



FACULTY OF TOURISM

Locally inspired, globally ambitious



 **The First Accredited Faculty of Tourism**
with All Departments in Türkiye

and

 **The First Faculty of Tourism**
Placed in the Turkish Qualifications Framework

 **Gastronomy and Culinary Arts**  **Tourism Management**  **Tourism Guidance**

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This qualification has been placed within the Turkish Qualifications Framework  This qualification has been placed within the Turkish Qualifications Framework  This qualification has been placed within the Turkish Qualifications Framework 



The School of Tourism and Hotel Management, founded in 2005, was transformed into the Faculty of Tourism in 2013. As of 2025, our faculty, which is celebrating its 20th anniversary, continues its educational activities in the departments of Gastronomy and Culinary Arts, Tourism Management, and Tourism Guiding. Furthermore, as of the 2025-2026 academic year, the "Department of Tourism and Gastronomy Management Programs" has been established within our faculty, with English as the language of instruction and a compulsory one-year English preparatory program. Intensive English is mandatory in all departments of our faculty, especially in the Department of Tourism Guiding, and a second foreign language is offered as an elective course. Additionally, an optional English preparatory program is available for newly enrolled students in our faculty's departments. Besides, postgraduate education is provided in the Department of Tourism Management with Masters with thesis and Doctorate programs, in the Department of Gastronomy and Culinary Arts with a Masters with thesis program, and in the Department of Tourism Guiding with both Thesis and Non-Thesis Masters programs. With its expert academic and administrative staff, our Faculty of Tourism provides education and training services to nearly 1500 undergraduate and graduate students. The faculty's academic staff consists of 5 professors, 7 associate professors, 7 assistant professors, 1 research assistant with a Ph.D., 2 research assistants, 2 lecturers with a Ph.D., and 4 lecturers; also, the administrative staff includes 9 personnel. Furthermore, support is received from the academic staff of other faculties for courses/applications requiring special expertise in the programs within our faculty.

Based on our university's quality policy, which aims to provide education in line with internationally accepted standards, to produce outcomes based on scientific research, and to ensure their sustainability, improving our educational processes is among our primary goals. In this context, all departments of our faculty (Gastronomy and Culinary Arts, Tourism Management, and Tourism Guiding) have been accredited by the Tourism Education Evaluation and Accreditation Board (TURAK). In this sense, our faculty holds the title of being the first Tourism Faculty in Turkey to have all its departments accredited. Furthermore, our faculty is also the first "Tourism Faculty" among all tourism faculties in Turkey to earn the right to place the "Turkish Qualifications Framework (TQF)" logo, which is designed to be compatible with the "European Qualifications Framework (EQF)," on the diplomas of its three departments. This significantly contributes to the faster recognition of our graduates' diplomas abroad, increases their employment opportunities, and facilitates our students' horizontal and vertical mobility. Our faculty has also become one of Turkey's pilot faculties within the scope of the cooperation protocol signed between the Ministry of Culture and Tourism and the Council of Higher Education (YÖK). Within this framework, a one-year compulsory English preparatory education is provided with our students, and the "Department of Tourism and Gastronomy Management Programs," in English as the sole language of instruction, has been established. Student admission to this department will commence in the 2025-2026 academic year.



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This innovative program offers our students the opportunity to gain experience through practical training in the sector and to develop themselves through paid internship/practical training opportunities. The opening of this department will have a significant impact on increasing our faculty's global influence by supporting our mission to train tourism leaders at international standards.

Our faculty, which aims to train qualified workforce for tourism, has adopted the easier adaptation of our students to the sector as one of its primary goals. In this context, our faculty collaborates closely with the industry, providing senior students with the opportunity for "Vocational Training" at tourism businesses, primarily in the Afyonkarahisar city center, during either the fall or spring semester. Furthermore, the applied vocational courses in the department curricula are conducted in the "Faculty of Tourism Education and Practice Building". There is a separate unit within the practice building for each course. These units include a practice kitchen, a food and beverage service hall, a front office-reception area, three practice rooms with different features, and a laundry-ironing room; these areas form the basis for the students' applied training. Additionally, in the faculty's main building, there is a pastry and bakery kitchen, a sensory analysis laboratory, and a chocolate production area available for Gastronomy and Culinary Arts students. In addition to applied courses, our students can also take pedagogical formation courses as electives upon request. Upon graduating with these courses, our students gain the right to apply for teaching positions designated within the tourism fields. Within the Faculty of Tourism, there are 25 classrooms with a total capacity of 1,181 students, an exhibition area for displaying paintings and photographs, one conference hall with a capacity of 100 people, and one meeting room with a capacity of 50 people. Our faculty also has a laboratory with 50 computers, designed for students to learn and practice the automation programs (Fidelio Suite 8, Opera, Elektra, Amadeus) used in the front office and food and beverage departments of hotels, as well as in travel agencies. Upon completion of the courses related to these automation programs, certification exams are organized for the students by the licensed providers of the respective programs. Students who successfully pass the exam are awarded nationally and internationally valid certificates.

Within the scope of our university's Erasmus+ mobility program, our students have the opportunity to study at partner universities in Europe through bilateral agreements with universities in countries such as Poland, Hungary, Bulgaria, Czechia, Estonia, Spain, and Portugal. We also have partners from different parts of the world, including Indonesia, India, Kazakhstan, and Azerbaijan. In this context, nearly 100 international students are studying at our faculty. In addition to the "Vocational Training in the Business" program during the semester, our students have the opportunity to gain pre-career experience at leading businesses in the sector, especially five-star hotel establishments and A-group travel agencies, by participating in a total of 60 workdays of internship. Furthermore, during the Career and Employment Days organized by our faculty, our students meet with representatives of tourism businesses and have the chance to establish internship and job connections. Besides these, under the agreement signed with the German Federal Employment Agency (ZAV), our students have the opportunity to undertake internships in Germany.

Our graduates have the opportunity to find employment as mid and senior-level managers in private sector businesses such as accommodation establishments, travel businesses, food and beverage businesses, and other institutions-organizations-businesses operating in the tourism sector, being recruited as tourist guide on the condition that they hold a legal certificate issued by the Ministry of Culture and Tourism, as well as being employed in public institutions. On the other hand, they can pursue an academic career by continuing their postgraduate education. Furthermore, the Afyon Kocatepe University Tourism Graduates and Members Association (AKÜTURMED) has been established within our faculty to maintain communication with our alumni after graduation and it is pursuing its activities effectively.

Aware that a good tourism professional must have strong social and humanistic qualities in addition to a high-quality education, our faculty leads many scientific and social activities. In this context, events such as seminars, conferences, panels, and workshops on scientific and professional topics are organized within our faculty. Furthermore, trips are organized under the guidance of our faculty's guide-academics, who hold active professional tour guide licenses, covering the significant historical, cultural, and natural attractions of our country, particularly in Afyonkarahisar, as part of tour guiding practices. Our students can participate in the activities of the "Gastronomy Society" and "Tourism Guidance Club" within our faculty or other student societies at our university according to their interests. Within the scope of the "Volunteering Studies Course", they develop an awareness of being beneficial individuals to society and the environment and find the opportunity to enhance their interpersonal skills.

DEPARTMENTS

- **Department of Tourism and Gastronomy Management Programs (English)**
(Undergraduate Program)
- **Gastronomy and Culinary Arts** (Undergraduate, Master's Program)
- **Tourism Management** (Undergraduate, Master's, Doctoral Program)
- **Tourism Guidance** (Undergraduate, Thesis and Non-Thesis Master's Program)

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