program), the School of Foreign Languages, hotel managers and kitchen chefs. The aim of our department is to train the kitchen staff and kitchen chefs (managers) needed by the food and beverage departments, the teachers, academics and educators needed by educational institutions, and entrepreneurs in line with the needs of the food and beverage sector. In this context, in addition to providing our students with culinary knowledge and skills, it is aimed that they have knowledge and skills about both Turkish and world cuisines and to receive basic business training, and to graduate as kitchen chefs (managers) who are able to speak two foreign languages at some certain levels and have international qualifications.

Graduates of the gastronomy and culinary arts department can work in the food and beverage departments of hotel businesses, in restaurants, kitchens and independent food and beverage businesses. They can work as master instructors/trainers in the tourism departments of vocational high schools, become teachers in vocational high schools provided that they meet the necessary conditions, study in postgraduate programs and have a career in the academic staff of universities provided that they receive a passing grade from the ALES exam (Academic Personnel and Graduate Education Entrance Exam) and have sufficient foreign language knowledge.

The faculty has an application kitchen, 1 service hall, 1 pastry and bakery products kitchen, 1 sensory analysis laboratory and 1 computer laboratory. The application kitchen and pastry and bakery products kitchen are adjusted to include all the equipment in professional kitchens and host different application courses from first to last year. Supplementary training is provided in the service workshop where the methods of preparing and presenting the products prepared in the kitchen are taught. In addition, research is conducted in the sensory analysis

laboratory and sensory analysis training is given to students. In addition to the application areas, 60 computers with internet access and a computer laboratory with automation programs used in the gastronomy field can be used by our department students.

The Faculty of Tourism is located on the Ahmet Necdet Sezer Main Campus, which is the central campus of Afyon Kocatepe University. This provides an advantage for students in terms of benefiting from many facilities on the campus (social, cultural, sports activities, congress center, cafeteria, dining hall, etc.). Seminars, symposiums, conferences, panels and talks are organized on various topics during the academic year. On the other hand, there are student clubs on the university campus that operate in a way that allows students to continuously improve themselves, and it is possible for department students to take part in these activities. In this context, the “Gastronomy Club”, which continues its activities effectively, organizes tasting events, tasting tours, workshops, seminars and conferences. In addition to the Gastronomy Club, there are also clubs such as the technology club, traveler club, folklore club, photography club, literature club, book club, aviation club, young entrepreneurs club, bicycle club and scouting club within the university, and it is possible for department students to take part in these activities.

For the curriculum of Gastronomy and Culinary Arts Department, [click here](#).

Tourism Management (Undergraduate, Master's, Doctorate Program)

The Department of Tourism Management was established within the Faculty of Tourism of Afyon Kocatepe University with the decision numbered 2013/4710 published in the Official Gazette on 24.05.2013, and started accepting its first students in the 2014-2015 academic year. The department, one of the first Tourism Management Departments accredited by TURAK (Tourism Education Evaluation and Accreditation Board) in Türkiye, currently has 2 professors, 2 associate professors, 2 assistant professors, 1 research assistant and 1 lecturer. The Master's Program of the Department of Tourism Management was established in 2007 as the Department of Tourism Management and Hotel Management and accepted its first students in the 2008-2009 academic year. The Master's Program of the Department of Tourism Management and Hotel Management was transformed into the Department of Tourism Management in 2013. The Doctorate Program of the Department of Tourism Management was opened in 2017. The Department of Tourism Management continues its education and training activities in thesis-based master's and doctoral programs.

The aim of the tourism management program is to train middle and senior management candidates who have the professional knowledge, skills and competencies to work in accommodation, food and beverage, travel and transportation businesses that constitute the tourism sector. The program also aims to provide students with a solid theoretical knowledge about tourism management. In this context, in the program, students are provided with basic business knowledge as well as tourism management, accommodation business management , travel agency and tour operation, front office and housekeeping management, food and beverage service and management, accommodation automation programs, ticketing and central reservation systems like agency automation programs , marketing, tourism geography, human resources management in tourism enterprises, organizational behavior in tourism enterprises, tourism economics, tourism policy and planning, tourism enterprise accounting, cost control in tourism enterprises, and financial management in tourism enterprises.

Graduates of the Department of Tourism Management can work in accommodation businesses, food and beverage businesses, travel agencies, airlines businesses. They can also be employed in all businesses in the tourism sector, primarily because of the courses they will take. Graduates can also establish their own accommodation, food and beverage and travel businesses by using their entrepreneurial skills thanks to the business education they receive. Graduates of tourism management can also find employment opportunities as lecturers at universities, in the Ministry of Culture and Tourism, Provincial Directorates of Culture and Tourism and Tourism Information Offices.

There are 16 classrooms in the faculty, 1 of which is a computer lab, which is also used by our department. The computer lab has a capacity of 50 computers and is used by students in the front office sections of hotels. And there are courses designed to give information about automation programs which are be used by agencies (Fidelio Suite 8, Opera, Elektra, Amadeus) and its applications. After completing the courses related to automation programs, a certification exam is organized for students by the institutions that present licenses for the relevant programs, and students who successfully complete the exam are awarded with certificates that have national and international validity. In addition, applied vocational courses in the department curriculum are held in the Faculty of Tourism Education and Application Building. There is a separate unit in the application building for each course. These units include a kitchen, a food and beverage service hall, a front desk-reception, three different application rooms with different features, and a laundry-ironing room. These areas form the infrastructure for the students' applied education. The students are also offered internship and work opportunities abroad through the joint efforts of the international relations coordinator and our department head. Within the scope of Erasmus+ program, the faculty and the department have agreements with universities from Poland, Hungary, Bulgaria, Czech Republic, Estonia, Spain and Portugal. The students can go to universities these universities and receive education. In order for our students to receive their graduation certificates, they are required to complete 60 working days of sector internship during their undergraduate education in addition to the four-year program (240 ECTS) - five years for those studying in the preparatory class. These internships are carried out within the framework of the "Afyon Kocatepe University Summer Internship Directive" and the "Faculty of Tourism Summer Internship Application Guide". In addition, students have the opportunity to receive optional vocational training in business in one of the fall or spring semesters in the final year of their senior year in businesses located in the city center of Afyonkarahisar.

The Faculty of Tourism is based on the Ahmet Necdet Sezer Main Campus, which is the central campus of Afyon Kocatepe University. This provides an advantage for students in terms of benefiting from many facilities on the campus (social, cultural, sports activities, congress center, cafeteria, dining hall, etc.). Thanks to the presence of many sports facilities, students can enjoy football, basketball, volleyball, tennis, table tennis, badminton, athletics, rhythmic gymnastics, step mountaineering, boxing, wrestling, taekwondo and karate sports and participate in tournaments by joining teams. There are also student clubs on the university campus that provide students with the opportunity to continuously improve themselves, and students of the department can take part in these activities. For example, there are clubs such as gastronomy club, technology club, travelers club, folklore club, photography club, literature club, book club, aviation club, young entrepreneurs club, bicycle club and scouting club within the university, and students of the department can take part in these activities. In addition to the

general facilities and activities at the university, seminars, conferences, panels, interviews and workshops on scientific and professional subjects are also organized within the faculty. Professionally guided trips are organized to important historical, cultural and natural attractions of Türkiye, especially in Afyonkarahisar. Within the scope of the volunteering studies course, students gain the awareness of being individuals who are beneficial to society and the environment and have the opportunity to increase their human competencies. After graduating, students can form their ties with the department and faculty into the future by becoming members of the Afyon Kocatepe University Tourism Graduates and Members Association (AKÜTURMED), which was established in 2022 with the mission of creating a synergy among graduates, especially in business life, and developing material and spiritual cooperation.

For the curriculum of Tourism Management Department, [click here](#).

Tourism Guidance (Undergraduate, Thesis and Non-Thesis Master's Program)

The Tourism Guiding Department, which was established within the Faculty of Tourism of Afyon Kocatepe University with the decision numbered 2013/4710 published in the Official Gazette on 24.05.2013, started accepting students in the 2015-2016 academic year. The education and training period of the Tourism Guiding Department takes four years and there is an optional preparatory class (English). There are 10 academic staff in the department, including 2 Professors, 2 Associate Professors, 4 Assistant Professors, 1 Lecturer and 1 Research Assistant.

Students who graduate from the Tourism Guidance Department by meeting the necessary conditions such as a minimum score of 75 from YDS (Foreign Language Exam) or having received a valid score from the foreign language exam by TUREB (The Turkish Union of Tourist Guides) and completed a 45-day (national) or 8-day (regional) domestic practice trip, they will be able to apply to the Ministry of Culture and Tourism and receive a Professional Tourist Guide License and a Working Card accordingly, and work as a Tourist Guide throughout the country in Turkish or the language(s) written on their ID. In addition, students will be able to be employed in middle or senior management positions in any of the tourism enterprises, primarily travel, accommodation and yacht marina enterprises, with the tourism management education they receive in addition to their tourism guide education as long as they are studying in the department. Graduates of the department who receive sufficient scores from the Public Personnel Selection Exam (KPSS) will also be able to be employed as civil servants in other public institutions. Graduates who want to pursue an academic career will be able to work as faculty members in a program related to their field at any university if they meet the necessary conditions (receiving the necessary scores from the ALES-Academic Personnel and Postgraduate Education Entrance Exam and the YDS exam conducted by ÖSYM and having sector experience if desired). Graduates of the department will also have employment opportunities in the Ministry of Culture and Tourism, Provincial Directorates of Culture and Tourism, Information Offices, Museums and Archaeological Sites.

There are 18 classrooms in the faculty, 1 of which is a computer lab, which is also used by the department. Our computer laboratory has 60 computers with internet access and package programs related to tourism management, which our students will benefit from both in their future careers and in their classes. Our students also benefit from the Education and Application Building, which is also within the faculty. As the Tourism Guidance department, our students

are given vocational package programs as courses. Tourism guidance students are also offered internship and work opportunities abroad through the joint efforts of the International Relations Coordinator and our department head. In order for our students to receive their graduation certificates, they are required to complete 60 working days of sector internship during their undergraduate education in addition to the four-year program (240 ECTS) - five years for those studying in the preparatory class.

The Faculty of Tourism, where educational activities are carried out, is located in the Ahmet Necdet Sezer Main Campus, which is the central campus of Afyon Kocatepe University. This situation provides an advantage in terms of students benefiting from many opportunities on the campus (social, cultural, sports activities, congress center, cafeteria, dining hall, etc.). Thanks to the existence of many sports facilities, students can do football, basketball, volleyball, tennis, table tennis, badminton, athletics, rhythmic gymnastics, step mountaineering, boxing, wrestling, taekwondo and karate sports and participate in tournaments by joining teams. Seminars, symposiums, conferences, panels and talks are organized on various subjects during the academic year. On the other hand, there are student clubs on the university campus that operate in a way that allows students to continuously improve themselves, and it is possible for department students to take part in/participate in these activities. There are clubs such as technology club, traveler club, folklore club, photography club, literature club, book club, aviation club, young entrepreneurs club, bicycle club and scouting club within the university, and it is possible for the students of the department to take part in/participate in these activities.

For the curriculum of Tourism Guidance Department, [click here](#).

ACCREDITATION

Based on our university's quality policy, which aims to provide education and training in accordance with internationally accepted standards, to obtain outputs based on scientific research and to ensure their sustainability, the improvement of education and training processes is among our primary goals.

TURAK

TURAK is the only national accreditation body authorized by the Higher Education Quality Board for the accreditation of tourism education programs (Tourism Management, Gastronomy and Culinary Arts, Recreation Management, Tourism Guidance, etc.). It aims to contribute to increasing the quality of education in higher education tourism programs.

To ensure that TURAK is preferred by higher education tourism programs among national and international accreditation organizations. To increase TURAK's service quality and to be a role model for accreditation bodies. Faculty of Tourism has been accredited by TURAK for the Tourism Management, Gastronomy and Culinary Arts, and Tourism Guidance departments.

YÖKAK

The Higher Education Quality Board was established within the scope of the "Higher Education Quality Assurance Regulation". The Higher Education Quality Board, which evaluates the quality levels of higher education institutions' education, training and research activities and administrative services according to national and international quality standards, carries out internal and external quality assurance, accreditation processes and authorization of

independent external evaluation institutions, is an administratively and financially autonomous, public legal entity and special budget organization.

Within the framework of the Institutional Accreditation Program (KAP) implemented by the Higher Education Quality Council (YÖKAK) to increase the quality of higher education institutions and contribute to quality assurance, Afyon Kocatepe University (AKÜ) has been entitled to receive 5-year accreditation.

TYÇ

The Education Quality of the Faculty of Tourism has been certified within the scope of the Turkish Qualifications Framework (TYÇ) designed to be compatible with the European Qualifications Framework (EQF). Faculty of Tourism, which has gained the title of being the first Faculty of Tourism in Türkiye to be fully accredited with all its departments by the “Tourism Education Evaluation and Accreditation Board (TURAK)”, the only accreditation institution authorized by YÖK and YÖKAK for the field of Tourism, has now gained the title of being the first Faculty of Tourism among the faculties with 3 departments to have the Turkish Qualifications Framework (TYÇ) logo placed on its diplomas with all its departments.

In Türkiye, higher education institutions that meet the TYÇ criteria, used to define and classify quality assured qualifications (diplomas, documents, certificates) of different types and characteristics, can use the TYÇ logo on their diplomas. With the use of the TYÇ logo on diplomas, which only includes quality assured qualifications, the Departments of Gastronomy and Culinary Arts, Tourism Management and Tourism Guidance of the Faculty of Tourism have proven that they provide education within the European Qualifications Framework and have taken an important step in terms of making bilateral agreements with tourism departments in universities in Europe much more easily. In addition, the diplomas of the graduates of the Faculty of Tourism will be recognized more quickly abroad, their employment opportunities will increase, and their horizontal and vertical mobility will be facilitated.

ACADEMIC JOURNALS

There are two journals by the Faculty of Tourism namely, KOTAD and TURED.

KOTAD

Kocatepe Tourism Research Journal (KOTAD) is a refereed journal that aims to contribute to the development of the scientific and practical fields of tourism by publishing scientific studies at national and international levels related to the field of tourism.

Kocatepe Tourism Research Journal focuses on tourism-related studies, but also accepts articles from other fields that have direct or indirect relations with the field of tourism. In this context, Kocatepe Tourism Research Journal focuses on new trends and developments in the field of tourism and, due to its interdisciplinary nature, also includes studies that examine the effects of developments in other fields on the field of tourism.

For more information for the journal, [click here](#).

TURED

Journal of Tourist Guidance (JOTOG) was founded in 2018 and is a refereed journal that aims to contribute to the knowledge and development of the field of tourist guiding by publishing academic-scientific studies at national and international levels. Journal of Tourist

Guidance aims to initiate a specialization trend among journals in the field of tourism with its feature of focusing on studies related to tourist guiding. In addition, Journal of Tourist Guidance also includes studies that focus on trends and new developments in the field of tourist guiding and discuss the current and future effects of developments in other fields on the field of tourist guiding due to its interdisciplinary feature.

For more information for the journal, [click here](#).

JOB OPPORTUNITIES

Our graduates have the opportunity to find vacancies as middle and senior managers in accommodation businesses, travel businesses, food and beverage businesses and other institutions-organizations-enterprises operating in the private sector and to be employed in public institutions and organizations, while they can also pursue an academic career by continuing their postgraduate education.

PHYSICAL FACILITIES OF THE FACULTY

Faculty of Tourism, which aims to train qualified human resources for tourism, which is an applied field, has adopted one of its primary goals as ensuring that our students can adapt to the sector more easily. In this context, our faculty cooperates closely with the sector and provides senior students with the opportunity to receive “Vocational Training in Business” in one of the fall or spring semesters in businesses located in the city center of Afyonkarahisar. In addition, applied vocational courses in the department curriculum are held in the “Education and Application Building of Faculty of Tourism”. There is a separate unit in the application building for each course. These units include a practice kitchen, a food and beverage service hall, a front office and reception, three different special application rooms and a laundry-ironing room, and these areas form the infrastructure for the applied training of students. In addition, there is a pastry and bakery kitchen and a sensory analysis laboratory in the main building of the faculty that Gastronomy and Culinary Arts students can use. In addition to applied courses, our students can also take pedagogical formation courses as electives if they request. When our students graduate by taking these courses, they have the right to apply for designated teacher positions in tourism fields.

Within the Faculty of Tourism, there are 25 classrooms with a total capacity of 1181 students, an exhibition area where paintings, pictures and photographs are presented, one conference hall with a capacity of 100 people and one meeting hall with a capacity of 50 people. The faculty also has a laboratory with a capacity of 50 computers designed for students to learn and apply automation programs (Fidelio Suite 8, Opera, Elektra, Amadeus) used in front offices, food and beverage departments and travel agencies in hotels. After the completion of the courses related to automation programs, a certification exam is organized for students by the institutions that supply licenses for the relevant programs and students who successfully complete the exam are awarded with certificates with national and international validity.

MOBILITY

In Türkiye we have internal exchange programs such as Farabi and Mevlana. For example, as for the Farabi Exchange Program, our university has agreements with 82 universities. In the Mevlana Exchange Program, our university has agreements with 26 universities in 19 different countries. In addition, our university offers minor programs in 67

departments and double major programs in 46 departments. When it comes to the Erasmus Exchange Program, our university has agreements with 176 universities from 38 different countries.

ERASMUS+ EXCHANGE OPPORTUNITIES

Afyon Kocatepe University is engaged in the Erasmus + mobility programs very densely. In this sense, our students have the opportunity to study at European universities through agreements thanks to the bilateral protocols signed with universities in Europe such as Poland, Hungary, Bulgaria, Czechya, Estonia, Spain and Portugal, which is a part of KA131 project. We also have partners from different parts of the world within the Erasmus+ mobility program of KA171. The countries are Indonesia, India, Kazakhstan and Azerbaijan, and so on. In this context, nearly 100 international students study at our faculty. Our students have the opportunity to gain pre-career experience in leading businesses of the sector, especially five-star hotels and group-A travel agencies, by participating in a total of 60 working days of sector internship. In addition, during the Tourism Career and Employment Days organized at our faculty, our students meet with representatives of tourism businesses and have the opportunity to establish internships and business connections. Apart from these, our students have the opportunity to do internships in Germany within the scope of the agreement signed with the German Employment Agency (ZAV).

As Faculty of Tourism, we lecture several English courses for the prospective students intending to come and receive education with us. You can find the course list below. To access the course list for the international students, use the link below.

Department	Course Code	Name of Course (Turkish)	Name of Course (English)	Semester	ECTS
Tourism Guidance	SYD119	Ruşça I	Russian I	Fall	3
Tourism Guidance	SYD111	Almanca I	German I	Fall	3
Tourism Guidance	TREH411	İş Hayatı İçin İngilizce I	English for Business Life I	Fall	3
Tourism Guidance	SD313	Özel İlgi Turizmi	Special Interest Tourism	Fall	2
Tourism Guidance	SD305	Turizmde Sürdürülebilirlik	Sustainability in Tourism	Fall	2
Tourism Management	SD325	Turizmde Kalite Yönetimi	Quality Management in Tourism	Fall	3
Gastronomy and Culinary Arts	SD349	Personel ve Mutfak Hijyeni	Personnel and Kitchen Hygiene	Fall	3
Tourism Guidance	TREH115	İngilizce Okuma Ve Konuşma Becerileri I	Reading And Speaking Skills In English I	Fall	4
Tourism Management	GRS401	Girişimcilik	Entrepreneurship	Fall	5

Tourism Management	TRZ437	Turizmde Örgütsel Davranış	Organizational Behavior in Tourism	Fall	5
Tourism Guidance	TREH219	İngilizce Yazma Becerileri	English Writing Skills	Fall	5
Tourism Guidance	TREH221	İngilizce Kelime Bilgisi ve Dinleme Becerileri I	English Vocabulary and Listening Skills I	Fall	5
Tourism Guidance	SYD120	Rusça II	Russian II	Spring	3
Tourism Guidance	SYD112	Almanca II	German II	Spring	3
Tourism Guidance	TREH414	İş Hayatı İçin İngilizce II	English for Business Life II	Spring	3
Tourism Guidance	SD204	Turizmde İnsan Kaynakları Yönetimi	Management of Human Resources in Tourism	Spring	2
Tourism Guidance	SD208	Kültürel Miras ve Turizm	Cultural Heritage and Tourism	Spring	3
Gastronomy and Culinary Arts	SD464	Mutfaklarda Atık Yönetimi	Waste Management in Kitchen	Spring	4
Gastronomy and Culinary Arts	GC406	Gönüllülük Çalışmaları	Volunteering Studies	Spring	4
Tourism Guidance	TREH115	İngilizce Okuma Ve Konuşma Becerileri II	Reading And Speaking Skills In English II	Spring	4
Tourism Guidance	SD318	Rehberlikte Liderlik	Guidance Leadership	Spring	4
Tourism Management	SD414	Liderlik ve Örgüt Kültürü	Leadership and Organization Culture	Spring	5

For more details about the courses presented above [click here](#).

For more details about Erasmus+ Exchange Program [click here](#).

CONTACT WITH ALUMNI

Afyon Kocatepe University Tourism Graduates and Members Association (AKÜTURMED) was founded in 2022 with the mission of contributing to the young and dynamic graduates of the faculty to be together with the philosophy of "lifelong togetherness", to create a synergy among our members, especially in business life, and to establish material and spiritual cooperation.

Afyon Kocatepe University Tourism Alumni and Members Association hopes ...

✓ To bring together its members and create a center where they can express themselves,

- ✓ To create an environment where solidarity is ensured among members,
- ✓ To contribute to sectoral activities, especially the tourism sector, with the information produced through panels/seminars/interviews and meetings,
- ✓ To act as a mediator in efforts to ensure mutual benefit between members and Afyon Kocatepe University on a voluntary basis,
- ✓ To increase interaction between members and to prepare the ground for them to put their work in the fields they are interested in into practice under the roof of the association,
- ✓ To support and show solidarity with Afyon Kocatepe University and its members on various issues.

To access AKÜTURMED, use the [link](#).

GENERAL INFORMATION ON AFYONKARAHİSAR, CITY LIFE AND POSSIBILITIES OFFERED BY CITY AND UNIVERSITY

Afyonkarahisar takes its name from the castle located in the south of the city and the opium (poppy) plant. Starting from 8000 BC to the present day, the province has experienced the transition from the Neolithic Age to the Chalcolithic and Old Bronze Age cultures, followed by the Hittite, Phrygian, Roman, Byzantine, Seljuk and Ottoman civilizations. Afyonkarahisar is a province located within the borders of the Central Western Anatolian Section of the Aegean Region with a total surface area of 14,570 km². It borders Eskişehir to the north, Konya to the east, Uşak to the west, Burdur to the south, Kütahya to the northwest, Isparta to the southeast and Denizli to the southwest.

The borders of Afyonkarahisar spread on three regions, namely Aegean, Mediterranean and Central Anatolia Regions. Afyonkarahisar is an interregional gate where land and railways connect Türkiye from east to west and north to south. Being located at the intersection of important land and railways and connecting many regions due to its geographical location, transportation to Afyonkarahisar is also easy. With Zafer Regional Airport, put into service in 2012, transportation to Afyonkarahisar from domestic and international destinations is much shorter.

The city center of Afyonkarahisar is the only one in our country where four different railway lines meet. Afyonkarahisar is very lucky in terms of railways due to its advantageous location and the investments gained in the past. Transportation is provided to every part of our country by railway, and an average of 18 trains pass through Afyonkarahisar Train Station daily. Our city center is directly connected to the neighboring provinces of Konya, Isparta, Denizli and Kütahya by railways, and to Eskişehir, Uşak by Kütahya, and Burdur by Isparta. Of the railway lines, 72 km of the Afyonkarahisar -Konya line, 66 km of the Afyonkarahisar -Kütahya line, 50 km of the Afyonkarahisar -Uşak line and 206 km of the Afyonkarahisar -Denizli line are within the borders of our city. The total railway length is 394 km. The length of the railway lines within the city center is 35 km.

Although Afyonkarahisar has a continental climate, there are air currents coming from the Aegean Sea that soften this climate a little. Summers are cool and dry, springs are warm and rainy, and winters are snowy. Air temperatures are an average of 24 °C in summers and 2 °C in winters for many years.

POSSIBILITIES IN THE CITY

Afyonkarahisar is a region with a high tourism potential with its archaeological remains reflecting the culture and art of civilizations that have been around for thousands of years, its centuries-old structures, its caves formed in millions of years, its thermal wealth and natural beauties, its archaeological sites, its handicrafts that have been carried on for centuries with the sweat and effort of the brow, its fairy chimneys, its open-air temples and its cuisine. The city is a tourism paradise with many historical and natural beauties sought after "apart from the sea" for locals and foreign tourists. However, it may not be said that the city can fully benefit from the opportunities created by the modern tourism sector. One of the main reasons for this is that our city is on a temporary tour route. The second reason is that tourism awareness is not fully formed in the society and the investments needed by the modern tourism sector have not been directed.

In recent years, the Ministry of Tourism has implemented a policy of diversifying tourism in order for tourism to gain intensity throughout the year. The most important of the tourism type carried out throughout the year is "Thermal Tourism". Afyonkarahisar is among the few provinces in Türkiye in terms of thermal springs and hot springs. For this reason, individuals, companies and cooperatives have turned to investments in thermal tourism in recent years. As a result of these investments made and to be made in the future, Afyonkarahisar will take its rightful place in tourism. Having various tourism values such as thermal springs, rich natural structure, historical artifacts, alternative tourism diversity, cultural and religious tourism, gastronomy festivals and festivities, Afyonkarahisar is a junction point on the western side of Anatolia and is a natural gate connecting the east to the west and the north to the south. Therefore, it is among the few provinces of our country in terms of tourism potential.

Afyonkarahisar offers a unique diversity with all the elements of its folk culture. It is one of the few provinces known for its rich food culture. That is why it is said that the best chefs after Bolu/Mengen come from Afyonkarahisar. Afyonkarahisar's rich cuisine is mostly based on dough and meat, but it also offers many varieties based on its own production such as clotted cream and Turkish delight. There are over 100 types of dishes in our province, where 22 types of dishes made from eggplant alone have been identified.

ACCOMMODATION POSSIBILITIES

Students studying at Afyon Kocatepe University do not experience any problems regarding accommodation. The "Üniyurt Private Student Dormitories and Social Facilities" located in the Ahmet Necdet Sezer Campus offers accommodation to 2,500 students on our campus. The dormitory, which was built with the build-operate-transfer model so that our students can have a safe and comfortable campus life, has a restaurant, cafeteria, fast food restaurant, patisserie, men's and women's hairdressers, internet cafe, fitness and game room, mini market, stationery and bookstore facilities.

In Afyonkarahisar, the "student dormitories belonging to the (KYK-a governmental institution) Credit and Dormitories Institution" also meet the majority of accommodation needs. The dormitories are equipped to meet all the needs of our students. Very close to our Ahmet Necdet Sezer Campus, there are dormitories belonging to the Credit and Dormitories Institution with a total capacity of 5,700 students, 2,200 male and 3,500 female. The rooms in the dormitories are for 2, 3 and 4 people. The students are also provided with amenities such as a

computer and study desk, a television and a mini fridge, which may allow them to stay in a more comfortable and spacious room.

Many private dormitories located in the city center of Afyonkarahisar also meet the accommodation needs of students. In addition, there are dormitories affiliated with the Credit and Dormitories Institution as well as private dormitories in the districts. Our students can easily find the opportunity to stay in houses with suitable conditions outside of the dormitories.

TRANSPORTATION POSSIBILITY

Transportation to the campuses where Afyon Kocatepe University is located is provided regularly by private public buses and minibuses from the city center. In addition, a shuttle service is provided to our students within the campus at our university. Therefore, there is no difficulty in travelling to the campus area.

SOCIAL ACTIVITIES

Aiming to ensure that students make the most of their time outside of class, Afyon Kocatepe University organizes numerous and diverse artistic, social and cultural events throughout the year. The aim of our university, hoping to raise well-rounded individuals, is to use the multi-purpose halls in our academic units, especially the Atatürk Congress Center, for such events.

Many of the social, cultural and scientific activities at our university are carried out by student societies and clubs. As of 2023, 91 societies and clubs are active at our university. We have a Society and Club Center that each of our societies and clubs can use to carry out their work easily. You can access detailed information about our societies and clubs at <https://topluluklar.aku.edu.tr/>.

Our students are supported in participating in technological competitions. Afyon Kocatepe University Clubs and Communities Workshop has been established for them to carry out their studies, and materials and technical support are provided.

Being aware that a good tourism professional should have a strong human and social aspect in addition to a quality education, the Faculty of Tourism leads many scientific and social activities in this direction. In this context, the faculty organizes events such as seminars, conferences, panels, interviews and workshops on scientific and professional subjects. In addition, within the scope of guidance practices, including important historical, cultural and natural attractions of our country, especially Afyonkarahisar, trips are organized with the guidance of guide-academics who have an active working card among the faculty staff. The students can participate in the activities of the “Gastronomy Club” within our faculty or other student groups in our university according to their interests. Moreover, within the scope of the Volunteering Studies course, they reach the awareness of being individuals who are beneficial to the society and the environment and have the opportunity to increase their human competencies.

CATERING

On the campuses, food services are maintained by prioritizing that our students and staff can have economic, high quality, balanced, and healthy diet. Varying according to the seasons and the required calories and nutritional needs of the students, meals are served under hygienic conditions by a private company and under the supervision of food engineers.

The monthly menus are available on the web page. As per the “Direction of Lunch Grant, Scholarship, and Accommodation Aid” numbered 2012/79, “Lunch Grant” is provided for around 500 students every year with the decision of the University Board.

MEDICAL SERVICES

The first point of contact for health problems of students studying in units affiliated with our university is the health centers closest to the units. Also, our university within the body of found Medico-Social Center carries out work to protect the physical and mental health of students and employees. Psychological support services have been provided at the Medico Social Center within the Health, Culture and Sports Department of our university since September 28, 2020. You can access to the page by [this link](#).

SPORTING POSSIBILITIES

All of the campuses have sports facilities that allow students to do sports, and young athletes can do sports in the teams that are formed. Students can play and perform football, basketball, volleyball, tennis, table tennis, badminton, athletics, rhythmic gymnastics, step mountaineering, boxing, wrestling, taekwondo and karate, and they can participate in tournaments by joining teams.

Moreover, Kocatepe RC Park Model Vehicle Race Track is Türkiye's first and only race track and will start serving RC vehicle users as of July 2023.

In order to contribute to the balanced and healthy development of our university students in terms of physical, spiritual and mental aspects as well as their socialization, sports activities are carried out at our university. All our campuses have sports facilities (indoor sports halls, tennis courts and artificial turf pitches etc.) that allow our students to do sports, and our young athletes can do sports in the teams formed.

Afyon Kocatepe University participates in games organized by the Turkish University Sports Federation in different branches, including protected football, indoor football, soccer, basketball, volleyball, handball, tennis, table tennis, badminton, wrestling, athletics and cross-country teams formed by our students. In this regard, students are provided with financial and technical support, enabling them to represent our university throughout the country.

Within the scope of the Science, Culture, Art and Sports Festivals held every year at our university, sports competitions in various branches are held between the Faculties / Schools / Vocational Schools.

The semi-Olympic swimming pool of the university, which was opened in December 2018, is operated by the tenant as a whole, including a training pool, fitness centre, canteen,

cafeteria, sauna, children's playground and massage room. Students may enjoy this service with a reasonable price.

The “Afyonkarahisar Sports Complex”, which was built to revive sports tourism as well as thermal and health tourism in Afyonkarahisar and is offered for the use of our students and staff, consists of 1 stadium with a capacity of 15 thousand people, 1 semi-Olympic swimming pool, an athletics field, a camp training center, 3 tennis courts, one of which is indoor, 2 gyms, 8 natural grass fields, and 2 synthetic grass football fields.

LIBRARY POSSIBILITY

Library and documentation services are indispensable support for education and scientific research at all levels and are directly related to their quality. The Central Library serves the students and academic staff with the aim of meeting the demands for information services at the highest level, providing the best service required by the age and contributing to the development of our university, and being an exemplary information center. Group study rooms and personal study sections in the central library have been arranged in a shelf system. With the Advanced Library Automation System, library resources can be scanned over the internet.

In addition, users can do their work quickly with self-check (automatic loan-return) devices. The central library, which has over 162,000 printed publications, journals and periodicals, also has 31 Electronic Databases provided and purchased by TÜBİTAK-ULAKBİM. These databases include 4,418,704 e-books, 40,996 e-journals and 4,840,867 e-theses. A 24/7 study hall has been opened and the variety of services has been increased. In addition to the addition of new ones to existing books, journals and scientific documents within modern standards, the opportunities for online access and use of information in domestic and international libraries and information centers continue to increase through lending.