

**INTERNATIONAL SUSTAINABLE GASTRONOMY AND DIGITAL CHEFS CONGRESS, 22-23
MAY, 2026 KARABUK/TÜRKİYE**

**22.05.2026
TÜRKİYE Local Time : 12.00-12.50**

HEAD OF SESSION: Doç. Dr. Mustafa YILMAZ

SESSION-1 HALL-429

AUTHORS	AFFILIATION	TOPIC TITLE
Seweryn Pokora Jarosław Rusak,	Technical School in Władysławowo, Poland	INTEGRATING SLOW FOOD PRINCIPLES INTO HIGH SCHOOL FOOD EDUCATION
Olaf Dettlaff Jarosław Rusak,	Technical School in Władysławowo, Poland	KASHUBIA: LOCAL IDENTITY AND CULINARY TRADITIONS
Monika Rusak Jarosław Rusak,	Technical School in Władysławowo, Poland	KASHUBIAN STRAWBERRY
MSc in Engineering, Jarosław RUSAK	Technical School in Władysławowo, Poland	BALTIC HERRING
MSc in Engineering, Jarosław RUSAK	Technical School in Władysławowo, Poland	BALTIC SALMON
MSc in Engineering, Teacher Dorota KRAWIEC MSc in Engineering, Jarosław RUSAK MSc in Engineering, Monika RUSAK Vocational Training Teacher, Piotr STRUCK English teacher, Alicja MILEWSKA-WYCÍNKA,	Technical School in Władysławowo, Poland	SUSTAINABLE GASTRONOMY AND AGRICULTURE IN POLAND: CONSUMER AWARENESS, ZERO WASTE, AND THE FUTURE OF FOOD SYSTEMS

**INTERNATIONAL SUSTAINABLE GASTRONOMY AND DIGITAL CHEFS CONGRESS, 22-23
MAY, 2026 KARABUK/TÜRKİYE**

**22.05.2026
TÜRKİYE Local Time : 12.00-12.50**

HEAD OF SESSION: Doç. Dr. İrfan YURT

SESSION-2 HALL-430

AUTHORS	AFFILIATION	TOPIC TITLE
Scientific Assistant Julija PASNAKA	University of Latvia, Latvia	IMMERSİVE TECHNOLOGİES AS PEDAGOGİCAL İNNOVATİON İN CULİNARY EDUCATİON: A SYSTEMATİC LİTERATURE REVİEW
MIB, Mg. paed. Olga ZVEREVA Lecturer, Romans ARTAMONOVS	Hotel Management College, Latvia	ENVİRONMENTALLY FRIENDLY FOODS: A SUSTAINABLE NUTRITION PERSPECTIVE İN LATVIA
Dr, Neno GABELİA Ramsha SHAHAB Alessandro COLETTA	Italian Hospitality School, Italy	SUSTAINABLE GASTRONOMY İN İTALY: CULINARY HERİTAGE, MULTILINGUALISM, AND THE FUTURE OF FOOD
Dr, Neno GABELİA Giulia TROJANO	Georgian Technical University, Georgia Italian Hospitality School, Italy	ZERO WASTE, MAXIMUM FLAVOR: İTALIAN APPROACHES TO SUSTAINABLE MENU ENGINEERING

INTERNATIONAL SUSTAINABLE GASTRONOMY AND DIGITAL CHEFS CONGRESS, 22-23 MAY, 2026 KARABUK/TÜRKİYE

22.05.2026
TÜRKİYE Local Time : 14.00 – 15.10

HEAD OF SESSION: Prof. Dr. Öznur BOZKURT

SESSION-3 HALL-430

AUTHORS	AFFILIATION	TOPIC TITLE
Prof. Pablo GÓMEZ, Prof.Manuel HERNÁNDEZ- LORCA Dr. Rubén MEGÍAS Prof. Dr. Adela ABELLÁN	Universidad Católica de Murcia,Spain	FROM INVASIVE SPECIES TO CIRCULAR GASTRONOMY: VALORIZATION OF CALLINECTES SAPIDUS FOR SUSTAINABLE FOOD SYSTEMS
Dr. Öğr. Üyesi, Emrah ÖZTÜRK Aylin YILDIRIM GÜLER	Düzce University, Türkiye	EVALUATION OF GASTRONOMY EVENTS IN AMASYA WITHIN THE SCOPE OF GASTRONOMY TOURISM
Dr, Öğr. Üyesi Hümeyra TAŞÇIOĞLU	Sakarya University of Applied Sciences, Türkiye	KÜRESEL YEMEK HİZMETLERİ SEKTÖRÜNDE ÇEŞİTLİLİK, EŞİTLİK VE KAPSAYICILIK POLİTİKALARI: SODEXO ÖRNEĞİNDE BİR İÇERİK ANALİZİ
Selva ATINÇ Ceyda YENİSOY Prof. Dr. Aybuke CEYHUN SEZGİN	Ankara Hacı Bayram Veli University, Türkiye	GASTROVANDALISM: ETHICAL AND AESTHETIC VIOLATIONS IN DIGITALIZING FOOD CULTURE
Res. Asst., İbrahim YILMAZ Res. Asst. Dr., Burak PINAROĞLU	Karabuk University,Türkiye	THE EVOLUTION OF SENTIMENT ANALYSIS IN TOURISM AND GASTRONOMY LITERATURE: CURRENT STATUS AND FUTURE TRENDS
Res. Asst. Dr., Burak PINAROĞLU Res. Asst., İbrahim Yılmaz	Karabuk University,Türkiye	GAZİANTEP'S DIGITAL DESTINATION IMAGE: GASTRONOMY AND TRAVEL INTEREST
Engineer, Yılmaz OLCA Instructor, Thorung PRANIL Instructor, Supap NONTASAN, Philaiwan CHOMPUPOR	Karabuk University,Türkiye Mahasarakham University, Thailand	REUSING FOOD WASTE IN SUSTAINABLE GASTRONOMY
Prof.Dr.Öznur BOZKURT	Düzce University, Türkiye	SUSTAINABILITY ACTIVITIES AND SUSTAINABILITY REPORTING IN RESTAURANT BUSINESSES: AN EVALUATION THROUGH THE EXAMPLE OF TAB GIDA

--	--	--

INTERNATIONAL SUSTAINABLE GASTRONOMY AND DIGITAL CHEFS CONGRESS, 22-23 MAY, 2026 KARABUK/TÜRKİYE

22.05.2026

TÜRKİYE Local Time : 15.20 – 16.30

HEAD OF SESSION: Prof.Dr. Ümit SORMAZ

SESSION-4 HALL-430

AUTHORS	AFFILIATION	TOPIC TITLE
Arş. Gör. Dr. Ayşe Nur USLU Dr. Öğr. Üyesi., Özlem Özer ALTUNDAĞ Doç. Dr., Sibel AYYILDIZ	Karabuk University,Türkiye	THE IMPORTANCE OF GEOGRAPHICALLY INDICATED PRODUCTS IN GASTRONOMY: THE CASE OF ÇAVUŞ GRAPE
Arş. Gör. Dr. Ayşe Nur USLU Dr. Öğr. Üyesi., Özlem Özer ALTUNDAĞ Doç. Dr., Sibel AYYILDIZ	Karabuk University,Türkiye	EXAMINATION OF YAZIKÖY VINEGAR WITHIN THE SCOPE OF GASTRONOMIC IDENTITY
Prof.Dr. Ümit SORMAZ Zamirbek OBOLBAEV	Necmettin Erbakan University/ Kyrgyz-Turkish Manas University, Kyrgyzstan Kyrgyz-Turkish Manas University	SUSTAINABLE PRACTICES IN FINE-DINING RESTAURANTS: THE CASE OF BISHKEK
PhD, Professor Sayfutdinov Shukhratjon Sultonovich Kholoud CHATT Nadire Nur ALTINOK	Alfraganus University, Uzbekistan Karabuk University,Türkiye Karabuk University,Türkiye	THE EVOLUTIONARY TRAJECTORY OF MODERN CUISINE: BRIDGING THE GAP BETWEEN MOLECULAR AND DIGITAL GASTRONOMY
Aida BAYZAKOVA Prof.Dr. Ümit SORMAZ Prof.Dr.Gökhan ÖZER	Kyrgyz-Turkish Manas University, Kyrgyzstan Necmettin Erbakan University/ Kyrgyz-Turkish Manas University, Kyrgyzstan Gebze Technical University, Kyrgyz-Turkish Manas University, Kyrgyzstan	FROM NOMADIC HERITAGE TO THE TOURISM ECONOMY: LOCAL DEVELOPMENT DYNAMICS OF COMMUNITY-BASED TOURISM IN BISHKEK.
Öğr.Üyesi Veysel TOKDEMİR Assistant Professor, Yazeed Sultan Saeed AHMED,	Karabuk University,Türkiye Taiz University, Taiz, Yemen	SPATIAL REALITY PERCEPTION IN GASTRONOMY: A CONCEPTUAL PRELIMINARY STUDY ON RESTAURANT DESIGN IN VIRTUAL REALITY ENVIRONMENTS
Res. Asst., Yunus Emre SAĞIR Prof. Dr. Hüseyin Avni KIRMACI	Karabuk University,Türkiye	PİZZA TABANINDA ATALIK BUĞDAY KULLANIMININ GELİŞTİRİLMESİ: HAMUR GELİŞTİRİCİLERİN FONKSİYONEL ETKİLERİ

**INTERNATIONAL SUSTAINABLE GASTRONOMY AND DIGITAL CHEFS CONGRESS, 22-23
MAY, 2026 KARABUK/TÜRKİYE**

**23.05.2026
TÜRKİYE Local Time : 12.00 – 12.50**

HEAD OF SESSION: Doç. Dr. Mustafa YILMAZ

SESSION-5 HALL-430

AUTHORS	AFFILIATION	TOPIC TITLE
Res. Asst., Yunus Emre SAĞIR Prof. Dr. Hüseyin Avni KIRMACI	Karabuk University, Türkiye	GASTRODİPLOMASİ BAĞLAMINDA TÜRK MUTFAĞI ÜRÜNLERİNİN TERMİNOLOJİK TEMSİLİ
Öğr.Gör., Yasemin CAN Doç.Dr., İrfan YURT	Afyon Kocatepe University,Türkiye Karabuk University,Türkiye	FROM ORGANIC PRODUCTION TO ZERO WASTE: PRACTICAL EXAMPLES OF SUSTAINABLE GASTRONOMY APPROACHES
Doç.Dr., İrfan YURT Doç.Dr., Mustafa YILMAZ	Karabuk University, Türkiye	ENVIRONMENTALLY FRIENDLY FOODS: A SUSTAINABLE NUTRITION PERSPECTIVE
Abdurrahman ELARSLAN Doç.Dr., Mustafa YILMAZ	Bolu Provincial Directorate of National Education, Türkiye Karabuk University,Türkiye	SIFIR ATIK YAKLAŞIMIYLA YEREL MUTFAKLARDA SÜRDÜRÜLEBİLİR BESLENME MODELLERİ
Doç. Dr. Kasım Özacar	Karabuk University,Türkiye	TRANSFORMING THE GASTRONOMY EXPERIENCE WITH VIRTUAL REALITY AND ARTIFICIAL INTELLIGENCE

INTERNATIONAL SUSTAINABLE GASTRONOMY AND DIGITAL CHEFS CONGRESS, 22-23 MAY, 2026 KARABUK/TÜRKİYE

23.05.2026
TÜRKİYE Local Time : 10.00 – 10.50

HEAD OF SESSION: Arş. Gör. Yunus Emre SAĞIR

JOIN GOOGLE TEAMS MEET: <https://teams.microsoft.com/meet/373188234833872?p=eLhOJPACJt4QhUue5j>

SESSION-6 HALL-1 ONLINE

AUTHORS	AFFILIATION	TOPIC TITLE
DSc, Zufarova NOZİMA Seher Nazlı EFE Prof. Dr. Cenk Murat KOÇOĞLU	Tashkent State University of Economics, Uzbekistan Karabuk University, Türkiye	A CONTEMPORARY APPROACH: AN EXAMINATION OF FREEGANISM AND THE FOOD WASTE PARADOX
Prof. Dr. Muhammad Ismoil MAKHMUDOV	University of Management and FutureTechnologies, Uzbekistan	THE DEVELOPMENT POTENTIAL OF GASTRONOMY TOURISM IN UZBEKISTAN
Prof. Dr., Alieva MAHBUBA Prof. Dr. Kasimova ZİLOLA, Muhammed HASAN	Tashkent State University of Economics, Uzbekistan Karabuk University, Türkiye	A BIBLIOMETRIC ANALYSIS OF DIGITAL GASTRONOMY AND SUSTANIABLE CULINARY APPROACHES: AN EXAMINATION OF THE TRANSFORMATION OF CULINARY PRACTICE
Prof. Dr. Kasimova ZİLOLA Prof. Dr. Alieva MAHBUBA Saliha KÖKER	Tashkent State University of Economics, Uzbekistan Karabuk University, Türkiye	PROFESSOR AT UNIVERSITY OF MANAGEMENT AND FUTURE TECHNOLOGIES
PhD, Associate Professor Berdiyrov bakhtiyor SODİKOVİCH, Professor Dildor PULATOVA Gaye YILDIRIM	Alfraganus University, Uzbekistan Karabuk University,Türkiye	VERTICAL FARMING IN SUSTAINABLE GASTRONOMY: OPPORTUNITIES FOR INNOVATION AND EFFICIENCY
Recep Kerem TOPÇAM Prof. Dr. Xalilov Sirojiddin SHERALİ O'G'Lİ, Professor Eshtaev ALİSHER	Karabuk University, Türkiye Alfraganus University, Uzbekistan Tashkent State University of Economics, Uzbekistan	INDUSTRY 5.0 TRANSFORMATION IN GASTRONOMY: AN EVALUATION ON SMART KITCHENS
Halyna KUSHNIRUK Furkan Ayhan ÖZDEMİR Dr.Nadira TURGANBAYEVA	Ivan Franko National University of Lviv, Lviv, Ukraine Karabuk University,Türkiye Kyrgyz-Turkish Manas University, Kyrgyzstan	THE PLACE OF HIGH WATER FOOTPRINT PRODUCTS ON MENUS
Lecturer Dinara İSAKOVA Lecturer Sapargül TURDUBEKOVA Dr.Ulanbek ALIMOV Muhammet Mert KAYA	Kyrgyz-Turkish Manas University, Kyrgyzstan Karabuk University, Türkiye	DIGITALIZATION IN SUSTAINABLE GASTRONOMY: THE ROLE OF ARTIFICIAL INTELLIGENCE IN WASTE MANAGEMENT AND EFFICIENCY