



**NEVŞEHİR HACI BEKTAŞ VELİ UNIVERSITY**  
**FACULTY OF TOURISM**

---



*Dear Students,*

In recent years the tourism sector has shown great improvements both in our country as well as around the world and has been proceeding not only in terms of science but also regarding trade. According to the statistics of UNWTO the number of tourists in 2030 will doublefold and rise to 1.8 billion. It is predicted that out of 11 people 1 person will be engaged in the tourism sector. That's why our expectations from the forthcoming generations cover the awareness of the tourism sources and preserving those resources for the future generations and improving themselves in the tourism field.

Nevşehir Hacı Bektaş Veli University, Faculty of Tourism was established in the province of Nevşehir in 1984 the center of historical Cappadocia region having natural beauty and cultural heritage and shows unique features with its geographical structure, historical and cultural richness. Our faculty is not only one of the most rooted schools in our country which has provided the most outstanding tourism establishments with a great number of managers but also has been known with its luminary roots and continues cultivating individuals with academic features.

The Faculty of Tourism is composed of four departments namely Tourism Management Department, Tourism Guiding Department, Gastronomy and Culinary Arts Department. Additionally, Tourism Management Department provides masters and doctorate degrees. The Faculty of Tourism aims to provide students with a modern, scientific and a quality training having the qualification of being responsible for controlling or organizing at middle and higher management positions, tourist guides, cooks in the tourism sector. Students at our faculty graduate with a four year bachelor degree, a good command of 2 languages, Opera Hotel Automation System, Sejour Agency Automation System, Galileo Generalized Reservation System (GDS), Micros Food and Beverage programs, thinking analytically, fulfilled training domestically and abroad, and in terms of sectorial and academic knowledge and skills.

Students of our Faculty providing certain criteria have the opportunity to have training such as domestically Farabi students exchange, abroad Erasmus students exchange and both domestically and abroad the Mevlana students exchange programmes.

# NEVŞEHİR HACI BEKTAŞ VELİ UNIVERSITY

## FACULTY OF TOURISM



I am hoping to welcome students who have not started a training at university yet and who are thinking of doing a career concerning tourism at Nevşehir Hacı Bektaş Veli University. I congratulate those who have chosen our faculty and became successful and wish them prosperity, well being and happiness all the academic year.

*Dean*



### History

Nevşehir University Faculty of Tourism was founded in Nevşehir, the centre of Cappadocia having unique tourist destinations with its natural and cultural richness. The foundation of the faculty dates back to 1984 when it was first set up as a college, Nevşehir Tourism and Hotel Management College belonging to Erciyes University. In 1984 while the school was a college of Erciyes University Faculty of Economics and Administrative Sciences, it gained the status of a college directly belonging to Erciyes University Rectorate in 2000. When Nevşehir University was founded on 17 May 2007, this college's name, ties and status were converted into Faculty of Commerce and Tourism Education, Nevşehir University. Furthermore, Faculty of Commerce and Tourism Education was closed on 13 November 2009 with the decree of the council of ministers and Faculty of Tourism was founded in place of the previous faculty.

There are 4 Professors, 17 Associate Professor, 5 Assistant Professors, 7 Reserach Assistants in the academic member list of the faculty.

### Our Mission

The primary mission of the faculty is to train qualified staff, tourist guides, and chefs, administrative personnel for tourism sector by supplying cotemporary, scientific and quality education and training. Second primary aim of the faculty is to support the knowledge generation in tourism sector by means of carrying out quality, actual and practicable researches. Finally the faculty aims to contribute to the society development by reaching large masses and implementing this knowledge in favour of the society.

### Our Vision

The faculty envisages being the one firstly preferred by the students with highest exam results, who wish to be trained in tourism education and the one whose graduate students are first demanded by the employers.



### Our Values

**Transparency:** It is to explain why something is done or not done to the concerned member(s) or groups.

**Fairness:** It is to do justice and practise in accordance with law and regulations.

**Honesty:** It is to follow fairness and never mislead people.

**Participation:** It is to encourage all the groups in the faculty to define their thoughts and contribute to the faculty to carry out its missions.

**Assiduity and continuous improvement:** It is to do our job best as to constantly improve ourselves and education system within the frame of our slogan, 'to good and to better'.

**Unity:** It is to tight-knit in accordance with our mission and act together.

**Tolerance:** It is to tolerate different opinion, values, life styles and personalities.

**Creativity:** It is to be open to new and diverse approaches.

**Responsibility and discipline:** It is to be responsible for our work and discipline at work.

**Courtesy and esteem:** It is to behave kind and respectful to each other.

### Our Departments

- Tourism Management
- Tourism Guidance
- Gastronomy and Culinary Arts
  - Formal ( Day time classes)
  - Secondary (Evening classes)



### Tourism Management Department

Tourism Management Department was set up in 1984. The aim of the department is to provide by a contemporary, scientific and qualitative training the qualification of being responsible for controlling or organizing at middle and higher management positions in the tourism sector. This department aims to train students to have the qualification in the long run, by using quantitative means and produce reports, having the ability to use a second foreign language for business needs, and knowing the structure and peculiarities of the sector. In the direction of this goal students are equipped with knowledge and ability such as one with English and another foreign language, IT, tourism sector and tourism businesses, contemporary business and management. To graduate from this department students have to do a 90 day training.

### Working fields for graduates

Opportunity to work in hotel businesses such as accomodation establishments; hotel managers, front office managers, food and beverage managers, bar chief, restaurant chief, receptionist, housekeeping supervisor.

- ✓ At food and beverage establishments such as restaurant manager, restaurant chief, head waiter, barmen, barmaid etc.
- ✓ At travel agencies as operating directors, tour supervisors, information clerks etc.
- ✓ Opportunity to establish their own enterprise
- ✓ Opportunity to work for airline companies
- ✓ Opportunity to work for operational and organizational companies
- ✓ At souvenirs shops, as shop director or assistant
- ✓ At Ministry of Tourism as supervisors and different departments of the Ministry
- ✓ For successful and prone students opportunity to do an academic career
- ✓ Since getting a training intended for the service industry opportunity to work as a manager in the service industry such as bank clerk etc.



**Tourism Guidance Department**

The Tourism Guiding Department was opened in 1997 and has been the first tourist guiding department to give bachelor's degree in Turkey. The aim of the department is to provide scientific and qualitative training and present them to the tourism sector as qualified tourist guides and professionals, it also aims to train them to be manager candidates for the middle and higher positions in the sector. In the direction of this goal, it is aimed to train qualified guides and manager candidates having a good command of foreign languages, knowledge of the history, culture and the geography of Turkey, who have the ability to set up good public relations , who can think analytically, solve problems, have knowledge of management and organization with an improved ability, who have social values such as tolerance, kindness, respect and honesty , who have the skill of leadership or representing. To graduate from this department students have to do a 90 day training

**Working fields for graduates**

- ✓ Opportunity to work as a freelancer tourist guide , working for a travel agency, museum tour guide
- ✓ Travel agency manager and information officer
- ✓ For successful and prone students opportunity to do an academic career
- ✓ Opportunity to establish their own enterprise
- ✓ Opportunity to work for airline companies
- ✓ Opportunity to work for operational and event management companies



### **Gastronomy and Culinary Arts**

Gastronomy and Culinary Arts Department was set up in 2010 and aims to train qualified chefs for the accommodation and catering businesses. In the direction of this goal students are supplied with the following data, 2 foreign languages one of which is English, IT, tourism sector and tourism businesses, contemporary management and leadership, Turkish cuisine, International cuisine, principles of nutrition, food science and technology, and food and beverage production. To graduate from this department students have to do a 90 day training.

#### **Working fields for graduates**

- ✓ At food and beverage departments of accommodation establishments, restaurants, bars etc. at independent food and beverage establishments middle and higher managerial positions .
- ✓ At Anatolian hotel and tourism vocational highschools, Anatolian girls vocational and girls vocational highschools and other vocational schools further with tourism training centres, cuisines, service and bar, cooking, food and beverage services
- ✓ For successful and prone students opportunity to do an academic career
- ✓ Opportunity to establish their own enterprise such as restaurant, cafe, bar etc.
- ✓ Opportunity to work for airline companies





### **Library**

There are over 6000 books, 25 continual magazines such as Tourism Management Annals of Tourism Research, Cornell Hospitality Quarterly, statistical bulletins, catalogues, data bases, e-books and newspapers in our library. The majority of the books available are in English language as well as German, French and Italian. All the books and articles are computerized searchable.

### **Praxis Restaurant and Kitchen**

Our faculty has the facility of a praxis restaurant of 25 persons. Classes such as food and beverage are performed in the praxis restaurant. There is also a praxis kitchen having the facilities of a 4 star hotel kitchen. The kitchen has got all the facilities related to international cuisine and the classes are performed here. There is also an opportunity for the students to perform and work part time at the social service area of the university.

### **Praxis Hotel Room**

There is a praxis hotel room equivalent to a 5 star hotel room for students to perform classes such as housekeeping and front office. They also have the opportunity to do their practice in hotel establishments in the region.



### **Praxis Hotel**

Additionally to our praxis restaurant, kitchen and hotel room, there is also a praxis hotel having the capacity of 210 beds available. There are 68 rooms, a restaurant of the capacity of 250 persons, 1 VIP restaurant of the capacity of 50 persons, 1 hall of the capacity of 100 persons for congresses and seminars and a kitchen. Students also have the opportunity to do their praxis and training at the praxis hotel.

### **Academic Activities**

Every year during the tourism week meetings with the representatives of the local establishments are organized and present problems of the establishments are debated. The speeches made at the meetings are later made into booklets. Further, every week Wednesday Seminars and from time to time Personal Development Seminars are performed to prepare students for the sector.

### **Students Clubs and Activities**

There are various club activities for students to make the best of their leisure times, improving the skills to work together and preparing themselves for the time after their graduation. Those club activities are performed under the responsibility of teaching staff.



### Food and Beverage Services

There is a 100 person capacity canteen at our faculty. It provides all food and beverage services and also functions as an important meeting point for students trying to spend their free time meaningfully. Additionally, Nevşehir Hacı Bektaş Veli University students' cafeteria having a capacity of 1000 person provides 4 different choices of dishes daily.

### Health Services

Students having health problems are to apply at the Medico- Social Center. Here doctors and nurses make up the health staff. Students having disorders apply here and receive first treatment in this unit. Students having no insurance get free health service by our university. For disabled students we have a lift and ramp available on the whole campus.

### Accommodation

In the province centre of Nevşehir students there is accommodation at state dormitories and private ones. The state and private dormitories hold up to 2000 female students and 1000 male students. There are also dormitories in Avanos and Ürgüp cities having the capacity of 820 person. Moreover, there is a construction of a dormitory for 1200 students in progress within the campus.

### Loan and Scholarship Facility

Students can make use of the services by KYK, TEV, TÜBİTAK, and Ministry of Education are free for the use of loans and scholarship applications. A limited number of students have a chance to work at the university or at our faculty part time. Moreover, Nevşehir Hacı Bektaş Veli University provides free food tickets to 1000 students for each term.

---

**NEVŞEHİR HACI BEKTAŞ VELİ  
UNIVERSITY  
FACULTY OF TOURISM  
50300 NEVŞEHİR**

Tel: 0384 228 1130  
Faks: 0384 215 20 06  
[tf.nevsehir.edu.tr](http://tf.nevsehir.edu.tr)  
tf@nevsehir.edu.tr