



ISTANBUL
GELISIM
UNIVERSITY

JUNE 2025



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GELİŞİM ÜNİVERSİTESİ

FACULTY OF APPLIED SCIENCES MONTHLY E-BULLETIN

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NEWS FROM IGU

Istanbul Gelisim University Continues its Rise in Sustainability in THE Impact Rankings 2025

According to the 2025 Impact Rankings results announced by Times Higher Education (THE), Istanbul Gelisim University (IGU) once again demonstrated its performance in the field of sustainability. In the ranking prepared in line with the Sustainable Development Goals (SDG) of the United Nations, IGU was in the 601-800 band worldwide. Having made a significant leap from last year's 801-1000 band with this success, IGU has once again proven that it continues its steady progress in the field of sustainability.

Evaluated Between 2526 Universities

In the ranking, in which 2526 universities from 130 countries applied and 2318 of them were evaluated, more than 220,000 evidence was collected from universities and more than 3.7 million articles on the SDG were examined. During the evaluation process, 75 metrics, 251 indicators and more than 230,000 criteria were analyzed. In the current list announced, 112 universities from Turkey were listed.

Global Achievement in Sustainability: At the Top in the Field of Accessible Clean Energy!

Istanbul Gelisim University entered the general ranking by scoring in the following four SDG areas in its 2025 evaluation:

- SDG 7: Accessible and Clean Energy – 1st among foundation universities in Turkey
- SDG 4: Qualified Education – 3rd in Turkey
- SDG 10: Reducing Inequalities – Shared 3rd place with Bilkent University across Turkey
- SDG 17: Partnerships for Purposes – ranked 4th among foundation universities in Turkey; in the 401-600 band worldwide

Rise in Overall Ranking, Strategic Success in SDG Areas

Istanbul Gelisim University made significant progress in the overall ranking in the 2025 Impact Rankings results, ranking in the 601-800 band worldwide. IGU ranked 19th among all universities in Turkey and 4th among foundation universities. This success was a strong indicator of the university's steady rise in sustainability.

NEWS FROM IGU

IGU, which obtained remarkable results on the basis of the SDG titles evaluated, was ranked in the 101-200 band worldwide while maintaining its ranking among the foundation universities in the field of SDG 7: Accessible and Clean Energy. SDG 4: It was ranked 3rd in Turkey in the Qualified Education category and ranked in the 301-400 band in the world ranking.

SDG 10: While it ranked 15th in Turkey in the field of Reducing Inequalities, it was among the top three foundation universities. SDG 17: In the Partnerships for Purposes category, it ranked 13th in Turkey and 4th among foundation universities, and shared the 401-600 band with Boğaziçi, Hacettepe, Istanbul-Cerrahpaşa and Marmara Universities on a global scale.

On the other hand, IGU, which ranked in the world in the range of 801-1000 in the field of SDG 3: Health and Quality Life, ranked 2nd among foundation universities and 7th in Turkey in the title of SDG 8: Decent Work and Economic Growth.

Istanbul Gelisim University, which presented reports in five fields last year, has managed to increase both its diversity and contribution level by preparing reports within the scope of six different sustainable development goals this year. This development coincides with the university's goal of expanding sustainability-oriented academic production.

"We Continue Our Sustainability Studies for the Future"

Vice Rector for Quality, Accreditation and Internationalization Prof. Arda Öztürkcan stated the following in his evaluation on the subject:

"We have been ranking every year since 2020 in the rankings that started to be announced in 2019. In SDG 4 Qualified Education, we were the first in Turkey for the first three years in a row, and then in SDG 7 Accessible Clean Energy in 2024 and 2025, we managed to take the first place in the foundations. It is very pleasing for us to be able to rise in the rankings attended by more universities from both the world and Turkey. We aim to increase our number of reports and to rise in the rankings. We have published 6 reports this year, we plan to publish reports in 7 SDG areas next year. Together with all our academicians and students who support us in these studies, we continue our sustainability studies and work for the future."

Istanbul Gelisim University continues to demonstrate the importance it attaches to sustainability with its increasing number of reports, expanding impact area and rising ranking achievements.

NEWS FROM IGU

Academic Performance Awards Find Its Owners at Istanbul Gelisim University

Istanbul Gelisim University (IGU) held the Academic Performance Award Ceremony with great participation, which it made traditional in order to encourage academic productivity, make qualified studies visible and strengthen the corporate success culture. At the ceremony, success certificates were presented to faculty members who stood out with their academic contributions throughout 2024.

Academic Activities with APSiS Were Comprehensively Evaluated

The Academic Performance Evaluation Process Management System (APSiS), which is the evaluation model developed by the university itself, was implemented much more extensively this year. Analyses made on 568 evaluation elements in 2023 were carried out with a total of 2,440 evaluation elements in 136 sub-activity areas in 2024. This change made it possible to monitor academic activities in a much more detailed way, not only in terms of quantity but also in terms of quality.

Six Key Assessment Titles

The evaluation process was shaped under six main headings:

- Overall Ranking
- Publications and Citations
- Project, Patent and Designs
- Awards, Memberships and Recognition
- Scientific and Professional Activities
- Educational Activities

While each activity title was analyzed within itself, academicians who entered the top 20 in the general ranking were also deemed worthy of the "Incentive Award" as a separate indicator of success.



NEWS FROM IGU

2024 General Ranking Winner: Assoc. Prof. Festus Victor Bekun

According to the results of 2024, academicians who achieved 100 points or more in the general ranking were evaluated in the highest academic performance category.

Assoc. Prof. Festus Victor Bekun was at the top of the general ranking. Assoc. Prof. Bekun showed outstanding success in many criteria such as the number of publications, visibility in international indexed journals, citation rates, project productivity and professional recognition.

Unit-Based Distribution of Academicians Worthy of Incentive Awards in General Rankings
The names of this year's award have attracted great attention not only for their productivity in basic sciences, but also in health, engineering, arts and social sciences. Here are some of the award-winning academics:

- **Faculty of Engineering and Architecture:**

Prof. Bahri Şahin,
Assoc. Prof. Anıl Niş,
Asst. Prof. Halit Yahya,
Prof. Bayram Ünal,
Prof. Nuri Kuruoğlu,
Assoc. Prof. Metin Mehmedoğlu,
Prof. Necmettin Maraşlı, Prof.
Prof. Ahmet Cihat Baytaş,
Lect. Bahadır Kopçasız

- **Faculty of Health Sciences:**

Asst. prof. Ashifa Kariveliparambil Mohammed Ashraf,
Assoc. Prof. Hatice Merve Bayram
Asst. Prof. Aslı Kaya

- **Faculty of Economics, Administrative and Social Sciences:**

Asst. Prof. Ifedolapo Olabisi Olanipekun,
Assoc. Prof. Serdar Egeli,

- **Faculty of Dentistry:**

Prof. Kemal Sıtkı Türker

- **Faculty of Fine Arts:**

Assoc. Prof. Murat Doğan

- **Istanbul Gelisim Vocational School:**

Hasan Hüseyin Taşer

NEWS FROM IGU

Faculty of Applied Sciences:

Assoc. Prof. Ali Çelik

Assoc. Prof. Hakan Özcan

Assoc. Prof. Ayşegül Ertuğrul

Assoc. Prof. Özge Turhan

Asst. Prof. Nevruz Berna Tatlısu

Strengthening Academic Culture is Aimed

In the statement made by the Rectorate after the ceremony, it was stated that this reward system not only increases individual motivation, but also aims to institutionalize the academic production culture throughout the university.

It was stated that the APSIS system will be further developed in the coming years, the evaluation criteria will be detailed, and it is aimed to measure the different dimensions of the academic contribution more strongly.

Contribution to Research University Vision

While supporting the vision of the research university with such evaluation systems, Istanbul Gelisim University also aims to increase the visibility of academics in the national and international arena. The award-winning academicians are positioned as role models that raise not only their own individual achievements, but also the scientific production capacity of the university.



NEWS FROM FoAS

The Power That Overcomes Obstacles: A Proud Success Story from Ahmet Doğmuş!

Our Faculty's "Public Relations and Advertising" Department student Ahmet Doğmuş came in second in Turkey in the 49 kg Youth category in the Physically Disabled Youth and Adults Türkiye Weightlifting Championship held in Kırklareli on June 12, 2025.

Ahmet's trainer, National athlete, National referee and National Coach Fatma Ebru Mutlu stated that after 28 years of sports experience, their paths crossed with Ahmet in this process where he aimed to contribute to the sports journeys of special individuals in particular. This collaboration is based on discipline, devotion and long-term work. Ahmet's success is not just a podium; it is the result of labor, patience and faith. The discipline and determination he shows every day have carried him to second place in Türkiye today and thus represented himself as an athlete where determination, not obstacles, speaks. First of all, this meaningful success is not only an individual victory, but also a strong reflection of Istanbul Gelişim University's vision that supports physical, mental and social development. We have no doubt that our university will continue to encourage its students in every field and that Ahmet's story will be an inspiration to many students.

We are proud of his success and sincerely believe that we will meet at many summits. First of all, we congratulate our student, his family, and valuable coaches Fatma Ebru Mutlu and Ramazan Mutlu, who contributed to his development, and wish him continued success.



NEWS FROM FoAS

Res. Asst. Serhat Kahyaoğlu has been granted a full scholarship to attend the 3rd International Cognitive Translation & Interpreting Summer School!

Istanbul Gelisim University, Department of Translation and Interpreting Research Assistant Serhat Kahyaoğlu has been granted a full scholarship to attend the 3rd International Summer School on Cognitive Translation & Interpreting Studies organized by MC2Lab, Translation, Research, Empiricism, Cognition (TREC), European Society for Translation Studies (EST) and Adam Mickiewicz University (AMU).

A total of 18 participants at the doctoral level were accepted to the summer school, which will be held for the third time this year between July 7-18 and is one of the world's leading events in the field of cognitive translation studies, empirical and experimental studies in translation studies. The full scholarship of 1500 Euros, which was given to only two participants among the participants, was presented based on criteria such as academic success, research proposal and motivation letter.

Serhat Kahyaoğlu will receive advanced training in areas such as cognitive approaches, experimental methods, and human-computer interaction in translation studies at the summer school. The event offers young researchers the opportunity to directly interact with leading academics in the field and develop international collaborations. This success once again demonstrates Istanbul Gelisim University's research-oriented vision and the international competence of its young academics. We congratulate our faculty member Res. Asst. Serhat Kahyaoğlu and wish him continued success in his academic studies.



NEWS FROM FoAS

Gastronomy and Culinary Arts Department Head Asst. Prof. Dr. Lecturer Nevruz Berna Tatlısu Shared the Correct Cooking Techniques for Sacrificial Meat with the Public!

Istanbul Gelişim University, Faculty of Applied Sciences, Gastronomy and Culinary Arts Department Head Dr. Nevruz Berna Tatlısu shared the techniques that should be taken into consideration to prevent meat from remaining tough on the tables and to consume it healthily before Eid al-Adha with the public. Addressing many topics from the biological process that meat goes through after slaughtering to the appropriate cooking methods of different types of meat, Ms. Dr. Tatlısu drew attention to the importance of conscious kitchen practices in terms of both taste and health.

Emphasizing that meat should not be cooked immediately after slaughtering, Tatlısu said, "If cooking is done before the rigor mortis process is completed, the muscle tissue remains tough. For this reason, meat should be rested at 0-4 °C, in a way that allows air for at least 24, preferably 48 hours." She stated that thanks to the resting process, natural enzymes come into play, muscles relax and both cooking and digestion processes become easier. Reminding that different types of meat should be prepared with different cooking methods, Dr. Tatlısu stated that sous-vide, boiling and short-term high-heat techniques should be preferred for beef, while slow cooking, tandoor and searing methods should be preferred for lamb. Long-term cooking and pre-acid marination were recommended for intensely flavored meats such as lamb. In addition, Tatlısu stated that marination with naturally acidic ingredients such as yogurt, lemon, pineapple or onion juice softens the fiber structure of the meat and provides a more delicious and juicy result, and that olive oil and spice-based mixtures reduce water loss and create a delicious crust on the surface. Stating that there are health differences between cooking methods such as oven, cast iron pan, pot and grill, Tatlısu emphasized that direct contact with fire can lead to the formation of some harmful compounds, therefore, controlled temperature and cooking time management are important.

NEWS FROM FoAS

Also touching on offal, which is frequently consumed along with meat, Dr. Tatlısu stated that organs such as liver, kidney and heart must be cleaned of membranes, nerves and blood residues. She also stated that cooking offal at high temperatures in a short time with the right preliminary preparation will facilitate digestion and increase taste quality.

Tatlısu, who also offered a solution for the smell of lamb meat frequently encountered at sacrifice tables, said, "The smell usually accumulates in the fat tissue; therefore, excess fat should be removed and marinations made with aromatic ingredients should be included," and stated that support can be provided with natural aromatics such as bay leaf, black pepper and lavender during cooking.

These statements by Asst. Prof. Dr. Nevruz Berna Tatlısu are a guide not only for those looking for flavor and softness at holiday tables; but also for all individuals who care about healthy and conscious meat consumption.



NEWS FROM FoAS

FAS Environmental Commission and Awareness Movement on the Beach!

The beach cleaning event organized in cooperation with the Istanbul Gelisim University Faculty of Applied Sciences Environmental Commission and Avcılar Municipality was held on May 30th at Denizköşkler Beach with the voluntary participation of faculty members and students. The event drew attention to environmental sensitivity, while zero waste awareness and social awareness were emphasized. Faculty members and students who took action for a clean environment carried out cleaning activities along the beach.



NEWS FROM FoAS

FAS Gastronomy and Culinary Arts Department Treats Invitees at Academic Performance Award Ceremony

The 2024 Academic Performance Award Ceremony organized by Istanbul Gelişim University was held on June 20, 2025 at the J Block Mehmet Akif Ersoy Conference Hall. At the event, academic activities carried out by academics throughout 2024 were scored according to Istanbul Gelişim University Academic Performance Application Procedures and Principles, and certificates of achievement were presented to the academics who were ranked.

A cocktail was served at 13:30 before the ceremony, which was held for the second time this year. The cocktail menu was prepared by the Gastronomy and Culinary Arts Department of the Faculty of Applied Sciences. Applied snacks, which were carefully prepared for the university academic and administrative staff, were served by the students of the department.

The department faculty members who took part in the organization of the event were Asst. Prof. Dr. Nevruz Berna Tatlısu, Res. Asst. Gizem Hulağa Kaderoğlu, Res. Asst. Berna Tellioglu, Res. Asst. Cem Keskin, kitchen manager Didar Başgöze and the students of the department who contributed with their devoted work were thanked.



ACADEMIC ARTICLES

Asst. Prof. Dr. İpek Gürkan's article titled “Yeşilçam’s Uncanny Mansion” has been published!

Asst. Prof. Dr. İpek Gürkan, a faculty member of the Department of Television Journalism and Programming, has published a video essay and text titled “Yeşilçam’s Uncanny Mansion” in the first peer-reviewed academic journal in the field of videographic film and moving image studies, [in]Transition: Journal of Videographic Film & Moving Image Studies, published within the scope of the Society for Cinema and Media Studies (SCMS).

Access Link: <https://intransition.openlibhums.org/article/id/17679/>

[in]Transition

*Journal of Videographic Film
& Moving Image Studies*

ACADEMIC ARTICLES

The article titled “Disaster Journalism and Disinformation: A Study on the Contents of News Verification Platforms Regarding the February 6 Earthquakes” has been published!

The study titled “Disaster Journalism and Disinformation: A Study on the Contents of News Verification Platforms Regarding the February 6 Earthquakes”, which was carried out within the scope of the TUBITAK 2209-A University Students Research Projects Support Program under the consultancy of Asst. Prof. Dr. Hande Ulusoy from the Department of Television Journalism and Programming, was published in the MEDIAJ International Media and Communication Research Journal Volume 8, Issue 1, with project manager Şule Soylu and researcher Ecem Ceylan as co-authors.

Access Link: <https://dergipark.org.tr/tr/pub/mediaj/issue/92439/1642998>



EVENTS

Technology, Sustainability and Flavour Come Together at IGÜ's Gastrotech-themed Gastronomy Festival

Istanbul Gelişim University (IGU) hosted the second Gastronomy Festival themed Gastrotech, which focused on technological innovations, sustainable practices and digital transformation in the field of gastronomy. The event brought together students, academics, industry professionals and gastronomy enthusiasts.

This thematic gathering, reflecting the university's innovative vision, showcased the intersection of culinary arts and technology through practical examples. In his opening speech, IGÜ General Secretary and Gastronomy Departments Coordinator Assoc. Prof. Serdar Egeli emphasised that gastronomy has become a carrier of cultural memory and drew attention to the importance of practical education and technological integration. He stated that the 'GastroTech' course included in the university curriculum is an important step in reinforcing this vision. Referring to Turkish Cuisine Week in his speech, Assoc. Prof. Egeli emphasised the necessity of blending the deep-rooted culinary culture with technology and drew attention to the value of such events, which provide students with inspiring experiences.



EVENTS

During the event, IGU Rector Prof. Bahri Şahin also shared information about the university's AQAS-accredited gastronomy programmes, nearly 500 registered patent applications in the field of food technology, and its interdisciplinary education model. He emphasised that gastronomy is inseparable from agriculture and food. Abdülkadir Gayretli, Chairman of the Board of Trustees, stated in his speech that university education is not merely about imparting knowledge, but that students must develop with the goal of excellence. The importance of such practical events within the framework of the university's continuous development approach was emphasised.



The event programme then continued with an introduction of the festival organising committee and a short presentation accompanied by a band.



EVENTS

The first session of the event was held under the title 'Success Stories of Hotel Chefs.' Moderated by Prof. Aslı Albayrak, the session featured Executive Chef Gazi Çiftçi (Fairmont Quasar Istanbul), Executive Chef Efe Anıl Çetin (Rixos Tersane Istanbul), Executive Chef Şevket Cihan (The St. Regis Istanbul), Executive Chef Yusuf Gülyiyen (Grand Hyatt Taksim), Executive Chef Samet Güney (Princes Palace Resort Istanbul a Member of The World), Executive Chef Ali İhsan Özkan (The Ritz-Carlton Istanbul) and Head Chef Semih Acar (Soho House Istanbul) shared their industry experiences with the students. At the end of the session, Prof. Albayrak presented the participants with plaques of appreciation for their valuable contributions.



At the end of this session, the award ceremony for the 'Artificial Intelligence Poster Design' and 'Artificial Intelligence Short Film Competition' organised as part of GastroTech 2025 was held. Artificial intelligence, the main theme of the event, was addressed with creative content on how it has reshaped the digitalisation process of culinary cultures. In the poster competition, participants were expected to express the cultural elements of Turkish and world cuisines using the visual language of the digital age; the short film competition, on the other hand, showcased the evolution of cuisine through cinematic narratives under the title 'Time Travel: 100 Years of Change in Turkish Cuisine with Artificial Intelligence.' The winners of the Short Film Competition were: Metehan Özırmak, Tolga Karakol and İrem Kaplan were presented with their plaques by Asst. Prof. Nevruz Berna Tatlısu. Poster Design Competition winners: Ahmet Tavhid Kuzu, Nihal Cemile Yıldız and Rümeyza Kaya were presented with their plaques by Asst. Prof. Muzafer Çakmak.

EVENTS



Following the award ceremony, Metin Yavuz, winner of MasterChef Turkey 2022, met with the students, shared his career journey and offered advice to young aspiring chefs. After his presentation, he was presented with a plaque by Assoc. Prof. Serdar Egeli.



EVENTS

The event continued in the second session with the title 'Success Stories of Restaurant Chefs.' The session was moderated by Big Chef's Restaurants Coordinator Executive Chef Murat Aslan. Executive Chef Kemal Can Yurttaş (Aila Restaurant), Executive Chef Emrah Orak (Zuma Turkey Coordinator), Executive Chef Serhat Eliçora (CVK Bosphorus Izaka Restaurant), Executive Chef Fırat Yakut (Ulus 29 Restaurant) and Head Chef Umut Reçber (Migros) met with students and shared their career journeys.



At the end of the session, Lect. İbrahim Levent Demirçakmak presented thank-you plaques to the session moderator and the speaking chefs.



EVENTS

In addition, the band's lively rhythms created an energetic transition between sessions, and both the discussion area and the festival square took on a festive atmosphere.



Throughout the event, there were product presentations featuring traditional flavours interpreted with modern techniques, demonstrations of new-generation kitchen equipment, industry panels and interactive workshops. Participants were provided with comprehensive information about the present and future of gastronomy, and opportunities to develop new collaborations were also provided. At the end of the event, DJ Ogün Dalka took to the stage and entertained the students, filling the campus with music and fun.



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EVENTS

Academics from the Faculty of Applied Sciences, the Faculty of Fine Arts, and Istanbul Gelisim Vocational School also actively contributed to this comprehensive event. First and foremost, members of the organising committee Assoc. Prof. Serdar Egeli, Prof. Aslı Albayrak, Asst. Prof. Nevruz Berna Tatlısu, Asst. Prof. Muzaffer Çakmak, Asst. Prof. Elif Cemre Özaydın, Lect. İbrahim Levent Demirçakmak, R.A. Gizem Hulağa, R.A. Berna Tellioğlu, R.A. Cem Keskin, R.A. Dr. Emel Çirişoğlu, R.A. Ayşe Seray Engin; the teaching staff of the gastronomy departments who provided their support from the beginning to the end of the preparatory stages: Lect. Kemal Şahanlık, Lect. Revşan Akay, Lect. Çağkan Güner, Lect. Yeliz Erdoğan, Lect. Murat Mutlu Tokay, Lect. Erkan Kıyıcıoğlu, Lect. Semanur Önal, and kitchen managers chef Didar Başgöze and chef Yiğit Can Yeşil, who made significant contributions to the successful implementation of the application processes.

This comprehensive festival was planned in line with the Sustainable Development Goals (SDGs) of Quality Education (SDG 4) and Responsible Production and Consumption (SDG 12), contributing to the implementation of a sustainable and innovative approach in gastronomy education.



EVENTS

Event Photos



EVENTS

Event Photos



EVENTS

Event Photos



EVENTS

“Share Awareness, Not Gluten!” Awareness Event Held!

The awareness event titled “Share Awareness, Not Gluten!” organized in collaboration with the Department of Public Relations and Advertising of Istanbul Gelişim University and the Department of Gastronomy and Culinary Arts was held on May 22, 2025 in two sessions. The event, which aims to raise awareness about celiac disease, attracted great attention from the participants with both its theoretical and practical content.

The first session of the event started with a seminar program held in the G Block Prof. Dr. Aziz Sancar Conference Hall. Elif Bal, Volkan Telli and Neslihan Soruklu were the speakers at the seminar. The participants were provided with scientific information on the definition of celiac disease, diagnosis processes, difficulties encountered in daily life and nutritional habits. The importance of early diagnosis, the need to read food labels correctly and the need to strengthen social awareness were especially emphasized in the speeches. The event was organized with the academic support of Assoc. Prof. Dr. Emel Tozlu Öztay and Gastronomy and Culinary Arts Department Head Asst. Prof. Dr. Berna Tatlısu also participated. The department heads stated that such interdisciplinary activities contribute significantly to the development of social responsibility and social awareness of university students.

The second stage of the event continued with the applied workshop held at 14:00 in the Nutrition Laboratory located in Block B of the Gastronomy and Culinary Arts Department. In this workshop conducted with the participating students, gluten-free recipes that celiac patients can safely consume in their daily diets were prepared in an applied manner. The recipes prepared included basil sherbet, gluten-free quinoa salad and gluten-free oatmeal diet cookies. Since the raw materials used during the workshop should not contain even trace amounts of gluten, the importance of label reading habits was particularly emphasized. The application process was carried out under the coordination of the kitchen manager Chef Didar Başgöze. Students were guided on food safety, prevention of cross-contamination and hygiene rules to be observed during production. Thanks to the workshop, participants experienced production conditions for celiac sensitivity not only theoretically but also practically.

EVENTS

The event was planned in line with the SDG 3: Healthy and Quality Life goal of the United Nations Sustainable Development Goals. The students of the Public Relations and Advertising and Gastronomy and Culinary Arts Departments who contributed to this meaningful organization, which aims to increase students' sensitivity to health-based issues, develop empathy and create social awareness, were thanked for their participation and voluntary support.

The Share Awareness, Not Gluten! event was successfully completed as part of Istanbul Gelişim University's educational vision that supports interdisciplinary collaboration and pioneers projects focused on social benefit. We would like to thank the department faculty members who took part in the organization of the event, Dr. Lecturer Nevruz Berna Tatlısu, Res. Asst. Gizem Hulağa Kaderoğlu, Res. Asst. Berna Tellioglu, Res. Asst. Cem Keskin and Didar Başgöze.



EVENTS

A Tasty Touch to the Cooperative Workshop at Istanbul Gelisim University

Istanbul Gelisim University hosted the participants of the “2025 International Year of Cooperatives Workshop on New Trends in Turkish Cooperatives” in the C Block Applied Kitchen area, bringing a gastronomic experience to the academic event with Turkish Cuisine.

Hosted by Istanbul Gelisim University Faculty of Economics, Administrative and Social Sciences, and organized in cooperation with Rumeli University, the “2025 International Year of Cooperatives Workshop on New Trends in Turkish Cooperatives” was held on Friday, May 23, 2025, on the 17th floor of Block K. The workshop, which took place between 10:00 and 16:30, brought together academicians, sector representatives and students to discuss current developments in the field of cooperatives.

As part of the workshop, the event organized by Istanbul Gelisim University Gastronomy and Culinary Arts Department Head Office hosted the participants in the university’s C Block Applied Kitchen area. The menu meticulously prepared by the Gastronomy and Culinary Arts Department instructors and students was served to the participants. The participants, who encountered the variety and flavor of Turkish Cuisine with different presentations and techniques, showed great interest in the presentations. We would like to thank the department faculty members Asst. Prof. Dr. Nevruz Berna Tatlısu, Asst. Prof. Dr. Elif Cemre Özaydın, Didar Başgöze, who took part in the organization of the event.



EVENTS

Gastronomy and Culinary Arts Students Made Their Mark at the Term Exhibition with Their Local Flavors and Creativity!

The 3rd Term End Exhibition organized by Istanbul Gelisim University Faculty of Applied Sciences showcased interdisciplinary productivity and creativity by sharing the projects developed by the students within the scope of applied courses.

The 3rd Term End Exhibition organized by Istanbul Gelisim University Faculty of Applied Sciences was held on May 29-30, 2025 at the A Block -1st Floor Foyer Area. At the event, Gastronomy and Culinary Arts Department students made remarkable presentations in terms of both creativity and academic content with the projects they developed within the scope of different courses. Istanbul Gelisim University Rector Prof. Dr. Bahri Şahin, Vice Rectors and many academic members and students attended the exhibition opening. The exhibition, which was held with the intense interest of the academic staff, was a strong reflection of interdisciplinary cooperation and student-centered education.

The event was attended by Assoc. Prof. Dr. Under the supervision of Nevruz Berna Tatlısu, the students examined the culinary characteristics of a province they chose in Turkey and prepared poster presentations and traditional recipe applications regarding the local cuisine of that province. The same theme was also taken up by English program students within the scope of the GAS422 Graduation Project course. In the projects carried out under the guidance of Dr. Lecturer Rehab Ahmed Mohamed Elgamil, local culinary cultures of different provinces were analyzed and both visual and practical presentations were prepared. Another remarkable work of the students was exhibited within the scope of the GSY224 Food Design and Sensory Analysis course. Under the supervision of the course instructor Dr. Kübra Sağlam, the students presented the creative recipes they developed to the visitors both as posters and product presentations. Visual aesthetics, sensory analysis and innovative approaches were evaluated together in these works. In all these processes, the kitchen chefs who supported the students' culinary applications in the planning, preparation and presentation stages were also thanked for their contributions. Throughout the event, visitors were introduced to a wide range of gastronomic presentations from local flavors to contemporary design recipes. Participants had the opportunity to experience both the students' sensitivity to cultural heritage and their technical competence.

EVENTS

The contribution of the Gastronomy and Culinary Arts Department to the exhibition reinforced Istanbul Gelisim University's applied, project-based and creative education approach, effectively reflecting student productivity and academic consultancy to the field. We would like to thank the department scholars Asst. Prof. Dr. Nevruz Berna Tatlısu, Asst. Prof. Dr. Rehab Ahmed Mohamed Elgamil, Asst. Prof. Dr. Kübra Sağlam, Res. Asst. Gizem Hulağa Kaderoğlu, Res. Asst. Berna Tellioglu, Res. Asst. Cem Keskin, Didar Başgöze and Yiğit Yeşilcan who took part in the organization of the event.



EVENTS

“Taste Knows No Barriers” Workshop Emphasized Accessibility and Participation in the Kitchen

Istanbul Gelisim University hosted an event where individuals with special needs could take an active role in the kitchen in line with the principles of social responsibility and inclusiveness. The workshop titled “Taste Knows No Barriers” was held on May 26, 2025 between 10:00 and 14:00 in the C Block Kitchen Application Area.

A creative and participatory experience environment was created through gastronomy in the workshop attended by students of the Food and Beverage Services Department of Hacı Bektaş Veli Special Education Vocational School. In this meeting where the common language is love, it was emphasized that the kitchen is not only a technical area but also an accessible environment that supports social integration. The event started with a short introduction process in order to welcome the students and ensure that they get to know each other and establish comfortable communication. Then, the kitchen environment and basic equipment were introduced so that the participants can work safely and comfortably. After information was provided about the content of the workshop, the application part was started. Participants actively participated in the production process by preparing the recipes determined under the guidance of the faculty members. The prepared products were presented and tasted, creating an environment for sharing and evaluation. At the end of the event, certificates of appreciation were presented to the participants.

This meaningful event was planned in line with the goals of Health and Quality of Life (SDG 3), Quality Education (SDG 4), Reducing Inequalities (SDG 10) and Responsible Production and Consumption (SDG 12) among the Sustainable Development Goals (SDG). The event supported both social inclusion and the principle of equal participation in culinary practices. We would like to thank the department faculty members Asst. prof. Dr. Nevruz Berna Tatlısu, Res. Asst. Gizem Hılağa Kaderoğlu, Asst. Prof. Dr. Ceyhun Uçuk, Yiğitcan Yeşil who took part in the organization of the event.



NEWS FROM OUR ALUMNI

Hello, I am Namık Arda.

When I reached the end of my high school years, I was in a serious decision process about which direction my life would take. I had three different options and when I considered all the pros and cons, Gastronomy stood out as the most meaningful and exciting path for me. Because this field would open the doors of not only the kitchen but also the world. Who hasn't watched Ratatouille and been captivated by the magic of the kitchen? While making my choices with this passion, English education was indispensable for me. I knew very well that I needed it to advance in a global sector and integrate into the world.



When I look back today, I can clearly see how appropriate this choice was. Receiving an education in English not only made it easier for me to access academic resources; it also gave me an international perspective in professional and social terms. During this process, I had no difficulty expressing myself or working in my native language. During my university education, I had the opportunity to be the voice of students and strengthen social solidarity by being a department representative for two years. I had the chance to do my compulsory internship in Germany thanks to the Erasmus+ program. This experience added a lot to me not only in terms of professional development but also in terms of cultural, social and personal development. I gained benefits such as living in a different country, communicating with new people and getting to know different culinary cultures. The opportunity to work one-on-one with international experts in the field of gastronomy made a great contribution to my career.

While my theoretical education allowed me to understand the scientific and social aspects of gastronomy, my practical courses helped me be prepared for the challenges I may encounter in the sector. My four-year undergraduate education strengthened my self-confidence and vision. I started my undergraduate education in Gastronomy and Culinary Arts (English) at Istanbul Gelişim University School of Applied Sciences in 2018 and successfully graduated in 2023. I am currently continuing my master's degree in Gastronomy and Culinary Arts at Istanbul Gelişim University.

During my master's degree, I have focused on the academic dimension of culinary culture, sustainability approaches in gastronomy, social relations and conflicts within the kitchen, and interdisciplinary studies. I work to have a say not only in the kitchen but also in academia. I aim to interpret today's changing understanding of gastronomy from a scientific perspective and to make academic contributions to this field. At the same time, my master's degree allows me to draw a more strategic direction for my career and continue my academic development while preparing for senior positions in the sector. Who knows, maybe this journey will carry me to doctoral education and academic life in the future. The possibilities in gastronomy are truly limitless.

During my student years, I did not only focus on my classes; I also always believed in the power of social communities. The Theater Club, of which I am the founder and president, is the most concrete example of this belief. I believe that university life is not limited to academic knowledge, and that social and artistic activities play a major role in personal development. I would like to thank Asst. Prof. Dr. Nevruz Berna Tatlısu, who guided me throughout this journey and contributed with her support and inspiration, and my Res. Asst. I would like to express my endless gratitude to my instructors Gizem Hulağa Kaderoğlu and Res. Asst. Berna Şengüler, my valuable chefs Fatih Mehmet Aydın, Orhan Baltalı, Didar Yanar, Alican Boynak who gave me a vision in the professional sense, and to all our valuable academicians who always motivate me with their contributions.

NEWS FROM OUR ALUMNI

Hello Everyone I am Okan,

I am struggling to become an airline pilot because this job was my childhood dream. Therefore, I'm preparing for Cadet Pilot Program an airline now. On the other hand, I'm improving my English Language because both I want it to be like my native tongue, and I know that in my dream occupation and general of my life I will need it all the time and around in the world. I also want to learn other languages for to sustain and strengthen my strong career steps.



I have planned everything step by step on my career path, just like a flight strategy, so that I can reach my goals. And, I graduated in Aircraft Mechanic-Engine Repair from the University of Gelişim, Faculty of Applied Sciences, in 2020. I've done my master's degree in Aviation at the same university and I also took my step to become an aviation expert. I did my aviation internship with an excellent degree at an aviation company that works worldwide on aircraft parts warehousing, sales, and inspection. In addition to all these, we represented our university at IFTE 2018. I participated in many organizations such as the Ministry of Transport and Infrastructure of Turkey, 12th Transportation and Communication Council.

In the meantime, I received excellent training at the University of Gelişim on the following topics:

- Rules of the Aviation
- Human Factor in Aviation
- Aviation Quality Management System
- Project Management in Aviation
- CRM (Crew Resource Management)
- Aircraft Accidents and Incidents Inspections
- Crisis and Risk Management in Aviation
- Aviation Safety Management
- Operations Management in Aviation
- Cost Management in Aviation Companies etc...

These trainings have benefited me not only in the companies but in many aspects of life. For example, it has made led the solution at a lot of operations in predicament and protection angles. I was able to develop contracts, agreements, and plans that were both acceptable and appropriate. I could put an end to the turmoil that occurred in many places. It has helped me to create a robust vision for both my daily life and my career life. Actually, I can also explain these benefits this way: problems are solved by taking the right steps, and the right steps bring to great achievements. Neither problems nor achievements are coincidental... That's why it's always important to be able to get such trainings for me. And at the point I have reached, I would like to thank Chairman of the Board of Trustees GAYRETLİ Abdulkadir, Prof. KUL R. Haluk, all person of the university of Gelişim and dear my family(wholeheartedly) for everything.

I wish everyone has a good journey, through life and their career!

GUEST WRITER

From Local to Table: A New Direction in Sustainable Gastronomy

Gastronomy is not only a field limited to nutrition; it is also a multi-layered art that reflects the cultural codes, geographical richness and social values of a country on the table. As of 2025, this art is being reinterpreted in terms of sustainability; production methods compatible with nature, effective use of local resources and ethical approaches in the food supply chain are coming to the fore. The “from local to table” approach transforms gastronomy from being an experience focused solely on taste into a concrete expression of respect for agriculture, producers and the future. Turkish cuisine is at the center of this transformation; it is rising to the position of being the carrier of this movement with its biodiversity, traditional production practices and local flavors.



Asst. Prof. Dr. Elif Cemre Özaydın

Local products produced in different regions of Turkey both enrich our taste memory and play a strategic role in terms of sustainable development. The olive oils flavored with thyme collected from the mountain villages of Muğla, the breads made from ancient einkorn wheat of Kastamonu or the anchovies fried in butter of Trabzon show that local products are not only ingredients but also elements of cultural narrative. The fact that food reaches the table directly from the local producer without having to be transported thousands of kilometers both reduces the carbon footprint and provides economic lifeblood for small-scale farmers. In recent years, restaurants opened in big cities like Istanbul have embraced this approach by including organic tomatoes from Çanakkale, artichokes from Urla or gruyere cheese from Kars in their menus and are bringing local products back to the agenda.

This transformation is not limited to kitchens, but has an impact in many areas from gastronomy festivals to educational institutions. The almond festivals organized in Datça or the pistachio harvest events held in Gaziantep emphasize that local products are not only economic but also socio-cultural values. Young chefs and gastronomy students are also among the important actors of this process; the connection between agriculture and gastronomy is strengthened with projects developed on technology-focused platforms such as TEKNOFEST. For example, thanks to the mobile application developed by a group of university students in Aydın, olive harvesting has been made more efficient and it has been concretely demonstrated that local production can be supported by digital tools. These examples show that traditional knowledge and technology can work together and that the concept of sustainable gastronomy can develop in line with the requirements of the age.

GUEST WRITER

However, despite all these positive developments, there are some important obstacles to the movement from local to table. Factors such as the logistics of local products, high supply chain costs and the slow change of consumer habits make it difficult for this process to become widespread. At this point, cooperatives should be strengthened, farmers' markets should be supported and public policies should be shaped in a way that encourages this transformation. In addition, integrating topics such as local product knowledge, protection of geographically indicated products and sustainable agricultural practices into gastronomy education is also of critical importance for long-term success.

The sustainable gastronomy approach has a strong potential to not only protect Turkish cuisine but also to make it more visible and respected on a global scale. For example, a traditional artichoke dish with olive oil prepared with Aegean herbs is not only a dish that appeals to the palate; it is also a reflection of the fertility of the soil, the labor of the producer and the cultural heritage. In this context, at every point where gastronomy meets the principles of sustainability, it is possible to reach a culinary understanding that both protects the planet and keeps our identity alive. Turkey's uniqueness and diversity in this area is a transformation opportunity not only in terms of gastronomy but also in terms of cultural diplomacy, rural development and environmental awareness. Seizing this opportunity is only possible by protecting our land, our producers and our tables.



CULTURE, ART & LITERATURE

ISTANBUL CULTURE AND ART EVENTS

July 2025



Cinema - La La Land

- **Date:** July 21, 2025 - 21:00
- **Venue:** Swissôtel The Bosphorus
- Sultan Park, one of the most centrally located green spaces in Istanbul, surrounded by trees, will host various open-air cinema screenings throughout the summer.
- [Tickets and Details](#)



Festival - İKSV Jazz Festival

- **Date:** July 1-17, 2025
- **Venue:** Different venues
- The Jazz Festival, which will be held for the 32nd time this year, features many artists from around the world.
- [Tickets and Details](#)



Exhibition - Crossroads 8

- **Date:** July 5 - July 19, 2025
- **Venue:** Art On
- The edition, designed with the aim of supporting original and independent artists and creating spaces where they can express themselves, sheds light on the individual expressions of artists and the multi-layered structure of contemporary art through works produced in different mediums.
- [Tickets and Details](#)

MORRISSEY



Concert - Morrissey

- **Date:** July 12, 2025
- **Venue:** Harbiye Cemil Topuzlu Open Air Theater
- Regarded as one of the greatest songwriters of his generation and honored with the Ivor Novello Award for his extraordinary contributions to British music, Morrissey continues to deliver unforgettable moments to his audience through his music and stage performances.
- [Tickets and Details](#)

DOUBLE MAJOR PROGRAM

Hello, I am İlknur Gürel.

I am a 4th year student in the Faculty of Applied Sciences, Department of Gastronomy and Culinary Arts (English). I am also pursuing my double major in the Department of Psychology.

One of my primary criteria when choosing a university was the variety of double major opportunities. The fact that these opportunities are quite advanced at Istanbul Gelişim University was one of the most important factors affecting my decision. Thanks to Gelişim University's well-equipped academic staff, the one-on-one attention it offers to students, and international educational opportunities, I have made significant contributions to both my professional and personal development. With its student-centered approach and structure that encourages multifaceted development, my university made me feel more equipped in every way.



While studying in the field of Gastronomy, I chose to do a double major in the Department of Psychology in order to understand human behavior, touch their lives, and develop a more holistic perspective by bringing these two fields together. Knowledge of psychology helps me present the dishes I prepare more effectively and appeal not only to people's tastes but also to their emotions. Gastronomy is not just the art of preparing food; It is also a multidimensional discipline that reflects a culture, identity and human psychology. While the technical knowledge and skills we gain while studying Culinary Arts cover the physical dimension of food, psychology education allows me to understand the mental and emotional aspects of this experience.

Eating behavior is not only a physiological need; it is a process shaped by individuals' moods, cultural background and even childhood experiences. While sweets usually evoke feelings of trust and happiness, bitter or sour tastes can cause different emotional reactions. Therefore, when preparing a menu, not only taste but also the emotional needs of the target audience should be taken into consideration. In addition, professional kitchen environments contain many stressors such as time pressure, intense tempo and communication within the team. At this point, psychological resilience, empathy, leadership and teamwork skills come to the fore. Knowledge of psychology is of great importance both in terms of the individual's ability to manage their own stress and to carry out the dynamics in the kitchen in a healthy way.

DOUBLE MAJOR PROGRAM

It can be challenging at times to carry out two different departments together. However, thanks to the flexible course programs offered by Gelişim University, academic consultancy support and guidance from department coordinators, I can easily manage this process. This way, I can both maintain my academic success and spend time on my personal development.

This process not only provided me with knowledge; it also taught me to look at events from a multi-dimensional and critical perspective. Now, when I create a menu, I consider not only the taste but also the psychological effects of the food on the consumer. This approach creates a strong foundation for me to produce creative and impressive projects in the future.

Doing a double major at Istanbul Gelişim University is not just about having two diplomas; it is an important step towards gaining the ability to think by bringing different disciplines together and becoming an individual who constantly improves himself. If you do not want to stick to just one field and aim to improve yourself in different disciplines, you should definitely consider this process.



NEWS FROM SECTOR

Cannes Lions' First Award to Turkiye

Turkiye received its first award at the 2025 Cannes Lions International Festival of Creativity with a project by CarrefourSA. The installation called "Ghost Town" created by TBWA\Istanbul was awarded the Bronze Lion in the Special Build section of the Outdoor category. The project revealed the devastating impact of abandoned fishing nets on the marine ecosystem through the coastal landscape that was transformed into a ghost town overnight in Ocaklar Village of Erdek. Ghost nets taken from the sea were placed on the streets of the village, strikingly emphasizing the risks faced by coastal communities that make a living from fishing.

Access Link: <https://www.pazarlamasyon.com/cannes-lions-tan-turkiye-ye-ilk-odul-geldi>

Anadolu Sigorta sponsored the Trabzon International Art Days for the third time

Anadolu Sigorta sponsored the Trabzon International Art Days for the third time in a row within the scope of the "One Master Thousand Masters" project, which it launched in 2010 with the aim of reviving professions that are on the verge of extinction. The event, held between June 12-15, featured workshops, concerts and exhibitions in a wide range from performing arts to handicrafts. Anadolu Sigorta Black Sea Regional Manager Cem Kaynak was presented with a plaque at the event, while Corporate Communications and Sustainability Coordinator Berna Semiz Ergünten stated that the company will continue to support cultural heritage.

Access Link: <https://sigortamedya.com.tr/trabzon-uluslararası-sanat-günlerinin-sponsoru-yineanadolu-sigorta/>

Credit card complaints at their peak: 178 thousand applications in one year

According to the data published by the Banking Regulation and Supervision Agency (BDDK), the number of complaints made by consumers throughout 2024 was recorded as 178 thousand 108. This figure indicates a 22 percent decrease compared to the previous year, 2023. The most complaints were about credit cards. 42 thousand 228 people applied to the BDDK due to credit card transactions. Credit cards were followed by deposit and participation fund transactions with 28 thousand 761 applications. The number of complaints made about individual loans was 26 thousand 520.

Access Link: <https://www.ntv.com.tr/ntvpara/kredi-karti-sikayetleri-zirvede-bir-yilda-178-binbasvuru,izK17BLi-kWefQQpDGYg9A>

NEWS FROM SECTOR

Chefs "On the Trail of the Local": Geographically Indicated Flavors on the Table

Metro Türkiye's "On the Trail of the Local" project, which aims to add value to local products, has completed its second season with a special menu prepared by Chef Murat Deniz Temel. Geographically indicated products such as Mersin Blood Orange, Mardin Kızıltepe Red Lentil, Manisa Sultani Grape and Bergama Tulum Cheese have become a gastronomic experience in Alaf Kuruçesme. The project aims to both provide economic contribution to local producers and carry Turkish culinary culture into the future. Discoveries will continue with Chef Umut Karakuş and Chef Çiğdem Seferoğlu in the new stage.

Access Link: <https://www.gastronomiturkey.com/haber/sefler-yerelin-izinde-yeni-lezzet-rotalaribelirliyor-h17072>

The lifespan of companies experiencing data loss is at most 2 years!

In the digitalizing world that has radically changed the way of doing business, data loss directly affects the lifespan of businesses. While 40 percent of data losses involve data stored in different environments, the global average cost of data loss is recorded as \$4.88 million per business. In return, every business that takes precautions saves \$2.22 million. The 2024 Cost of Data Breach report published by IBM reveals the impact of data loss on businesses closing down. One in every two businesses experiencing data loss closes down within two years, while this rate increases to 93 percent if data loss lasts 10 days or more.

Access Link: <https://www.marketingturkiye.com.tr/haberler/veri-kaybi-yasayan-sirketlerin-omru-enfazla-2-yil/>

Year Support for Women's Volleyball from Gratis

Personal care and cosmetics brand Gratis became the main sponsor of the Women's Volleyball National Teams for three years with the agreement it signed with the Turkish Volleyball Federation. TVF President Mehmet Akif Üstündağ, national team players and Gratis executives attended the signing ceremony held at Esma Sultan Mansion. Üstündağ stated that he believed this collaboration would make significant contributions to Turkish volleyball. While the sponsorship aims to increase the visibility of female athletes and encourage young people to participate in sports, Gratis also evaluated this step as part of its mission to support the power of women in sports.

Access Link: <https://www.pazarlamasyon.com/gratis-kadin-voleybol-milli-takimlari-ana-sponsoru>



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FACULTY OF APPLIED SCIENCES MONTHLY E-BULLETIN

JUNE 2025 - ISSUE 06

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MONTHLY E-BULLETIN

JUNE 2025 - ISSUE 06

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