

GASTRONOMY AND CULINARY ARTS

Istanbul Gelisim University Faculty of Applied Sciences

“

Gastronomy is an applied education-based science that can be defined as the ability to use food cooking techniques and reactions between components, and the art of preparing, presenting and serving food and beverages that maintain their continuity with historical and current sustainable approaches.

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Dr. Öğr. Üyesi Nevruz Berna Tatlısu

Head of Gastronomy and Culinary Arts Department



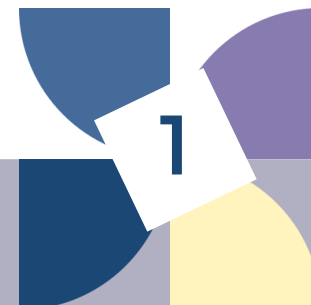
Uygulamalı Bilimler
Fakültesi





Leading Innovation with Scientific Approach

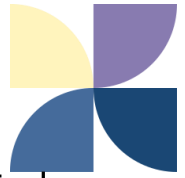
Our accredited department transfers every stage from the kitchen to the business to the students with sustainable technologies and techniques accompanied by expert academic staff. It aims to research basic quality criteria such as food hygiene and safety, current trends and culinary trends, approaches and philosophies in gastronomy at an academic level, especially to promote and carry forward Turkish culinary culture in the international arena, and to educate future influential, successful and leading chefs, managers and individuals who are experts in their fields.





Aim of the Department

The aim of the Department of Gastronomy and Culinary Arts is to provide students with knowledge, skills and competence in multidisciplinary fields such as food, art, tourism, design, engineering, anthropology, agriculture, digital media on the basis of Turkish and World cuisines, culture and practices.



Future of the Department

Today, gastronomy continues to maintain its popularity with rising and changing trends. The contradiction between the increase in food demand due to the increasing population and food supply, together with the internet of things and digitalized technological innovations, creates new research and study areas in the gastronomy sector. This situation offers an opportunity for an increase in the number of businesses, diversification of kitchen concepts, the formation of new trends and markets, and new employment opportunities. The demand for the Gastronomy and Culinary Arts Department, which has a multidisciplinary structure with sustainable approaches, will continue to increase day by day.



Programme and Curriculum Information

In order to graduate from Istanbul Gelisim University, Faculty of Applied Sciences, Department of Gastronomy and Culinary Arts, it is necessary to complete a total course load of 120 credits and 240 ECTS.

In the first two semesters, our students take the necessary basic courses such as "Turkish Language, Introduction to Sociology, Introduction to Economics, Introduction to Political Science", which are taught in common in all departments of the Faculty of Applied Sciences. Departmental courses such as Basic Kitchen Techniques, Introduction to Gastronomy and Culinary Arts, Introduction to Gastronomy and Fundamentals of Nutrition are given in these semesters.

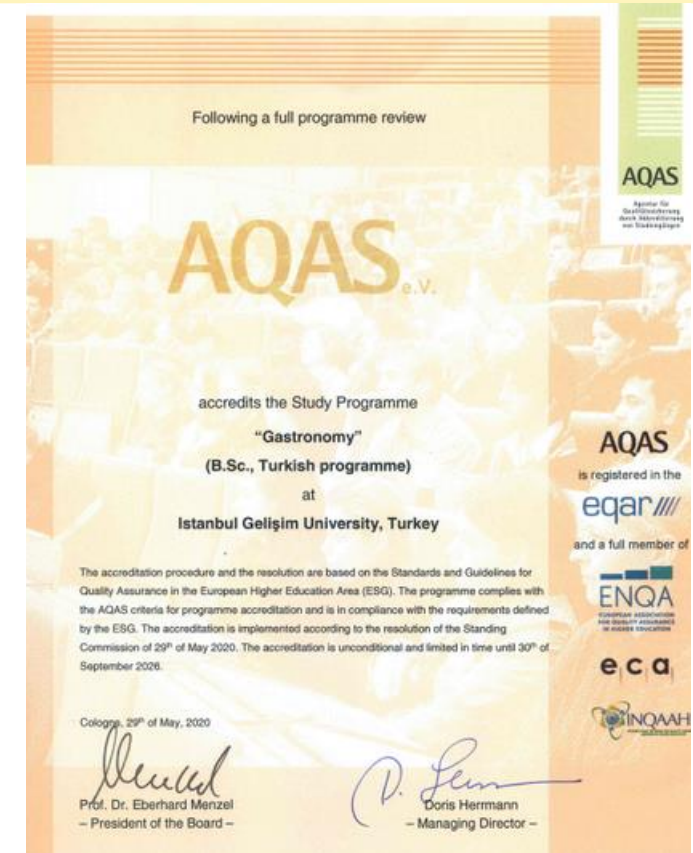
Starting from the third year, our students start to take elective courses as well as the compulsory courses required for this branch. Even though the Department of Gastronomy and Culinary Arts has a curriculum focused on food and beverage, it has a flexible structure that students can shape according to their own interests. In this context, it enables interdisciplinary education with elective courses offered to the whole faculty. In addition, students receive education in different subjects with social elective courses aimed at strengthening the student's world view and gaining additional skills.

In the last semester of the fourth year, the student decides on the field of specialisation and presents a graduation project in the light of all the information he/she has learned in four years with the "Graduation Project" courses.

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"The Department of
Gastronomy and Culinary Arts
is a centre that researches
food culture, blends it with
innovative techniques and
trains the chefs of the future."
”

Department Accreditation

Our department is accredited by AQAS, which was established in Germany in 2002 and is a member of the European Quality Assurance Association. AQAS has carried out the accreditation of educational programmes evaluating more than 5000 programmes worldwide and more than 90 German universities are members. The accreditation certifies that the accredited programme complies with European standards and principles.



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



Learning Outcomes

The learning outcomes of the department are as follows;

1-KNOWLEDGE

- Defines the basic concepts related to gastronomy.
- Interprets the basic concepts, fields of study and approaches related to the field.
- Relates the knowledge and facts related to the field with the fields of social sciences such as Law, Sociology, Philosophy and Economics.
- Compares national and international cuisines in terms of similarities and differences.
- Analyses the functioning, systems and structures of the art of eating and drinking.
- Prepares the technical infrastructure and content of kitchen activities.
- Applies the theoretical knowledge of food science to the field of gastronomy.
- Collaborates with stakeholders in the field to create new ideas and products.
- Integrates basic kitchen techniques and product preparation principles into today's technology.
- Plans the work order and flow in food and beverage establishments.

2-ACTIVITIES

- Calculates costs in the field of food and beverage.
- Apply management theories, recruitment and evaluation processes to run a food and beverage business effectively.
- Organises participation in national and international competitions and fairs in the field.
- Researches developments, changes and innovations related to the field by accepting lifelong learning as a principle.
- Systematically finds planning, execution and organisation errors related to the field.
- Expresses his/her ideas in written and oral form by using presentation and communication techniques.
- Organises activities related to the field.
- Interprets ethical values and legal regulations related to the profession in accordance with the articles in the legislation.
- Designs social and social projects in the field by using historical, cultural and geographical richness.
- Conducts scientific researches using knowledge and skills related to the field.

Gain Experience in Laboratories and Workshops

There are two main kitchen areas in our department, B and C Kitchen. Gastronorm, which is the main kitchen of the department, is equipped with modern equipment and has a capacity for 60 students to take classes at the same time.

Gastronorm, which consists of two separate sections as main kitchen and patisserie, has hosted many famous chefs and sector representatives and various workshops have been organised.



Priority Differentiation Area

The primary differentiation area of the department is to train graduates who will show the ability to represent Turkish cuisine at national and international level with a scientific approach by looking at gastronomy in a multidisciplinary multidisciplinary way.

Raised in development, sees change and development as an indispensable element of life, makes a difference while doing his job, is solution-oriented, believes in teamwork, has a leadership spirit, has a scientific approach to the field of gastronomy, has a good command of the philosophy of his profession, is sensitive to society and his environment, has a creative and original mindset, To train qualified gastronomy experts who know Turkish and World cuisines and different food and beverage cultures.

The schematic structure that supports basic education especially with graduate programmes, the richness of the elective application course pool in the curriculum, being an accredited programme and having three high-capacity training kitchen laboratories are the strong features of the department.

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Accepting Turkish and World cuisines as the heritage of humanity and researching them at an academic level, especially promoting and advancing Turkish culinary culture in the international arena.

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Innovative Courses

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"The Department of Gastronomy and Culinary Arts offers students innovative experiences and opportunities by interacting with the latest trends of technology in a digitalising world."

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- Food Photography and Styling
- 3D Stereochemistry in the kitchen
- Artisanal Urines
- Nutritional Genetics
- Vegetarian Cuisine
- Street Flavours
- Healthy and Special Diets
- Fermented Foods Technology
- Sauces and Soups
- Cooking Techniques and Kinetics
- Kitchen Technology
- Seafood Myxology
- World Cuisine Cultures
- Ecological Gastronomy
- Gastrotourism
- Food Chemistry
- Gastronomy and Art
- Fusion Cuisine and Molecular Gastronomy



Academic Staff



Asst. Prof. Dr. Nevruz Berna Tatlısu
Bölüm Başkanı



Asst. Prof. Dr. Muzaffer Çakmak



Asst. Prof. Dr. Rehab Ahmed
Mohamed Elgamil



Asst. Prof. Dr. Sema Aydın



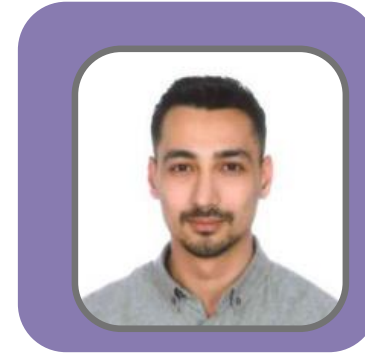
Research Asisstant Berna
Şengüler



Research Asisstant Cem Keskin



Research Asisstant Gizem Hulağa
Kaderoğlu



Lecturer Kemal Şahanlık

Gastronomy experts of the future are trained at IGU Faculty of Applied Sciences!

At our university and gastronomy department, we not only provide our students with knowledge and skills, but also help them to create their own differences and become individuals who will contribute to society.

Our students have the opportunity to develop their skills in various workshops, learn while having fun at festivals, raise awareness in social responsibility projects and participate in unforgettable events. They also have the chance to show themselves in competitions.

Our activities provide students with the opportunity to collaborate and develop their team skills, as well as career opportunities. In this way, our students are not only supported professionally, but also for their personal and professional development

Organised in our department activities are as follows:

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





Career Opportunities

Graduates of the Department of Gastronomy and Culinary Arts have the opportunity to work in all kinds of environments related to eating and drinking in public and private organisations.

Our graduates, who have positions such as gastronomy specialist, manager, chef, chef, assistant chef, section chef, pastry chef, in places such as five-star hotel kitchens, food and beverage businesses, workplace kitchens, cruises, mass nutrition and catering systems-catering companies, can also find opportunities to work in book writing, print and visual media, blogging, academic fields related to gastronomy.



Who Should Choose?

- Those who want to combine science and art
- People with a passion for cooking
- Creative and Innovative Thinkers
- Interested in Cultural Diversity
- Those who want to make a difference in their career
- Those Interested in Healthy and Sustainable Nutrition
- Aesthetic and Visual Presentation
- Those Interested in Food Safety and Quality Control
- Disciplined and Hardworking

“We prepare our gastronomy students for the future by focusing on how they can adapt to the digitalised world and the rapid development of technology.”

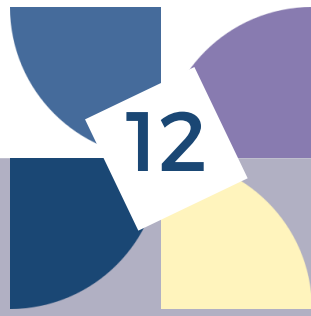


Double Major Opportunity

Double major is a programme that allows students to study two undergraduate or associate degree programmes at the same time. The aim of the double major programme is to enable students who have successfully completed their major programmes to study a second major at the same time.

Istanbul Gelisim University offers the double major programme free of charge to its students. Students who have a GPA of 2.72 out of 4.00 in their major programme and who are in the 20% success rate in the undergraduate/undergraduate programme they are enrolled in can start the second major diploma programme free of charge.

Students who successfully complete the double major programme and are entitled to two undergraduate degrees are awarded two undergraduate diplomas.





Sector Cooperation for a Strong Future

The institutions we cooperate with as stakeholders are as follows:

While aiming for excellence in the field of gastronomy, our university is in intensive cooperation with public, private sector and non-governmental organisations. These collaborations offer the opportunity to achieve common goals and develop creative projects by sharing knowledge and resources. These collaborations enable our department to build a stronger and innovative future in the field of gastronomy.



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. With the Summer Internship I and Summer Internship II compulsory courses in our curriculum, students take their first steps into the sector. In order to graduate, they are required to complete a 60-day summer internship in their respective fields.





Student Awards

Our Students are in the Final of the Photography Competition

We reached the finals of the Anatolian Food Photography Competition, in which we participated together with the Department of TV Journalism and Programming of IGU Faculty of Applied Sciences. The photographs of the dish "dried beans in stew with lamb shank" made by our 2nd year student Şeyma Atayün and photographed by TV Journalism and Programming student Ecem Ceylan and the photographs of the dish "lamb shank on Afyon keşkeği" made by our 2nd year student Murat Bağ and photographed by TV Journalism and Programming student Şule Soylu made it to the finals of the competition. The competition is organised by Anatolia Tourism Academy and Tourism Education and Trainers Association in order to contribute to the promotion of Anatolian cuisine and is held in two separate categories under the titles of students and adults.

4th International Gastronomy Festival (GastroAntep)

The 4th International Gastronomy Festival (GastroAntep) was held in Gaziantep between 15-18 September. In the festival, which set out with the theme of "Sustainability and Biodiversity", the "Local Chef Universities Competition" was organised where students from the Gastronomy Department of universities could showcase their talents. Only 6 universities in Turkey were invited to the competition and 3 students from each university participated. Samet Tutuş, Özge Özkan and Esra Çoraksu, students of Istanbul Gelisim University Gastronomy and Culinary Arts Department, won the third prize with their cold kelle paça and beyran gel, spicy minced meat wrapped in lamb shirt oil and lamb back, crispy kadayıf with pistachio and baklava layers.



STUDENT AWARD





Academician Awards

According to the Academic Performance Evaluation System (APSIS), Istanbul Gelisim University Academic Performance Awards Ceremony was held on 21 May 2024 at Istanbul Gelisim University J Blok Mehmet Akif Ersoy Conference Hall to present awards and certificates of achievement to the Academic Staff who ranked in the General Ranking and Unit Based Ranking. Our Head of Department, Dr. Faculty Member Nevruz Berna Tatlısu was entitled to receive the Success Award.



Head of Gastronomy and Culinary Arts Department

Asst. Prof. Dr. Nevruz Berna Tatlısu



**ACADEMIC
AWARD**





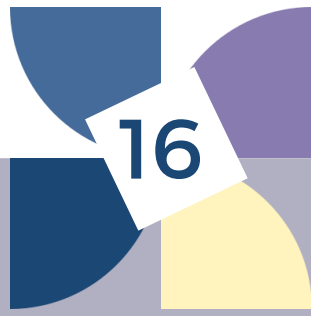
TUBITAK Project Studies

Project Name: Determination of sensory properties of yoghurt produced by fermenting with different plants, roots, fruits and leaves within the scope of sustainable gastronomy

Project Type: Tübitak 2209- University Students Research Projects Support Programme

Student Name: Rabia Dağlar

Academic Advisor: Asst. Prof. Dr. Nevruz Berna Tatlısu



Geleceğe Güçlü Adımlarla: Mezunlarımız



Esra Erden

Graduate of Gastronomy and
Culinary Arts Department

«The fact that my love for the kitchen has been increasing day by day since my early ages had a very important effect on planning my career goal, and I continued this journey, which started in high school on the food and beverage department in my education life, by carrying it to university life. In addition to the quality education life offered by the university, the chefs invited to the school on my department have contributed to us to a significant extent thanks to the conferences and events held. The ambitious local recipes of our own Turkish cuisine and international recipes that we made in the school kitchen, with the interest and interest of our teachers, carried me forward in both knowledge and manual skills. The theoretical and practical courses I took, thanks to the support of my professors, had a great impact on shaping my career goal towards the last semesters of my university.»



Elis Ercan

Nutrition and Dietetics, Gastronomy and
Culinary Arts Double Major Graduate

«In 2013, I enrolled in Istanbul Gelisim University, Faculty of Health Sciences, Nutrition and Dietetics undergraduate programme. During my education, I had the chance to study at the University of Foggia in Italy for 1 semester thanks to the Erasmus + programme directed by our university in February 2015. After getting to know many different cultures, travelling to multiple countries and successfully completing my education there, I came back with all my beautiful memories. Before the start of the fall semester of 2015-2016, I wanted to take advantage of the double major programme opportunity opened with the guidance of my department professors. When I learned that my double major application to the 'Gastronomy' department was approved on top of Erasmus, the world was mine. It has been a very exciting adventure for me to study these two undergraduate departments that I love and enjoy so much.»

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Learn and Discover
with Gastronomy!

Gain Knowledge,
Skills and
Competence, Be
open to
Development!

Take a Journey in
the World of Rich
Flavours!

GASTRONOMY AND CULINARY ARTS DEPARTMENT

For more information, please contact
the head of the department:

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CONTACT US :



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