

## A model proposal for postgraduate education in gastronomy and culinary arts field

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### Abstract

Gastronomy is a multidisciplinary science and art branch which is affected by some work areas such as eating-drinking, culture, art, anthropology, sociology, and it affects them; furthermore it includes all eating habits of humankind since the existence of it until today and impacts of them on people and society, and culinary arts. Gastronomy which is tried to research and come to conclusion of eating habits of society which are in nature of society's mirror is in the ascendant. In this study, academic education of today's scientific gastronomy studies in postgraduate level will be focused on, which students who are the last product of gastronomy and culinary arts department in master and doctorate programs should take. In this context, examining the existing courses and contents of courses, and qualifications which graduate students need to have is also discussed.

Keywords: Gastronomy Postgraduate, Culinary Arts Postgraduate.

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## **1. Main text**

Gastronomy is a multidisciplinary science and art branch which is affected by some work areas such as eating-drinking, culture, art, anthropology, sociology, and it affects them; furthermore it includes all eating habits of humankind since the existence of it until today and impacts of them on people and society, and culinary arts. Gastronomy which is tried to research and come to conclusion of eating habits of society which are in nature of society's mirror is in the ascendant. In this study, academic education of today's scientific gastronomy studies in postgraduate level will be focused on, which students who are the last product of gastronomy and culinary arts department in master and doctorate programs should take. In this context, examining the existing courses and contents of courses, and qualifications which graduate students need to have be also discussed.

## **2. Aim and Problem**

This research is a search of a problem that defines the shape of last product of Gastronomy and Culinary Arts Postgraduate program necessity of a program that should be taken for the academic education content which supplier's be the nowadays need sufficiently based on this problems this research work was applied for a pioneering work need to be created to perform the needed program. Firstly it appeared to be well defined requirements of the product specifications. Also based on this study how to produce product and this products have been tried to obtain evidence of the (activities education and research carried out on how the service can be as long as this.

## **3. Method**

This research was configured by using qualitative research methods and techniques. Creswell (1998). Qualitative research is expressed as the interpretation process by querying social life and questioning people about problems with its own method. Generally; qualitative researchers were achieved through interviews and focus groups based on interviews and documents. According to Bowling (2002) focus group discussion is between a small group and leader unstructured interview and in the discussion use influence the dynamics of the group, producing depth knowledge and ideas. And according to Krueger focus group discussion is defined individual's freely tell their opinions in an environment with a carefully planned a discussion. Focus group interviews can be define as performed with prearranged instructions and this method's logic appropriately, in the interviewed people subjectivity foreground, the discourse of participants and this discourse to be aware of the social context as a qualitative data collection techniques. Gaziantep University, School of Social Sciences Gastronomy and Culinary Arts Department of the 2014-2015 academic years in the fall semester courses of Culture and the Arts Gastronomy Effects which comprises five graduate student focus groups as part of the course is conducted.

In master and doctorate programs, Scientific Preparatory Program can be applied in order to overcome the shortcomings of the candidates. Academic preparation programs come into force on the proposal of the Department of the Presidency, by the decision of the Institute of Directors and approval of the Senate. The time will be spent on scientific preparation program is a maximum of two semesters (Dokuz Eylül University Institute of Social Sciences, 2015). Scientific preparation courses determined in the study were examined by dividing into two groups as compulsory and elective courses.

#### 4. Results

The scope of this study, a total of six domestic and foreign postgraduate university courses and content of these courses were examined. Gastronomy and Culinary Arts explored the course and content that are associated with the fields, which have been identified preparatory courses, Master's and PhD are grouped under three main headings, namely. Each main title between courses in their own culture, including field applications are grouped as follows and field theory lessons.

##### Compulsory Courses in Scientific Preparation

The courses that students take and have to be successful in to graduate from the field they are educated on are called compulsory courses. The compulsory courses are examined in three parts as field theoretic, field practice and culture. Out of field students who want to be educated in postgraduate level in gastronomy and culinary arts field should be subjected preparatory stage before the beginning of postgraduate education, and should have the following qualifications.

Students in the preparatory process;

- Need to be knowledgeable on the basic principles of nutrition, and mealtime at which nutrients to be taken into the body such as; minerals, carbohydrates, fats and water, and their daily recommended amount and frequency.
- Need to know the basic rules of food safety.
- Need to be able to consciously apply food quality control systems, HACCP food safety systems, quality assurance systems, and basic points for food production to follow.
- Need to be able to scientifically examine the food; in terms of physical, chemical and nutritional food compositions.
- Need to be able to understand impacts of features on foods, such as food systems: osmosis, water activity and hydrogen bonds.
- Need to have information about the effects of foam, formation of gelatin and other mixtures on food durability.
- Need to know raw materials and mixtures in ready to food technology, food spoilage factors and control, and physical food preservation methods.
- Need to have advanced information about basic cooking techniques, effective usage of mis-en place and prescriptions; in terms of timing, and basic chopping techniques.
- Need to be knowledgeable about the general framework of the Asia, Europe and American cuisines.
- Need to be knowledgeable about stages of evolution of the modern Turkish cuisine from past to present, other culinary cultures it was influenced, 19th and 20th century Ottoman-Turkish cuisine culture and techniques used in Turkey kitchen, food supplies, food habits and traditions.
- Need to be able to correlate between work areas and history of civilization.
- Need to know the terms of gastronomy.

#### 4.1. Master

High degree of specialization in the field and in this case the person is trained in a scientific article (thesis) is completed as proof. Following this training people "scientist", "specialist physician", "engineer", "architect will have" such accolades. This part of the research is devoted to information and the coverage achieved for the graduate program.

##### Information on the Field Graduate Level Students Need To Know Necessarily

- To extend the shelf life of foods, increase their taste, beautify the image; in addition to increasing the nutritional value, effects of these substances on human body.
- Proper food preparation and cooking methods according to the age, gender, body structure, dietary habits, physical activity and socio-economic conditions of individuals.
- Menu concept and definition, menu types, specific menu planning according to age groups and occupations, features and menu contents of menu card.
- Ethical and moral concepts, ethical systems, factors that play a role in the formation of morality, professional ethics, results of professional corruption and unethical behavior.
- To identify fundamental current problems in gastronomy and food sector, determination of new solutions, and making the field better known with the application.
- The mutual relationship of food and drinking culture with both painting, sculpture, architecture, interior design, ceramic art, glass art and other visual arts, and literature, cinema etc. arts.
- Presentation of research techniques, widely used research techniques, data collection and analysis, interpretation, report writing principles, bibliography and footnotes showing techniques.

##### Practice/Workshop Information on the Field Master Level Students Need To Know

- Fusion cuisine studies which include reinterpretation techniques of traditional cuisine, and creating new product studies by combining multiple cuisine cultures on a common denominator.
- The importance of computer technology in the food and beverage operations, their functions and application areas, their software and applications.
- Seminars at which specialized guests share their knowledge and experiences with students in different areas of gastronomy (traditional cuisines, gastronomy writer etc.)

##### Compulsory Cultural Information Master Students Must Know

- Providing anthropologic, intercultural and interdisciplinary approach by looking food and gender, and how masculinity and femininity is determined by belief and applications. Making ethnographic research on food and gender.
- Investigating the effects of belief on people's preference and inducement on food and drinking production and consumption.

### The Field Information Master Students Need to Know

- General information about service marketing, types and features of services, strategies of service marketing, programs of service marketing.
- Dealing gastronomy tourism and gastronomy tourist concepts and detecting the relationship among international gastronomy, food, culture and tourism.
- Examination of how food anthropology has developed as a sub-branch of cultural anthropology, examination of various methodologies and theoretical frames used by anthropologists to examine the food and culture.
- Investigating how philosophers contribute to food studies through esthetic, moral and political philosophy, and their studies related to food and philosophical questions posed by philosophers.
- Eating habits and food culture of communities in different cultures and region, the effects of the eating and drinking habits on cultures.
- Food legislation, its scope, principles of food legislation, food law, legislation regarding food production and sales locations and communiqués belonging to different food.
- Examination of meat in terms of economic, historical, ecological and nutrition.
- Investigating cheese technologies used in the world, its types, and its production stages.
- Variables and graphs, frequency distribution, mean mode median and other measures of central tendency, standard deviation and other measures of variability correlation theory, statistical decision theory, hypothesis testing and meaningfulness.
- The techniques applied in the food components and menu design, food production management, physical and chemical changes occurring during application, structural changes, and the food guidance.
- Investigating how society cultures have expanded and diversified, and interactions of societies in hunting and gathering from past to present.
- Food production, population growth, high food prices, hunger and famine, obesity, food aid, agricultural support, local and organic food trade, food safety, genetically modified foods and investigating the impacts of world food system on gastronomy.
- Discovery of the food, its effects on social and cultural life, discovery of cooking and storage techniques, advantages and disadvantages of technological innovations in cuisine, and analyzing their results in interaction with gastronomy.

### Master Level Elective Practice Courses

- Menu card analyzes of food and beverage operations.
- Investigating the effects of visual arts such as; pictures, movies, television and photographs in historical discovery of food.
- Investigating the processes and history of wine, and determinations of which types of food be compatible with what kind of wine.
- Works for bringing new forms to food, and the implementation of developer works for creative presentations which can be done with the appearance of food.

- The historical process of the coffee, its spread around the world, extensive knowledge about coffee cultivation, coffee types, local and regional coffee production and presentation of art, the place of coffee in terms of health and the importance of gastronomy.
- SPSS application in gastronomy, research and studies, researches for determining promotion strategies in the marketing.
- Planning food distribution and consumption in cases such as; war, famine and mobilization, designing of menus, using of limited resources in the most efficient way and determining food policies for prosperity of the community.

#### Master Level Elective Cultural Courses

- Greek mythology, Roman mythology, mythological heroes, gods in mythology, ancient Turkish mythology, Anatolian mythology, the study of food and drink in mythology.

#### 4.2. Doctorate

The purpose of the PhD students doing independent research, to interpret phenomena from a wide and deep perspective and to gain the ability to determine the steps necessary to achieve a new synthesis. This part of the research is given the information and the coverage achieved for the PhD program.

#### Doctorate-Level Compulsory Field Theory Courses

- Executing usage studies of statistics science in gastronomy field; supporting by advanced technique, program and applications.
- The activity of gastronomy in the food-beverage and hospitality management field, current studies about the role and importance of gastronomy in tourism sector.
- Developing promotion policies which can contribute to gastronomy tourism, the execution of supporting works for the promotions with sustainable marketing strategies.
- Pre-feasibility study of gastronomy tourism, comparison of Turkey and the world of gastronomy, new strategies in gastronomy tourism.

#### Doctorate-Level Compulsory Field Theory Courses

##### Compulsory Practice Courses

- Basic project design principles and stages, technological project designs, project design studies in the field of gastronomy.
- Menu designs in food-drink and hospitality business, menu R & D and P & D activities, new menu applications in the field of gastronomy, an overview of other food and beverage department which is affected by menu, innovative menu studies, world menu, and examination of menu variety.
- Purpose, scope, applications of the emergence of molecular gastronomy, studies on molecular gastronomy, practical applications of molecular gastronomy.

- Product development activities related to food and drink, which is one of working areas of gastronomy discipline, studies and practices in regional and global dimensions.
- Kitchen planning, basic kitchen design principles, kitchen architecture, kitchen improvements, modern kitchen applications.

#### Doctorate-Level Compulsory Field Culture Courses

##### Compulsory Culture Courses

- Examination of the impacts of gastronomy discipline in a sociological perspective, the relationship between culture and gastronomy, the importance of gastronomy in cultural studies, examination of eating habits of different cultures.
- Place and importance of eating habits in anthropological studies, dietary patterns which show variability and don't show in the historical process, investigation of the effects of social life and social norms on gastronomy.
- Professional management of enterprises operating in the field of gastronomy, principles of management, operations of management, fundamentals of organization in the gastronomy business, the foundations of the organization chart.

#### Doctorate-Level Elective Theory Courses

##### Elective Theory Courses

- Advanced and sustainable tourism destinations, competing destinations, destination decisions and experiences of tourists, understanding and managing the issue in touristic destinations.
- The concept and the importance of cultural heritage, usage patterns of cultural heritage in the world for tourism purposes, new methods and regulations, determination of harm of tourism for concrete and not concrete cultural heritage.
- Investigating result of direct or indirect impacts of gastronomy on social values and social structure of society, and investigation of socio-cultural values such as; family relationships, the concept of security, ethics and traditional customs.
- Analysis of the relationship established with kitchen and eating habits of belief systems, researching and deepening it, analysis of developing eating habits of traditional processes in the light of the anthropology of religions and based on the impact of it on culinary practice.
- Studies which are able to establish new contexts in gastronomy field on the basis of interdisciplinary fundamentals.

#### Doctorate-Level Elective Theory Courses

##### Elective Practice Courses

- Basic financial statements, cost types, pricing, practical examination of management accounting practices.
- Investigating the culinary culture of the European countries by using features such as; historical development, observed differences according to region, cooking methods, table setting and manners and presentation of food and beverage.

## Doctorate-Level Elective Theory Courses

### Elective Culture Courses

- Understanding the epistemological statues of scientific knowledge by examining the specific structure of scientific theories. Grasping the meaning of scientific method (or methods).
- Factors underlying the theories and technics given in the scope of management and administration, conversion which management approach lived through the ages, the process of determining the corporate philosophy of enterprises, today's complex systems and chaos theory, examination of rising value of the information as a strategic power.

## 5. Conclusion

Students should have the nature of this study, the result of research in the field of gastronomy and culinary arts graduate education by taking in terms of shape and form will be trained in this field were determined. The courses of study in gastronomy and cuisine is considered necessary to take part in arts graduate education and has been found by considering what it should be with all the details of the contents of this course. Another point that is mentioned in the specifications required for the work of students will graduate from a specified area. The features that are considered while graduate students must have clearly tried to study noted that many data already covers general and specific qualifications.

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