



FACULTY OF TOURISM

leading the way; novelty and quality



**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

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The School of Tourism and Hotel Management, established in 2005, was transformed into the Faculty of Tourism in 2013. The faculty admits students to the departments of Gastronomy and Culinary Arts, Tourism Management, Tourism Guidance, and the Tourism and Gastronomy Management Programs, where the medium of instruction is 100% English. There is a mandatory English preparatory class for the Tourism and Gastronomy Management Programs department, while it is optional for the other departments. In addition, mandatory intensive English and optional second foreign language (Russian and/or German) education are provided in all departments of our faculty. Graduate education is offered in the Tourism Management Department's Master's with Thesis and Ph.D. programs, the Gastronomy and Culinary Arts Department's Master's with Thesis program, and the Tourism Guidance Department's Master's programs with and without Thesis.

With its expert academic and administrative staff, our Faculty of Tourism provides educational services to nearly 1,400 undergraduate and graduate students. In this context, the faculty's academic staff includes 5 professors, 7 associate professors, 9 assistant professors, 1 research assistant with a Ph.D., 2 research assistants, 2 lecturers with a Ph.D., and 4 lecturers; the administrative staff consists of 9 personnel. Furthermore, support is also received from the academic staff of other faculties for certain courses and practical applications in our programs that require special expertise.

Based on our university's quality policy—which aims to provide education in accordance with internationally accepted standards, to obtain outputs driven by scientific research, and to ensure their sustainability—the improvement of our educational 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 holds the title of the first Faculty of Tourism in Turkey to have all of its departments accredited.

Furthermore, among all tourism faculties in Turkey, our faculty also holds the title of being the first "Faculty of Tourism" 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 achievement contributes significantly to the faster recognition of our graduates' diplomas abroad, increases their employment opportunities, and greatly supports the horizontal and vertical mobility of our students.

Moreover, within the scope of the cooperation protocol signed between the Ministry of Culture and Tourism and the Council of Higher Education (YÖK), our faculty has become one of the pilot faculties in Turkey. In this context, the "Tourism and Gastronomy Management Programs" department, where the medium of instruction is entirely English following a mandatory one-year English preparatory education, has been established, and student admissions to this department have commenced as of the 2025-2026 academic year. This innovative program offers our students the opportunity to gain experience through hands-on training in the sector, as well as to develop themselves through paid practical training and internship opportunities. The establishment of this department will have a significant impact on increasing our faculty's global influence by supporting our mission to cultivate tourism leaders at international standards.



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Aiming to train qualified human resources for tourism, which is a highly practical field, our faculty has adopted enabling our students to adapt to the sector more easily as one of its primary goals. In this context, by establishing close cooperation with the industry, our faculty provides senior students with the opportunity to receive "Vocational Training in Enterprise" at tourism businesses, primarily in the city center of Afyonkarahisar, during either the fall or spring semesters. Furthermore, the applied vocational courses included in the department curricula are conducted in the "Faculty of Tourism Education and Practice Building." There is a separate dedicated unit in the practice building for each course. These units include:

- A practice kitchen
- A food and beverage service hall
- A front office and reception area
- Three practice rooms with distinct features
- A laundry and ironing room

These areas establish the necessary infrastructure for the practical training of our students. In addition, the main building of the faculty houses a pastry and bakery kitchen available for Gastronomy and Culinary Arts students, a gastrotrorium where students can practice, receive training, and organize workshops alongside field experts, as well as a sensory analysis laboratory and a chocolate production area. Alongside these applied courses, students in our faculty can also take pedagogical formation courses as electives upon request. By completing these courses, our students earn the right to apply for designated teaching positions in the field of tourism upon graduation.

Within the Faculty of Tourism, our students have access to 20 classrooms with a total capacity of 1,181 students, an exhibition area where paintings, pictures, and photographs are displayed, a 100-person conference hall, and a 50-person meeting room. Our faculty also features a 50-computer laboratory designed for students to learn and practice the automation software (Fidelio Suite 8, Opera, Elektra, Amadeus) utilized in travel agencies and the front office and food & beverage departments of hotels. Upon completing these software courses, certification exams are organized for students by the licensing institutions of the respective programs. Students who successfully pass the exams are awarded nationally and internationally recognized certificates.

International Opportunities and Mobility Under our university's Erasmus+ mobility program, students have the opportunity to study at partner institutions across Europe—including Poland, Hungary, Bulgaria, Czechia, Estonia, Spain, and Portugal—through bilateral agreements. We also maintain global partnerships in countries such as Indonesia, India, Kazakhstan, and Azerbaijan. Through these diverse connections, our faculty currently hosts nearly 100 international students.

Internships and Career Development In addition to their "Vocational Training in Enterprise" practices during the academic semester, our students complete a 60-working-day industry internship. This allows them to gain invaluable pre-career experience at leading sector establishments, particularly five-star hotels and Group A travel agencies.

Furthermore, during the "Tourism Career and Employment Days" hosted by our faculty, students can meet with industry representatives to network and secure internship or job placements. Beyond domestic opportunities, an agreement signed with the German Federal Employment Agency (ZAV) offers our students the unique chance to pursue internships in Germany.

Career Opportunities and Alumni Our graduates have the opportunity to find employment as mid-level and senior managers in private sector hospitality enterprises, travel agencies, food and beverage businesses, and other institutions and organizations operating within the tourism sector. They can also be employed in public institutions and organizations. Furthermore, students of our Tourism Guidance department can work as tourist guides, provided they obtain a professional guide license. Alternatively, our graduates can choose to pursue an academic career by continuing their graduate education.

In addition, to maintain communication with our alumni after graduation, the Afyon Kocatepe University Tourism Alumni and Members Association (AKÜTURMED) was established within our faculty and actively continues its operations.

Scientific and Social Activities Aware that a successful tourism professional must possess strong interpersonal and social skills alongside a quality education, our faculty pioneers numerous scientific and social activities. In this context, events such as seminars, conferences, panels, talks, and workshops on scientific and professional topics are organized at our faculty. Furthermore, as part of guiding practices, field trips covering the important historical, cultural, and natural attractions of our country—especially Afyonkarahisar—are organized under the supervision of licensed guide-academics on the Faculty staff.

Our students can participate in the activities of the "Gastronomy Society" and the "Tourism Guidance Club" within our faculty, or join other student communities across the university based on their interests. Through the "Volunteering Studies" course and the social responsibility projects carried out within its framework, students develop the awareness of becoming beneficial individuals to society and the environment, while also finding the opportunity to enhance their interpersonal competencies.

DEPARTMENTS

- **Gastronomy and Culinary Arts** (Undergraduate, Master's Program)
- **Gastronomy and Culinary Arts** (Undergraduate, Master's Program)
- **Tourism Management** (Undergraduate, Master's, Ph.D. Program)
- **Tourism Guidance** (Undergraduate, Master's Program with and without Thesis)
- **Tourism and Gastronomy Management Programs (English)** (Undergraduate Program)

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