

27 October 2022

FIRST DAY

Keynote Speeches

Time: 09:30-10:30

(Türkiye Time Zone - GMT+3)

Moderator	Welcoming Speeches
Dr. Melahat AVŞAR	Honorary President Prof. Dr. Süleyman ELMACI Rector of Amasya University
	Conference Chair Assoc. Prof. Mustafa DAŞKIN Amasya University
	Keynote Speakers
	Prof. Dr. Murat DOĞDUBAY Balıkesir University Faculty of Tourism
	Prof. Dr. Cem TANOVA Eastern Mediterranean University, North Cyprus
SESSION ENDED	

27 October 2022

FIRST DAY

Session 1

Presentation Language: English

Time: 10:30-12:00
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Dr. Fareed Ismail	Nur Syuhaada Kharil Anuar	Analyzing Thermal Analysis of Teflon-coated Cookwares in Preparing Malaysian Cuisines Nur Syuhaada Kharil Anuar & Siti Nurhayati Khairatun
	Tahmeed Ahmad Badam	Architectural Tourism Ecosystem: Historic Review of Kashmir Tahmeed Ahmad Badam & Nawaz Ahmad Sheikh
	Mark Chris M. Lapuz	Beyond Flavors: A Kano Analysis of the Restaurant Servicescape During the Pandemic Mark Chris M. Lapuz & Medelene L. Forbes & Jerry Gil B. Francisco
	Siti Nurhayati Khairatun	Malaysians' Consumer Motivations for Consuming Boba Milk Tea Siti Nurhayati Khairatun
	Mohammed Shafeer K P	Possibilities of Exploring Backwater Tourism and Malabar Cuisines in Kerala Mohammed Shafeer K P & B. Kathiresan

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 2

Presentation Language: English

Time: 10:30-12:00
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Dr. Şerif Baldiran	Wafa Saleh Al Buraiki	The Impact of Social Media Activities on Hotel Consumers Wafa Saleh Al Buraiki
	I Gusti Ketut Indra Pranata Darma	Culinary model at Pandemic covid-19 in Bali Indonesia I Gusti Ketut Indra Pranata Darma & Ni Made Rai Kristina
	Shayan Basharat Fazili	The Effect of Employment of Young Adults on Family Vacation Decision Making Shayan Basharat Fazili & Anisa Jan
	Aseesdeep Kour	Explaining Residents' Constraints for Pro-Tourism Behaviour: An Application of Constraint-Negotiation Model Anil Gupta & Aseesdeep Kour & Honeyka Gupta
	Sena Atik	Investigation of Turkish Beverages With Geographical Indication Özlem Özer Altundağ & Sena Atik

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 3

Presentation Language: Turkish

Time: 11:30-13:00

Session Chair	Presenter	Paper
Assoc. Prof. Aytuğ Mermer Üzümlü	İrfan Yurt	A Current Approach Nerogastronomy: Its Bibliometric Analysis Method (Güncel Bir Yaklaşım Nerogastronomi: Bibliyometrik Analiz Yöntemi ile Ele alınması) İrfan Yurt
	Gamze Cesur	Evaluation of Çatalhöyük within the Scope of Gastronomy Tourism (Çatalhöyük'ün Gastronomi Turizmi Kapsamında Değerlendirilmesi) Gamze Cesur, Rukiye Çetin and Fatih Varol
	Mehmet Polat	A Gastronomic Value: Maras Ice Cream (Gastronomik Bir Değer: Maraş Dondurması) Mehmet Polat
	Nadire Nur Polat	Fusion Cuisine: A New Common Recipe (Füzyon Mutfağı: Yeni Bir Ortak Reçete) İrfan Yurt and Nadire Nur Polat
	Murat Toker	Analysis of Fairy Chimneys and Balloon Themes in Promotional Films of Cappadocia Hotels (Kapadokya Otellerinin Tanıtım Filmlerinde Yer Alan Peribacaları ve Balon Temalarının Analizi) Murat Toker and İlker Öztürk
	Meral Yılmaz	The Importance of Halva in Anatolian Cuisine Culture and Halva Varieties with Registered Geographical Indication Meral Yılmaz

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 4

Presentation Language: Turkish

Time: 11:30-13:00

Session Chair	Presenter	Paper
Dr. Vedat Yiğitoğlu	Abdullah Badem	A Research on Karaman Cuisine: Göbede Böreği (Karaman Mutfağına Dair Bir Araştırma: Göbede Böreği) Nisa Teber, Sevgi Kıratlı and Abdullah Badem
	Vedat Yiğitoğlu	Investigating the Intention of Gastronomy Students to Participate in Cooking Competitions with the Theory of Planned Behavior (Planlı Davranış Teorisi Kapsamında Gastronomi Öğrencilerinin Yemek Yarışmalarına Katılma Niyetinin İncelenmesi) Vedat Yiğitoğlu
	Elif Ramadanoğlu	Evaluation of Foreign Visitors' Turkish Cuisine Experiences on TripAdvisor, an Online Platform: The Case of Istanbul-Beyoğlu (Yabancı Ziyaretçilerin Türk Mutfağı Deneyimlerinin Çevrimiçi Bir Platform olan TripAdvisor Üzerinden Değerlendirilmesi: İstanbul-Beyoğlu Örneği) Elif Ramadanoğlu and Ecem İnce Karaçeper
	Gülten Toprak	Tourism Education in Turkey and Research on Effect of The Covid-19 Pandemic on Tourism Education (Türkiye'de Turizm Eğitimi ve Covid-19 Pandemisinin Turizm Eğitimine Etkisi Üzerine Araştırma) Gülten Toprak and Ebru Ulucan
	Sıla Laçın	Examination of the Opinions of Tourism Stakeholders Towards Local Wines (Yerel Şaraplara Yönelik Turizm Paydaşlarının Bakışının İncelenmesi) Sıla Laçın and Vedat Yiğitoğlu

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 5

Presentation Language: Turkish

Time: 13:30-15:00

Session Chair	Presenter	Paper
Assoc. Prof. Burak Eryılmaz	Nihan Uğur	The Effect of Recreational Activities on Rural Tourism (Rekreasyonel Aktivitelerin Kırsal Turizm Etkisi) Nihan Uğur and Orhan Akova
	Yusuf Dünder	Safety and Security Issues in Balloon Tourism (Balon Turizminde Emniyet ve Güvenlik Konuları) Yusuf Dünder
	Ayşe Demir	Investigation of Gastronomy Museums in Turkey (Türkiye'de Bulunan Gastronomi Müzelerinin İncelenmesi) Ayşe Demir and Özlem Altun
	İlyas Kays İmamoğlu	Tourism Revenues and Economic Growth: Evidence From the Turkish Economy (Turizm Gelirleri ve Ekonomik Büyüme: Türkiye Ekonomisinden Kanıtlar) Hüseyin Coşkun and İlyas Kays İmamoğlu
	Ceyhun Uçuk	Gastronomy Education at Higher Education Level: Comparison of Gastronomy Cities Lyon and Gaziantep with Horizontal Approach (Yükseköğretim Seviyesinde Verilen Gastronomi Eğitimi: Gastronomi Şehirleri Lyon ve Gaziantep'in Yatay Yaklaşım ile Karşılaştırılması) Ceyhun Uçuk

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 6

Presentation Language: Turkish

Time: 13:30-15:00

Session Chair	Presenter	Paper
Assoc. Prof. Mustafa Daşkın	Bülent Yorgancı	Highlighting Local Products in the Context of Sustainable Gastronomy Tourism: A Research on Köftür (Sürdürülebilir Gastronomi Turizmi Bağlamında Yerel Ürünlerin Ön Plana Çıkarılması: Köftür Üzerine Bir Araştırma) Ebru Güneren and Bülent Yorgancı
	İhsan Kazkondur	Evaluation of Geographically Marked Gastronomic Products Within the Scope of Intangible Cultural Heritage: The Example of Devrek White Baklava (Coğrafi İşaretli Gastronomik Ürünlerin Somut Olmayan Kültürel Miras Kapsamında Değerlendirilmesi: Devrek Beyaz Baklava Örneği) İhsan Kazkondur and Sercan Kadam
	Hasan Hüseyin Okur	Bibliometric Analysis of Articles on Sustainable Tourism in Journals Indexed in the Turkish Tourism Index (Türkiye Turizm Dizininde Taranan Dergilerde Sürdürülebilir Turizm Konulu Makalelerin Bibliyometrik Analizi) Hasan Hüseyin Okur and Makbule Civelek
	Nurşah Müfettişoğlu	An Evaluation on Geographical Indicated "Bakery and Pastry Products, Pastries and Desserts" in The Black Sea Region (Karadeniz Bölgesindeki Coğrafi İşaretli "Fırıncılık ve Pastacılık Mamulleri, Hamur İşleri, Tatlılar" Üzerine Bir Değerlendirme) Nurşah Müfettişoğlu and Hasan Köşker
	Yunus Ergün	Tourism Development and Conservation Activities of Ballica Cave (Ballica Mağarasının Turizm Gelişimi ve Korunma Faaliyetleri) Yunus Ergün and Şirin Çetin

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 7

Presentation Language: English

Time: 15:00-16:30
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Dr. Ayşegül Acar	Eirini Strataki	Residents' perceptions on tourism impacts Research, and Upcoming Research Issues George Triantafyllou & Eirini Strataki
	Bonifácio Rodrigues	Tourism and Gastronomy: The palate gentrification Bonifácio Rodrigues & Nuno Abranja
	Parvez I. Haris	The role of British Bangladeshis in the development of "British Curry" and its impact on culture, economy, and tourism Parvez I. Haris
	Ayşegül Acar	Understanding Local Food Consumption Value of Slow Food Supporters in Knoxville Ayşegül Acar
	Melahat Avcı	Examining the impact of work stress on hotel frontline employees' turnover intention and job performance: An introductory research from Turkey Mustafa Daşkın & Melahat Avcı
	Yekinni Ojo Bello	Tourism and Sustainable Development Goals in an Emerging Economy Yekinni Ojo Bello and Mercy Busayo Bello

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

27 October 2022

FIRST DAY

Session 8

Presentation Language: English

Time: 15:00-16:30
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Assoc. Prof. Nafiya Guden	Nafiya Guden	Quality and Satisfaction with Gastronomy Education: Evidence From North Cyprus Nafiya Guden
	İbrahim Çetin	The Grape of Isparta and Its Potential in Wine Tourism Günseli Güçlütürk Baran & İbrahim Çetin
	Fernando Manuel Rocha da Cruz	The traditional and innovative gastronomic offer in the creative city: the case of Belém/PA (Brazil) Fernando Manuel Rocha da Cruz
	Maria Legaki	The role of local products in shaping a unique culinary identity of a tourist destination Nikolaos Trihas & Maria Legaki & Georgios Apladas
	Kawtar Anini	Morocco's Competitive positioning during a global crisis: The case of the tourism industry during the COVID-19 pandemic Kawtar Anini

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 9

Presentation Language: English

Time: 09:00-10:30
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Prof. Parikshat Singh Manhas	Sanika Kuruville	Community Capitals Framework and Its Role in The Development of Tourism: A Case Study on Aruvikkuzhi, Kerala Sanika Kuruville & Emilda KJ
	Faheem Ashraf	Determining the Role of Destination Reputation in Tourist Motivation and Intention to Visit. A study on Indian Millennial Parikshat Singh Manhas & Faheem Ashraf & Ranjeet Singh
	Rupa Sinha	Is Gastronomic Tourism a Game Changer for Community development? An Ethnographic Inquiry in Sikkim, India Rupa Sinha & Sumit Haluwalia
	Faradina Amadea	Preservation of Indonesian Culture Through Traditional Snacks Faradina Amadea & Beta Nisrina Fatin & Putri Lauti Ilmi & Savina Putri Azalea Stefanie
	Escalada, Shiela Mae M.	Perception of Hospitality Management Students of Cavite State University-Carmona Campus on the Benefits of using IOT-Based Devices in Hotels on the Customer Acquisition Escalada, Shiela Mae M. & Soriano, Shanaia Faye S. & Bueno, Isabelo Gabriel M. & Macaranas, Gretchen
	Abin Mathew	The Triple Bottom Line and its impact on tourism industry: a case study on Anchuruli ecotourism spot, Idukki, India Abin Mathew & Emilda KJ

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 10

Presentation Language: English

Time: 09:00-10:30
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Prof. Mark Gabriel Wagan Aguilar	Danie Ferreira	The effect of demographics on cultural and gastronomic tourism during the destination selection process Danie Ferreira
	Mark Gabriel Wagan Aguilar	The local community of Calamba City, Philippines and its perspective towards hotel stay amidst the COVID-19 pandemic recovery stage Mark Gabriel Wagan Aguilar & Rizza Nahil Fonacier
	Banani Mondal	A Study on the Role of Local Cuisine in Boosting Tourism in West Bengal Banani Mondal & Suman Ghosh
	Aijaz Ahmad Khaki	Sustainable Innovative Techniques and Destination Management: A case study of Kashmir Division (J&K) Aijaz Ahmad Khaki & Annum Makhdoomi & Aaqib Bashir & Romeesa Shaban
	Wulan Kurnia Jeti	The Innovation of Serving Regional Specialties “Gado Gado” Increase People’s Interest in Local Indonesian Food “Gado-Gado” Wulan Kurnia Jeti & Novita Anjarwati & Adhelia Dhinda Dhifida & Evita Julianti Extrada

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 11

Presentation Language: English

Time: 10:30-12:00
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Dr. Panca Oktawirani	Papangkorn Kongmanwatana	The Global Pandemic Effects on Tourism and Hospitality Industry: How Thai Hotels Respond to COVID-19 Papangkorn Kongmanwatana & Amara Verawat & Nethchanok Riddhagni & Parinya Roonpho & Mayashuta Techawongwanich & Chana Kaewsoothipol & Juthamas Laochaiwat & Kanjana Rungjaroenruaying
	Almas Afif	History and the Process of Making Traditional Food (Dangke) from South Sulawesi Almas Afif & Panca Oktawirani & Renita Syamsul & Regita Putri Dian Pramesti & Ruth Rumatha Artha Rajagukguk
	Raja Tumati	Attitudes towards entrepreneurship among undergraduate students in Oman Raja Tumati & NVR Jyoti Kumar
	Marielle Coleen E. Bautista	Efficiency and Safeness of selected Newly-opened Al Fresco Dining establishments towards the level of Customer Satisfaction in the Pandemic Era Marielle Coleen E. Bautista & Aira B. Alonzo, Yves B. Torres & Joan L. Fortuna
	Papangkorn Kongmanwatana	Hotel choice and acceptable price range in Thailand's Luxury Hotels Papangkorn Kongmanwatana & Amara Verawat & Nethchanok Riddhagni & Parinya Roonpho & Rattanapong Kongcharoen & Ruj Sangeamjit
	Raja Tumati	The role of trade fairs, conferences, and travel events for tourism development in Oman Raja Tumati & Mustafa Daskin & Maather Al Maawali

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 12

Presentation Language: English

Time: 10:30-12:00
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Dr. Parvinder Kour	Rohit Chauhan	Rural tourism inroads through non-vegetarian gastronomic traditions in a Western Himalayan district: The Hindu's Bakrid Rohit Chauhan & Vikram Kaith
	Abhishek Roy	A study on Re-structuring and rethinking of Indian Tourism Industry: Struggling story of Post Pandemic Economy: Adaption of Smart Technologies for Inclusiveness Abhishek Roy
	Logeswaran Tanga Vello	Covid 19 Pandemic: Safety and Security in Tourism Logeswaran Tanga Vello
	Viveka Nand Sharma	Employees in Fhrai Listed Hotels of Jharkhand: Nexus Between Permanent/Contractual Employees and Professional Development Viveka Nand Sharma
	Dimas Sadewa	Potential of Gudeg Traditional Food as a Culinary Tourism Attraction in Yogyakarta Dimas Sadewa & Leonisa Zulfa & Khooyum Dwi Maharani & Yesty Yustika Paradigma
	Parvinder Kour	Tourist Preferences in Indian Gastronomy Tourism Rajashreee Sutar & Parvinder Kour

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 13

Presentation Language: Turkish

Time: 13:30-15:00

Session Chair	Presenter	Paper
Dr. Sinem Kunt	Serkan Çalışkan	The Role of Chefs in the Preparation of Local Dishes: The Concept of Destination Chef (Yöresel Yemeklerin Hazırlanmasında Aşçıların Yeri: Destinasyon Şefliği Kavramı) Serkan Çalışkan
	Sinem Kunt	The Role of Çankırı Geographically Indicated Products in Ilgaz's Local Food and Beverage Businesses' Menus (Ilgaz'ın Yerel Yiyecek ve İçecek İşletmelerindeki Mönülerinde Çankırı Coğrafi İşaretli Ürünlerinin Yeri) Sinem Kunt
	Ercan Polat	The Effect of Bread Made With The "Cutting" Technique on Functional Food Formation in Anatolia (Anadolu'da "Gocuklama" Tekniği ile Yapılan Ekmeğin Fonksiyonel Gıda Oluşumuna Etkisi) Ercan Polat and Selim Çakar
	Kübra Nur Sevim	Attitudes and Perceptions of Kitchen Chefs to Use of Geographical Marked Products: The Case of Malatya (Mutfak Şeflerinin Coğrafi İşaretli Ürün Kullanımına Yönelik Tutum ve Algıları: Malatya İli Örneği) Nalan Işık and Kübra Nur Sevim
	Sinem Kunt	What do customers who have purchased services from Muslim-Friendly Hotels think about their holiday experience? (Müslüman-Dostu Otellerden hizmet satın almış müşteriler tatil deneyimleri hakkında ne düşünüyor?) Sinem Kunt

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 14

Presentation Language: Turkish

Time: 13:30-15:00

Session Chair	Presenter	Paper
Assoc. Prof. Yusuf Esmer	Meral Akyüz	(Tourism, Cultural Identity and Cultural Identity Elements of Cappadocia) (Turizm, Kültürel Kimlik ve Kapadokya'nın Kültürel Kimlik Unsurları) Meral Akyüz and Orhan Batman
	Adnan Kara	An Evaluation Within The Scope of Smart City Practices to Develop Sustainable Tourism Strategy (Sürdürülebilir Turizm Stratejisi Geliştirmeye Yönelik Akıllı Kent Uygulamaları Kapsamında Bir Değerlendirme) Adnan Kara and Yusuf Esmer
	Sinan Keskin	Sustainability in Anatolian Culinary Culture (Anadolu Mutfak Kültüründe Sürdürülebilirlik) Sinan Keskin and Hüseyin Mertol
	Begüm Pelek	Bibliometric Analysis of Augmented Reality Research on Gastronomy (Gastronomide Artırılmış Gerçeklik Çalışmalarının Bibliyometrik Analizi) Begüm Pelek and Atilla Akbaba
	Sinan Keskin	Film Tourism and Cultural Transfer (Film Turizmi ve Kültürel Aktarım) Sinan Keskin and Hüseyin Mertol

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 15

Presentation Language: English

Time: 15:00-16:45
(Türkiye Time Zone - GMT+3)

Session Chair	Presenter	Paper
Prof. Dr. Serkan Bertan	Lázaro Florido-Benítez	The impact of tourism promotion in tourist destinations: A bibliometric study Lázaro Florido-Benítez
	Seo Yeon Jang	Culinary Tourism in the Era of Covid-19 Seo Yeon Jang
	Tinatin Dumbadze	Wine tourism and wineries' response strategies to the COVID-19 pandemic: Evidence from Georgia Tinatin Dumbadze & Nikolaos Trihas & Irini Dimou & Rostom Beridze
	Serkan Bertan	The Mediating Effect of Social Exchange in the Best Tourism Villages Development Serkan Bertan
	Yağmur Can Gaberli	External Factors in Destination Marketing: The Importance of the Political Environment Yağmur Can Gaberli & Ümit Gaberli
	Ümit Gaberli	A Literature Review on the Role of Immersive Technologies In Destination Marketing Ümit Gaberli
	Jorge Coelho	Bolinhol de Vizela: with genesis in 1884, now gastronomic heritage and tourist resource Jorge Coelho

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED

28 October 2022

SECOND DAY

Session 16

Presentation Language: Turkish

Time: 15:00-16:30

Session Chair	Presenter	Paper
Dr. Erdal Ünsalan	Havva Topal	Promotion of Turkish Cuisine and UNESCO Creative Cities (Türk Mutfağının Tanıtılması ve UNESCO Yaratıcı Şehirleri) Havva Topal and Göksel Kemal Girgin
	Kenan Pala	Evaluation of Local Amasya Foods in the Scope of Rural Tourism (Yöresel Amasya Yemeklerinin Kırsal Turizm Kapsamında Değerlendirilmesi) İbrahim İlhan, Kenan Pala and Yunus Doğan
	Yunus Doğan	Evaluation of Virtual Reality, Augmented Reality and Metaverse Technologies for the Future of Tourism Industry (Sanal Gerçeklik, Artırılmış Gerçeklik ve Metaverse Teknolojilerinin Turizm Sektörünün Geleceği Açısından Değerlendirilmesi) Okan Türk and Yunus Doğan
	Özkan Süzer	Investigation of Promotional Materials With Respect to Local Cuisine Features: The Evaluations of Gastronomic Cities of Hatay and Gaziantep (Tanıtım Materyallerinin Yerel Mutfak Unsurları Bakımından İncelenmesi: Unesco Gastronomi Kentleri Hatay ve Gaziantep Özelinde Bir Değerlendirme) Özkan Süzer, Cansen Can Akgül, Tolga Çetinkaya and Göksel Kemal Girgin
	Kenan Pala	A Conceptual Evaluation of Human Resources Management in Industrial Cuisine (Endüstriyel Mutfaklarda İnsan Kaynakları Yönetimine Dair Kavramsal Bir Değerlendirme) Kenan Pala, Şerif Baldıran and Erdal Ünsalan
	Mete Ünal Girgen	Tourism Education of Covid-19 Process, Hybrid Education and its effects on the New Normal process (Covid-19 Sürecinin Turizm Eğitimi, Hibrit Eğitim ve Yeni Normal süreç üzerindeki etkileri) Mete Ünal Girgen and Foad Irani

Presentations should be planned for a maximum of 15 minutes.

SESSION ENDED