

'Engineer in the Kitchen' project starts with support of TÜBİTAK

Istanbul Gelişim University (IGU) School of Applied Sciences Department of Gastronomy with the support of TÜBİTAK launches an 'Engineer in the Kitchen' project. Gastronomy students will cook with industrial kitchen equipment using advanced techniques.

Istanbul Gelişim University (IGU) in cooperation with the kitchen equipments firm Öztiryakiler and with the support of TÜBİTAK will implement the 'engineer in the kitchen' project on January 23-25. Students who will study at the Gastronomy, Gastronomy and Culinary Arts, and Cooking Departments will participate in the project with industrial products.

With the project, students are expected to work in their fields. In order to direct these works, to encourage and to contribute to scientific developments, advanced techniques in cooking, cooling, washing areas, theoretical and practical training will be given on kitchen technologies.

The coordinatorship of the organized project will be run by the Head of the Department of Gastronomy, Faculty Member Ismail Hakki Tekiner. Tekiner said that they scored a first in Turkey, and added: "We aim to ensure that the students who study in related fields are practically working within the scope of the project. In this context, we will share the advanced techniques and practical applications in the cooking, cooling and washing areas, and encourage them to work in this field."

"CHEFS WORK WITH SCIENTISTS"

Tekiner indicating that the inclusion of science and technology into the kitchen is increasing day by day, said: "Some restaurants have developed their own test kitchens so that their chefs can work with scientists. Independent groups begin to combine scientific approaches to culinary techniques with sustainability".

Providing information on the subjects to be covered in the scientific project Tekiner stated: "The use of science, technique and technology in gastronomy will be discussed. The place and development of cooking, cooling and washing in human history will be discussed. Innovative kitchen, new product development, professional kitchen technologies, nutrition, health, innovations in professional kitchen technologies, areas open to improvement, food and nutrition systems will be discussed. Students will be shown R & D potentials, chefs' secrets and tricks, future predictions, cooling, washing products and laboratory applications in cooking, cooling, washing"

The application requirements of the project were published on the website of İstanbul Gelişim University. The list of candidates to be accepted will be announced on Monday, January 14th, and the letters will be sent to the candidates via e-mail.

“The return of the bag is open for abuse”

In accordance with the 13th article of the Environmental Law, plastic bags would be paid for a fee. Evaluating the taking bag back to the market and demanding for a refund process after shopping, the citizen who realized that he paid for the bag, faculty member of the Istanbul Gelisim University Prof. Dr. Aydın Başbuğ said: “Within a reasonable time a buyer must check the defect by inspection until leaving the market. The time here is determined by the rules of good intention. After a long period of time, defamtion is contrary to the rules of good intention, because the return of the bags after use is abusive”.

“CAN BE REPLACED WITH NEW ONE”

the sales points determined to give the bag free of charge are given an administrative fine of 10 Turkish liras for each square meter of the closed sales area, excluding the warehouse. Stating that according to the contract of sale of the law as of 1 January 2019, the parties have mutual obligations Prof. Dr. Aydın Başbuğ said: “The seller is obliged to deliver non-defective goods. In return, the buyer also has the obligation to inspect. The buyer must inspect the goods purchased within a reasonable period and check whether it is defective. In the bags, the seller has to hand in a non-defective bag also. In case of a defect in the bag, the buyer has the right to return. However, even in this case, the seller has an obligation to replace the new one”.

“TIME IS DETERMINED ACCORDING TO GOOD FAITH RULES”

Başbuğ emphasizing the need to check the defect with the examination until leaving the pay-point within reasonable time-period, added: “The time here is determined by the rules of good faith. After a long period of time, defamtion is contrary to the rules of good faith, because the return of the bags after use is abusive”.

Planted a sapling in memory of their friends

Young Tema Club students of Istanbul Gelisim University, Directorate of Health, Sports and Culture planted saplings in the campus of the university in memory of their friends ‘Zeynel Abidin Arslantürk’ lost in recent years.

The ceremony attended by Young Tema Club Consultant Lect. Çağıl Ertürk, Istanbul Gelisim University School of Health Sciences Department of Physiotherapy and Rehabilitation lecturer Büşra Terim, Lect. Merve Bilgiç, Lect. Ali Karaağaç, started with a speech of a young member of the Young Tema Club Yasir Aslan that was appropriate for the meaning and importance of the day.

Physiotherapist Çağıl Ertürk who states that thinking of each other and leaving something is the basic characteristic of human said: “Rather than live a short life on our own, we prefer to live long lives together. Solidarity, tolerance, cooperation is in our interest. After all, we became “Us” instead of “Me”. What we call “ME” is a small part of “Us”.

Stating that if there is no solidarity, we cannot exist, Ertürk continued as follows:

“We have to stop destroying nature, so that we can exist. We must remember the thousands of species that are extinct in every act we do against nature by simply choosing a moment of ease. We still think how we can consume more when we pollute the nature of a small soft drink itself for hundreds of years. We also ignore ourselves. Let us not forget that our existence as a human being depends on our solidarity. We can't exist unless we help each other. We have to think about nature and future generations, and we have to respect nature for a livable world in solidarity.”

Students giving life to a sapling together after the speech lived emotional moments during the tree planting lamenting the memories of Zeynel Abidin lovingly and longingly in the 1st anniversary of his demise.

Students attended the kitchen practice with Chef Ziya Çıkrıkçı

The Gastronomy Department of the School of Applied Sciences, Istanbul Gelişim University, organized a kitchen application event with the only Turkish Ziya Çıkrıkçı in the Top 25 Executive Chefs List of the Hyatt Hotels Group.

At the event organized by Lecturer Tolgahan Tabak, the Hyatt Regency Ataköy Hotel Exec. Chef Ziya Çıkrıkçı giving the students examples of world cuisine and sharing his mastery skills said that his success is owed to the seriousness, international thought and hard work, noting that there were the young people with high potential among the student chef candidates.

At the end of the training Exec. Chef Ziya Çıkrıkçı was awarded with a plaque of appreciation by the Vice Rector of IGU responsible for the Quality and Accreditations Prof. Dr. Nail Öztaş, SAS Director Prof. Dr. Hikmet Kavruk, Secretary- General Asst. Prof. Serdar Çöp, Vice-Director of SAS Asst. Prof. Lokman Kantar.

IGU students interested in aviation visited IGA Istanbul Airport

IGA Istanbul Airport trip was organized by Aviation Club of Istanbul Gelisim University Department of Health Culture and Sports. Approximately 250 students attended the trip.

IGA Istanbul Airport, which provides flights to more than 300 destinations with an annual capacity of 200 million passengers, was visited by students of Istanbul Gelisim University who are interested in aviation.

Students gained experience at the airport which provides a new dimension to the aviation sector and had the opportunity to see the apron and customs departments, also.

Tourism and Gastronomy Conference was held at IGU

Istanbul Gelisim University Faculty of Fine Arts Department of Gastronomy and Culinary Arts hosted Adam Armusen - General Manager of Elite World Business Hotel within the scope of the conference "Tourism and Gastronomy".

At the conference attended by IGU Secretary-General Asst. Prof. Serdar Çöp, Deputy Secretary-General Asst. Prof. Özgür Kızıldemir, Dean of the Faculty of Fine Arts Prof. Dr. Kamuran Güçlü, Vice Dean of Faculty of Fine Arts Assoc. Prof. M. Sevtap Aytuğ, Head of Department of Gastronomy and Culinary Arts Asst. Prof. Emine Olum, Asst. Prof. Murat Doğan, Lect. Elif Z. Özer, and the students, emphasizing that the gastronomy experts working in the field of tourism, according to other experts have to bring together many different disciplines Adem Armusen, said that the experts who take into account and apply these issues can be successful in this regard.

Talking on the relationship between kitchen and tourism, the effect of chefs in gastronomy tourism, development of quality and standards in hotel restaurants, molecular gastronomy, fusion cuisine, the role of universities in strengthening and developing quality food tourism and the importance of gastronomy experts in tourism sector Armusen said: "Whatever you do, get a good role model first".

At the end of the conference, Adem Armusen was presented with a plaque and a certificate of appreciation by IGU Secretary-General Asst. Prof. Serdar Çöp and Vice Dean of Faculty of Fine Arts Assoc. Prof. M. Sevtap Aytuğ.

The first issue of the “Journal of Balkan and Black Sea Studies” is published

The first issue of the ‘Journal of Balkan and Black Sea Studies’, which aims to create a basic scientific research area for academicians working on Balkan and Black Sea issues, was published. The journal, which will be published twice a year, accepts applications for academic publications in Turkish and English.

The first issue of the Journal of Balkan and Black Sea Studies edited by Professor of Yıldız Teknik University Dr. Mehmet Hacısalihoğlu was published. The journal which has been published in order to develop an intercultural and interdisciplinary approach on issues of regional importance focuses on history, economics, politics, international relations, culture, art, geography, literature, theology, ethnography and environmental sciences. The journal aims to create a basic scientific research area for academicians working on Balkan and the Black Sea subjects.

The co-editors of the journal focusing on the Balkan and the Black Sea regions are from Sakarya University Dr. Hakan Demir, Dr. Deniz Ertuğ, From Istanbul Gelisim University Department of Political Science and International Relations Dr. Fatih Fuat Tuncer, PhD student at Bogazici University Jahja Muhasilovic, ODTÜ doctoral student Keisuke Wakizaka and 29 Mayıs University doctorate student Cengiz Yolcu.

The journal, which will be published twice a year, accepts applications for academic publications in Turkish and English. In the first issue of the journal the studies of the Tihomir Cipek, Mehmet Hacısalihoğlu, Tsvetelina Tsvetkova, Boban Batricevic, Admir Mulaosmanovic, Anđelko Vlašić, Cengiz Yolcu, and Elif Selin Çalık are taking place. The first issue of the journal can be accessed through the web site of the journal.

Vedat Başaran and Nevin Halıcı met with students

Two important names in Turkey's field of gastronomy, Vedat Basaran and Nevin Halici, met with the students in an interview organized by Istanbul Gelisim University Health, Culture and Sports Department GastroBahçe Club and Lecturer Ibrahim Levent Demirçakmak.

In the interview followed by the professors and students of the FFA Department of Gastronomy and Culinary Arts, IGU SAS Gastronomy Department and the Gelişim Vocational School Culinary Program, guests shared the importance of securing the secrets of success, the importance of having our national cuisine and the works that they put forward within the scope of their efforts in this field for years.

At the end of the interview, plaques were presented to the guests on behalf of IGU by Asst. Prof. İsmail Hakkı Tekiner and Asst. Prof. Üyesi Murat Doğan.

Chef researcher Vedat Basaran, who has contributed to the Turkish cuisine and coming to light of forgotten Ottoman dishes, has worked with internationally renowned chefs such as Paul Bocuse, Raymond Blanc, George Blanc, Michel Troisgros and Roger Verge and Alain Ducasse. Mr. Başaran, who takes part in the Çırağan Palace Kempinski Hotel, Feriye Restaurant, TURING Association and the Friends of Culinary Association, is also a board member of NAR Gourmet and the chairman of YESAM - Center for Dining Arts. He received several awards during his professional life and is also a member of the Friends of Culinary Friends, Chaîne de Rotisseurs and Skål International Istanbul, and is the vice president of TUROB.

Born in Konya, folklore researcher Nevin Halıcı graduated from Gazi University, Department of House Economy and Nutrition. After finishing her master's degree at Selçuk University she has completed a doctoral program at Gazi University. Halıcı has many books and works on Turkish Culinary Culture. Nevin Halıcı, who has numerous articles and papers published both at home and abroad, has prepared exhibitions related to Turkish cuisine and made various presentations as a chef, prepared the menus of the programs such as congresses and seminars.

IGU TÖMER students visited the Maritime Museum

Istanbul Gelişim University Turkish and Foreign Languages Research and Application Center (IGU TÖMER) organized a trip to Besiktas Istanbul Maritime Museum which is the largest museum in the maritime area of Turkey with foreign students studying Turkish language education.

Students learning about the diversity of the collection in the tour at the sea museum visited the Bibliopole Festival, which was attended by 30 booksellers from various districts of Istanbul.

In the festival organized under the leadership of the Antique and Booksellers Association IGU Tömer students coming together with thousands of Works from Beşiktaş, Beyoğlu, Ortaköy and Kadıköy booksellers also studied books in Turkish, old documents, maps, journals and magazines and got information about Turkish culture besides learning Turkish language.