

PASTRY AND BAKERY

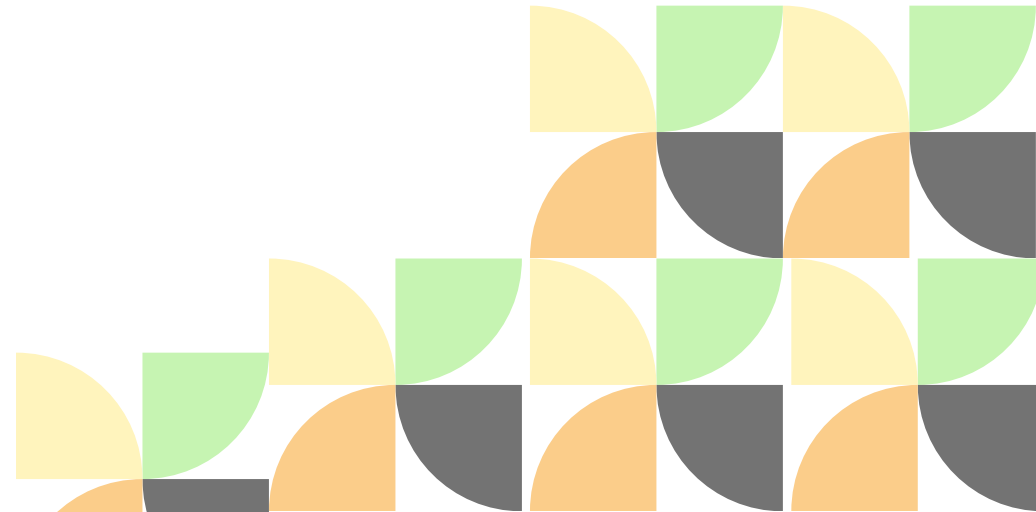
Istanbul Gelisim University
Istanbul Gelisim Vocational School

“Our program, which offers a wide range of job opportunities, is a field where you can utilize your creativity and artistic talents. You can showcase your creativity in processes such as creating new recipes, making unique presentations, and combining flavors.”

Lect. Semanur ÖNAL
Head of Pastry and Bakery Program



Istanbul Gelisim
Meslek Yüksekokulu






The Aim of the Program

The aim of the Pastry and Bakery Program is to train personnel with sufficient knowledge in the field to meet the needs of pastry chefs and bakers in food and beverage service establishments. It also aims to create opportunities for individuals who want to develop themselves in the field of pastry, and to guide students in preparing and presenting high-quality and creative products in food and beverage establishments.

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You can find opportunities to work in various sectors such as patisseries, restaurants, hotels, cafes, bakeries, and even starting your own business.

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Future of The Program

With the education our students receive, they are expected to define basic concepts and professional standards in baking and pastry, utilize chocolate, cake, dessert, and bread production techniques and technical equipment used in food and beverage establishments, present their products in the field of pastry and baking artistically, have knowledge of producing within the scope of food safety.



Curriculum Information

The normal duration to complete the Pastry and Bakery Program is two academic years, with a total minimum credit requirement of 120 ECTS based on student workload.

In the first two semesters, our students take common courses offered at our vocational school and introductory courses relevant to their field. From the third semester onward, the focus shifts to professional courses, and our students begin taking both the mandatory courses necessary for their profession and elective courses.



Academic Staff



Lect.
Semanur ÖNAL
Pastry and Bakery
Head of The Program



Lect.
Zeynep KURHAN
Pastry and Bakery



Lect.
Müzeyyen B. SAĞLAM
Pastry and Bakery



Sectoral Collaborations

In our pursuit of excellence in education and research, our university places great importance on collaborating with public, private, and non-governmental organizations. These partnerships enable us to share knowledge and resources, work together towards common goals, and build a stronger future.



Internship

At the end of the second or fourth semester, our students complete a 30-day summer internship, which is a requirement for graduation. This experience helps them advance in their career journey.



Career Opportunities

Graduates of the Pastry and Bakery Program will have career opportunities such as pastry chef, baker, pastry assistant, baklava maker, börek maker, bread baker, and chocolatier.



Activities

Our university and program not only focus on gaining knowledge and skills but also contribute to becoming an individual who makes a difference and benefits society. Our students have the opportunity to develop their skills in various workshops, learn through fun at festivals, create awareness in social responsibility projects, participate in memorable events, and demonstrate their talents in competitions. Our activities foster collaboration and teamwork skills while also providing career opportunities

The activities carried out 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 successfully complete their major programs to study in a second major program free of charge. Students who have a GPA of 2.90 out of 4.00 in their major program and who are in the top 20% of their undergraduate/pre-degree program can start the second major diploma program free of charge.



Erasmus+ Program

With Erasmus+, the European Union's (EU) grant program in education, youth and sports opportunities, our students can access various opportunities such as education, training, internship, professional development, non-formal learning-based youth activities abroad.



Research Centers

Innovative, technological and sociological studies are carried out in many different branches with 20 different application and research centers within our university. In addition, thematic research groups carry out studies that will contribute to science in 10 different fields from food to construction, automotive to health.

IGU Technology Transfer Office, which was established to provide the necessary information and guidance for academicians, researchers, students and graduates to start their own initiatives, listens to all students who say “I have a project” and provides all kinds of opportunities to realize these projects.

Workshops, Laboratories, and Studios

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





DGS Course

Every year, Istanbul Gelisim Vocational School offers a free Vertical Transfer Exam (DGS) Course to our students. The course covers topics relevant to the DGS, including fundamental mathematics and geometry.

Our second-year vocational school students can apply and register for the course on the announced dates, allowing them to prepare for the DGS free of charge.



English Course

Within the framework of a vision for continuous development, Istanbul Gelisim Vocational School aims to enhance the human capital of our students by offering professional English courses. These courses are designed to provide education based on social sciences and natural sciences. By working on English texts specific to their fields, the courses reinforce our students' basic English skills.

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





Let's Learn
Together

Let's
Discover
Together

Let's Connect
to the World!

PASTRY AND BAKERY PROGRAM

**For more information, please contact
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