

CULINARY

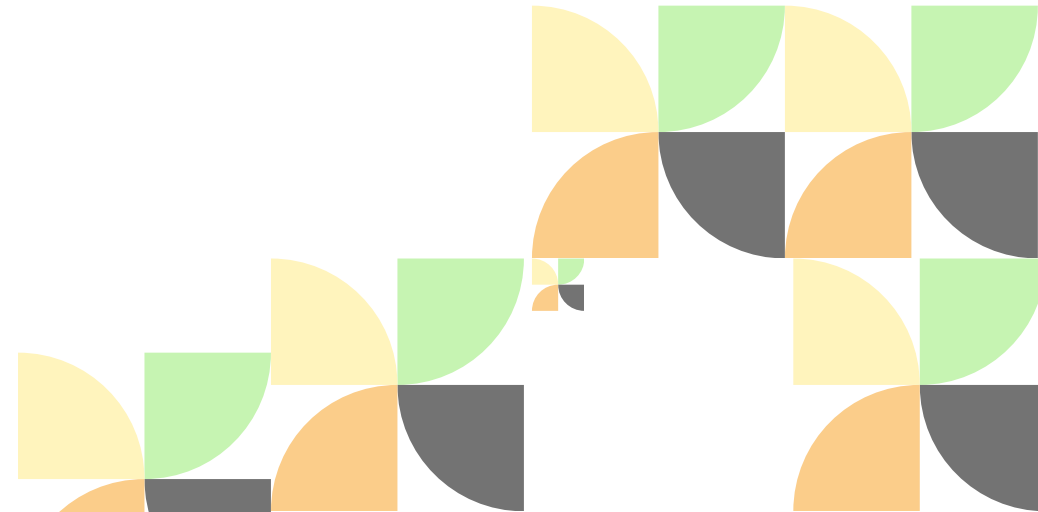
Istanbul Gelisim University
Istanbul Gelisim Vocational School

“*Our program trains a qualified workforce to work in food and beverage preparation and kitchen management in places where mass food production is carried out, having the necessary theoretical knowledge and sectoral experience, closely following the latest developments of the sector in the field of gastronomy.*”

Lect. Zeynep KURHAN
Head of the Culinary Program



İstanbul Gelişim
Meslek Yüksekokulu





The Aim of the Program

Depending on the changing social structure, individuals eat out for economic, social, cultural, and other reasons. For these reasons, cuisine is based on manual labor and has many job opportunities. In our program, individuals employed in the culinary profession are given the necessary theoretical and practical training they will need in this sector.



In our program, individuals who will be employed in the cooking profession are given the necessary theoretical and practical training they will need in this sector.



Future of the Program

Our program aims to equip individuals with the technical and theoretical knowledge necessary for a successful career in culinary. We also strive to foster an appreciation for the cultural aspect of cuisine and food and to train individuals who can follow international culinary cultures and new trends. We aim to highlight Turkish cuisine among the world cuisines and to showcase the richness of Turkish culinary culture, ensuring its sustainability.



Curriculum Information

The normal education period to complete the Istanbul Gelisim University, Istanbul Gelisim Vocational School Culinary Program is two academic years. The total minimum credit amount to be completed, depending on the student workload, is 120 ECTS.

In the first two semesters, our students take the courses taught in common in our vocational school and the essential introduction to the field in a professional sense. Starting from the third semester, students focus on vocational courses, taking elective and compulsory courses related to their field.

Academic Staff



Lect. Zeynep KURHAN
Culinary
Head of the Program



Lect. İbrahim Levent DEMİRÇAKMAK
Culinary



Lect. Müzeyyen B. SAĞLAM
Culinary



Lect. Semanur ÖNAL
Culinary

Sectoral Collaborations

In its pursuit of excellence in education and research, our university attaches great importance to collaborating with public, private, and non-governmental organizations. These collaborations enable us to build a stronger future by sharing our knowledge and resources and working together to achieve common goals.

Internship

At the end of the second or fourth semester, our students advance their career journey by completing a 30-day summer internship to graduate.

Career Opportunities

Our graduates can be employed in ranks such as Executive Chef, Sous-chef, Chef de Partie, Demi Chef de Partie, Chef Saucier, Chef Poissonier, Chef Entremetier, Chef Potager, Chef Rotisseur, Chef Garde-Manger, Chef Hors D'oeuvrier, Chef Pâtissier, Chef Tournant, Commis, Bouchier, Régimière, Cuisinier de Breakfast, Glacier, Boulanger.



Activities

Our university and program contribute to gaining knowledge and skills and becoming individuals who will make their own difference and benefit society. Our students have the opportunity to develop their skills in various workshops, learn by having fun at festivals, raise awareness in social responsibility projects, participate in unforgettable events, and have the chance to show themselves in competitions. Our activities develop cooperation and team skills. They also offer career opportunities.

The activities carried out are as follows:

- Workshops
- Festivals
- Trips
- Seminars
- Symposiums
- Exhibitions
- Social Responsibility Projects
- Conversations
- Sustainable Events



Double Major Opportunities

The purpose of the double major program is to enable students who complete their major programs to study in a second major program free of charge. Students with a GPA of 2.90 out of 4.00 in their major program and in the top 20% of their undergraduate/pre-degree program can start the second major diploma program free of charge.



Erasmus+ Program

With Erasmus+, the European Union's (EU) grant program in education, youth, and sports opportunities, our students can access various opportunities such as education, training, internship, professional development, and non-formal learning-based youth activities abroad.



Research Centers

Innovative, technological, and sociological studies are carried out in many branches, with 20 different applications and research centers within our university. In addition, thematic research groups carry out studies that will contribute to science in 10 different fields, from food to construction and automotive to health.

The IGU Technology Transfer Office, established to provide the necessary information and guidance for academicians, researchers, students, and graduates to start their own initiatives, listens to students who say, "I have a project," and provides all kinds of opportunities to realize these projects.

Workshops, Laboratories and Studios

- Kitchen
- 6 Computer Laboratory-PC
- Computer Laboratory-MAC





DGS Course

Istanbul Gelisim Vocational School organizes the Vertical Transfer Examination (DGS) Course for our students free of charge every year. In the course, topics for DGS, especially basic mathematics and geometry, are covered.

Our students can register for our course organized for second year students of our vocational school by applying on the announced dates and prepare for DGS free of charge.



English Course

Istanbul Gelisim Vocational School, which operates with the aim of increasing the human skills of our students within the framework of its vision of continuous development, opens professional English courses for our students. The aim of the courses is to provide education based on social sciences and natural sciences. In the lessons, our students' basic English knowledge is reinforced by studying field-specific English texts.

Our English courses are completely free and contribute to increasing the human skills of our students.



IGU from Alumni Perspective



Yiğit Efe DOLAY

Culinary Program Graduate

In 2023, I graduated from the Culinary Program with honors. In my professional life, I continuously improve myself to offer an unforgettable gastronomy experience with a creative perspective. I chose Istanbul Gelisim University because of its strong academic staff and the opportunity to collaborate with leading names in the industry. I am actively working as a Breakfast Chef at the Grand Sirkeci Hotel. I aim to stand out with achievements and innovative approaches in my professional career.



Let's Learn
Together

Let's
Discover
Together

Let's Connect
to the World!

CULINARY PROGRAM

**For more information, please contact
the head of the program:**

zturkmen@gelisim.edu.tr

CONTACT:



myo.gelisim.edu.tr



igumyo



igumyo



igumyo



0212 422 70 00