



Bibliometric Profile of the Postgraduate Dissertations Written in the Field of Gastronomy

Gastronomi Alanında Yazılan Lisansüstü Tezlerin Bibliyometrik Profili

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KEYWORDS

*Gastronomy,
Bibliometry,
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ABSTRACT

This study has been prepared with the purpose of making a general evaluation of the postgraduate dissertations related to the field of gastronomy conducted between the years 1987-2018 (Until February) in the framework of various parameters. For this purpose, 42 master's theses and 9 doctoral dissertations published in the dissertation database of the Council of Higher Education between the years of 1987-2018 (Until February) have been examined in terms of their bibliometric features as "type of the dissertation", "release year", "published university", "published institute", "published department", "number of pages", "study area of the dissertation". As a result of the examination, it has been determined that Gazi University is the body that most graduate dissertations have prepared among the universities and the highest numbers of dissertations have been prepared (15 dissertations) in the year 2016. It has been thought that the study will contribute to the literature and provide convenience for the following researches.

ANAHTAR KELİMELEER

*Gastronomi,
Bibliyometri,
Tez*

ÖZET

Bu çalışma, 1987-2018 (Şubat) yılları arasında hazırlanan gastronomi alanı ile ilgili lisansüstü tezlerin, çeşitli parametreler çerçevesinde genel bir değerlendirmesini yapmak amacıyla hazırlanmıştır. Bu amaçla çalışmada Yükseköğretim Kurulu'nun tez veri tabanında 1987-2018 (Şubat) yılları arasında gastronomi konusunda yayınlanan 42 yüksek lisans ve 9 doktora tezi, "tez türü", "yayınlandığı yıl", "yayınlandığı üniversite", "yayınlandığı enstitü", "yayınlandığı anabilim dalı", "sayfa sayısı" ve "tezin çalışma konusu" gibi bibliyometrik özellikleri açısından incelenmiştir. Yapılan incelemeler sonucunda, üniversiteler arasında en fazla lisansüstü tezin Gazi Üniversitesi bünyesinde hazırlandığı ve gastronomi alanında en çok 2016 yılında (15 adet) tez hazırlandığı belirlenmiştir. Çalışmanın literatüre katkı, sonraki araştırmacılara ise kolaylık sağlayacağı düşünülmektedir.

The origin of the word 'gastronomy' is quite old, and it is possible to find documents related to gastronomy even in ancient times. However, it is relatively new to treat gastronomy as a field of science and to make scientific publications on it. When studies conducted related to gastronomy in the world have been examined and compared to the studies conducted in Turkey, it can be concluded that the publications in Turkey are in a limited number, have been prepared with a narrower perspective, and that these publications have only been produced in the last decade. This situation is similar in the master's and doctoral theses prepared in the institutes of the university.

Bibliometry is a numerical analysis of the publications produced by persons or institutions in a particular period and area, and the numerical relations between these publications (www.cabim.ulakbim.gov.tr). Today, bibliometry studies are quite popular and various topics related to tourism have been examined by bibliometric analysis. For example, in Turkey, there are studies that aim to construct a profile of the academic articles by bibliometric analysis on gastronomy exist. However, it has been determined that the bibliometric analyses of postgraduate and doctoral theses on gastronomy have not yet been established.

This study is important in terms of filling the gap in the literature and providing convenience for the researchers working in this area. In this study, which is prepared with reference to the, relevant perspectives, summarized information about the concept of gastronomy and the current situation of gastronomy in the current postgraduate education has been given in first place, similar studies made by bibliometry have been examined and finally dissertations written in the field of gastronomy in the dissertation database of the Council of Higher Education have been examined in terms of their bibliometric characteristics such as “type of dissertation”, “release year”, “publishing university”, “publishing institute”, “publishing department”, “number of pages” and “study area of the dissertation”. The findings have been tried to be supported by the related literature and some suggestions have been made.

THE CONCEPT OF GASTRONOMY AND THE CURRENT SITUATION OF GASTRONOMY IN POSTGRADUATE EDUCATION

Gastronomy is a multidisciplinary field which examines each component that constitutes eating and drinking culture in detail (Hatipoğlu, 2014: 10). The origin of the word gastronomy, which can also be defined as the practice of choosing and eating, is based on the word “gastronomia” that lexicalized in the early 19th century from the French word, “gastronomie” in the early 19th century, and “gastrologia” in Greek (www.oxforddictionaries.com) however it is possible to encounter the concept of gastronomy even in the ancient documents.

The answers that will be given to the questions of “what people eat, when, why, how, where and with who they eat?” are related to another field of science. For this reason, it is expected that postgraduate dissertations on various subjects of gastronomy which is multidisciplinary at different institutes to be prepared. However, in Turkey gastronomy education has recently started to be provided. In the beginning, gastronomy education was only limited to the culinary education at the high school level, today the current point is the gastronomy education given at the postgraduate level. The research study titled “Issues Focused on Postgraduate Tourism Dissertations in Turkey” conducted by Tekin (2016) also supports this view. Tekin reveals the profile of postgraduate gastronomy education by a table that he created in his related study. In the relevant table, he indicates that the postgraduate program on Gastronomy and Culinary Arts is offered only in 5 universities; 4 state and 1 foundation university (Abant İzzet Baysal, Adnan Menderes, Gazi, Gaziantep and Okan University) and among these universities only Gazi University has a doctorate program and others only offer master’s degree education. In this case, it is an expected situation that the number of dissertations written on gastronomy is expected to be very limited. In this case, the number of dissertations prepared in the field of gastronomy can only increase with dissertations prepared within the scope of undergraduate tourism education.

Today, in Turkey, the field of gastronomy is only based on “cooking”. For this reason, it has been seen that the post-graduate dissertations are mostly prepared with a narrow point view and that similar subjects are frequently discussed by changing the samples. However, it has been observed that the graduates of the gastronomy trainings in European countries are educated in such a way that they are able to carry out professions such as food company management, food journalism, food criticism and editorship of cookbooks and the dissertations that are prepared are broader in scope.

RELATED LITERATURE

As it has been emphasized earlier, bibliometry studies are very popular today and many issues related to tourism have been examined with bibliometric analysis. It is easy to follow the development process of a science field thanks to the studies prepared by using bibliometry. It is also possible to plan for the future and to focus on problems if there are any.

When literature has been examined, it is possible to reach many studies about postgraduate dissertations prepared in Turkey. However, Kozak’s (2001) article titled as “The Development Process of Tourism Marketing Literature in Turkey: A Bio-Bibliographic Review on the Dissertation Studies between the Years 1972-1998” is one of the first works prepared on this subject.

Güçlü Nergiz prepared a statement in 2014 titled as “Bibliometric Profiles of Postgraduate Tourism Dissertations in Turkey (1990-2013)” within the scope of “VII. Postgraduate Tourism Student Research Congress”. Güçlü Nergiz has found as a result of the study that subjects related to tourism, business and architecture take place in the first place in the master’s theses and also found that doctoral dissertations are prepared on the subjects of tourism, business and geography. In the mentioned work of Güçlü Nergiz, there are no findings related to gastronomy.

In 2016, Tayfun, Küçükerkin, Aysen, Eren & Özekici have prepared a study titled “A Bibliometric Analysis for Postgraduate Dissertations Written in the Field of Tourism”. In the study, 367 dissertations have been prepared on tourism between the years of 1985-2016, at Gazi University have been examined according to certain criteria in the direction of bibliographic research methods.

Güdü Demirbulat & Tetik Dinç have published the article titled “Bibliometric Profiles of Postgraduate Dissertations on Sustainable Tourism” in 2017. Within the scope of their studies of Güdü Demirbulat & Tetik Dinç, have reviewed 41 master’s theses and 21 doctorate dissertations on sustainable tourism between the years 1987 and 2015 and found that the most graduate dissertations are prepared in İstanbul University. In the article prepared by Tekin and titled as “Issues Focused on Postgraduate Tourism Dissertations in Turkey: 1984-2015”, 1,370 dissertations have been examined and it has been found that the issued focused on these dissertations are related to work discipline and the topics of the dissertations have been changed over time.

In 2017, Civelek Oruç & Türkay presented a statement titled “Evaluation of Postgraduate Dissertations about Tourism by Content Analysis Method” within the scope of International Congress of West Asia Tourism Researches and they focused on 552 postgraduate studies between the years of 2013-2017. Apart from the ones mentioned here, there are bibliometric research studies that analyze the prepared articles about the different areas of tourism. However, since this study only includes postgraduate dissertations, the bibliometric studies conducted on these articles have not been included.

İnce, Gül & Bozyiğit have published the article titled “Investigation of Graduate Thesis on Tourism Marketing in Turkey By Content Analysis Method: 1990-2016” in 2017. The content of the study constitutes 177 postgraduate theses written between 1990-2016 on tourism marketing which is located in the national thesis center of Council of Higher Education. The data obtained from these theses are digitized using content analysis method. According to the results of the research, most of the thesis about tourism marketing is written in Turkish in 2015 and most of the thesis is graduate thesis and it is from Tourism Management Department. It is stated that the universities that wrote the thesis most in the study are Gazi and Balıkesir Universities.

Aydın has published the article titled “Bibliometrics Analysis of Thesis About Food Beverage Industry Registered in Thesis Center of Council Of Higher Education” in 2017. In this study, the bibliometric analysis of 179 theses prepared between 1988 and 2013 for the commercial food and beverage field was made considering different criteria.

Güzeller & Nuri Çeliker have published the article titled “Gastronomy From Past to Today: A Bibliometrical Analysis” in 2017. In this study, unlike other studies, the studies they evaluated were examined in terms of citation counts.

RESEARCH METHOD

Bibliometric analysis technique has been used in this study. In the bibliometric method, certain features of the studies made especially in an academic field are analyzed and various findings about scientific communication are obtained (Güdü Demirbulat & Tetik Dinç, 2017: 24). The dissertations examined within the scope of the study have accessed from the database in the official website of the National Dissertation Center affiliated to the Council of Higher Education.

LIMITATIONS OF THE STUDY

This research has some limitations. These are;

- The dissertation examined within the scope of the study are limited to the years 1987-2018 (Until February). This is because the National Dissertation Center has been collecting master’s theses, doctoral, proficiency in arts, specialty in medicine etc. dissertations and make them accessible for researcher since 1987. As it is not possible to access the dissertations written between the years 1959 and 1986 on the internet, they have not been included in the study.
- Only the dissertations that use the word “Gastronomy” in the title have been included in the scope of the study, and the dissertations which do not include the word “Gastronomy” in the title have been excluded.

FINDINGS AND COMMENTS

As of February 2018, when official statistics of the Council of Higher Education have been examined, it has been seen that a total of 483.197 postgraduate dissertations have prepared, including 1.493 Proficiency in Art, 712 in Minor Specialty in Medicine, 336.210 in master’s degree, 55.430 in Specialty in Medicine, 88.877 in doctorate and 475 in Dentistry. Gastronomy has not considered as an independent topic title in National Dissertation Center statistics. For this reason, the distribution of statistics related to tourism has been examined and it has been seen that Turkey has prepared a total of 3.374 dissertations on tourism; 2.681 Master’s Degree, 691 Doctorate and 2 Art Proficiency (www.tez.yok.gov.tr). Thanks to the findings of this study, it is possible to have knowledge about the place of the dissertations prepared in the field of gastronomy among all dissertations.

Table 1: Findings Related to the Type of the Postgraduate Dissertations

Type of the Dissertation	Number	%
Master’s Degree	42	82,36
Doctorate	9	17,64
TOTAL	51	100,0

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

According to Table 1, about 82% of the theses prepared about gastronomy in Turkey are master’s theses and 18% are doctorate dissertations. During the 30 years between 1987 and 2018 (Until February), a total of 51 dissertations have been found with the word “gastronomy” in the title. The number of master theses written is almost 5 times higher than the number of theses.

The number of master theses written is almost 5 times higher than the number of doctorate theses. This situation demonstrates that as a result, students prefer ‘gastronomy’ more for the master’s theses and less for the doctoral dissertations. However, it should be remembered that the number of people in the master programs is higher than the doctorate when they are compared and writing a doctoral dissertation is a very arduous process. The total number of master’s and doctorate degrees in the statistics of the Council of Higher Education also confirms this point of view. Until February 2018, The number of master’s thesis written in Turkey corresponds to almost five times the doctoral thesis.

Table 2: Findings Related to Distribution of Postgraduate Dissertations by Years

Year	Number	Type
1987	1	Master’s Degree
2006	1	Master’s Degree
2008	1	Master’s Degree
2009	1	Master’s Degree
2010	3	Master’s Degree
2011	3	Master’s Degree
2012	2	Master’s Degree
2013	1	Master’s Degree
2014	5	Master’s Degree (4), Doctorate (1)
2015	6	Master’s Degree
2016	15	Master’s Degree (9), Doctorate (6)
2017	12	Master’s Degree (10), Doctorate (2)
TOTAL	51	

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

When Table 2 has been examined, it has been seen that the first dissertation which has the word ‘gastronomy’ words in its title is a master’s thesis prepared in 1987. The thesis is very striking because it was prepared at a time when the term gastronomy has not been widely used in Turkey. It can be understood from the second line of the table that, the word, subject or the field was not yet widespread. Because the second dissertation prepared by using the word gastronomy in the title 2008, and this thesis has been written in 2008 and there are 21 years between the first dissertation and this one. Over the course of the past 21 years, there have been some developments in the field of gastronomy. For example, the Boston University has opened its master’s program on gastronomy, which first dealt with the consumption aspect of culture and nutrition in the 1990s, followed by undergraduate, master and doctorate programs in the field of gastronomy opened at New York University in 1996 (Altas & Batman, 2016: 17). However, it is difficult to say that the developments in the field of gastronomy in Turkey demonstrate parallelism with the developments in the world in the relevant years. When the data in Table 2 have been examined, it has been seen that a total of 10 graduate dissertations prepared, in the field of gastronomy between 2009-2013, 1 in 2009, 3 in 2010 and 2011, 2 in 2012 and 1 in 2013. It has been seen that the term ‘gastronomy’ has been used in a title of a doctoral dissertation for the first time in 2014. In 2015 the number of master’s theses prepared has increased to 6 and in 2016 a historical peak has been observed in terms of dissertations prepared in the field of gastronomy. In 2016, a total of 15 dissertation titles, including 9 masters and 6 doctoral degrees, have included the word gastronomy their titles and various dissertations on gastronomy have been taken into consideration in order to prepare these dissertations.

Table 3: Findings Related to the Languages of the Postgraduate Dissertations

Languages	Master’s Degree	Doctorate	TOTAL	%
Turkish	40	9	49	96,07
English	2	-	2	3,93
TOTAL	42	9	51	100,0

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

In Table 3 the data about the languages in which dissertations have been prepared in the field of gastronomy have been presented. According to the table, all of the doctoral dissertations prepared and the majority of the master’s theses (96,07%) have been prepared in Turkish. This situation may be related to the decisions of the institutes, or it may be related to the mother tongues of the individuals who conduct the study. On the other hand, in the content analysis conducted on the official website of the Council of Higher Education, it has been observed that the language of the dissertation has marked as English, but the dissertation has prepared in Turkish. It has been thought that there was a mistake during data entry and the dissertation has classified among the dissertations written in Turkish.

Table 4: Findings Related to the Distribution of Postgraduate Dissertations by Universities

Name of the University	Master's Degree	Doctorate	TOTAL
Afyon Kocatepe University	1	-	1
Akdeniz University	2	1	3
Anadolu University	2	-	2
Atılım University	2	-	2
Balıkesir University	3	-	3
Çanakkale On Sekiz Mart University	2	-	2
Gazi University	5	3	8
Gaziantep University	5	-	5
Haliç University	-	1	1
İstanbul University	3	1	4
İstanbul Teknik University	1	-	1
İzmir Kâtip Çelebi University	1	-	1
Mardin Artuklu University	1	-	1
Marmara University	1	-	1
Mersin University	2	2	4
Mimar Sinan University	1	-	1
Muğla Sıtkı Koçman University	3	-	3
Niğantaşı University	1	-	1
Middle East Technical University	1	-	1
Sakarya University	1	1	2
Selçuk University	1	-	1
Trakya University	1	-	1
Yaşar University	1	-	1
Yeditepe University	1	-	1
TOTAL	42	9	51

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

In Table 4, there are findings regarding the distribution of postgraduate dissertations by universities. When the table has been examined and as a result, it has been found that 51 dissertations have been prepared in 24 different universities. When the total of master's theses (5) and doctoral dissertations (3), have been taken into consideration, it has been seen that Gazi University is the university where the highest number of dissertations (8) have been prepared on various topics related to gastronomy. Again, while the university where most of the doctoral dissertations have been prepared is Gazi University, it has been seen that most of the master's theses in the field of gastronomy have been prepared in Gaziantep University.

Table 5: Findings Related to the Distribution of Postgraduate Dissertations by Institute

Institute	Master's Degree	Doctorate	TOTAL	%
Institute of Social Sciences	38	6	44	86,27
Institute of Educational Sciences	1	3	4	7,84
Institute of Sciences	3	-	3	5,89
TOTAL	42	9	51	100,0

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

Another finding of this study, in which the bibliometric profile of postgraduate dissertations written in dissertations the field of gastronomy has been derived, is related to in which institute the dissertations have been prepared in. In this context, a total of 44dissertations, 38 master's theses and 6 doctoral dissertations have been prepared within the scope of universities' social science institutes. This figure constitutes 86,27% of the institutes where all the dissertations on gastronomy have been prepared. The institutes of education sciences of the universities have followed the institutes of social sciences with 4 dissertations in total and the lowest number of dissertations in the field of gastronomy (3) have been prepared within the sciences institutes.

Table 6: Findings Related to the Distribution of Postgraduate Dissertations by Department

Department	Master's Degree	Doctorate
Tourism Management	13	4
Tourism and Hotel Management	9	-
Education of Tourism Management	-	2
Tourism Administration	2	-
Gastronomy and Culinary Arts Management	9	-
Architecture	2	1
Education of Child Development and Home Management	2	-
Radio, TV and Cinema	1	-
Department of Urban and Regional planning	1	-
Family Economics and Nutrition Education	1	1
Integrated Marketing Communications Management	1	-
TOTAL	42*	8

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

*The information related to the institute for the master's theses which was prepared in 1987, is included in the database of the National Dissertation Center, but information about the department is not included the field of education.

Table 6 shows the distribution of postgraduate dissertations that have been prepared in the field of gastronomy according to the departments. According to the table, the most thesis (17) have been prepared by the Department of Tourism Management, and it has been followed by Department of Tourism and Hotel Management (9) and Department of Gastronomy and Culinary Arts (9). It is an expected situation that the tourism-related departments to study more on the subjects related to gastronomy, the preparation of dissertations related to gastronomy in the departments such as Architecture, City and Regional Planning and Management of Integrated Marketing Communications is less expected. This situation can be explained by the multidimensional and multi-disciplinary structure of the gastronomy. Because as the methods and approaches used in gastronomic studies are compiled from other disciplines, it is multi-disciplinary by its nature. Economists, historians, psychologists, dietitians, agriculturists, geologists, geographers, archaeologists, environmental scientists, lawyers and political scientists have been doing various research studies on gastronomy (Öney, 2013: 164)

Table 7: Findings Related to the Distribution of Master's Degree Theses by Subject

Subject	Type	Subject	Type
Business organization and management in the fields of hotel management and <i>gastronomy</i>	Master's Degree	<i>Gastronomy</i> tourism and an evaluation of gastronomy experiences of the foreign tourists visited Turkey	Master's Degree
Evaluation of restoration projects of traditional dwellings in Outer Citadel of Ankara which are given <i>gastronomic</i> functions	Master's Degree	<i>Gastronomy</i> tourism: A solution for small cities marketing and regional development	Master's Degree
The menu management in <i>gastronomy</i>	Master's Degree	The contribution of <i>gastronomic</i> tourism to Çanakkale tourism	Master's Degree
<i>Gastronomy</i> and tourism in Turkey (İstanbul sample)	Master's Degree	The evaluation of <i>gastronomic</i> tourism potential of Turkey within the framework of all-inclusive system	Master's Degree
The place and importance of <i>gastronomy</i> tourism in the tourism education programs - an application	Master's Degree	Catering for tourism tourists intercultural comparison of opinions (Cappadocia sample)	Master's Degree
The effect of beliefs on <i>gastronomy</i> : A research on the determination of the opinions of the kitchen managers of five star hotels in Bodrum	Master's Degree	<i>Gastronomy</i> tourism in Mardin: A study regarding tourist's opinions	Master's Degree
Information and attitudes of the personnel working in the kitchens of hotels and the students attending university in department of cookery about molecular <i>gastronomy</i>	Master's Degree	A qualitative study on the strategy formation process of tourism and <i>gastronomy</i> integration: The case of Cappadocia	Master's Degree
The <i>gastronomic</i> culture in Edirne, effects to city's marketing and branding	Master's Degree	The <i>gastronomy's</i> impact in destination marketing: The İstanbul case	Master's Degree
<i>Gastronomy</i> tourism as a element of destination attraction: An example of Balıkesir	Master's Degree	Influence of <i>gastronomy</i> world in the Turkish television broadcasting	Master's Degree
The role of local culture in tourism focused development in turkey: The case of <i>gastronomy</i> tourism	Master's Degree	The impact of <i>gastronomy</i> tourism on city branding: Sample of Afyonkarahisar	Master's Degree
<i>Gastronomy</i> as art and its connection with the visual arts	Master's Degree	As a destination element, effects of local <i>gastronomy</i> on the brand city marketing: Gaziantep case	Master's Degree
<i>Gastronomy</i> tourism in Gaziantep: A research based upon reviews of local tourists visiting Gaziantep in point of gastronomy tourism	Master's Degree	The effect of <i>gastronomy</i> -travel based tv programs on behavioral intention of tasting	Master's Degree

The importance of local foods in <i>gastronomy</i> tourism: Anamur	Master's Degree	A study on the place of <i>gastronomy</i> and its opportunities in cinema	Master's Degree
Forms of grape in visual arts as a <i>gastronomical</i> element: A socio-cultural and historical study	Master's Degree	<i>Gastronomic</i> identity as a strategic resource for tourism: An investigation within the framework of resource-based view	Master's Degree
Creating a <i>gastronomic</i> identity via geographical indication and the role of gastronomic identity in destination marketing: The case of Thrace	Master's Degree	Assessment of visitors' perception of Edirne <i>gastronomical</i> image	Master's Degree
The evaluation of participation in <i>gastronomy</i> tourism and <i>gastronomic</i> activities in terms of life styles	Master's Degree	<i>Gastronomy</i> activities in hotel businesses: A case study analysis	Master's Degree
A study on the impact of the <i>gastronomy</i> culture in Şanlıurfa on the stay time of domestic tourists visiting the city	Master's Degree	The importance of <i>gastronomy</i> marketing in the city market and Van sample	Master's Degree
<i>Gastronomic</i> interactions of individuals belonging to different religious beliefs living in Hatay	Master's Degree	Determination of İzmir Karaburun <i>gastronomy</i> tourism product routes via geographic information systems	Master's Degree
<i>Gastronomic</i> elements stimulating travel motivations: Case of İzmir peninsula	Master's Degree	Probiotic ice cream production with molecular <i>gastronomy</i> technique	Master's Degree
Plate design techniques in <i>gastronomy</i> and innovative presentation approaches	Master's Degree	An investigation on the dimension of consumer demands on travel agents organizing cultural tourism and <i>gastronomy</i> tours	Master's Degree
Effects on the academic success of the course program perspective of <i>gastronomy</i> and culinary arts department students	Master's Degree	As a destination element, effects of local <i>gastronomy</i> on the brand city marketing: Gaziantep case	Master's Degree

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

Table 7 has been prepared in line with the information obtained from the National Dissertation Center. When the master's theses have been examined in terms their subjects, it has been seen that these theses generally have been prepared in order to improve gastronomy tourism for a specific place. Another subject that is mainly studied is the relationship between gastronomy and marketing. In the dissertations prepared in this context, it is aimed to make use of gastronomy in the branding of cities and in the creation of a city image. Another subject that is studied in terms of the master theses is the gastronomic identity. Within the scope of the master these prepared, the studies that include the opinions of the tourists draw attention. Cities such as, Hatay, İstanbul, Gaziantep, Şanlıurfa, Van, Balıkesir, Afyonkarahisar, Canakkale, Mardin, Anamur, Edirne, İzmir and Ankara have been used as universes and / or samples in the preparation of master's theses. On the other hand, larger universes and / or samples, such as the Cappadocia Region and the Thrace Region, have also been used in the theses. The theses which are related to communication, cinema and television and religion are also remarkable in terms of their subjects.

While researching the master theses related to the field of gastronomy, some mistakes and misuse have been encountered. For example, even though the term gastronomy has been used in the Turkish version of the dissertation in the title of the dissertation named "Catering for Tourism Tourists, Intercultural Comparison of Opinions (Cappadocia Sample)", in the English version the term 'catering' has been used instead of gastronomy. This is a very wrong use of the terms. It is expected that the advisors will be more guiding in such situations where it is possible that different concepts can be substituted for each other.

Table 8: Findings Related to the Distribution of Doctoral Dissertations by Subject

Subject	Type	Subject	Type
Analysis of brand image relation on planning and improving beverage menus in <i>gastronomy</i> tourism: Example of İstanbul	Doctorate	Strategic development in <i>gastronomic</i> tourism: 'Eastern Mediterranean Region perspective'	Doctorate
The evaluation of food consumption tendencies of visitors coming to Turkey considering the <i>gastronomic</i> trends	Doctorate	The factors affecting usage of local <i>gastronomic</i> products in tourism	Doctorate
The assessment of expectations of sector, student, instructor from <i>gastronomy</i> and culinary arts undergraduate programs	Doctorate	Investigation of the Ottoman palace cuisine within the framework of <i>gastronomic</i> tourism	Doctorate
Turkey's food image, travelers' information sources and expenditures	Doctorate	Utilizing <i>gastronomy</i> in tourism as a product diversification strategy: Case of Hatay	Doctorate
An analytical research on how geographically signed <i>gastronomical</i> products are perceived by the regional community: Kars Kashar cheese example	Doctorate		

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

Table 8 has been prepared in line with the information obtained from the National Dissertation Center. When the doctoral dissertations prepared in the field of gastronomy have been examined according to their subjects, it has been seen that different subjects have been

discussed. However, it can be said that the subjects demonstrate parallelism with the subjects studied in the master's theses. In Table 8, as in Table 7, a wrong use of a term has been encountered. Even though the term 'gastronomy' has been used in the Turkish version of the dissertation "Turkey's Food Image, Travelers' Information Sources and Expenditures", in the English translation the word 'food' has been used instead of gastronomy. These two words have different meanings. It is expected that the probability of encountering such kind of errors in doctoral dissertations is very low.

Table 9: Findings Related to Page Numbers of Postgraduate Dissertations

Number of Pages	Master's Degree	Doctorate	Total
80-100	4	-	4
101-200	34	1	35
201-300	3	6	9
301-400	-	-	-
401-500	-	2	2
501 and more	1	-	1
TOTAL	36	8	44

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

Findings regarding page numbers of the dissertations have been given in Table 9. When Table 9 has examined, it has been understood that the majority of dissertation prepared in the field of gastronomy are between 101 and 200 pages. Of course, the number of pages does not give information about the quality of the studies. The thesis with a low number of pages is not very different from the one with a high number of pages. This parameter has only been used to provide information about postgraduate dissertation written in the field of gastronomy. However, few points should also be emphasized that draw attention in the table. For example, the master's thesis located on the last line of the table has been prepared as 532 pages, and the number of pages is quite high for a master's thesis. On the other hand, the frequency of encountering with dissertations with 80-100 pages in the fields of social sciences is lower than the frequency of encountering experimental dissertations prepared in the field of science. When it has been considered from this point of view, 4 master's these with 80-100 pages also draw attention.

Table 10: Findings Related to Advisors Who Carry Out Postgraduate Dissertations

Title of the Advisor	Master's Degree	Doctorate	Total	%
Prof. Dr.	5	8	13	25,49
Assoc. Prof. Dr	11	-	11	21,56
Assistant Prof.	26	1	27	52,95
TOTAL	42	9	51	100,0

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

Findings are given in Table 10 about the advisors who lead the postgraduate dissertations. According to the table, it has been seen that 52.95% of the dissertations prepared have been carried out by assistant professors. It is a common situation that assistant professors carry out master's theses. However, carrying out doctoral dissertations by an assistant professor is not a common situation. This exceptional circumstance has occurred in a dissertation which was carried out at Istanbul University. On the other hand, the situation that only a small number of dissertations carried out by professors can be explained by the fact that the number of professors in Turkey is limited.

Table 11: Findings of Accessibility of Postgraduate Dissertations

	Master's Degree	Doctorate	Total
Accessible	31	6	37
Inaccessible	11	3	14
TOTAL	42	9	51

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

In this part of the study, was examined whether the full texts of the postgraduate theses included in the research were reached from National Dissertation Center. According to Table 11, it is possible to reach the full text of 31 of the 42 master theses covered by the research, while it is not possible to reach 11 of them. Inaccessible theses are closed in the following months of year 2018 and until 2019 and 2020. On the other hand, 3 of 9 doctoral dissertations are inaccessible and 6 dissertations are accessible.

In fact, it is made in the name of science which is expected that accessibility will be open for all graduate theses to be able to read easily. However, it is also obvious that the thesis authors need a certain period of time to produce other works related to the thesis subjects, and it is reasonable that the authors do not share the original data obtained from their thesis works during this period.

Table 12: Findings Related to Data Collection Tools Used in Postgraduate Dissertations

Data Collection Tool	Master's Degree	Doctorate	Total
Questionnaire	21	5	26
Interview	8	2	10
Review	3	-	3
Could not Get Information Because Inaccessible	1	1	2
Semiotics Analysis	1	-	1
Mixed	2	1	3
Fieldwork	1	-	1
Document Analysis	1	-	1
Case Study	1	-	1
Experiment	1	-	1
A Special Analysis About Architecture	2	-	2
Total	42	9	51

Source: Table was prepared by making use from National Thesis Center of Council of Higher Education

In Table 12, there are findings about which data collection tools are used to prepare postgraduate dissertations. According to this, in the majority of both master's theses and doctoral dissertations, the data were collected by prepared questionnaire forms. After the questionnaire forms, the most commonly used data collection techniques were interview, review and mixed techniques.

CONCLUSION

It has been seen that in recent years studies prepared by bibliometric analyses have become very popular. The increase in the number of studies in the field of gastronomy is also striking. This increase is also observed in postgraduate dissertations prepared in the universities. For this reason, it has been thought that it would contribute to the field to make a study about the postgraduate dissertations prepared in the field of gastronomy, and from this point of view, dissertations about the field of gastronomy prepared within thirty years period covering, 1987-2017, have been examined. As a result of the reviews; it has been found that the first dissertation, prepared in the year of 1987 by using the word gastronomy, is entitled as "Business organization and management in the field of hotel management and gastronomy". This title is very important for the year 1987 when there were very limited numbers of studies on gastronomy have existed in Turkey. It has been seen that after the first dissertation published after this work has been prepared at master's level only after 21 years, namely in 2008. The number of dissertations prepared from 2008 to 2016 varies between 1 and 5 each year. By the year 2016, this figure has risen to 15.

According to the National Dissertation Center, the first doctoral dissertation prepared by using the term "gastronomy" in the title is entitled "Investigation of Ottoman palace cuisine within the framework of gastronomic tourism" prepared by Sakarya University Institute of Social Sciences. Although the number of doctorate dissertations prepared in the field of gastronomy has increased after 2014, the master's theses are larger in numbers in comparison to the doctoral dissertations. It has been seen that most of the published dissertations have been prepared in the social sciences institutes, the vast majority of them are written in Turkish, majority of the master's theses have been carried out by assistant professors, and the majority of doctoral dissertations are carried out by professors. It has been seen that 68% of the postgraduate dissertations are in the range of 101-200 pages. It has been seen that the master theses use the cities such as Gaziantep, Hatay and İstanbul, which feature gastronomic elements, as universes and / or samples. It has also been found that the vast majority of these included in the research are accessible and that data are collected mostly by questionnaire and interview methods.

When the distribution of theses prepared about gastronomy has been examined according to the department; Tourism Management USA, Tourism and Hotel Management USA, and Gastronomy and Culinary Arts USA are the main departments. The first master's theses completed within the Department of Gastronomy and Culinary Arts has been prepared at Gaziantep University in 2016. Gazi University is the second university that produces graduates from the Department of Gastronomy and Culinary Arts. Gazi University is also the only institution offering postgraduate gastronomy education at both master's and doctoral level, and this university is also the university where the most number of dissertations have been prepared in the field of gastronomy. Gazi University also has the characteristic of being the university where the most multi-discipline dissertation have been prepared on the subject gastronomy in the various departments of Institute of Education Sciences.

51 theses have been included in this study. This figure was the closest research to the number of theses (62 thesis) examined by the study of GÜDÜ Demirbulat and Tetik Dinç in the studies mentioned in related literature before.

Suggestions

- In this study, while the dissertations in the National Dissertation Center have scanned, the word "gastronomy" has been used as a search term and only the title has been searched. New studies can be conducted by searching the word 'gastronomy' in the index and the terms such as "gourmet", "food and beverage", "menu" can be included.

- Studies should be carried out on the execution of a detailed control mechanism before the submission of the dissertations. This will reduce the likelihood of encountering a number of errors in the study.
- The preparation of postgraduate dissertations should be encouraged in fields such as history, anthropology and sociology, which can be related to gastronomy easily.
- This study conducted on postgraduate dissertations written in the field of gastronomy should be conducted again on the textbooks written about gastronomy or on the gastronomy books translated into Turkish from other languages.

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