

Blended Intensive Programme(BIP) 2026

Social Responsibility-Oriented Tourism Education: Building Sustainable and Inclusive Tourism Practices

This project moves beyond theoretical awareness to foster active engagement in socially responsible tourism. It aims to promote environmental and cultural sustainability through hands-on practices (e.g., carbon offsetting, circular gastronomy) and supports local development via direct community co-creation and intergenerational dialogue. By addressing challenges such as climate change, food waste, and inclusivity with practical solutions, the program empowers youth to become active agents of sustainable tourism.

LEARNING OUTCOMES (LOs) Upon successful completion of this BIP, students will be able to:

1. **Analyze** the impact of tourism on local communities and ecosystems using field observation techniques.
2. **Apply** circular economy principles to gastronomy and tourism operations (e.g., Zero Waste).
3. **Design** inclusive tourism experiences by mapping accessibility in cultural heritage sites.
4. **Demonstrate** intercultural competence through direct engagement with rural populations.



DATE	TIME	TOPIC / MODULE	LECTURER
March 16 (Mon)	14:00 - 16:00	Social Responsibility and Community Involvement <i>(Introduction & Key Concepts)</i>	Assoc. Prof. Dr. Can Yılmazdoğan
March 18 (Wed)	14:00 - 16:00	Environmental and Cultural Sustainability <i>(Preserving Heritage in Tourism)</i>	Res. Asst. Şevval Polat
March 20 (Fri)	14:00 - 16:00	Rural Tourism and Local Development <i>(Strategies for Regional Growth)</i>	Asst. Prof. Dr. Yunus Özhasar
March 23 (Mon)	14:00 - 16:00	Community Engagement & Intercultural Dialogue <i>(Field Methodologies)</i>	Res. Asst. Şevval Polat
March 24 (Tue)	14:00 - 16:00	Inclusive Tourism: Accessibility & Service Quality <i>(Mapping Experience for All)</i>	Asst. Prof. Dr. Yunus Özhasar
March 25 (Wed)	14:00 - 16:00	Climate Change and Sustainable Tourism <i>(Global Challenges & Adaptation)</i>	Assoc. Prof. Dr. Can Yılmazdoğan
March 26 (Thu)	14:00 - 16:00	Sustainable Gastronomy & Food Waste Management <i>(Zero Waste Principles)</i>	Asst. Prof. Dr. Yunus Özhasar
March 27 (Fri)	14:00 - 16:00	Ethical Issues in Tourism Management <i>(Case Studies & Final Discussion)</i>	Assoc. Prof. Dr. Can Yılmazdoğan

DATE	TIME	ACTIVITY / TOPIC	MEETING POINT
July 06 (Mon)	14:00 - 16:00	Welcome Meeting: Ice-breaking games & Registration	ESOGUConf. Hall
July 07 (Tue)	09:30 - 12:30	Cultural Immersion: Turkish Traditions, Survival Kit & Dialogue	Int. Relations Office
July 08 (Wed)	09:00 - 14:00	Gastronomic Heritage: Traditional Breakfast & Odunpazari City Tour	City Center / Odunpazari
July 09 (Thu)	09:00 - 16:00	Rural Immersion: Eco-hike, Cherry Picking & Story Circle	Faculty Parking (Bus Dept.)
July 10 (Fri)	10:00 - 13:00	Accessible Heritage: Museum Visits & Accessibility Mapping Task	OMM Museum Entrance
July 11-12	All Day	<i>Free Time for Cultural Discovery & Field Observation</i>	-
July 13 (Mon)	09:00 - 15:00	Eco-Action Day: Carbon Offset Planting & Phrygian Trekking	Faculty Parking (Bus Dept.)
July 14 (Tue)	10:00 - 14:00	Zero Waste Gastronomy Lab: Workshop & Consumption Challenge	Gastronomy Kitchen
July 14 (Eve)	19:00 - 22:00	FarewellGala Dinner: Certificate Ceremony	Local Restaurant (TBA)