



2nd INTERNATIONAL BEYŞEHİR GASTRONOMY CULTURE AND TOURISM CONGRESS

April 25-26, 2025 / Beyşehir, Konya, Türkiye

Beyşehir Ali Akkanat Vocational School
SELÇUK UNIVERSITY

CONGRESS PROGRAM

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exp. H-1, Gamze TURAN

-Opening Ceremony-

Date: 25.04.2025

Time: 09:30-10:20

Beysehir Ali Akkanat Vocational School, Selcuk University

Assoc. Prof. Dr. Mustafa Göktuğ KAYA

Chief Tax Inspector of the Ministry of Treasury and Finance, IKSAD High Commission

Member

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-Panel Speech-

Date: 25.04.2025

Time: 10:30-11:30

Beysehir Ali Akkanat Vocational School, Selcuk University

Prof. Dr. Mehmet ZENGİN

Selcuk University, Türkiye

Assoc. Prof. Dr. Doğan BOZDOĞAN

Tokat Gaziosmanpaşa University, Türkiye

-Lunch Break-

12:00-13:30

FACE TO FACE
25.04.2025 / Session-1 / Hal-1



Ankara Time

13³⁰ : 15³⁰

Selçuk University Beyşehir Ali Akkanat Vocational
School -Beyşehir Ali Akkanat Campus Bademli
District Bademli Street No:99/B Beyşehir Konya
42700

HEAD OF SESSION: Haktan KAPLAN

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Cavit ARSLAN	<i>SelçukUniversity</i>	MEALS MADE FROM GOOSE MEAT
Haktan KAPLAN	<i>SelçukUniversity</i>	FOOD AND BEVERAGE IN KONYA LEGENDS
Gönül REYHANOĞLU Ömer İlyas DELİBEKİR	<i>Hatay Mustafa Kemal University</i>	GAME MEAT IN TRADITIONAL CUISINE: HASSA EXAMPLE
Beyzagül ARSLAN Hasan Hüseyin KARA	<i>Necmettin Erbakan University</i>	THE FUTURE OF SPACE FOOD: FROM ASTRONAUT NUTRITION TO GLOBAL SOLUTIONS
Ali Emrah ŞAHİN	<i>Bolu Abant İzzet Baysal University</i>	THE ROLE OF WOMEN'S COOPERATIVES IN TURKISH CUISINE: THE CASE OF BOLU PROVINCE
Burçe AKCAN Arzu KAZAZ	<i>Başkent University</i>	THE VEGAN FOOD INDUSTRY FROM SHELF TO SCREEN: A CULTURAL COMPARISON
Selçuk PEKER	<i>Necmettin Erbakan University</i>	PRODUCTION AND PRESENTATION OF MEAT TARHANA CONSUMED AS A CEREMONIAL MEAL IN EREĞLİ AND HALKAPINAR DISTRICTS OF KONYA

FACE TOFACE

25.04.2025 / Session-1 / Hal-2



Ankara Time

13³⁰ : 15³⁰

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District Bademli Street No:99/B Beysehir Konya
42700

HEAD OF SESSION: Şafak ÜNÜVAR

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Şafak ÜNÜVAR Baki ÖNAL Muhammed Fatih YILDIRIM	<i>Selcuk University</i>	EVALUATION OF ALTINEKIN CULINARY CULTURE IN TERMS OF SUSTAINABLE GASTRONOMY
Tuğçe Nur AKÇALI SEZEK Birsen BULUT SOLAK	<i>Selcuk University</i>	DETERMINATION OF FOOD SAFETY KNOWLEDGE LEVELS OF STUDENTS AT THE FOOD AND BEVERAGE SERVICES PROGRAM IN SECONDARY EDUCATION
Aylin ULU Betül ORAL Kerem İLASLAN	<i>Bahçeşehir University</i>	MODIFIED SAUCE FORMULATIONS WITH AEGEAN HERBS: REINTERPRETING PESTO AND RANCH RECIPES
İlayda BAYLAN Ali ŞEN	<i>Karamanoğlu Mehmetbey University Selcuk University</i>	THE ROLE OF GASTRONOMY, PASTRY AND BAKERY IN FUNCTIONAL FOOD PRODUCTION
Enes DEĞİRMENCİOĞLU Birsen BULUT SOLAK	<i>Selcuk University</i>	BOZA FROM TRADITION TO TODAY: HISTORY, TASTE AND CREATIVITY
Gülçin Algan ÖZKÖK Hasan Hüseyin AYCAN	<i>Selcuk University</i>	EVALUATION OF TRADITIONAL FOODS IN THE CONTEXT OF HEALTHY NUTRITION: CULTURAL, NUTRITIONAL AND SUSTAINABLE PERSPECTIVES
Yaşar Ayşegül OĞUZ	<i>Selcuk University</i>	THE INTERACTION BETWEEN FOREIGN TRADE AND GASTRONOMY: THE ROLE OF LOCAL FLAVORS IN THE GLOBAL MARKET

FACE TO FACE
25.04.2025 / Session-1 / Hal-3


Ankara Time
13³⁰ : 15³⁰

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42700

HEAD OF SESSION: Birsen BULUT SOLAK

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Asilhan Semih MUTLU Hülya MUTLU	<i>Afyon Kocatepe University</i>	CONTENT EVALUATION OF INTRODUCTORY PRACTICAL KITCHEN COURSES IN GASTRONOMY AND CULINARY ARTS DEPARTMENTS
Hülya MUTLU Asilhan Semih MUTLU	<i>Afyon Kocatepe University</i>	THE ROLE OF GASTRONOMY MUSEUMS IN PRESERVING AND PROMOTING CULINARY CULTURE: A CASE STUDY OF AFYONKARAHİSAR, A UNESCO CREATIVE CITY OF GASTRONOMY
Muhammed Furkan BİLGİN Ayşegül TUNCER Birsen BULUT SOLAK Fatih VAROL	<i>Selcuk University</i>	NEUROGASTRONOMY: THE EFFECT OF MUSIC GENRES ON FLAVOR PERCEPTION
Naime ALDEMİR Birsen BULUT SOLAK Yeliz PEKERŞEN	<i>Selcuk University Necmettin Erbakan University</i>	KONYA'S EXISTING DARK TOURISM POTENTIAL IN THE CONTEXT OF ALTERNATIVE TOURISM
Eyüp SAYAN Birsen BULUT SOLAK	<i>Selcuk University</i>	HERBAL TEA USE IN KONYA/BEYŞEHİR REGION: AN ETHNOBOTANICAL INVESTIGATION
Mine ŞEN Birsen BULUT SOLAK	<i>Selcuk University</i>	TRADITIONAL KELLE CHEESES PRODUCED IN TURKEY AND EXAMINATION OF SOME THEIR QUALITY CHARACTERISTICS
E.Derya AKYÜZ	<i>Selcuk University</i>	THE ROLE OF TOURIST GUIDES IN DISCOVERING GASTRONOMIC HERITAGE: THE INTEGRATION OF FLAVORS WITH LOCAL CULTURES
İhsan Devlet ATABEY	<i>Selcuk University</i>	ASSESSING THE ECONOMIC IMPACT OF HOUSEHOLD PURCHASING POWER ON FOOD AND BEVERAGE SECTOR REVENUES IN TOURISM DESTINATIONS

FACE TO FACE
25.04.2025 / Session-2 / Hal-1



Ankara Time

15³⁰ : 17³⁰

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42700

HEAD OF SESSION: Vesile ALBAYRAK SAK

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Erva AİŞE KANDEMİR Yeliz PEKERŞEN	<i>Necmettin Erbakan University</i>	A QUALITATIVE STUDY ON WORK STRESS CAUSED BY WORKAHOLISM IN COOKS
Fatih VAROL Ahmet İNCE	<i>Selcuk University</i>	RESTAURANTS OF THE FUTURE: THE IMPACT OF AUTONOMOUS KITCHENS WITH 3D PRINTER ON TOURISM SECTOR
Muhammet ERBAY Ümmü Seleme YILDIRIM	<i>Selcuk University</i>	WHEN FOOD MEETS PIXELS: THE DIGITAL GASTRONOMY REVOLUTION AND THE FUTURE OF DINING
Ümmü Seleme YILDIRIM Birsen BULUT SOLAK Muhammet ERBAY	<i>Selcuk University</i>	INNOVATIVE APPROACHES IN GASTRONOMY: FLAVOR JOURNEY WITH HOT CHILI PEPPER AND SOME FUNCTIONAL FOODS
Gülçin Algan ÖZKÖK Ramazan GÜN	<i>Selcuk University</i>	THE PLACE OF MEVLÂNA CANDY IN KONYA CULTURE AS A LOCAL PRODUCT AND INVESTIGATION OF ITS GASTRONOMIC POTENTIAL
Vesile ALBAYRAK SAK	<i>Necmettin Erbakan University</i>	ONE SULTAN, TWO TABLES: ELEMENTS OF OTTOMAN AND FRENCH CUISINE IN CEM SULTAN'S TURKISH DIWAN
Ali İhsan UYGUN Yaşar SEVİMLİ	<i>Karamanoğlu Mehmetbey University</i>	A STUDY ON THE EVALUATION OF KESKEKS WITH GEOGRAPHICAL INDICATION AND GEOGRAPHICAL INDICATION POTENTIAL

FACE TO FACE
25.04.2025 / Session-2 / Hal-2



Ankara Time

15³⁰ : 17³⁰

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42700

HEAD OF SESSION: Semih BÜYÜKİPEKCI

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Sedat YILDIRIM Elif Erim ERTEKİ Fatih VAROL	<i>Selcuk University</i>	A RESEARCH ON NATURE-BASED RECREATION ACTIVITIES: THE CASE OF BEYŞEHİR
Hüsniye KOÇ	<i>Akşehir Municipality Directorate of Culture and Social Affairs</i>	TANGIBLE AND INTANGIBLE CULTURAL HERITAGE IN AKŞEHİR EFFECTIVE USE IN CONTRIBUTING TO CITY TOURISM
Semih BÜYÜKİPEKCI Şevval ÖZDEMİR Medine ÖZSOY	<i>Selcuk University</i>	THE ROLE OF GEOGRAPHICAL INDICATIONS IN PRESERVING LOCAL HERITAGE: A CASE STUDY OF KONYA PROVINCE
Tuğçe ERTABAK Numan ARSLAN	<i>Konya Metropolitan Municipality Ministry of Culture and Tourism</i>	ÇATALHÖYÜK PROMOTION AND WELCOME CENTER: NEW GENERATION VISITOR INTERACTION
Zedef YILDIRIM	<i>Selcuk University</i>	MARKET CONCENTRATION IN THE TURKISH HOTEL SECTOR: AN ANALYSIS WITH THE HERFINDAHL-HIRSCHMAN INDEX
Elif Merve ERTURAN	<i>Konya Technical University</i>	ARCHITECTURAL AND ARTISTIC VALUE OF EŞREFOĞLU MOSQUE
Rasim ALDANMAZ	<i>Mersin Bar Association</i>	CONSUMER PROBLEMS AND CONSUMER RIGHTS IN TOURISM

FACE TO FACE
25.04.2025 / Session-2 / Hal-3



Ankara Time

15³⁰ : 17³⁰

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42700

HEAD OF SESSION: Yüksel GÜRSOY

AUTHOR(S)	ORGANISATION	TOPIC TITLE
İbrahim AKDAĞ	<i>Selçuk University</i>	CONSUMPTION OF ULTRA PROCESSED FOODS IN GASTRONOMY
Emine AKSAN ALDANMAZ	<i>Mustafa Kemal University</i>	ARTIFICIAL MEAT: PRODUCTION, FOOD SAFETY AND CONSUMER ACCEPTANCE
Kasım TATLILIOĞLU	<i>Bingöl University</i>	MENTAL HEALTH AND NUTRITION
Talha KUĞU Şule İpek BAŞBAYRAKTAR	<i>Selcuk University</i>	HEALTHY SNACK PRODUCTION WITH FUNCTIONAL FOODS: ALTERNATIVE PESTIL WITH HAMBELES AND TURKISH
Yüksel GÜRSOY	<i>Selcuk University</i>	A STUDY ON CURRENT TOURIST GUIDE EDUCATION IN TÜRKİYE
Eylem TEMİZER	<i>Başkent University</i>	THE INTERSECTION OF GASTRONOMY AND DIGITAL MEDIA: DIGITAL PUBLIC RELATIONS STRATEGIES OF FOOD ORDERING APPS
Tuğçe ÜNALAN YILMAZ Rabia Berna DEMİREL Damla EVRENDİREK	<i>Eskişehir Anadolu University Eskişehir Technical University Eskişehir Şehit Hasan Önal Vocational Technical and Anatolian High School</i>	EVALUATING THE IMPACT OF STEAM-ASSISTED COOKING ON BREAD AND MEAT QUALITY

25.04.2025


Ankara Time
09⁰⁰ : 11⁰⁰


Session-1
Hall-1

HEAD OF SESSION: Dio Samudra

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Dio Samudra	<i>UIN KH. Abdurrahman Wahid</i>	GASTRONOMY AS A DRIVER OF TOURISM: BRIDGING CULTURES THROUGH CULINARY EXPERIENCES
Habil. Cristina Raluca Gh. Popescu	<i>University of Bucharest</i>	GASTRONOMY CULTURE AND TOURISM FOR SUSTAINABLE DEVELOPMENT GOALS: TÜRKIYE AND THE CLOSE RELATIONSHIP WITH SUSTAINABILITY PRINCIPLES
Aliza Naeem Bushra Niaz Farhan Saeed Muhammad Bilal Hussain Muhammad Afzaal	<i>Government College University Faisalabad</i>	BASIL (OCIMUM BASILICUM): A CULINARY HERB WITH THERAPEUTIC POTENTIAL AND NUTRITIONAL EXCELLENCE
GRAA Amel DIOUANI Hela	<i>Djillali Liabes University</i>	ROOTED IN FLAVOR: BUILDING RESTAURANT BRANDS THROUGH STORIES OF CULINARY HERITAGE
Satish Kumar Singh	<i>Central University of Punjab</i>	HARMONIZING FOOD SAFETY LAWS AND CULINARY TOURISM: A JURIDICAL EXAMINATION OF TENSIONS BETWEEN REGULATORY COMPLIANCE AND CULTURAL AUTHENTICITY
Melik Sami Khelil Sara Tallal Abdel Karim Bouziri	<i>Mohamed Khider Biskra University Blida University</i>	TASTING SPACE: EXPLORING SPATIAL STORYTELLING IN CULINARY TOURISM ARCHITECTURE
Melik Sami Khelil Sara Tallal Abdel Karim Bouziri	<i>Mohamed Khider Biskra University Blida University</i>	FOOD AS URBAN FABRIC: INTEGRATING CULINARY SYSTEMS INTO SUSTAINABLE CITY DESIGN
Melik Sami Khelil Sara Tallal Abdel Karim Bouziri	<i>Mohamed Khider Biskra University Blida University</i>	FOOD, SPACE, AND MEMORY: THE ARCHITECTURE OF GASTRONOMIC HERITAGE SITES
Melik Sami Khelil Sara Tallal Abdel Karim Bouziri	<i>Mohamed Khider Biskra University Blida University</i>	TERRITORIAL GASTRONOMY AND ARCHITECTURAL FORM: SHAPING CULTURAL FOODSCAPES

25.04.2025


Ankara Time
11³⁰ : 13³⁰


Session-2
Hall-1

HEAD OF SESSION: Daniela MATUŠÍKOVÁ

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Daniela MATUŠÍKOVÁ Tünde DZUROV VARGOVÁ	<i>University of Prešov in Prešov</i>	DIGITALIZATION OF TOURISM PERFORMANCE
Daniela MATUŠÍKOVÁ Tünde DZUROV VARGOVÁ	<i>University of Prešov in Prešov</i>	ENVIRONMENTAL INITIATIVES OF TOURISM BUSINESSES
Farhana Naz	<i>Lahore College for Women University</i>	BRIDGING THE URBAN DIVIDE: SMART TECHNOLOGIES FOR A SUSTAINABLE LAHORE
K.R.Padma K.R.Don M.Reshma Anjum M.Sankari M.Swetha	<i>Sri Padmavati Mahila Visvavidyalayam (Women's) University</i>	UNDERSTANDING THE RELATIONSHIP OF TOURISM AND HEALTH: CURRENT ISSUES AND FUTURE CONCERNS
Semija Medunjanin Alberta Tahiri Anita Cucovic	<i>University "Haxhi Zeka" Pejë</i>	THE ROLE OF MARKETING IN THE SUCCESS OF TOURISM
Alberta Tahiri Idriz Kovaçi	<i>University "Haxhi Zeka" Pejë University of Applied Sciences in Ferizaj</i>	THE ROLE OF CULTURAL HERITAGE IN THE SUSTAINABLE DEVELOPMENT OF TOURISM IN KOSOVO
Selvije Lajqi Alberta Tahiri Soreja Adzajlic	<i>University "Haxhi Zeka"</i>	CULTURAL TOURISM AND SUSTAINABLE DEVELOPMENT: A CASE STUDY OF PEJA AND RUGOVA
Mizanur Rahman	<i>Gopalganj Science and Technology University</i>	THE ROLE OF TOURISM IN CONFLICT ZONES: A STUDY OF RESILIENCE AND DIPLOMACY
Satish Kumar Singh	<i>Central University</i>	GEOGRAPHICAL INDICATIONS IN CULTURAL TOURISM: A LEGAL FRAMEWORK FOR THE PROTECTION AND PROMOTION OF REGIONAL FOOD IDENTITIES
Snehal Salunkhe Darshan Mali Bhagyashri Gondkar Pradnya Sawat Jyoti Yadav	----	AGRO TOURISM AS A BUSINESS MODEL- EXPLORE HOW FARMERS CAN GENERATE ADDITIONAL REVENUE THROUGH TOURISM

25.04.2025


Ankara Time
14⁰⁰ : 16⁰⁰


Session-3
Hall-1

HEAD OF SESSION: Irina-Ana DROBOT

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Desi SIANIPAR Sozanolo TELAUMBANUA Abigael Santi J. LOHO	<i>Universitas Kristen Indonesia</i>	THE ENCULTURATION OF BAKAR BATU CULTURE IN STRENGTHENING THE SOCIAL IDENTITY OF PAPUAN SOCIETY THROUGH CHRISTIAN RELIGIOUS EDUCATION
Ioana BOLOHAN Roxana LAZAR Bianca Maria MADESCU Madalina Alexandra DAVIDESCU Ioana POROSNICU Paul-Corneliu BOISTEANU	<i>Iasi University of Life Sciences</i>	CULINARY TOURISM IN ROMANIA: A SYNTHESIS OF GASTRONOMIC HERITAGE, CULTURAL IDENTITY AND SUSTAINABLE DEVELOPMENT
GRAA Amel BECHELAGHEM Khadidja	<i>Djillali Liabes University</i>	CULTURAL STORIES IN THE SPOTLIGHT: HOW FOLKLORE ENHANCES BRAND ADVERTISING
Irina-Ana DROBOT	<i>Technical University of Civil Engineering Bucharest</i>	CULTURAL SIGNIFICANCE OF TEA AND COFFEE
Gideon A. Adeyemi	<i>University of Ibadan</i>	REVITALIZING YORUBA CULTURAL HERITAGE THROUGH ART MUSIC MUSIC COMPOSITION, "Iṣṣṣ L'OÒGÙN ÌṢẸ́"
Abbas Eghbal Mehran Kosar Adibankhah	<i>Shahid Chamran University Payam Noor University</i>	ANCIENT SPORTS IN GREECE: A LINK BETWEEN CULTURE, RELIGION, AND COMPETITION
Saloni Sharma Suhani Sharma	<i>Deemed to be University Jamia Hamdard University</i>	CULINARY TOURISM: EXPLORING THE ROLE OF FOOD IN CULTURAL IDENTITY AND DESTINATION BRANDING
Sakineh Sojoodi Shabnam Khajehei	<i>University of Tabriz</i>	A SYSTEMATIC REVIEW OF FACTORS INFLUENCING THE REVISIT INTENTION IN HEALTH TOURISM
Ananda Majumdar	<i>University of Alberta</i>	THE BENEFITS AND CULTURAL SIGNIFICANCE OF AGRITOURISM
Mohammed Waheeb Faisal Hussein	<i>Hashemite University</i>	TOURISM MARKETING BETWEEN TURKEY & ARAB WORLD TOWARD A COMPREHENSIVE ASSESSMENT

25.04.2025


Ankara Time
16³⁰ : 18³⁰


Session-4
Hall-1

HEAD OF SESSION: Pratibha Singh

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Shashi Mathur Pratibha Singh	<i>Manav Rachna International Institute of Research and Studies</i>	CHRONIC LUNG DISEASES: IMPACT OF NATURAL FOODS
Aliza Naeem Bushra Niaz Farhan Saeed Muhammad Bilal Hussain Muhammad Afzaal Shahariyar Tahir	<i>Government College University</i>	THE IMPACT OF INSECT-BASED FOODS ON SUSTAINABILITY
Porosnicu Ioana Davidescu Madalina Madescu Bianca-Maria Bolohan Ioana	<i>“Ton Ionescu de la Brad” Iasi University</i>	MYCOTOXINS AND FOOD SAFETY: A CHALLENGE FOR MODERN GASTRONOMY
Madalina Alexandra DAVIDESCU Claudia PANZARU Ioana POROSNICU Ioana BOLOHAN Marius Gheorghe DOLIS Alexandru USTUROI	<i>Ion Ionescu de la Brad” Iasi University</i>	METHODS FOR IDENTIFYING ANIMAL SPECIES IN MEAT PRODUCTS
Tasawar Iqbal	<i>University of Agriculture</i>	EDIBLE MUSHROOMS IN MODERN MEDICINE: A GLOBAL REVIEW OF THEIR PHARMACOLOGICAL APPLICATIONS
Halima DAIF Imane HADDOU Ghizlane BENADDI Mohamed ELAYACHI Rekia BELAHSEN	<i>Chouaib Doukkali University</i>	IMPACT OF RAMADAN ON FOOD INTAKE AND ANTHROPOMETRIC PARAMETERS AMONG SUB-SAHARAN IMMIGRANTS RESIDING IN EL JADIDA, MOROCCO
Demir Lima Venet Shala Hamdi Hoti	<i>University of Prizren</i>	CULTURAL DIVERSITY AS A COMPETITIVE ADVANTAGE IN INTERNATIONAL BUSINESS
Major Gheorghe Giurgiu Med Manole Cojocaru SciRes I, EuSpLM	<i>Titu Maiorescu University</i>	GUT MICROBIOTA MEDIATES THE IMMUNOMODULATOR EFFECT OF DIETARY CAPSAICIN
Nwafor Lilian C.	<i>University of Abuja</i>	FROM FOOD SECURITY TO WELLNESS: UNPACKING NIGERIA’S HEALTH LANDSCAPE

26.04.2025


Ankara Time
09⁰⁰ : 11⁰⁰


Session-1
Hall-1

HEAD OF SESSION: Babita Gupta

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Tamar Gogoladze	<i>Gori State teaching University</i>	GEORGIAN CUISINE AND GASTROTOURISM
R.Thiruchelvi P.Saravanan M.Chamundeeswari	<i>St. Joseph's College of Engineering</i>	DIFFERENT TYPES OF NANOMATERIALS COMMONLY USED IN FOOD PACKAGING, FILM FORMATION TECHNIQUES, AND RECENT ADVANCES IN THEIR APPLICATIONS
Babita Gupta	<i>Institute of technology and Management</i>	THERMAL-SENSITIVE FOOD PRODUCTS FOR THERAPEUTIC APPLICATIONS
SHEHU Rukayya Aliyu	<i>Ahmadu Bello University</i>	NUTRITIONAL COMPOSITION, PHYSICAL PROPERTIES AND ACCEPTABILITY OF TOMATO PASTE ENHANCED WITH POTASH, BAKING POWDER AND ASH WATER
Miftakul Ulum	<i>UIN K.H Abdurrahman Wahid</i>	THE IMPACT OF HALAL FOOD ON THE HEALTHY LIFESTYLE OF MUSLIM COMMUNITIES
Madalina Alexandra DAVIDESCU Marius Gheorghe DOLIS Alexandru USTUROI Claudia PANZARU Bianca Maria MADESCU Ioana BOLOHAN	<i>"Ion Ionescu de la Brad" Iasi University</i>	INTELLIGENT PACKAGING IN THE FOOD INDUSTRY: INNOVATIONS, BENEFITS, AND CHALLENGES
Tinatini Mshvidobadze	<i>Gori State University</i>	DIGITAL CULINARY IN CULTURAL COMMUNICATION
Bianca-Maria MADESCU Madalina Alexandra DAVIDESCU Ioana BOLOHAN (ACORNICESEI) Ioana Poroşnicu Paul Corneliu BOISTEANU	<i>"Ion Ionescu de la Brad" Iasi University</i>	INNOVATIONS IN THE PRODUCTION AND PROCESSING OF ANIMAL-DERIVED FOODS: INTEGRATING SUSTAINABILITY AND TECHNOLOGY IN CONTEMPORARY GASTRONOMY

26.04.2025


Ankara Time
11³⁰ : 13³⁰


Session-2
Hall-1

HEAD OF SESSION: Nilüfer ŞAHİN PERÇİN

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Gizem Esra ÇELİK	<i>Şişli Vocational School</i>	EATING HABITS BASED ON SENSORY EXPERIENCE
Ersun ERSOY	<i>Selçuk University</i>	EVALUATION OF THE EFFECT OF LOCAL GASTRONOMY ON THE NUTRITION OF LICENSED SOCCER PLAYERS
Saniye POLAT Safak UNUVAR Birsen BULUT SOLAK	<i>Selçuk University</i>	FOOD SAFETY IN THEORETICAL FRAMEWORK
Beyza İNAN Eyüp UYANIK Mehmet ESKİOCAK	<i>Siirt University</i>	BIBLIOMETRIC ANALYSIS OF SCIENTIFIC PUBLICATIONS ON GASTRONOMY AND INNOVATION
Durmuş BULDUR Alican AKÇİÇEK	<i>Kocaeli University</i>	REVIEW OF CURRENT STUDIES ON THE USE OF THREE-DIMENSIONAL PRINTERS IN FOOD PRODUCTION
Esra ÖZCANLAR	<i>Nişantaşı University</i>	CLIMATE CHANGE AND FOOD SECURITY: SUSTAINABLE AGRICULTURE SOLUTIONS
Serap ÜNAL Ayşe Melike BİRCAN	<i>Süleyman Demirel University</i>	A HERITAGE FROM THE PAST TO THE PRESENT: CLAY VESSELS IN GASTRONOMY CULTURE
Betül DEMİRELMA	<i>Selçuk University</i>	CULTURAL CONTINUITY AND CULINARY HERITAGE: KEŞKEK IN THE CONTEXT OF SOCIAL RITUALS
Esra DEMİRCİOĞLU YILMAZ Nilüfer ŞAHİN PERÇİN	<i>Neuşehir Hacı Bektaş Veli University</i>	FROM TRADITION TO MODERNITY: AN EVALUATION ON THE CONCEPT OF INHERIVATION IN GASTRONOMY
Özkan DEMİR	<i>Bahkesir University</i>	ANALYSIS OF POSTGRADUATE THESES ON OTTOMAN CUISINE

26.04.2025

Ankara Time
14⁰⁰ : 16⁰⁰

Session-3
Hall-1

HEAD OF SESSION: R.VIDHYALAKSHMI

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Oluwasheyi, O. Akintunde, O.E. Olaomi, A.A. Agada, I.M. Audu, J.O. Adomokhe, I.S. Abdulrasheed, O.H. Mufutau, Y.A. Olowoniwa, C.M. James, D.S.	<i>University of Ibadan Federal University Lokoja</i>	ANTIFUNGAL EFFICACY OF SECONDARY METABOLITES (TERPENOIDES, SAPONINS, ALKALOIDS AND FLAVONOIDS) OF <i>Lantana camara</i> AGAINST TOXIGENIC FUNGI ISOLATED FROM NIGERIA LOCAL RICE
M'hamed Majji Abdelhak Talha Brahim Aouziou Rachid Benkirane Hamid Benyahia	<i>University Ibn Tofail</i>	EVALUATING NEW CITRUS ROOTSTOCK SENSITIVITY TO PHYTOPHTHORA THROUGH IN VITRO STEM INOCULATION
Akintunde, O.E. Oluwasheyi, O. Adomokhe, I.S. Abdulrasheed, O.H. Mufutau, Y.A. James, D.S.	<i>University of Ibadan Federal University Lokoja</i>	ANTIFUNGAL POTENTIALS OF <i>Anogeissus leiocarpus</i> (AFRICAN BIRCH) METHANOL EXTRACT AGAINST GRAIN MOLD DISEASE OF <i>Sorghum bicolor</i>
Hasna JINNOU Saïd ARIF Mohamed Achraf HASNAI	<i>Sultan Moulay Slimane University</i>	THE CONTRIBUTION OF MULTISPECTRAL DRONES TO PRECISION AGRICULTURE IN THE TADLA PLAIN : EFFICIENCY, BENEFITS, AND CHALLENGES
Maha Atiq Muhammad Bilal Hussain Farhan Saeed Bushra Niaz Marwa Waheed Nida Kanwal	<i>Government College University Riphah International University</i>	CARDAMOM: A REVIEW OF ITS NUTRITIONAL VALUE, THERAPEUTIC EFFECTS AND FOOD APPLICATIONS
Nguyen Thi Huynh Phuong Nguy□n Th□ Bé Ba Lý M□ Tiên Lê Th□ T□ Quyên	<i>Hue University Can Tho University</i>	FACTORS AFFECTING AGRITOURISM DEVELOPMENT IN THOT NOT DISTRICT, CAN THO CITY, VIETNAM
Nguyen Thi Huynh Phuong Hoang Th□ Dieu Thuy	<i>Hue University Can Tho University</i>	RESIDENTS' PARTICIPATION IN AGRITOURISM DEVELOPMENT: THEORY AND APPLICATION
R.VIDHYALAKSHMI K.RAJAGANAPATHY	<i>BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH</i>	BOTANICAL SOLUTIONS FOR INFLAMMATION AND OXIDATIVE DAMAGE: A REVIEW OF MEDICINAL PLANTS
Seloua Essaih Belkassem El Amraoui et Reikia Belahsen1	<i>Chouaib Doukkali university Ibn Zohr University</i>	VALORIZATION OF TRADITIONAL RECIPES FOR DIFFERENT USES OF WILD EDIBLE PLANTS AMONG THE TAOUNAT POPULATION

26.04.2025


Ankara Time
16³⁰ : 18³⁰


Session-4
Hall-1

HEAD OF SESSION: MARCELA MELE

AUTHOR(S)	ORGANISATION	TOPIC TITLE
Chigozie Jude ODUM	<i>University of Nigeria</i>	ECOTOURISM AND INDIGENOUS TOURISM: WHAT OPTION FOR TOURISM DEVELOPMENT IN EMERGING ECONOMIES?
Gjovalin DEDA Orgest ZAKA	<i>Aleksander Moisiu University</i>	ANALYSIS OF AGROTURISTIC CENTERS AND AGRICULTURAL PRODUCERS IN SHKODRA REGION: INTERCONNECTION AND OPPORTUNITIES FOR RURAL TOURISM DEVELOPMENT
Aiswarya Gireesh	<i>University of Kerala</i>	TEMPLE TOURISM AS A CATALYST FOR RURAL ECONOMIC DEVELOPMENT IN KERALA
MARCELA MELE	<i>Aleksandër Moisiu University of Durrës</i>	TERRITORIAL FRAGMENTATION vs. AMALGAMATION: IS 'URBAN GROWTH MACHINE' A SOLUTION FOR TIRANA REGION, ALBANIA?
Melik Sami Khelil Sara Tallal Abdel Karim Bouzir	<i>Mohamed Khider Biskra University</i>	CULTURAL PLACEMAKING: ARCHITECTURAL STRATEGIES FOR ENHANCING CROSS-CULTURAL UNDERSTANDING
Bappy Chowdhury Shoumen Dhar Mehenaj Musa Abdur Rahman	<i>Chattogram Veterinary and Animal Sciences University</i>	INNOVATIVE FORMULATION OF BABY FOOD POWDER FROM INDIGENOUS RAW MATERIALS: A COMPREHENSIVE ANALYSIS OF NUTRITIONAL, FUNCTIONAL, AND SAFETY PROFILES
Sadiq, M. Singh, I.P Ahmad, M.M Sani, B.S	----	ADOPTION OF DIGITAL BANKING SERVICES AMONG RURAL WOMEN AGRIPRENEURS: A REVIEW
Sadiq, M. Singh, I.P Ahmad, M.M Sani, B.S	----	ORGANIC FARMING AND SUSTAINABLE AGRIBUSINESS: CREATING GREEN JOBS FOR SUB-SAHARAN AFRICAN YOUTH