

822ND AMONG 4126 UNIVERSITIES WORLDWIDE

World university ranking organization SCIMAGO 2021 results have been announced. In the evaluation, Istanbul Gelisim University has been ranked 822nd among 4 thousand 126 universities in the world.

The SCIMAGO 2021 world university ranking list, in which the research and innovation activities of world universities between the years 2015-2019 and the web indicators of 2020 are evaluated, has been announced.

"21TH IN THE FIELD OF ECONOMICS, ECONOMETRIES AND FINANCE"

The Spanish-based international higher education rating agency SCIMAGO measured the research performance, innovation output and web visibility of world universities. Istanbul Gelisim University is 21st among the universities in Turkey according to its research and innovation studies in the fields of Economics, Econometrics and Finance, 7th according to its research and innovation studies in the field of environmental sciences, and 30th according to its research and innovation studies in the field of mathematics in Turkey.

In the field of environmental sciences, Istanbul Gelisim University has also managed to be the 300th among OECD country universities and 37th among Middle East universities.

DEADLY RISK IN UNPACKAGED CAKES

After the studies on 84 packaged and unpackaged cake samples taken from different places in Istanbul, the result was surprising. According to the criteria of the Turkish Food Codex, "peanut" residue, which is one of the allergenic foods that cause the most deaths in the world, was not found suitable for consumption, especially in unpackaged cakes.

There are certain foodstuffs that we need to take for adequate and balanced nutrition, and it is very important for our nutrition to be able to take these foodstuffs safely. However, problems such as food allergies are at the forefront of food-borne health problems that affect both children and adults. Food allergies have become a public health problem that has increased its effectiveness and prevalence in recent years. The most common allergen foods worldwide have been gathered under a group by the American Food and Drug Administration (FDA). One of the allergenic foods that can even lead to death determined by law is peanuts.

Peanut is the most dangerous of all food allergens. Therefore, it is the most common cause of fatal foodborne anaphylaxis in developed and developing countries. Individuals with peanut allergy are at risk of exposure to peanuts in cases such as the use of raw materials contaminated with peanuts, cross-contamination during processing, unintentional allergen transfer from shared equipment, deliberate participation or non-compliance with labeling rules.

In order to raise awareness and warn both consumers who are allergic to peanuts and food producers, peanut residues were searched in cakes in the Istanbul market by ELISA. For this purpose, a total of 84 cake samples were collected, including 42 packaged cakes that were declared to contain no peanuts on their labels, and 42 unpackaged open cakes that were declared to be peanut-free by the seller.

“37.8 PERCENT OF UNPACKAGED AND 2.4% OF PACKAGED PEANUT”

Research Assistant at Istanbul Gelisim University, Ayşe Seray Çetin, who took part in the study, said that 2,4 percent of the packaged cakes and 37.8 percent of the unpackaged products were found to contain peanut residue. Ayşe Seray Çetin, emphasizing that these rates are quite high, especially on behalf of individuals allergic to peanuts, said, "It has been concluded that the packaged and unpackaged cake samples, which contain different amounts of peanut residues, do not comply with the criteria of the Turkish Food Codex and therefore may threaten public health."

“LACK OF HYGIENE AND PERSONNEL AWARENESS CAUSES REMAINS”

Stating that the most important reasons for residues to appear in cakes are the lack of hygiene in production and the lack of awareness of the working personnel at this point, Çetin said, "Packaged products are more reliable in terms of allergenic residues than unpackaged products." Çetin added, "The main point is the mistakes in the production and packaging stages. If production is started without effective cleaning of production errors or tools and equipment used in production, there is naturally cross contamination from the previous product to the next product. If the previous product contains peanuts, the next product causes allergenic reactions because it contains a residue even if it is not a peanut product by cross contact."

“CAN CAUSE SUMMARY AND SERIOUS PROBLEMS SUCH AS ANAFLACTIC SHOCK”

Stating that peanut allergy can cause sudden and serious problems such as anaphylactic shock, Çetin said, "Peanut allergy can actually occur in childhood, and some

individuals may develop allergy to peanuts in adulthood. In some very sensitive individuals, even ingestions as small as micrograms can cause reactions. Ingestion of milligrams causes systemic reactions such as anaphylactic shock. This can even lead to death. In fact, this shows how dangerous and serious peanut allergy is. Oilseeds such as peanuts cause sudden and serious conditions such as anaphylactic shock. In such cases, it is necessary to go to the hospital as soon as possible.”

“CONTENT AND LABELING ARE IMPORTANT FOR FOOD ALLERGY”

Underlining that there is no cure for food allergies yet, Çetin continued her statements by saying that it is very important for the manufacturers to specify the content at the point of avoiding food that is allergen and added;

“Peanut allergy symptoms include narrowing of the respiratory tract, urticaria, eczema, and pharyngeal edema. There may be a simple reaction such as itching if exposed to a small amount, but this can also vary according to the sensitivity of the person. Foodstuffs such as walnuts and peanuts cause allergic reactions even through inhalation. There is no cure for food allergies yet. Therefore, the most effective method of preventing allergies is to identify the foods that cause allergies and completely remove them from the diet. At this point, labeling is also important. In line with the relevant regulation, food manufacturers are obliged to inform the consumer about allergenic substances on the labels of the products they sell. Here, the duty of the consumer is to pay attention to the label reading. Especially those with allergies should definitely not neglect to read the label.”

“THOSE WHO HAVE ALLERGY TO UNPACKAGED AND OPEN SOLD FOODS SHOULD BE EXTRA CAREFUL”

Saying, "Especially if you are allergic to a very serious food such as peanuts, it is useful to be more careful when consuming unpackaged and open products," said Çetin, in order to eliminate this situation that can cause major health problems, "This situation shows us that peanut residues in different proportions. Our finding is not in line with the food codex. It is contrary and in fact, there is a situation that seriously threatens public health. In order to eliminate this situation, all personnel working in production should be trained effectively on issues such as kitchen hygiene, allergens, cross contamination and cross contact. She concluded her words by saying that the level of awareness of the personnel working in the production and the food producer companies about labeling should be increased.”

THOUGHT TO BE A CISTERN, TURNS OUT TO BE A CHURCH FROM THE 4TH CENTURY

In the Ayasuluk Hill and St. Jean Monument Excavations in Izmir, it is revealed that the building, which was previously considered as a basilica cistern, is a church with a free cross plan, and it is thought that the Gospel of John, one of the 4 Gospels accepted as the holy book by Christians, was written here.

While the Ayasuluk Hill and St. Jean Monument Excavations in the Selçuk district of İzmir continue with the support of Istanbul Gelisim University, important clues for the Christian world have been found in the excavation area. It turned out that the place where the Gospel of John, one of the 4 Gospels accepted by Christians as their holy book, was written, is a building that was previously considered as a basilica cistern.

Assoc. Prof. Sinan Mimaroğlu, the head of the excavation and a faculty member of Hatay Mustafa Kemal University, Department of Art History, stated that they are working on the structure, which is located in the highest part of the Ayasuluk Hill and St. Jean Monument Excavation area and was previously considered as a basilica cistern, and added, "During our preliminary investigations, we realized that this building was misidentified because this is not a basilica, but a church with a free Greek cross plan. In our drilling studies, we have obtained data that will provide accuracy to these views. The building was a ruined building up to its roof at first. The building was turned into a cistern to meet the water needs of the castle during the Aydınoğlu Principality Period."

"FOUND A COLUMN THAT COULD BE MEMORIAL"

Stating that St. John is believed to be a saint to whom Jesus is believed to have entrusted his mother Mary when he was on the cross, Mimaroğlu said, "We know that St. John's came to Selçuk, lived in Ephesus until he was 100 years old, and was buried here. It is known that his tomb is in the Church of St. John. Although we have not yet found this in the archaeological remains on this hill, we think of it as the point where St. John wrote the Bible. The free cross-planned building we identified was contemporary with the first phase of the church below. A possible memorial column was found here. We think that this structure was built after the second half of the 4th century, in the years when Christianity first spread."

"THE CHURCH IS ABOUT TO APPEAR"

Noting that there has been no detailed study on the church, which is considered to be the place where St. John wrote the Bible, Mimaroğlu said, "With these studies, an early

church is about to emerge on the hill where St. John is thought to have written the bible. Until now, this hill was not a well-known area as it was known as the basilica cistern. With our work, we have the idea of directing the tourists to this region and building an observation deck here. Of course, we need sponsor support for this. In this context, we expect support from Izmir Metropolitan Municipality and other stakeholders.”

Mimaroğlu also said that the church, which is thought to be the place where the Bible was written, was built at the same time as the St. John's Church, located below the area where the Ayasuluk Hill and St. Jean Monument Excavations were made, and they think that the importance of the area will increase with the proof that the Bible was written here.

OUR STUDENTS MAKE A 59 SECOND HORROR MOVIE AND WIN THE SHORT FILM COMPETITION

The winner of the Short Horror Film Competition held with the motto, "Can you scare me in 59 seconds?" has been announced. Istanbul Gelisim University Faculty of Fine Arts Department of Radio, Television and Cinema students made a successful 59 seconds horror movie and has come in first in the Short Horror Film Competition organized by the Turkish American Association (TAD).

The Short Horror Film Competition organized by the Turkish-American Association, a non-governmental organization established in 1951 as a result of a bilateral agreement between Turkey and the USA, has been resulted. Istanbul Gelisim University students has come in first with the 59-second movie they shot. The students who shot the film are as follows:

Mustafa Çağatay Türkmen, Muhammet Emir Akarslan, Onur Karakuş, Beyaznur Yüksel, Mert Hakan, Ahmet Serkan Aldüz”

“THEY HAVE PROVED THEMSELVES”

Congratulating the success of the Department of Radio, Television and Cinema, IGU Faculty of Fine Arts Dean Prof. Dr. Şükran Güzin Ilıcak Aydınalp expressed her satisfaction that her students have succeeded in proving themselves with the education they received.

SCHOOL PRINCIPALS AND COUNSELLORS TO BE TRAINED IN MARDIN

The training programs organized by Istanbul Gelisim University in Mardin are to start. School principals and guidance counsellors will attend the training, which will begin on November 13.

Trainings for school principals and guidance counsellors are to start in Mardin. "Educational Leadership" and "Empowering the Learner" trainings organized by Istanbul Gelisim University will be given by Asst. Prof. Derya Kavgaoglu.

"WE WILL SUPPORT THE MANAGEMENT PRACTICE OF SCHOOL LEADERS"

Making statements about the details of the 'Educational Leadership' program that school principals will attend, Asst. Prof. Derya Kavgaoglu stated that the program is designed to support the management practices of school leaders by accelerating the contemporary education and leadership theories.

Stating that the training will take about two hours, Kavgaoglu said, "The program will be an interactive session where all the elements in the leader's attention such as leadership competencies, the language of communication of leadership, corporate culture and climate, communication with followers, providing professional development of teachers and creating an effective school with effective team management will be handled through group activities and games. By encouraging professional communication and experience sharing among school administrators, the Training Program will offer the opportunity to observe and experience individually differentiated leadership practices in common administrative problems."

"IT WILL SUPPORT THE COUNSELLING INTERVENTION FUNCTIONS"

Sharing the details of the trainings to be provided for counsellors, Kavgaoglu said, "The Empowering the Learner program aims to provide alternative application principles that will support the counselling intervention functions of the school counsellor in order to strengthen the learner profile, and where the perspective of educational psychology is blended with educational management and program development practices."

Kavgaoglu ended her statements as follows:

"With the program which is an interactive environment supported by group activities and games, where the areas where the student can be strengthened directly or indirectly,

such as the organizational structure that supports the student, the power of administrative communication, the areas of action that support the students in the school program development processes, the changing profile of the student and the teacher, will be discussed and the principles of practice related to these areas will be shared. By encouraging professional communication and experience sharing among counsellors, the curriculum offers the opportunity to reinterpret the usual intervention techniques of the counselling field with a scientific perspective and to experience an alternative system setup to empower students.”