

## WHO IS DENIZLI PROVINCIAL DIRECTORATE OF CULTURE AND TOURISM?

Denizli Provincial Directorate of Culture and Tourism is located in Pamukkale district of Denizli.Located in the Aegean Region of Turkey, which includes one of the 21 most fascinating natural wonders of the world named Pamukkale travertines, Denizli is one of the shining provinces of our country as a city of culture, history, tourism and health that fascinates with its natural beauties and naturalas sets that have been home to many civilizations.

Denizli Provincial Directorate of Culture AndTourism is a government agency that aims to promote Denizli in world tourism with sustainable tourism policies by preserving the culture, tourism, history, nature and art values of Denizli and passing this heritage on to future generations.

### **Ourinstitution;**

It researches, develops, protects, sustains and disseminatesnational, spiritual, historical, cultural and touristicvalues.

Conducts promotionalactivities in all areas of touristassets,

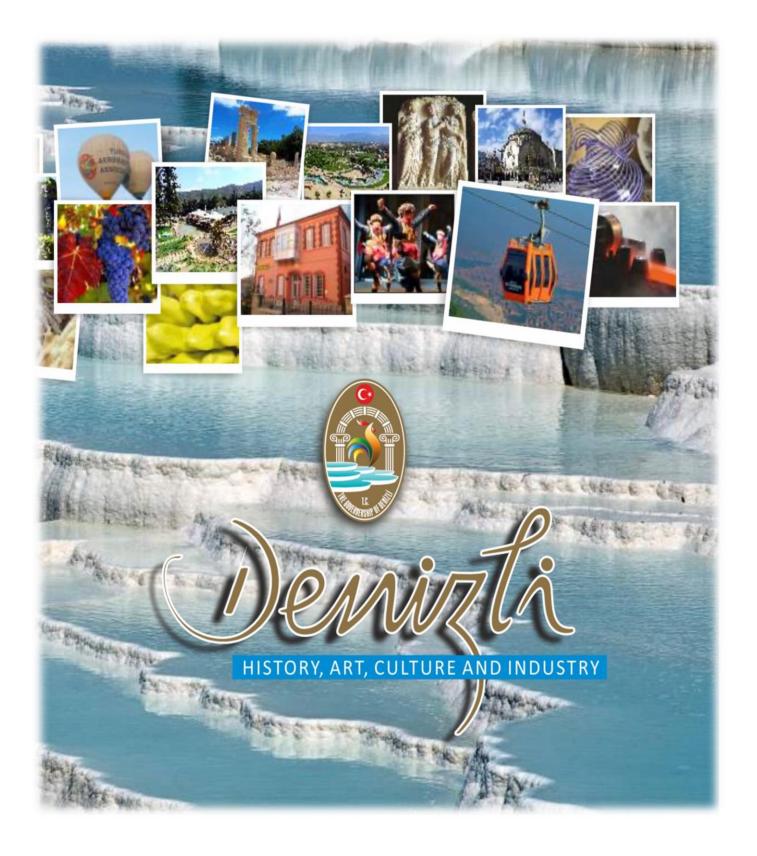
Introduces the cultural and touristic values of our province at the national and international levels,

It cooperates with these organizations by directing public institutions and organizations related to cultural and tourismissues,

It protects his trical and cultural assets



## FIELDS OF ACTIVITY OF DENIZLI PROVINCIAL DIRECTORATE OF CULTURE AND TOURISM





# FIELDS OF ACTIVITY OF DENIZLI PROVINCIAL DIRECTORATE OF CULTURE AND TOURISM

- To reveal the cultural, historical, natural and touristic values of Denizli province,
- To preserve, develop and pass on its cultural rich ness and diversity to future generations,
- To ensure sustainable turism by contributing to the dissemination of cultural and artistic investments and activities,
- Culture, art, tourism and promotional activities,
- Cooperati on with public institutions and organizations, also associations and othe rinstitutions related to cultural and tourismissues,
- To evaluate all the opportunities of the country suitable for tourism in order to make tourism anefficient sector of the national economy,
- **+** Tourism development,
- + Protecting cultur alassets,
- + Domestic and international exhibitions,
- **Huseological activities,**
- **Coordinating ruinsan land scaping, restoration,**
- **Publication and promotion.**

You can use the links for detailed information:

https://linktr.ee/denizlikulturturizm

https://denizli.ktb.gov.tr/Eklenti/68130,ngilizcewebpdf.pdf?0

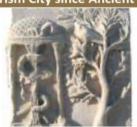
https://youtube.com/c/DenizliK%C3%BClt%C3%BCrveTurizm

https://instagram.com/denizlikulturturizm?utm\_medium=copy\_link



#### A Medical Thermal Tourism City since Ancient Times...

In our region, water is life and health and we have had this for thousands of years. Denizli is one of the richest thermal water resources in the world. In the beltway that lies between Pamukkale, Karahayıt, Akköy, Yenicekent, and Sarayköy, our medically beneficial and quality thermal springs where the temperature of water ranges between 36°C and 240°C allow for thermal tourism and treatment year round. Denizli's thermal springs are good for heart disease, rheumatoid arthritis, blood pressure, rachitism, skin, eye, and nervous disorders and can be healing for gastritis, vasculitis, and renovascular disease.

















#### Denizli: The Land of Delicious Meals...

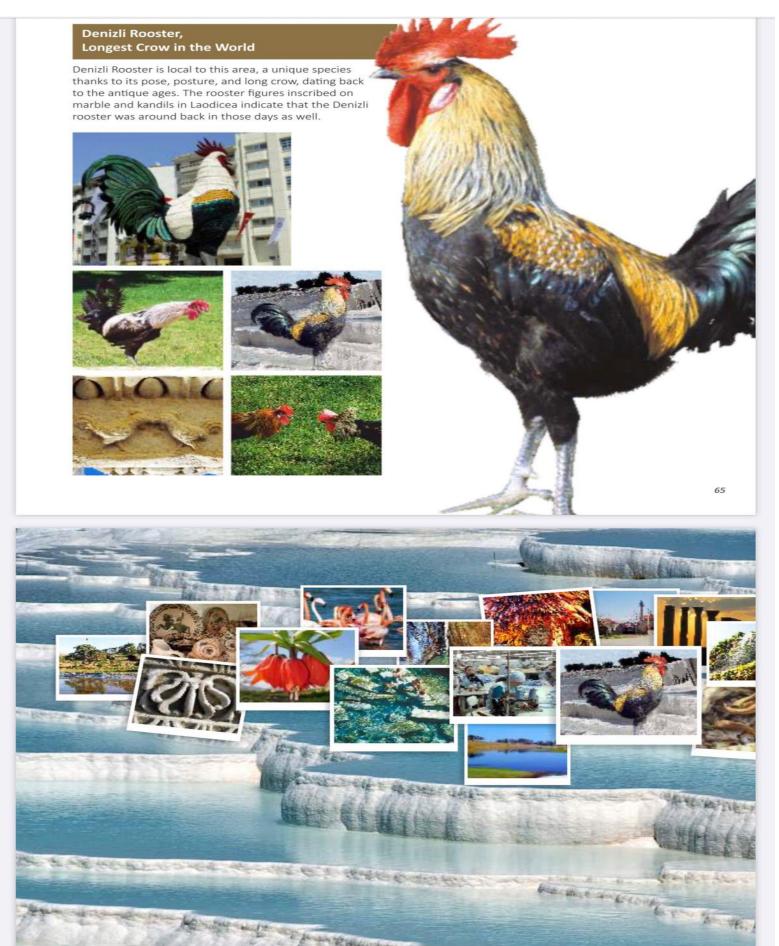
Denizli cuisine is based on vegetable dishes, especially eggplant such as stuffed dried eggplants, roasted eggplant. The ocra made in Çal's Hançalar District is quite delicious. Black eyed peas salad with garlic sauce, mallow salad, sprout salad are local salads while cat kidney bean soup, lentil soup, tomato soup, tarhana soup, Ovmaç soup, etc. are local soups. Main meat dishes are Tas Kapaması (beef stew on a bed of rice), Kumbar Dolması (casings stuffed with liver and rice), vinegar-cooked meat, beef with chickpeas, tandoori, Kol Dolması (stuffed lamb's arm), Ciğer Sarma (lamb's liver and rice wrapped in lamb's skin), Arabaşı (spicy soup with dumplings), Keşkek (wheat meal), and Saçta İşkembe (tripe sauteed on a wok). Beurek (savory dough pastry) and dessert varieties are typical to Agean region. Yufka, Şipit, and Bazlama are homemade bread types. Traditional snacks in the winter months are popcorn, roasted wheat, walnuts, chestnuts, and fruits, cucumbers, melons, and watermelons in the summer months. Pumpkin dessert, pestil (dried fruit roll-up), baklava, and asure (wheat dessert with legumes, dried fruits and nuts) are famous. Additionally, Denizli is famous for its Denizli kabob, a local taste and long-held tradition. It is a type of tandoori baked in a wood furnace that requires great skill. Lamb meat is slow-roasted in a special wood furnace and served without utensils.



**STRONG PARTNERSHIP...** 

## SUSTAINABLE ERASMUS+...







# **PARTNERSHIP INFORMATION**

Organisation ID	E10299494
Full Name of The	Denizli Provincial Directorate Of
	Culture And Tourism
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Non Profit	Yes
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