

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Determining Eating Habits, Eating Attitudes, and Perceptions of Gastronomic Image in Medical Tourism:
A Study in Antalya

Project Team:

Assoc. Prof. Oğuz DOĞAN (Advisor)
Betül Mürüvet ADAK (Coordinator, Nutrition and Dietetics)



Antalya Bilim University

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Vegan, Gluten-Free, and Diabetic Tartlets Enriched with Flavors Unique to Antalya

Project Team:

Asst. Prof. E. Evla MUTLU (Advisor)
Toygar ÇAPIK (Coordinator, Gastronomy and Culinary Arts)
Berfin GEZEN (Researcher, Nutrition and Dietetics)



Antalya Bilim University

Project Team:



Asst. Prof. E. Evla MUTLU (Advisor)
Toygar ÇAPIK (Coordinator, Gastronomy and Culinary Arts)
Berfin GEZEN (Researcher, Nutrition and Dietetics)

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

valuation of Food Waste in Sustainable Tourism-Certified (GSTC) Hotel Establishments within the Scope of Sustainable Gastronomy: The Case of Antalya

Project Team:

Res. Ast. Müge ÇEVİK (Advisor)
Mücahit HİTAY (Coordinator, Gastronomy and Culinary Arts)



Antalya Bilim University

Project Team:



Res. Ast. Müge ÇEVİK (Advisor)
Mücahit HİTAY (Coordinator, Gastronomy and Culinary Arts)

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

The Effect of Using Tirmis in Mustard Sauce Production on Product Characteristics, Protein Content, and Sensory Analysis

Project Team:

Res. Ast. Batuhan GÜRS (Advisor)
Göktuğ ÇİÇEK (Coordinator, Gastronomy and Culinary Arts)
Bilgehan KUTLU (Researcher, Gastronomy and Culinary Arts)
Adile DUMAN (Researcher, Gastronomy and Culinary Arts)



Antalya Bilim University

Proje Ekibi



Res. Ast. Batuhan GÜRS (Advisor)
Göktuğ ÇİÇEK (Coordinator, Gastronomy and Culinary Arts)
Bilgehan KUTLU (Researcher, Gastronomy and Culinary Arts)
Adile DUMAN (Researcher, Gastronomy and Culinary Arts)

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Antalya from the Perspective of Generation Z International Students: Tourism Mapping Based on Sensory Experiences

Project Team:

Assoc. Prof. Caner ÜNAL (Advisor)
Meslina KARLIK (Coordinator, Tourism Management)
Murat KAHRAMAN (Researcher, Tourism Management)
Muhammad Huzefa MALİK (Researcher, Tourism Management)
Tülay ORUÇ (Researcher, Tourism Management)



Antalya Bilim University

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

The Effects of Five-Senses-Based Field Trips Accompanied by a Professional Tourist Guide on University Students' Well-Being Levels

Project Team:

Assoc. Prof. Caner ÜNAL (Advisor)
Sıla KARAKUŞ (Coordinator, Tourism Management)
Elif Berra ZOR (Researcher, Tourism Management)
Dilnaz SHARIPOVA (Researcher, Tourism Management)



Antalya Bilim University

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Development of a Vegetarian and Sustainable Hünkar Beğendi Recipe Using Local Products

Project Team:

Asst. Prof. E. Evla MUTLU (Advisor)
Hamdi ÇUKUR (Coordinator, Gastronomy and Culinary Arts)
Şali ACAR (Researcher, Gastronomy and Culinary Arts)
Yaren KAVAK (Researcher, Gastronomy and Culinary Arts)



Antalya Bilim University

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Production of Plant-Based Milk and Dessert from Antalya Pumpkin: A Product Proposal Based on a Zero-Waste Approach

Project Team:

Asst. Prof. E. Evla MUTLU (Advisor)
Emel Sena Gözel ABACIOĞLU (Coordinator, Gastronomy and Culinary Arts)
Furkan ABACIOĞLU (Researcher, Gastronomy and Culinary Arts)



Antalya Bilim University

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Production of Natural Starch-Based Bitter Orange Turkish Delight and Whole Wheat Biscuits from By-Products

Project Team:

Asst. Prof. E. Evla MUTLU (Advisor)
Zeynep BAŞTEMİR (Coordinator, Gastronomy and Culinary Arts)



Antalya Bilim University

Project Team:



Asst. Prof. E. Evla MUTLU (Advisor)
Zeynep BAŞTEMİR (Coordinator, Gastronomy and Culinary Arts)

TÜBİTAK 2209-A

University Students Research Projects Support Program



Project Title:

Let Nothing Go to Waste: Circular Menu Design with Zero Waste

Project Team:

Asst. Prof. E. Evla MUTLU (Advisor)
Yasin OĞUL (Coordinator, Gastronomy and Culinary Arts)



Antalya Bilim University

Project Team:



Asst. Prof. E. Evla MUTLU (Advisor)
Yasin OĞUL (Coordinator, Gastronomy and Culinary Arts)