**School of Applied Sciences**

**OUR HISTORY**

School of Applied Sciences began providing education and training at the associate degree level as a Vocational School within Dokuz Eylül University, on November 3, 2010. Upon our application, General Council of YÖK decided to dissolve the Vocational School and establish the 4-year Seferihisar Fevziye Hepkon University of Applied Sciences, which would provide education at the bachelor's degree level, on November 12, 2015.

Our school has started to provide education at the undergraduate level by accepting students to the Departments of Tourism Management, Hotel Management, Gastronomy and Culinary Arts and International Trade since the 2016-2017 academic year. Our school moved to Tınaztepe Campus and took the name of Applied Sciences Higher Education Institution in the 2020-2021 academic year.

**OUR AIM**

Our goal at Applied Sciences Vocational School is to help young people acquire the knowledge, skills, and ability to compete in the civilized world by fostering their ability to question, interpret, and draw healthy conclusions to produce solutions in the light of science. It is also our aim for students to gain professional skills and application capacity from the day they enter the vocational school to the day they graduate.

Our school, which started providing education and training at the undergraduate level as a Vocational School, was decided to be dissolved by General Assembly of YÖK on November 12, 2015, and the 4-year Seferihisar Fevziye Hepkon Applied Sciences Vocational School to provide education at the undergraduate level, was established in its place.

**Featured Technical Facilities**

Practice Kitchen, World Kitchen, Computer Laboratory, Conference Room, Tourism Management Department Practice Room

**Featured Educational Facilities**

Erasmus + and Farabi Student Exchange Programmes

**GASTRONOMY AND CULINARY ARTS DEPARTMENT**

*The aim of the Department of Gastronomy and Culinary Arts is*

* to have basic professional knowledge at the international level in all fields of Gastronomy Science,
* to follow global developments and accelerate individual development, to have mature management competencies,
* to have an analytical approach and problem solving skills, to think strategically and creatively, to prioritize ethical and scientific rules,
* to be able to form and discuss opinions on various issues related to the food / beverage sector, to communicate effectively, have developed a social understanding and comprehend the roles and effects of stakeholders, can reflect the critical value of gastronomy- and tourism integration intellectually and actionably, are able to adopt continuous development, benefit from the developments in gastronomy technologies by examining them in the food / beverage sector in the direction of business and consumer in the food / beverage sector, learn and use the relevant foreign language in their education and sector career at global standards, know the legal practices and procedures of the food/beverage sector labour market,
* to train competent manager candidates who adopt lifelong learning, who can work with the team and independently, who can provide added value to the food / beverage sector and the international gastronomy market, who can adopt, learn, and then promote Turkish cuisine in the global gastronomy market.

In the Department of Gastronomy and Culinary Arts, the medium of instruction is Turkish (100%). The education is based on course passing system. Relative grading evaluation system is applied. Practical lessons and teaching are held in the Food Laboratuary.

**Career Areas**

Graduates of the Department of Gastronomy and Culinary Arts can work primarily in accommodation enterprises and independent food / beverage establishments, food / beverage units at airports, cruise ships, catering establishments, public institutions providing food / beverage services and all enterprises providing food / beverage services.

**DEPARTMENT OF TOURISM MANAGEMENT**

The aim of the Department of Tourism Management is to educate self-confident individuals who are equipped with the ability to use and analyze the theoretical knowledge they have acquired about the tourism sector, who can work in the middle and upper management levels of tourism enterprises, who attach importance to ethical values, who can follow and interpret the developments in the sector and the world in their field. In addition to theoretical courses related to the tourism sector, students of the Department of Tourism Management can develop their theoretical knowledge skills with applied courses such as front office and housekeeping automation systems and food and beverage services automation systems given in the computer laboratory. In addition to English, students have the opportunity to take foreign language courses such as French, German or Russian.

In the Department of Tourism Management, the medium of instruction is Turkish (100%). The education is based on course passing system. Relative grading evaluation system is applied.

Career Areas

The graduates of the Department of Tourism Management can work in hotel enterprises, food and beverage enterprises, holiday villages, tourism information offices, tourism travel agencies and tour operator offices and in the relevant departments of public institutions.

**DEPARTMENT OF INTERNATIONAL TRADE**

Department of International Trade was established to train the workforce needed by the sectors engaged in foreign trade. The liberalization of trade on a global scale necessitates a workforce with knowledge and ability to deal with international trade and business in developing countries such as Turkey. Department of International Trade aims to educate students who have knowledge and skills about the concepts, theories and techniques of the basic disciplines related to international trade and business. International Trade program covers the situations that students encounter in business life with the knowledge they have gained about international trade and business administration; It is designed to provide the necessary theoretical and practical infrastructure to understand, explain, discuss and combat the developments in the sectoral, national and international business environment. The curriculum mainly includes courses from different disciplines such as business administration, accounting and finance, production and marketing, international business, law, economics, international relations.

International Trade program also requires 40 working days of internship. Internship means that students work for a certain period of time for a company or institution in order to gain experience in a business type suitable for the purpose of the program. The benefits of internship for students can be listed as being able to apply the theoretical knowledge they have received, discovering their personal skills and career fields, gaining experience related to work, obtaining important job opportunities or references. In International Trade Department, the medium of instruction is Turkish (100%). The education is based on course passing system. Relative grading evaluation system is applied.

**Career Areas**

Our graduates operate in all kinds of companies at local or international level; in government institutions in the fields of foreign trade, banking, financing, etc. They have the opportunity to work in municipal, local and regional trade agencies, chambers of commerce, free zones, economic development agencies and exporters' associations. In addition, when they graduate and accomplish the necessary qualifications (examination and internship), they will be able to obtain the right to be an assistant customs broker and customs broker.