

DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

Istanbul Gelişim University Faculty of Fine Arts

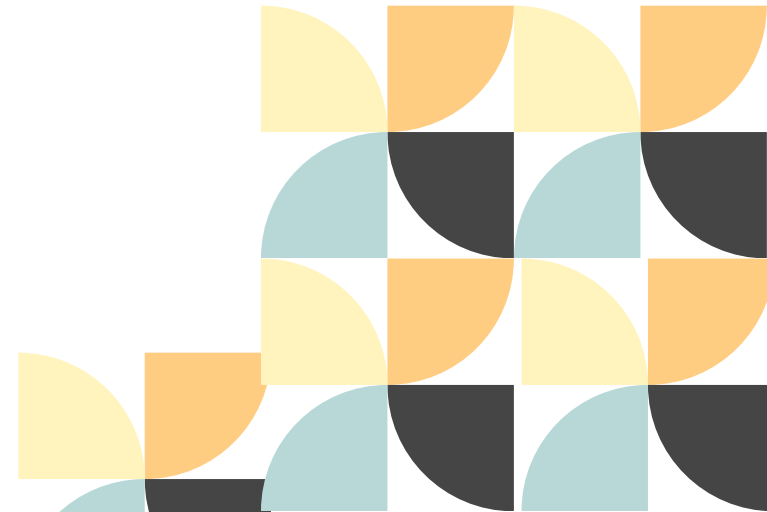
“Contrary to popular belief, gastronomy is not just about preparing and serving food to satisfy hunger; it is also about enjoying food, using it as a means to connect, and making beautiful memories. Therefore, gastronomy is often the protagonist in a story that sometimes takes hours, sometimes days, for a meal that is eaten in just five minutes.”

Prof. Dr. Aslı ALBAYRAK

Head of Department of Gastronomy and Culinary Arts



Güzel Sanatlar
Fakültesi





Discover the Delicious World Where Food and Art Come Together!

Our Faculty's Department of Gastronomy and Culinary Arts aims to meet people's needs by bringing art and food together with a curriculum that includes both practical and theoretical courses.

On one hand, our department aims to educate gastronomy professionals who are knowledgeable about how eating and food preparation behaviors have evolved throughout history, who are proficient in Turkish and World cuisine practices, and who have knowledge about the physical and chemical changes that occur during cooking. On the other hand, we aim to educate creative individuals who can develop original recipes, who are always connected to science and technology, who have artistic, social, and environmental awareness, and who can advance their profession, shaping successful, leading chefs and managers of the future.

As the Faculty of Fine Arts, Department of Gastronomy and Culinary Arts at Istanbul Gelisim University, we guide our students to discover the delicious world where art meets food.



Purpose of the Department

The aim of the Department of Gastronomy and Culinary Arts is to educate individuals who are well-versed in all the intricacies of Turkish and World culinary arts, who have artistic sensitivity, and who can compete at the national and international levels. Our goal is to train future leading chefs, managers, and experts in the field.

“ In this department, we will not only teach you how to cook but also highlight your passion for cooking and presentation. Who knows, maybe the most beautiful recipe ever written will be yours. ”

Future of the Department

While aiming to educate gastronomy professionals who are knowledgeable about how eating and food preparation behaviors have evolved throughout history, proficient in Turkish and World cuisine practices, and have knowledge about the physical and chemical changes that occur during cooking, our Department of Gastronomy and Culinary Arts also aims to train creative individuals who can develop original recipes, are always connected to science and technology, have artistic, social, and environmental awareness, and can advance their profession. Our goal is to train successful, leading chefs and managers of the future who can take their profession to the next level.





Program and Curriculum Information

To graduate from the Department of Gastronomy and Culinary Arts at Istanbul Gelisim University, Faculty of Fine Arts, students are required to complete a total of 133 credits and 256 ECTS credits.

The curriculum of the Faculty of Fine Arts, Department of Gastronomy and Culinary Arts, has been designed in accordance with the European Credit Transfer and Accumulation System (ECTS) to encourage interdisciplinary studies and includes compulsory and elective courses from various departments.

The curriculum, which includes theoretical and practical applications, has been prepared in line with our university's goal of internationalization and enriched with national and international current information.

To graduate, students must complete compulsory courses and, in addition, take elective courses totaling 15 ECTS credits each in the 5th, 6th, 7th, and 8th semesters. Additionally, students who wish to do so can take the Pedagogical Formation courses introduced in the 2022-2023 academic year.

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We welcome you to a curriculum that is intertwined with art and innovation in the constantly changing and evolving world of gastronomy. With our innovative curriculum, you will have the opportunity to explore and transform Turkish cuisine in both culinary practices and innovative culinary approaches.

Assoc. Prof. Dr. Murat Doğan

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Department Accreditation

Istanbul Gelişim University, which attaches great importance to internationalization in education, offers education opportunities to its students and graduates with international accreditation and protocols signed with foreign universities.

IGU, which has made significant investments in its physical capacity, human resources and opportunities provided to its students in order to become a "Respected World University", started a very ambitious breakthrough process in 2017.

With these studies that started in 2017, the Departments of the Faculty of Fine Arts were found suitable to be accredited by AQAS, a member of the European Quality Assurance Association, and received their accreditation documents. Founded in Germany in 2002 and a member of the European Quality Assurance Association, AQAS is an organization that has evaluated more than 5000 programs around the world. It has accredited the educational programs of which more than 90 German universities are members. The accreditation it grants certifies that the accredited program complies with European standards and principles.

The Department of Gastronomy and Culinary Arts is also an accredited program and its compliance with European standards is documented. The program is accredited until 2024.



"Our accredited departments offer students a competitive advantage in the global arena!"

*Prof. Dr. Şükran Güzin Ilıcak Aydınalp
Dean of the Faculty of Fine Arts*



Learning Outcomes

The learning outcomes of the department are as follows:

- All personnel working in the food and beverage industry define their work areas and responsibilities while adhering to occupational health and safety rules.
- They develop healthy, natural, additive-free, and original recipe formulations by understanding the chemical reactions during the cooking process and being aware of the changes that may occur in the structure, sensory properties, appearance, and chemistry of food.
- They create a financial plan of an accommodation facility and calculate its cost.
- They create personalized menus using the principles of a healthy eating plate.
- By evaluating Turkish and World cuisine along with its cultural background, they utilize their knowledge and skills in the sector.
- By understanding the chemical reactions during the cooking process and being aware of the potential changes in the structure, sensory properties, appearance, and chemistry of food, they develop healthy, natural, additive-free, and original recipe formulations.
- They demonstrate responsible behavior towards global environmental issues in their professional lives in line with the principles of sustainability.
- They prepare projects within the framework of ethical values by following international developments related to the field of gastronomy.
- They clearly state the ethical consequences of their decisions and actions based on different cultural, social, humanitarian, artistic, and political perspectives.
- They are aware of the scientific facts behind cooking.

Improve Your Culinary Practice Skills

- C Block Practice Kitchen
- C Block Pastry Kitchen
- G Block Practice Kitchen
- B Block Practice Kitchen
- Basic Art Workshop
- Nutrition and Dietetics Laboratory
- Keyboard SPSS Computer Laboratory
- Workshop Studies Hall
- Pocket Cinema





Culinary Art Education in All Aspects!

Practice-Oriented Approach:

With our practice-oriented curriculum supported by kitchen facilities, state-of-the-art equipment, and theoretical infrastructure, our students can start their careers one step ahead when they graduate.

Interacting with Industry Professionals:

Our students have the opportunity to interact with industry professionals and benefit from their experiences through in-class activities. This allows them to learn innovative techniques and approaches in gastronomy from practitioners and adapt to the industry more easily.

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As a department, our goal is not only to prepare our students professionally as chefs and managers but also to train them as aspiring food stylists, food photographers, and food writers, which are equally valuable to us.

Prof. Dr. Aslı Albayrak

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Innovative, Innovative, and Sustainable Approach:

Our curriculum aims to provide students with the most up-to-date information by closely following current trends in gastronomy and developments in the industry.

Digitalization of Culinary Arts:

The expression of gastronomic science through artistic forms, continuous development through the tracking of current trends, the promotion of productions using digital technologies in applications, and specializing in areas such as food styling enable students to express themselves through their practices and foster creativity.

Our Innovative Courses

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Our innovative courses not only enable our students to be at the forefront of their kitchen transformation with sustainable gastronomic innovation but also contribute to the preservation of our world and reshape our palate.

Asst. Prof. Dr. Mehtap Çerkez

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In the program curriculum, there are various compulsory and elective courses, each of which is innovative and different from one another, aimed at blending practical and theoretical courses and providing students with specialization in different areas of gastronomic science.

In line with a contemporary educational approach, considering the constantly changing and developing national and international dynamics, the curriculum contents of the department are organized to provide students with education opportunities at international standards. Some of the innovative elective courses contributed by the department are listed below:

- Food and Sustainability
- Innovation and Creativity in Culinary Arts
- Sensory Analysis of Foods
- Nutrition and Prescriptions in Special Situations
- Fusion Kitchen





Our Academic Staff



Prof. Dr. Aslı Albayrak

Head of Department of
Gastronomy and Culinary Arts



Res. Asst. Emel Çirişoğlu

Department of Gastronomy and
Culinary Arts



**Assoc. Prof. Dr. Murat
Doğan**

Department of Gastronomy and
Culinary Arts



**Res. Asst. Ayşe
Seray Çetin**

Department of Gastronomy and
Culinary Arts



**Asst. Prof. Dr. Mehtap
Çerkez**

Department of Gastronomy and
Culinary Arts

Our academic staff consists of instructors with a wide range of expertise.

Our expert instructors, both in academia and in the industry, prepare our students for the sector and the future by combining theoretical knowledge with practical applications.

In the Department of Gastronomy and Culinary Arts, our students receive education in every aspect of gastronomic science thanks to our instructors who have expertise in a wide range of specialization areas.

Future Gastronomy Experts and Chefs are being trained at IGU FFA!

Our university and department not only contribute to acquiring knowledge and skills but also support students in progressing towards becoming individuals who will create their own difference and contribute to society.

Our students have the opportunity to improve their skills in various workshops, learn while having fun at festivals, create awareness in social responsibility projects, and participate in unforgettable events. They also have the chance to showcase their talents in competitions.

Our activities enhance collaboration and teamwork skills and also provide career opportunities.

Activities carried out in our department are as follows:

- Workshops
- Festivals
- Competitions
- Social Responsibility Projects
- Student Club Activities
- Seminars and Symposiums
- Interviews
- Exhibitions





Career Opportunities

Graduates of the Department of Gastronomy and Culinary Arts have employment opportunities in many sectors, including public and private institutions.

Primarily, our graduates have the opportunity to work in five-star hotel kitchens. Additionally;

- They can work as gastronomy experts, managers, chefs, sous-chefs, section chefs, pastry chefs, and in various other positions in food and beverage establishments, institutional kitchens,
- Cruise ships organizing cruises, catering companies, and many other businesses.
- Moreover, if they choose to pursue an academic career, they can also serve as academics.



Who Should Choose?

- Kitchen enthusiasts,
- Those with an interest and curiosity about the kitchen,
- Individuals with a creative perspective,
- Those who enjoy reading and researching about food culture,
- Team players,
- those who follow current kitchen trends,
- Anyone who wants to pursue a career in the food and beverage industry can apply.

“Where art meets taste, the chefs and gastronomy artists of the future are born. Bring your imagination to the plates, and your passion to the kitchen. You will write stories that leave a mark on the palate at the Faculty of Fine Arts.

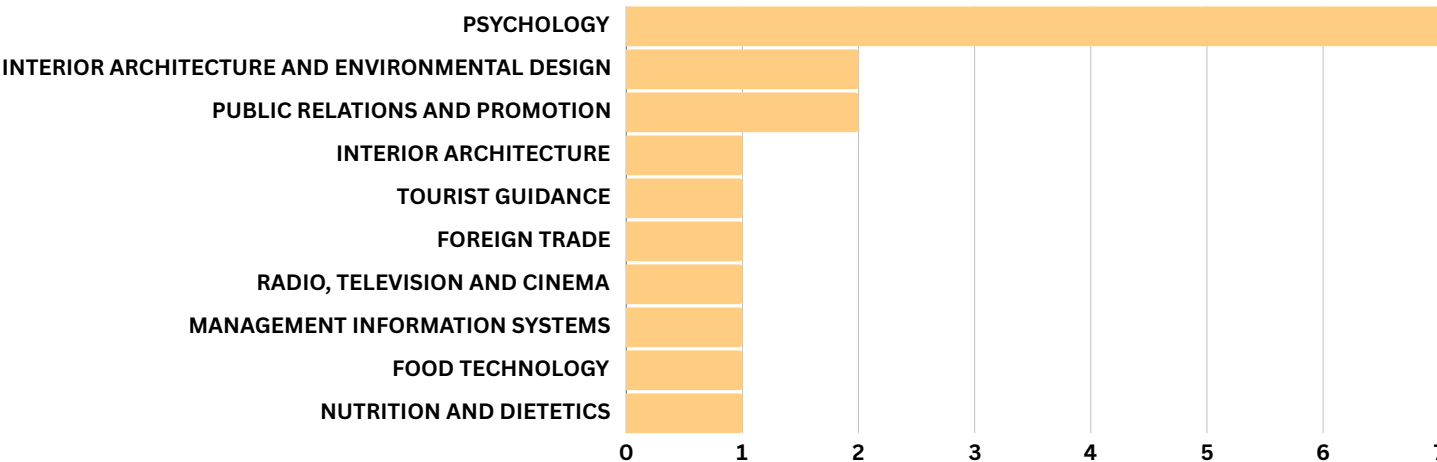
Prof. Dr. Şükran Güzin Ilıcak Aydınalp
Dean of the Faculty of Fine Arts



Double Major Opportunity

The purpose of the double major program is to enable students who complete their major programs with outstanding success to also receive a diploma in a second branch free of charge. Students who have a GPA of 2.90 out of 4.00 in their major program and who are in the 20% success bracket in their undergraduate/associate degree program can start their second major diploma program free of charge.

In which departments do Gastronomy and Culinary Arts Department students do double major?



“ Thanks to the double major opportunity, I can study two departments that I am interested in at the same time. This way, I have two career options after graduation, and I also get to study the department that I am interested in but couldn't study. I definitely think it's very useful.

Yunus Emre SU Gastronomy and Culinary Arts
Department and Psychology Major Student



Sector Cooperation for a Strong Future

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



Start Your Internship Journey and Shape Your Future!

Our students encounter their first career path at the end of their second and third years, when they start their summer internships. Students take their first steps into the sector with the Summer Internship I and Summer Internship II compulsory courses in our curriculum. In order to graduate, they must complete a 60-day summer internship working in their field.

The institutions we cooperate with as stakeholders are as follows:





Our TÜBİTAK 2209-A Projects

The TÜBİTAK 2209-A University Students Research Projects Support Program aims to provide financial support for research projects conducted by undergraduate and associate degree students. Four projects within the scope of TÜBİTAK 2209-A have been successfully accepted for support:

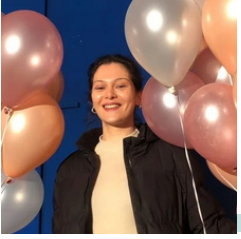
PROJECT NAME: Lavanta Kullanılmış Pastacılık Ürünlerinin Stres Üzerindeki Etkilerinin İncelenmesi (Examination of the Effects of Pastry Products Using Lavender on Stress)

PROJECT EXECUTOR: Zeynep Küçükçavdar

ACADEMIC CONSULTANT: Res. Asst. Emel Çirişoğlu

PROJECT CONTENT: New recipes will be developed using the lavender plant, aiming to increase the gastronomic value of lavender by popularizing its use in pastry products and to promote its functional aspect, which is beneficial for conditions such as stress reduction, headache, migraine, and anxiety. Sensory analysis of these products will be conducted after developing new recipes. The effects of lavender on work stress will be evaluated using an EEG device with pastry products that have been successful in sensory evaluations.

Strong Steps to the Future: Our Graduates



Simay Yilmaz

Graduate of Department of
Gastronomy and Culinary Arts

"Our department is one of the most creative departments of the Faculty of Fine Arts. I took classes in many areas, from basic art education to kitchen training, and graduated as a qualified individual trained by our university. Now, I continue my career as a Food Stylist, Chef, and Food Content Creator."

“Our graduates are important transmitters of gastronomy culture!”



Oğuzhan İstanbullu

Graduate of Department of
Gastronomy and Culinary Arts

"Becoming a chef was my childhood dream, and I worked hard to make it come true; after all, I graduated from a culinary high school. After spending four years in high school, I wanted to continue my education in the field of gastronomy, so I chose Istanbul Gelişim University. Our instructors were warm-hearted, which made the classes enjoyable. We had comprehensive kitchen classes ranging from pastry to bakery, Turkish cuisine to world cuisines, and learned many techniques. Making beautiful products every week encouraged me to continue in the industry. Later on, I decided to pursue a master's degree and become an academician, so I chose to do my master's in the Department of Gastronomy."

Strong Steps to the Future: Our Graduates



Melike Okur

Graduate of Department of
Gastronomy and Culinary Arts

"Due to my interest in pastry and cooking, I chose the Culinary Arts Department in high school. In university, my desire to progress in this profession turned into a desire to share what I learned with other students, and with the aim of continuing in this profession and becoming a teacher, I decided to study in the Department of Gastronomy and Culinary Arts at Istanbul Gelişim University. Four years have passed, and now I have graduated. Thanks to the opportunities provided by my instructors and my school during my student life, and the knowledge and experience I have gained, I feel more prepared and confident for this profession and my future."



Kerem Durmuş

Graduate of Department of
Gastronomy and Culinary Arts

The pleasure I experienced in the kitchen during my childhood clarified a goal for me; after completing my middle school education, it led me to Mengen Culinary School. The 4-year education period I spent here opened up new horizons for me in the field of culinary arts. To reinforce these new horizons with education and take them to higher levels, I transferred my higher education to Istanbul Gelişim University, Department of Gastronomy and Culinary Arts . After four years of education, I am now committed to working in my professional life with dedication, discipline, and an innovative spirit, believing that education will never end and will continue throughout my life. I will develop new initiatives to add value to Turkish cuisine.



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Let's Learn
Together

Let's
Discover
Together

Let's Connect
to the World!

DEPARTMENT OF GASTRONOMY AND CULINARY ARTS

**For more information, you can contact
the head of department:**

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İLETİŞİM:



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