

FOOD TECHNOLOGY

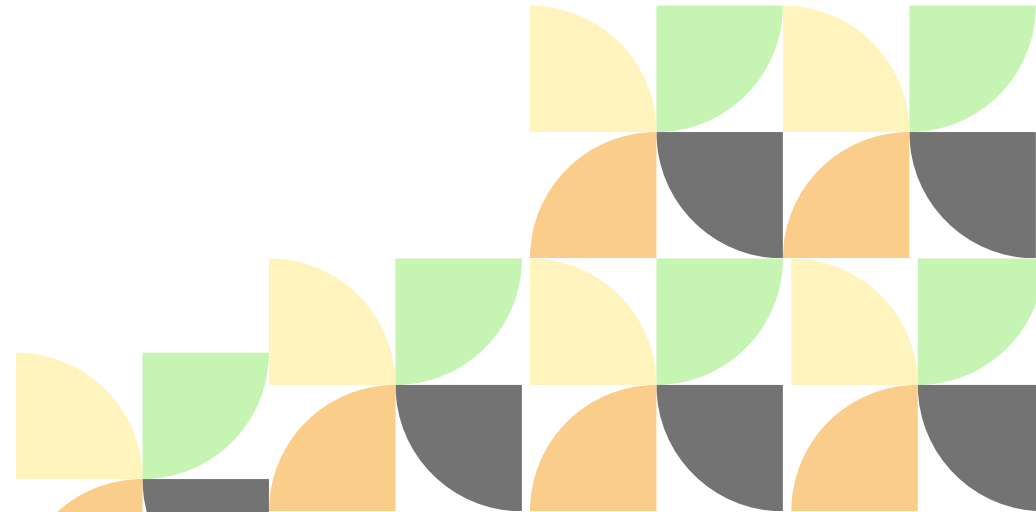
İstanbul Gelisim University
İstanbul Gelisim Vocational School

“*Our program provides students with the opportunity to grasp the innovations in the food industry and understand the fundamental principles of its operations. Supported by laboratory applications and practical experiences, the program strengthens theoretical knowledge with hands-on learning.*”

Lect. Kübra SAĞLAM
Head of Food Technology Program



İstanbul Gelisim
Meslek Yüksekokulu





The Aim of the Program

The aim of the Food Technology Program is to educate qualified individuals who are proficient in theoretical and practical knowledge about the components and chemical composition of foods, food technological processes, microbiological, chemical, sensory, physical, textural, and quality control analyses, food preservation methods, food safety, and food regulations. Graduates of this program are equipped to work as Food Technicians in production, processing, and quality control laboratories of food industry institutions and organizations, utilizing their accumulated knowledge effectively.

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In Food Technology program, we reinforce theoretical knowledge by applying it practically through laboratory courses.

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Future of the Program

The aim of the Food Technology Program is to cultivate individuals who are strong in communication, mission-driven, self-confident, have basic foreign language proficiency and computer skills, and can closely follow current developments and food regulations. The program aims to nurture individuals who are innovative in research and development, embrace an innovation mindset, and contribute open-minded new perspectives to society.



Curriculum Information

Istanbul Gelisim University, Istanbul Gelisim Vocational School's Food Technology Program is designed to be completed within the normal education period of two academic years, with a total minimum credit requirement of 120 ECTS depending on the student workload.

In the first two semesters, students take common courses offered by our vocational school and introductory courses related to the field. Starting from the third semester, the focus shifts to professional courses, where students begin taking mandatory courses necessary for their profession along with elective courses.



Academic Staff



Lect.
Kübra SAĞLAM
Head of Food Technology Program



Lect.
Eda Şensu DEMİR
Food Technology Program



Lect.
Nurullah Zekeriya AKAR
Food Technology Program



Lect.
Aslı Muslu CAN
Food Technology Program



Sectoral Collaborations

Our university places great importance on collaborating with public, private sector, and civil society organizations in pursuit of excellence in education and research. These collaborations enable us to build a stronger future together by sharing knowledge and resources to achieve common goals.



Internship

Our students progress in their career journeys by completing a 30-day summer internship at the end of their second or fourth semester, necessary for graduation.



Career Opportunities

Graduates of the Food Technology Program can successfully transition to related undergraduate programs at universities across Turkey through the Vertical Transfer Exam administered by ÖSYM. Additionally, they can pursue careers in various institutions and organizations such as control laboratories of the Ministry of Food, Agriculture and Livestock, Ministry of Forestry and Water Affairs, municipalities, provincial health directorates, food production and processing factories, private food laboratories, food storage and packaging businesses, food marketing companies, and ready meal establishments.

Activities

Our university and program not only aim to acquire knowledge and skills but also contribute to progressing towards becoming individuals who can create their own impact and benefit society. Students have opportunities to enhance their skills in various workshops, learn through festivals, create awareness in social responsibility projects, and participate in unforgettable events. They also have the chance to showcase themselves in competitions. These activities help develop collaboration and teamwork skills while providing career opportunities.

The activities conducted are as follows:

- Workshops
- Festivals
- Trips
- Seminars
- Symposiums
- Exhibitions
- Social Responsibility Projects
- Talks
- Sustainable Events



Double Major Opportunities

The purpose of the double major program is to enable students who excel in their major programs, with a minimum GPA of 2.90 out of 4.00 and ranking within the top 20% of their undergraduate program, to pursue a second major and earn an additional diploma free of charge.

Erasmus+ Program

Through Erasmus+, the European Union's grant program for education, youth, and sports, our students have access to various opportunities abroad such as education, training, internships, professional development, and youth activities based on widespread learning.

Research Centers

Within our university, a wide range of innovative, technological, and sociological research is conducted across 20 different applied and research centers. Additionally, thematic research groups contribute to science in 10 different fields ranging from food to construction, automotive to healthcare.

The IGU Technology Transfer Office has been established to provide necessary information and guidance for academics, researchers, students, and alumni to initiate their own ventures. It actively listens to all students saying "I Have a Project" and provides every opportunity to bring these projects to life.





Research Projects

Project Type: EU Project
Project Title: Increasing the Employability of NEETs by Improving Their Competencies

Project Stakeholder: Lect. Kübra SAĞLAM

Project Coordinator: İkbal UÇAR

Project Status: Ongoing

Project Type: TÜBİTAK 1001 Project

Project Title: Changes in Protein Fractionation and Determination of Bioactive Properties in Tarhana Fermentation

Expert Researcher: Lect. Kübra SAĞLAM

Researchers: Assoc. Prof. Bahtiyar DURSUN, Assist. Prof. Ercan AYKUT

Project Status: Ongoing

Project Type: TÜBİTAK 2209-A Project
Project Title: Development of a Functional Healthy Product: Production of Nutrient-Enriched Baby Crackers
Advisor: Lect. Kübra SAĞLAM
Project Leader: Hüseyin YÜCEL
Project Status: Ongoing

Project Type: TÜBİTAK 2209-A Project
Project Title: Development and Characterization of Functional Healthy Vegan Gummy Bear Formulation Enriched with Flaxseed Powder as Gelatin Alternative and Vitamins
Advisor: Lect. Kübra SAĞLAM
Project Leader: Ece BİLEN
Project Status: Ongoing

Project Type: TÜBİTAK 2209-A Project
Project Title: Aqueous Paint from Food Waste
Advisor: Lect. Aslı MUSLU CAN
Project Leader: Ceren VATANSEVER
Project Researcher: Nedret DAĞ
Project Status: Ongoing

Project Type: TÜBİTAK 2209-A Project
Project Title: Investigation of the Usability of Chickpea Flour, a Plant Protein Source, in Vegan Ice Cream Production
Advisor: Lect. Eda ŞENSU DEMİR
Project Leader: Ece SEYİS
Project Researchers: Eylül SEYİS, Ezgi CEBECİ
Project Status: Ongoing

Project Type: TÜBİTAK 2209-A Project
Project Title: Investigation of the Use of Industrial Fruit Waste in Plant-Based Cream
Production Advisor: Lect. Nurullah Zekeriya AKAR
Project Leader: Ceren DEMİR
Project Researcher: Esmâ ASLAN
Project Status: Ongoing

Workshops, Laboratories and Studios

- Kitchen
- 6 Computer Laboratories-PC
- Computer Laboratory-MAC





DGS Course

Istanbul Gelisim Vocational School organizes the Vertical Transfer Examination (DGS) Course for our students free of charge every year. In the course, topics for DGS, especially basic mathematics and geometry, are covered.

In our course organized for second year students of our vocational school, our students can register and prepare for DGS free of charge by applying on the announced dates.



English Course

Istanbul Gelisim Vocational School, which operates with the aim of increasing the human equipment of our students within the framework of its vision of continuous development, opens vocational English courses for our students. The courses aim to provide an education based on social sciences and natural sciences. In the courses, our students' basic English knowledge is reinforced by working on field-specific English texts.

Our English courses are completely free of charge and contribute to increasing the human capital of our students.



IGU from Alumni Perspective



Didem KARAÇAY

Food Technology Program
Graduate

The years we spend in university are undoubtedly the most beautiful times of our lives. During this period, the knowledge I acquired and the courses I took have enabled me to pursue my own profession today, continuously developing myself. I owe a debt of gratitude to the valuable academics who have given me this happiness and confidence, as well as to the school where I spent the best days of my life.



Let's Learn
Together

Let's
Discover
Together

Let's Connect
to the World!

FOOD TECHNOLOGY PROGRAM

**For more information, please contact
the head of program:**

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CONTACT



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