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|  | **Feridun AYDINLI**  **Antalya Bilim University**  **Tourism Management**  feridun.aydinli@antalya.edu.tr  B2-41 |

Education

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| **Bachelor’s degree** | Tourism Management | Selcuk University | 2015- 2019 |
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| **Master** | Tourism Management | Selcuk University | 2020- 2023 |
| **Doctorate** | Tourism Management | Selcuk University | 2023-Continue |

Work experience

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| --- | --- | --- |
| Research Assistant | Antalya Bilim University/ Tourism Management | Sep. 2023- Continue |

Publications

***Articles***

* Algan Özkök, G. & Aydınlı, F. (2022). A qualitative study about Konya Oven Kebab and general charactericts of a regional product. *Journal of Gastronomy, Hospitality and Travel, 4*(2), 83-94, https://doi.org/[10.33083/joghat.2022.115](https://doi.org/10.33083/joghat.2022.115).
* Aydınlı, F., & Bulut Solak, B. (2024). Evaluation of Atatürk Forest Farm Museum and Exhibition Hall in terms of Gastronomy Museums in Turkey. *Aydın Gastronomy, 8*(1), 43-64. <https://doi.org/10.17932/IAU.GASTRONOMY.2017.016/gastronomy_v08i1004>.
* Aydınlı, F., & Akgöz, E. (2024). Attitudes and motivations towards technology addiction and digital detox tourism: an evaluation by tourism academics. *Journal of Selcuk University Vocational School of Social Sciences,* *27*(1), 357-370. https://doi.org/10.29249/selcuksbmyd.1453630.

***Book chapters***

* Bulut Solak, B. Aydınlı, F. & Amin, S. B. (2023). *Food and beverage operations and safety: the global scenario.* Eds. H. Sezerel, & B. Christiansen, In handbook of research on sustainable tourism and hotel operations in global hypercompetition, (pp. 451-474). IGI Global. https://doi.org/10.4018/978-1-6684-4645-4.ch021.
* Bulut Solak, B. & Aydınlı , F. (2023). *Assessing food safety and food waste relatively among food handlers practices in developing countries*. Eds. Ş. Aydın, E. Özgül Katlav, K. Çamlıca, & F. Yönet Eren, In call for chapters: impactful technologies transforming the food industry*,* (pp. 196-213). IGI Global. https://doi.org/10.4018/978-1-6684-9094-5.ch013.
* Aydınlı, F. & Bulut Solak, B. (2023). *Service personnel and food safety in hotel establishments.* Eds. O. Çelen, & A. Ünal in, Tourism and Destination Research-III. (s. 233-256), Paradigma Academy Publications, Çanakkale.

***Conference and Presentations***

* Algan Özkök, G. & Aydınlı, F. (2021). Preliminary study on Konya Furun Kebab. III. International Sustainable Tourism Congress (pp. 449-456). Bingöl University-Ordu University. Bingöl-Ordu.
* Aydınlı, F. & Bulut Solak, B. (2022). Food and beverage operations and safety in hospitality industry during and after the Covid-19 outbreak: the Turkey scenario. *1st International Congress on Modern Sciences* (pp. 1083-1097). Tashkent Chemical-Technological Institute. Tashkent.
* Aydınlı, F., Bulut Solak, B., Ertaş, M., Avcı, H. & Kurnaz, A. (2023). Investigation on the status of local cheeses of Konya in gastronomy tourism and the reasons for consumers’ preferences. *International Conference "The Future of Tourism - Innovation and Sustainability" within the IV MILLENIALS' TOURISM FEST.* Management Development Institute of Singapore in Tashkent. Tashkent.

***Projects***

Master's Thesis Project titled "Food Safety Knowledge Levels of Service Personnel Working in 4- and 5-Star Hotel Businesses: The Case of Ankara", Co-executive Director.

*Research areas*

* Destination marketing
* Gastronomy tourism
* Food safety

*Foreign languages*

* Turkish Native