

1,5 MILLION OF PEOPLE LOSES THEIR LIVES EVERY YEAR

The vaccination takes place among the most important interventions of community health. The Academic Member Dr. Bahar Nur Kanbur, who said that the deaths of 2-3 millions of babies are prevented every year through the vaccination, indicated that every child is entitled to the vaccination service and it is necessary for each of the parents to be aware of this responsibility.

The first week of April is celebrated as the “Week of Vaccination” and various works are carried out for the protection of the people of all ages against diseases. The vaccination programs, especially the period of childhood, have been significantly successful worldwide and notwithstanding that the diseases that have been preventable through vaccination were reduced at substantial degree, the rates of vaccinations have not come to the required level yet. According to the data, announced by the World Health Organization (WHO), 1,5 millions of people lose their lives as a consequence of the preventable diseases.

CLAIMS OF ANTI-VACCINATIONIST NOT PROVED

The vaccination has been an effective and successful method that saves the lives of millions of people. It was proved that the highest numbers of measles cases of the last 20 years were seen in 2014 in the United States of America and most of these cases were determined on those, who refused the vaccination. The Academic Member Dr. Bahar Nur Kanbur, from the Department of Nursing of the Faculty of Health Sciences of the Istanbul Gelisim University, who indicated that various allegations were brought forth such as the chemicals, contained by the vaccines were toxic, natural immunity was more effective for the prevention of diseases and so on, said: “Various numbers of studies have been made with relation to the fact that the mercury, contained by the vaccines, caused autism, however, none of the studies so made has proved such allegations. The vaccination schedule, applied in our country, is constituted within the direction of the proposals of the Immunity Scientific Consultancy Board and by following related scientific developments. However, despite of all of these, some parents are doubtful about the usefulness and reliability of the vaccines.” By saying so, she emphasized that it was important to carry out the vaccination follow-up of children in order to maintain the success in vaccination and give consciousness-raising trainings for families.

VACCINATION AMONG THE CHILDREN OF REFUGEES IS AT LOW RATE

The diseases (measles, poliomyelitis/infantile paralysis) that have been permanently ceased in recent years started to be seen anew upon arrival of substantial numbers of refugees in Turkey as a result of the war in Syria having begun in 2011. The Academic Member Dr. Bahar Nur Kanbur, who indicated that it was determined at the end of a study so made that the rate of vaccination among the Syrian-origin children was low and that there has been a fall among the numbers of those having

completed their vaccinations when the age grow higher, continued to say that the biggest question of the Syrian parents not to have vaccines was their language problem and it was also seen that they did not have sufficient knowledge and consciousness about the vaccines.

“MULTIENGINE AIRPLANES ARE SAFER AND MORE RELIABLE”

While the inspections are continued on the accident where two pilots lost their lives as a result of the a single-engine airplane crash within the close proximity of the Yunuseli Airport of Bursa, the Academic Member Dr. R. Haluk Kul from the Istanbul Gelisim University made evaluations about the airplane crashes.

The Academic Member Dr. R. Haluk Kul, who emphasized that the reason for the preference of the single-engine airplanes at the beginning stages of the pilot training has been the fact that they require lesser skill and equipment, has indicated that the multi-engine airplanes were more reliable and safer in the airplane incidents that may occur in the applications.

“14 ACCIDENTS HAVING INVOLVED DEATH WERE EXPERIENCED WITHIN A YEAR”

The Academic Member Dr. R. Haluk Kul of the Department of the Airplane/Aircraft maintenance and Repair of the Faculty of Applied Sciences of the Istanbul Gelisim University emphasized that it would not be correct to make an evaluation under the circumstances where no direct data were acquired, after the accidents, occurred in the air vehicles. Mr. Kul commented as follows:

“An average number of 14 accidents involving death occur annually within the civil aviation activities. An approximate number of 350 persons lose their lives in these accidents. It is possible to list tens of reasons causing such accidents, however, the statistics in general meaning show the accidents where the highest numbers of deaths occurred between the years of 2005-2014 as follows;

- Loss of control in flight caused the loss of 1706 lives,
- Land-controlled flight caused the loss of 804 lives, and
- Skidding off the runway at the take-offs and landings, however, 771 lives.”

IT IS EASIER TO PILOT A SINGLE-ENGINE AIRPLANE

It is seen that the accidents occur only in 3 among every millions of flights worldwide within the civil aviation activities. Mr. Kul, who indicated that the training flights also take place among the foregoing accidents, said that the reason for the use of single-engine airplane at the beginning stages of piloting trainings was that the said airplanes could be used with less knowledge and skill. However, in case of an engine failure or trouble, it may be possible to realize safer flights with the multi-engine airplanes.

The Academic Member Dr. R. Haluk Kul, who indicated that the investigations pertaining to the accidents by the aviation vehicles, do not have a penal scope, further emphasized that the possibility for the stakeholders to indicate the process with the utmost clarity without being scared of getting penalty in those of investigations and the effect of the same on the process appeared to be significantly important for the further development of the aviation safety.

THE ISTANBUL GELISIM UNIVERSITY TAKES PLACE ON THE 1ST RANK IN TURKEY AND 16TH RANK, HOWEVER, GLOBALLY IN TERMS OF "QUALITY EDUCATION"!

The Impact Ranking 2022 of the Times Higher Education (THE), a ranking institution for 1180 universities worldwide, has been published. According to the said ranking, the Istanbul Gelisim University (IGU) raised its ranking of success at the category of "Quality Education", which was 24 in the previous year, by 8 steps upward and ranked on the 16th position. Among the Turkish universities, however, took place on the 1st rank and retained its position of success of the previous year.

The success of the Istanbul Gelisim University (IGU) was ranked in five different categories within the direction of the Sustainable Development Targets of the United Nations at the list, applied thereto by 1406 universities taking place in the ranking of the Times Higher Education (THE), a leading UK-based higher education ranking institution worldwide. While the Istanbul Gelisim University (IGU) raised its position from 24th up to 16th rank among 1180 international universities in terms of the "Quality Education" category of the Impact Ranking 2022 list, it continued to retain its position on the 1st rank among the universities of Turkey.

5 SUCCESSES IN 5 DIFFERENT CATEGORIES

The ranking, made within the direction of the categories in 17 fields that have been determined within the scope of the Sustainable Development Targets of the United Nations, the Istanbul Gelisim University (IGU) took place at the following ranks among the universities of Turkey through its works in the field of education, innovative projects and contributions, made by it for the public;

- SDG4: At the 1st rank in Turkey at the category of Quality Education,
- SDG7: At the 4th rank in Turkey at the category of Accessible and Clean Energy,
- SDG3: At the 12th rank in Turkey at the category of Healthy and Quality Life,
- SDG6: At the 12th rank in Turkey at the category of Clean Water and Sanitation,
- SDG17: At the 24th rank in Turkey at the category of Partnerships for Objectives.

In this respect, it proved itself in various fields such as life-long learning applications, education, offered to the public, opportunities for personal developments, quality and sustainability of the education, offered.

“WE HAVE RAISED OUR LEVEL OF SUCCESS BY 8 RANKS IN THE INTERNATIONAL RANKING!”

(Mr.) Abdülkadir Gayretli, who is the Chairman of the Board of Trustees of the Istanbul Gelisim University (IGU) and made explanations with relation to the ranking where the evaluation of the impacts of the ecologic, economic and environmental sustainability applications on the society according to the United Nations 17 Sustainable Development Targets has been aimed, indicated that while their university ranked among the first 100 universities in previous years at the category of the “Quality Education”, it went up to the 16th position in the international ranking, and he went on saying as follows:

“The Istanbul Gelisim University added a new dimension to its national and international successes through strong tradition and rising experience of it within years. We managed to raise our rank that was 24th in the world ranking in the field of “Quality Education” at the Times Higher Education (THE) 2022 ranking, one of the most reputable international higher education ranking institutions, by 8 steps and came to 16th position. This ranking, awarded by a reputable institution to our university, gives us proud on the one hand and increases our motivation on the other. For this purpose, we are preparing for future in a way open to improvement permanently. We keep on hosting various numbers of national and international projects at large scales within the structure of our University and give direction to the future.”

“WE SUPPORT THE SUSTAINABLE DEVELOPMENT TARGETS”

(Mr.) Abdülkadir Gayretli, who indicated that the studies and efforts continued to achieve the better for each incoming year with the slogan of “Be Open for Improvement!”, emphasized that 65 programs within the structure of the university were also accredited by the international accreditation institutions and it would keep on offering its education at international standards. Mr. Gayretli, who indicated that they have been the first Turkish university that instructed the sustainability as a compulsory subject (course), went on saying: “We are also supporting the sustainable development targets as required under the leading role of the President of the Council of Higher Education (“YOK”), Prof. Dr. Erol Özvar, so that the universities can become a pioneer institution for the qualified labour force within the direction of development targets of Turkey, formation of the knowledge and technology.

We adopted the education and research as a mission for the future of the humanity and world. Therefore, we continue to carry out relevant works and studies by attributing importance to the sustainability in order to leave a better world to the future generations and acquire a lasting achievement.”

You can find the Times Higher Education (THE), Impact Ranking 2022 list [here](#).

KEY POINTS OF MOST DELICATE PARTS OF COLD BAKLAWA; A FAVOURITE DESSERT OF THE DINING TABLES OF THE RELIGIOUS FESTIVALS

Sweet rushes took start at homes as the Ramadan Feast is approaching. The trainer Pastry Chief, Semanur Özcan, who made a feast dessert to those, who want to turn the dining tables of Ramadan into joy and entertainment, shared the significantly economic recipe of the favourite desserts of recent periods, the cold baklava, which could easily be made at homes.

The feast preparations have speeded up at homes since there are only few days are left to go to the Ramadan Feast. The preparations of the foods that will be offered for the feast to be lapsed in unity have already taken start. The Academic Member, Semanur Özcan, from the Department of Gastronomy of the Istanbul Gelisim University, who advised to consume light desserts during the Feast period when the warm climatic conditions were taken into consideration and in the meantime, not to force the already exhausted stomach during the winter time, recommended the consumption of the cold baklava that has been a must and rising trend of recent periods since it contained less sugar in comparison with the milk or classical baklava. The Academic Member, Semanur Özcan, who gave a recipe of the cold Baklava, which could easily be made at home with all of its most delicate parts and more economically in comparison with buying it, also mentioned about the dessert culture at the Turkish cuisine.

The Academic Member, Semanur Özcan, who indicated that the Turkish cuisine had a significantly wide range of a dessert culture, said: “We have a dessert culture at the Turkish cuisine, inherited from the Ottoman cuisine. We can understand this from the Turkish delight and halva shops or production places. The baklava is one of the products, extended to our current period. In this respect, it is a globally well-known and favourite product of us, therefore, it will maintain its existence all the time.”

LIGHT DESSERTS ARE PREFERRED

(Ms.) Özcan, who indicated that there has been a competing and strong demand for the cold baklava, indicated as follows: ‘The eating and drinking habits of us have shown changes. People prefer to consume lighter products that will not cause more difficult digestion. In parallel to it, we can say that the milk baklava has come forth. The milk baklava contains less sugar and fat/butter within it in comparison with the classical baklava. From this point of view, we can say that it is lighter than it.

It started to warm up. Therefore, the lighter desserts began to become a motive of preference.'

(Ms.) Özcan, who shared the recipe of the cold baklava, listed the ingredients, required for a tray of baklava, as follows:

"A package of ready baklava dough (40 dough s)
Walnut or pistachio as internal filling
200 g of butter
125 ml sunflower oil

For its syrup;
800 g of milk
400 g milk cream
400 gr sugar

For decoration;
Powder milk with cacao
Pistachio or coconut"

RECIPE OF THE COLD BAKLAWA;

(Ms.) Özcan, who told about how to make the dessert, said: "We used ready baklava dough for practicability at our homes. We use two dough s as a single layer, and add an amount of 125 g sunflower oil to a total amount of 200 g of butter and apply the mixture so prepared by us in between each layer. After having made this application as many as ten layers, we spread the ingredient, required as internal mixture (walnut, pistachio and so on), plentifully on the layer where we applied no oil and butter. After the application/spread of internal mixture, we prepare the remaining dough sheets in a way to be ten layers again by applying butter in-between each of two layers. Then, we will cut our baklava so completed in slices of square forms and apply the butter all over it and then, bake it at an oven in a controlled way for an approximate period of 45 minutes in 180°C."

SYRUP NOT TO BE BOILED UP

(Ms.) Özcan, who mentioned about the points to be paid attention to for the syrup, kept on saying as follows: "The milk and cream is taken into a pot to the cooker and mixed until the time when no nobbles remain available. Afterwards, sugar is added on. The syrup is mixed up again until the sugar melts away. The syrup must not be boiled up. Making it get warm as much as a finger may endure will be sufficient. We take the warm syrup aside and leave the same to get cool. After the application (addition) of the cold syrup onto the cold baklava in a balanced way, we leave it to get matured for a period of one hour. Following this, we cover the surface of the matured baklava with the milk powder containing cacao by means of a sifter.

We can serve the baklava by decorating it with the pistachio or walnut. There is a key point to pay attention thereto in the application of the powder milk as well. I recommend those, who will try the recipe, to add the cacao whenever the baklava is served if the baklava will not be consumed immediately.

THE KEY POINT OF THE COLD BAKLAWA LIES IN ITS SYRUP

(Ms.) Özcan, who mentioned about the fundamental differences between the cold baklava and classical baklava, further added that: "The most important point among the differences is the preparation of its syrup from the milk and sugar instead of water and sugar, and availability of cream within it. The application of the syrup also shows difference among these two types of baklawas. In classical baklawas, the baklava itself will be warm and its syrup, however, cold. In cold baklawas, however, it is necessary for both the baklava and syrup to be cold. This is one of the most delicate parts of the cold baklava."