

IGU MAINTAINED ITS PLACE AT THE TOP WITH THE NUMBER OF ACCREDITED UNDERGRADUATE PROGRAMS!

The "University Monitoring and Evaluation General Report-2023" prepared by the Council of Higher Education (YÖK) was published. Istanbul Gelisim University, which stands out in 6 categories, maintained its 1st place as the university with the highest number of accredited undergraduate programs, as it did last year.

The "University Monitoring and Evaluation General Report-2023", in which the Council of Higher Education evaluated 208 universities in Turkey according to 74 different indicators, was published. Istanbul Gelisim University (IGU), which has 65 programs with international accreditation and is taking firm steps towards internationalization, has maintained its 1st place as the university with the most accredited undergraduate programs among both state and foundation universities.

"WE CONTINUE TO OFFER WORLD-CLASS TRAINING AND APPLICATION OPPORTUNITIES"

Advancing with the vision of "World University", Istanbul Gelisim University (IGU) stands out with its many projects and activities in the international arena. In the "University Monitoring and Evaluation General Report-2023" prepared by the Council of Higher Education, IGU, which has the most accredited undergraduate program among universities in Türkiye, maintained its place at the top by being ranked 1st as it was last year. Stating that they are proud to have the most accredited undergraduate program among the universities in Turkey, Istanbul Gelisim University Vice Rector Prof. Dr. S. Arda Öztürkcan: "As IGU, we have managed to remain the leader with all the accreditations we have received since 2018. Thanks to these accreditations, we continue to offer world-class education and application opportunities to all our students studying in the relevant departments. Our university ranks high in internationalization with its international students and academicians. We have already started working to continue our accreditations in the new academic year. With Head of Council of Higher Education (YÖK) Prof. Dr. Erol Özvar's incentives for basic service areas such as scientific production, academic performance, university-sector cooperation, R&D, internationalization, community service and social responsibility, we also rank high in internationalization with international students and academicians within our university; taking strategic steps in line with our global vision. We stand out with our scientific, technological, social, artistic innovation activities and R&D studies. As a university, we adopt the 'United Nations Sustainable Development Goals' in order to leave a better world for future generations. For this purpose, we attach special importance to sustainable education and research. I would like to thank everyone who contributed to our success."

"80% OF THE ORGAN TRANSPLANTS IN TURKİYE ARE FROM ALIVE PEOPLE AND 20% ARE FROM CADAVERS"

"Awareness in Organ Donation Symposium in 100th anniversary of our Republic" by Istanbul Gelisim University Health Services Vocational School, was held. While information about organ donation and transplantation was given at the event, which was attended by experts in the field, the legal and moral dimensions were also discussed. It was stated that 80 percent of the organ transplantation rates in Turkey are from alive people and 20 percent are from cadavers.

Experts participated in the "Awareness in Organ Donation Symposium in 100th anniversary of our Republic" held by Istanbul Gelisim University (IGU) Vocational School of Health Services. The event began with the IGU Rector Prof. Dr. Bahri Şahin's and Vocational School of Health Services Director Prof. Dr. Mustafa Nizamlıoğlu's opening speeches, important information was given about Organ Donation, Organ and Tissue Transplantation Process, Two Sides of Transplantation, Legal Aspect of Organ and Tissue Transplantation, Spiritual Aspect of Organ Donation and Transplantation and Stem Cell Donation in Our Country.

"THE DONATION RATE IS VERY LOW IN OUR COUNTRY"

Providing information on how to become an organ donor, Istanbul Organ and Tissue Transplant Regional Coordination Center, Organ Transplant Coordinator Işıl Baydoğan, "According to the data of Istanbul Regional Coordination Center, our donation rate in Turkey between 2015-2023 is 114 thousand. In other words, it includes a population of 21 million. As you can see, the donation rate in our country is very low. All organs can be donated. Transfers from the alive, can be done from 4th degrees to their relatives. It is also made from cadavers, patients with brain death. As our hospital conditions and surgeons, we are at a very good level in the world. However, 80 percent of the donations in our country, that is, transplants, are from alive people and 20 percent are from cadavers. As a country, we can kill our living being, but we cannot kill our dead. Therefore, we are in the 5th place in the world, but 80% of them are carried out by alive transplants."

Lung transplant patient Aygün Mengelli and Faziylet Sönmez, who is also the author of the book named "Transplant Story", explained the process they experienced by giving a speech titled Two Sides of Transplantation.

"THERE IS NO SUCH THING AS ORGAN TRANSFERING BY KILLING PEOPLE, NEITHER IN TURKİYE NOR IN THE WORLD"

Providing information about the Legal Aspect of Organ and Tissue Transplantation, the President of the Institute of Medical Law Prof. Dr. Hakan Hakeri stated: "Our law says that if a person has donated his organs while alive, you do not have to ask his family to take his organs after his death, but if the doctors ask and the family does not give the organs, the law says 'take the organs'." Stating that there are many misperceptions about the organ mafia in the world and in Turkey, Hakeri also added,

"We hear a lot about the organ mafia incident in the field of medicine, there is no mafia in another field, but when we get into the organ case, we are talking about the mafia. There are many wrong beliefs. People think; 'they kidnap people and take their organs'. This is absolutely out of the question. In fact, you do not know whether it will fit or not, how many people you will take and you will try it. It is nonsense. Such a news is never reflected in the press in Turkey or in the world. We do not hear things like 'dozens of people were kidnapped, tests were done and then released'. There are many urban legends. The organ mafia exists in Turkey, but it brings alive people together. You need an organ, someone needs money, and it provides that organization. "There is no such thing as organ transferring by killing people, neither in Turkiye nor in the world."

"IT HAS BEEN DECLARED THAT ORGAN TRANSPLANTATION AND DONATION ARE PERMISSIBLE"

Istanbul Provincial Mufti Religious Services Specialist Hasan Gündüz, who answered the question marks in the minds of many people in his speech titled The Spiritual Aspect of Organ Donation and Transplantation, said, "The elimination of concerns is related to the transfer of accurate information. Benefiting a person is one of the basic principles of religion. People's interests are always at the forefront. Because life is changing, geographical conditions are changing, and many different events and situations are settling in human life and society, such as IVF, organ transplantation. When a situation arises in this regard, our Presidency and the Supreme Council of Religious Affairs come together with our academicians and professors in the field of medicine, in other words, in the field of law, and consult and check the interests of the people and the basic characteristics of religion at the first stage. The Supreme Council of Religious Affairs is explained as a result of the law fatwa numbered below. It has been declared that it is permissible in this way by following the same path regarding organ transplantation and donation."

Turkish Red Crescent European Stem Cell Donor Acquisition Specialist Nesrin Gürsul Akdağ gave information about how stem cell donation is progressing in our country. Akdağ:

"We bring together the patient in need of stem cells and the donor. Family scans of patients who need stem cells are performed and it is checked whether there is compliance or not. If there is no compliance, the bank is looked at; sometimes 90% or 100% compliance can be achieved with someone you do not know at all. If there is no compliance in the bank, stem cell transplantation is most likely performed from parents with a rate of 50%. Stem cell transplantation is mostly used as a treatment method in patients who do not work bone marrow, that is, whose immune system does not work or works less, in leukemias, lymph cancers. "

IGU RANKS 2ND IN TURKIYE WITH ITS SCIENTIFIC AND TECHNOLOGICAL STUDIES!

Istanbul Gelisim University, which progresses with the vision of "Research University", ranked 2nd in the "Patent Applied for, Utility Model or Design Application" category in the "University Monitoring and Evaluation General Report-2023" prepared by the Council of Higher Education (YÖK).

Istanbul Gelisim University (IGU) moves forward with the vision of "Research University" and provides opportunities for its students to work on scientific, technological, research and development. In the "University Monitoring and Evaluation General Report-2023" prepared by the Council of Higher Education (YÖK), where 208 universities were evaluated according to 74 different indicators, IGU, which stands out in 6 areas, has achieved significant success by ranking 2nd in the "Patent Applied for, Utility Model or Design Application" category with the projects.

TUBITAK SUPPORT FOR IGU STUDENTS' PROJECTS!

Continuing many studies on contributing to the production of new technologies and developing projects that will benefit society, IGU stands out with its scientific, technological, social and artistic innovation activities and R&D studies. According to TUBITAK University Students Research Projects Support Program, IGU Technology Transfer Office (TTO), IGU Technology Development Center (TEKMER) activities and 2022 data, it achieved this success as the university that filed the most patent applications in Turkey.

Scientific Research Projects Coordination (BAP-K), one of those who contributed to this success, paves the way for students to project their ideas and construct these projects in a professional manner. In this regard, within the scope of 2209-A University Students Research Projects Support Program carried out by TUBITAK Scientist Support Programs Directorate. IGU students, whose 5 projects were supported in the 2022/2 term call and whose 43 projects were entitled to be supported according to the results of the 2023/1 term call, achieved a significant success and played an active role in scientific projects in their university life.

IGU IS AT THE TOP WITH PATENT APPLICATION!

Proceeding with the vision of "Research University" and having 20 Research Centers, IGU became the university with the most patent applications in Türkiye, according to 2022 data. IGU TTO, which has 25 national and international awards with 603 patent applications, stood out with many projects and collaborations in scientific and technological fields. This had a significant impact on the success achieved in the "Applied for Patent, Utility Model or Design Application" category. Jet Drone (ALAZ), a fixed wing UAV with vertical take-off and horizontal flight capability and electric fan motor (EDF) drive, developed within IGU-TTO, was featured in the Hangar Campus Innovation Program organized by Turkish Aerospace Industries (TUSAŞ) and attended by 38 universities with 93 teams, achieved great success by placing 1st rank. Jet Drone was presented to investors at the TUSAŞ stand at the Take Off Summit held at Istanbul Lutfi Kırdar Congress and Exhibition Hall. IHA's stand, where the UAV Project Jet Drone ALAZ is located, was visited by important names.

IGU-TEKMER CREATES SCIENTIFIC COLLABORATIONS WITH ITS STUDIES IN THE FIELDS OF "BASIC SCIENCE" AND "ENGINEERING"

IGU-TEKMER, which was established to create scientific cooperation and to create value-added products by increasing the interaction between entrepreneurs and companies aiming at product development, carries out studies in the fields of "basic science" and "engineering". IGU-TEKMER, which offers entrepreneurs the opportunity to work in a common field, continues to organize studies and collaborations with companies.

IGU HIGH SCHOOL WINTER ACADEMY 2024 IS STARTING!

"IGU High School Winter Academy", specially prepared for high school students by Istanbul Gelisim University, will be held between 23-26 January 2024 this year. While high school students contribute to their career maps by gaining experience in the department they want to study; they also will be able to experience university life.

THE APPLICATION DEADLINE IS JANUARY 19, 2024!

Organized by Istanbul Gelisim University (IGU) with the "I develop with Gelisim, I decide on my profession", the High School Winter Academy will be held between 23-26 January 2024 this year. The academy aims for students to have a real university experience and choose a profession that suits their dreams and personalities. There will be training from many different department courses, from Computer Programming to Script Writing Workshop, from Blockchain to Pasta Workshop, from Dentistry to E-Commerce.

Free applications can be made to the High School Winter Academy, where prospective students can learn information from the most accurate sources in the fields they are interested in and have a real university experience while determining their career goals, at winterschool.gelisim.edu.tr until January 19, 2024.

STUDENTS WILL BE ABLE TO GAIN EXPERIENCE IN DIFFERENT FIELDS

At the High School Winter Academy, where students can shape their future by experiencing, they will be able to gain experience in different fields by taking many courses.

The courses to be included in the academy are as follows:

- Architectural Structure Workshop
- Applied Cyber Security Workshop
- Space Search Workshop in a Cube
- Aircraft Engineering and Design Workshop
- Pasta Workshop
- Computer Programming
- Blockchain Workshop
- Discover Yourself with Art Therapy Workshop
- Creative Photography Techniques Workshop
- Three-Dimensional Jaw Model Making Workshop in Dentistry
- Creative Drama Workshop
- Management Information Systems Workshop
- Script Writing Workshop

CHEF MEHMET YALÇINKAYA MET WITH GASTRONOMY STUDENTS

At the "Gastro Talks 7" event, the famous Chef Mehmet Yalçinkaya, the founder of the MYK Gastro Arena, who participated in the "Process of Creating a Brand Identity in Turkish Gastronomy" interview and met with gastronomy students, stated that the recognition of Turkish cuisine abroad should be increased for branding. Yalçinkaya, "Gastronomy is really important. Although food income seems to be in the tourism income, we actually have a great share as the food and beverage sector. Therefore, the development of award-winning restaurants such as Michelin stars will attract the attention of many people abroad."

In order to address the branding process of Turkish cuisine and to meet the sector with gastronomy students, Istanbul Gelisim University organized an interview titled "Brand Identity Creation Process in Turkish Gastronomy". In addition to many important names from the sector, the famous Chef Mehmet Yalçinkaya also participated in the event as the main speaker. At the beginning of the interview, a plaque was presented to the famous names of the gastronomy sector, who provided support to 100,000 aid trucks sent to the disaster area on behalf of the university in the February 6 earthquake. In the event, Chef Mehmet Yalçinkaya shared his experiences with the students and made important recommendations on what should be done for the branding of Turkish cuisine.

Stating that they care about meeting with young people in order to make way for the next generation for the sector, Mehmet Yalçinkaya also added: "We come together with gastronomy students as much as we can to prepare the people who will come to our place in the sector. We share our experiences on what our university friends need to do in order to go further in their fields. In this way, we are trying to pave the way for them."

"WITH EVALUATION ORGANIZATIONS, WE ARE ON ALERT ABOUT GASTRONOMY"

Stating that there have been very important developments in the field of gastronomy in Turkey in recent years, Yalçinkaya: "There have been very important developments in Turkey recently, especially regarding gastronomy. We need to talk about these developments because two very important rating agencies came to Turkey. The fact that these organizations come to our country enables us to alert in terms of gastronomy. When people go to different places, they go to businesses to eat by looking at such rating agencies. Gastronomy is really important. Although food income seems to be in the tourism income, we actually have a great share as the food and beverage sector. Therefore, the development of award-winning restaurants such as Michelin stars will attract the attention of many people abroad. International restaurants will be opened. The share obtained from gastronomy tourism will increase."

"OUR CUISINE IS NOT AVAILABLE IN EVERY PROVINCE AND DISTRICT IN THE WORLD. RECOGNITION SHOULD BE INCREASED, WE SHOULD OPEN RESTAURANTS EVERYWHERE"

Underlining that the recognition of Turkish cuisine should be increased in the name of branding, Yalçinkaya stated that Turkish restaurants should be opened in countries, provinces and districts of the world in this sense. Yalçinkaya also continued his speech in which he listed what needs to be done for the branding of the sector as follows:

"In order to further develop Turkish cuisine in the world, quality studies should be increased; social media should be used effectively, and services should be provided effectively. We should host world-renowned gastronomy experts in our country and take part in fairs and festivals."

Stating that they attach great importance to this field as a university because they believe in the future of the gastronomy sector, IGU Gastronomy Departments Coordinator Assoc. Prof. Dr. Serdar Egeli, on the other hand, "Today, we will evaluate with our chef what it takes for the gastronomy sector to take a step forward. We can consider gastronomy with both economic, social and environmental dimensions. Its economic dimension is one of the most profitable sectors. From a social point of view, gastronomy is a must and one of the most basic elements of socialization. Environmentally, climate crises and sustainability have been the main theme in recent years. Since sustainability is the main theme of our university, we attach importance to the gastronomy department in this context. Because we care, we have a license, a master's degree, our Bakery and Pastry department that we opened last year, and our Gastronomy English department that we export chefs to the world. We are moving forward with serious studies and doing R&D studies. From the Turkish Cuisine book we published last year, we are carrying out important works in the name of our visions for the future."

After the event, in order to commemorate the War of Independence and Gallipoli wars mobilization buns and hosaf belonging to the Balıkesir region were served by gastronomy students.

IGU IS AT THE TOP WITH ITS SUSTAINABILITY STUDIES!

The "Sustainability" category was added to the "University Monitoring and Evaluation General Report-2023" prepared by the Council of Higher Education (YÖK) for the first time this year. IGU, which ranks 1st in the "Use of Renewable Energy Sources" and "Water Conservation" categories with its studies, proved its success once again with its projects in the field of environmental sustainability. Vice Rector Prof. Dr. S. Arda Öztürkcan: "Our goal is to produce all the electricity we consume in our own power plant."

Istanbul Gelisim University (IGU), which attaches importance to sustainability studies in all areas, especially environmental sustainability, by adopting the "Sustainable Development Goals", carries out practices for the effective use of natural resources and proceeds with a universal sense of responsibility within the scope of energy and waste management. In the "University Monitoring and Evaluation General Report-2023" prepared by YÖK, in which 208 universities were evaluated according to 74 different indicators, IGU stood out in 6 categories. While universities were examined for the first time this year in terms of whether they use natural resources consciously under the heading of "Sustainability", IGU was at the top in the categories of "Use of Renewable Energy Resources" and "Water Saving".

ACHIEVEMENTS IN GREENMETRIC 2023 AND THE 2023 HAVE ALSO BEEN REGISTERED BY COUNCIL OF HIGHER EDUCATION (YÖK)

IGU, which stands out in the field of sustainability with its rapid rise in the categories in GreenMetric 2023 and Times Higher Education (THE) 2023, was also registered by YÖK. IGU, which has accelerated its green campus studies by using 100 percent green energy since 2022, achieved a significant success by being ranked 14th in the "UI GreenMetric World University Ranking 2023" list, which evaluates the sustainability studies of universities such as campus settlement and infrastructure, energy and climate change, wastes, water resources, transportation, education and research, according to 6 criteria. Moreover, IGU also ranked 21st among Turkish universities in the "Energy and Climate Change" category. IGU, which was included in the "Accessible Clean Energy" category for the first time this year in the Times Higher Education (THE) 2023 Impact Ranking 2023 list, the world's leading higher education rating agency, ranked 12th among Turkish universities. In line with the "Sustainable Development Goals", a report was created by IGU for Times Higher Education (THE) in the categories of Quality Education, Health and Quality Life, Accessible and Clean Energy, Reducing Inequalities and Partnerships for Goals.

"OUR GOAL IS TO PRODUCE ALL THE ELECTRICITY WE CONSUME IN OUR OWN POWER PLANT"

Stating that they carry out both national and international studies in the field of sustainability with precision, IGU Vice Rector Prof. S. Arda Öztürkcan also added the following: "We are very happy with the success we have achieved from the 'Sustainability' category, which is one of the evaluations made by Council of Higher Education (YÖK) for the first time this year. We included our studies in the Sustainability Report and Sustainability Status Report we prepared. As a result of accelerating green campus activities by using 100% green energy, we ranked at the top in the category of 'Use of Renewable Energy Sources'. Our most important criterion when choosing our electricity supply company was that they supplied the electricity we consumed from renewable power plants. In this context, the certificates given to us were the assurance of this decision. Our next plan is to establish a Solar Power Plant with a power of 4 MW for our university. All official processes for the

SPP have been completed and the implementation process will begin soon. "Our goal is to produce all the electricity we consume in our own power plant."

IGU GASTRONOMY STUDENTS MADE MOBILIZATION BUNS IN MEMORY OF 100-YEAR-OLD REPUBLIC HEROES

University students brought gastronomy and history together and baked "mobilization buns", which are consumed as a single food in memory of the heroes who fought on the front lines for the Republic 100 years ago. The bun, made with simple ingredients, was served with the grape compote.

This year, a new one was added by gastronomy students to the events organized specifically for the 100th anniversary of the Republic. 100 years ago, future chefs cooked "mobilization buns", which were almost the only food consumed by soldiers fighting on the front lines for their homeland under difficult conditions. At the "Gastro Talk 7" event organized by Istanbul Gelisim University, buns were served with grape compote, which was also consumed during wartime.

"WE BROUGHT HISTORY AND GASTRONOMY TOGETHER"

Gastronomy Department Kitchen Responsible Didar Başgöze stated that mobilization buns, known for their simple ingredients and long-term durability, are also important in terms of understanding history, and stated that they attach importance to organizing such events with students. Didar Başgöze continued her words as follows:

"The buns we prepared are 'mobilization buns' created with the resources available during the mobilization period. We wanted to relive those moments. There is white tarhana (soup with dried yoghurt) in the mobilization buns. White tarhana was one of the foods that were obtained with limited resources at that time. The bun is made with a mixture of white tarhana, flour, sugar, salt, water and oil. It is very simple and can last for a very long time, so it is called mobilization bun. We also prepared grape compote to accompany it, as was done in those days. Grape compote is a compote that can be created simply from grapes, water and sugar. We did all of this by commemorating our heroes together with our students. Gastronomy and history are intertwined. This event was created within the scope of the 100th anniversary of the Republic in terms of mobilization. We often organize such events with our students since they brought food, science and history all together."