



ISTANBUL
GELISIM
UNIVERSITY

FEBRUARY 2026



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GELİŞİM **ÜNİVERSİTESİ**

FACULTY OF APPLIED SCIENCES MONTHLY E-BULLETIN

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EID

MUBARAK...

NEWS FROM IGU

Istanbul Gelisim University Made a Strong Academic Connection with the Gastronomy World at Culinary Forum 2026

Culinary Forum 2026, bringing together leading professionals, academics, chefs, and students from the gastronomy and food and beverage sector, was held on February 17-18, 2026, at the Nirvana Cosmopolitan Hotel. Istanbul Gelisim University (IGU), represented by its strong academic staff at this internationally attended forum, comprehensively addressed the current dynamics of the gastronomy world through panels, workshops, tasting sessions, and networking areas.

Strong Academic Participation from IGU

Istanbul Gelisim University provided strong representation in terms of academic participation at the event. Alongside IGU Secretary General and Gastronomy Departments Coordinator Assoc. Prof. Serdar Egeli, the university's academic contributors included Faculty of Applied Sciences Department of Gastronomy and Culinary Arts Asst. Prof. Muzaffer akmak, Faculty of Applied Sciences Department of Gastronomy and Culinary Arts Asst. Prof. Elif Cemre zaydın, and Faculty of Economics, Administrative, and Social Sciences Department of Tourism Guidance Asst. Prof. Ramazan İnan. IGU academics drew attention to the fact that gastronomy is an interdisciplinary field that must be addressed not only as a culinary art, but through its dimensions of cultural heritage, tourism, economics, and sustainability. They emphasized the critical role such events play in strengthening the interaction between academia and industry and in preparing young talent for the professional world.



NEWS FROM IGU

Minimalist Culinary Philosophy in the "Less is More" Session

The session titled "The 'Less is More' Revolution on the Plate: Minimal Presentation, Maximum Flavor, and the New Generation's Approach to Balance," held as part of the forum, was one of the standout panels. Moderated by Assoc. Prof. Serdar Egeli, the session featured Grand Hyatt Istanbul Executive Chef Yusuf Gültiyen, Ruff Grill & Bar Head Chef Ender Altundağ, and Chef-Culinary Instructor Andreas Zeitlhofer as speakers.

The session addressed the philosophical and technical dimensions behind the simplified plate presentations in modern gastronomy, noting that a new generation of chefs is inclined toward creating simpler yet more conscious and balanced plates, and stating that the "less but more meaningful" approach represents a powerful transformation in gastronomy.

A Mission to Bridge Academia and Industry

Through its active and academic participation in Culinary Forum 2026, Istanbul Gelisim University demonstrated on an international platform its approach to bringing theory and practice together in gastronomy education.

IGU's emphasis on industry collaboration, its vision of enabling students to engage with the professional world at an early stage, and its interdisciplinary education model were among the elements that stood out throughout the event.

In this context, IGU once again demonstrated that it is not merely an institution that produces academic knowledge, but a strong educational brand that contributes to the development of the gastronomy sector, supports innovative approaches, and prepares young talent for the future.



NEWS FROM FoAS

Istanbul Gelisim University Academics Develop Autonomous UAV-Supported Technological Solution Against Agricultural Frost

The "Technological Frost Control" project, developed by Research Assistant Gamze Aytepe from the Department of Aircraft Maintenance and Repair, Faculty of Applied Sciences, and Research Assistant Hüseyin Furkan Çelik from the Department of Aeronautical Engineering, Faculty of Engineering and Architecture, under the coordination of the Istanbul Gelisim University Technology Transfer Office, offers an innovative solution against the sudden and high losses caused by agricultural frost events in agricultural production. The project successfully reached the finals of the TEKNOFEST 2022 Agricultural Technologies Competition. The system, developed during the competition, aims to monitor temperatures approaching critical levels through sensors and, when the necessary conditions are met, to autonomously initiate fogging intervention via an unmanned aerial vehicle (UAV). This creates a rapid, effective, and minimally human-involved preventative mechanism against the risk of agricultural frost.



The system; The 6-arm (hexacopter) rotary-wing UAV was designed to consist of a Pixhawk flight control unit, temperature sensors, a global positioning system (GPS), and communication components. While the aim was for the UAV to perform patrol flights, a handheld fogging machine was modified to be compatible with the UAV as part of the project. The fogging system gained automatic ignition and operation capability with compressor motor and servo motor integration. Using an integrated Arduino control board, sensors, and a GSM expansion board (GSM Shield), the project aimed to transmit data such as ambient temperature, fuel level, and system status to the farmer's mobile phone in real-time. This made it possible for users to monitor the process and take timely precautions without going to the field. The project, which aims to carry out fogging applications in large agricultural areas in a shorter time and more efficiently, aims to provide time and cost savings. Following its finalist success at TEKNOFEST 2022, a patent application was filed for the project, and the developed system received patent registration in 2025 under the name "Autonomous Agricultural Frost Fogging Vehicle" (Registration No: 2022 018293)

NEWS FROM FoAS

Asst. Prof. Būşra Selenay Őnal Joins Yıldız Technical University Scientific Research Project as a Researcher!

Asst. Prof. Būşra Selenay Őnal has been included as a researcher in a Scientific Research Project (BAP) project conducted by Yıldız Technical University and supported under project number FB-2024-6502.

The project, titled "Numerical Investigation of Blood Flow in Arteries and Capillaries Using Non-Newtonian and Multiphase Flow Models," was accepted by the commission decision dated February 7, 2026, and Istanbul Gelisim University is a project partner institution.



ACADEMIC ARTICLES

The article titled "Financial Performance of Manufacturing Companies in the BIST Participation Index: Entropy and Grey Relational Analysis" has been published!

The article, co-authored by Assoc. Prof. Mustafa Çanakçıoğlu from the Department of Electronic Commerce and Management and Assoc. Prof. Çiğdem Özarı from the Faculty of Economics and Administrative Sciences at Istanbul Aydın University, has been published as the 9th article in the 125th issue of the Journal of Finance and Financial Writings (TR Dizin).

Access Link:

<https://dergipark.org.tr/tr/download/article-file/5354273>



The screenshot shows the article page on the DergiPark website. The page title is "Maliye ve Finans Yazıları". The article title is "BIST Katılım Endeksindeki İmalat Şirketlerinin Finansal Performansı: Entropi ve Gri İlişkisel Analiz". The authors listed are Çiğdem Özarı* and Mustafa Çanakçıoğlu. The publication details are Yıl 2026, Sayı: 125, 197 - 221, 12.02.2026. The URL is https://izlik.org/JA53AD82RJ. There are icons for PDF, BibTex, RIS, and Kaynak Göster.

ACADEMIC BOOKS

The book "Basic Culinary Techniques – 1" edited by Assoc. Prof. Serdar Egeli and Asst. Prof. Muzaffer Çakmak, has been published!

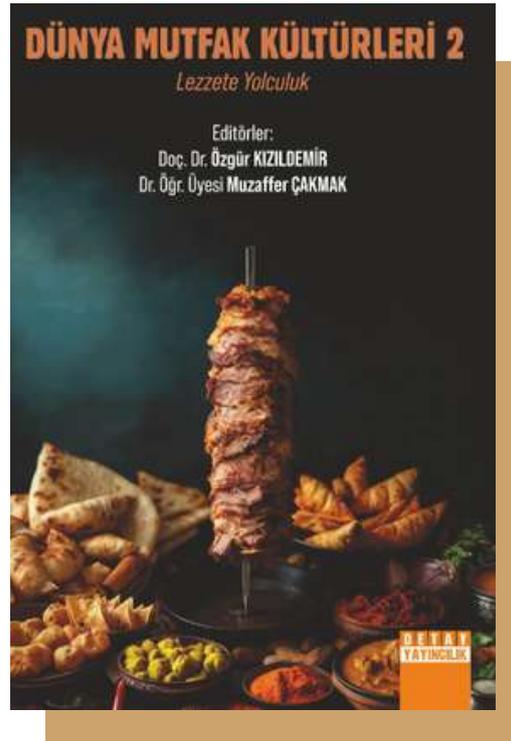
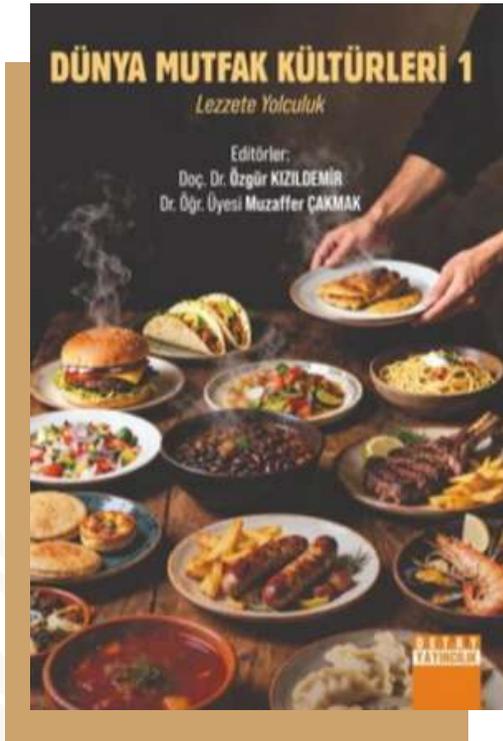
The book, edited by Assoc. Prof. Serdar Egeli and Asst. Prof. Muzaffer Çakmak, has been published by IGU Publications. In this academic publication, edited by faculty members of the department, the editors also serve as chapter authors. Asst. Prof. Gizem Hlaęa, Research Assistant Berna Tellioglu, Research Assistant Cem Keskin, and Lecturer Kemal Őahanlık also contributed as chapter authors to the book.



ACADEMIC BOOKS

The books “World Culinary Cultures – 1 and 2,” edited by Asst. Prof. Muzaffer Çakmak, have been published!

The works, titled “World Culinary Cultures – 1” and “World Culinary Cultures – 2,” edited by Assoc. Prof. Özgür Kızıldemir and Asst. Prof. Muzaffer Çakmak, have been published by Detay Publishing. In this academic publication, which includes Asst. Prof. Muzaffer Çakmak as one of the editors, Assoc. Prof. Dr. Serdar Egeli, Asst. Prof. Gizem Hulağa, and Research Assistant Cem Keskin contributed as chapter authors.



EVENTS

Muffin Workshop Organized for Gökkuşığı College Students

On February 17, 2026, the Gastronomy and Culinary Arts Department of the Faculty of Applied Sciences at Istanbul Gelisim University hosted students from Gökkuşığı College in the C Block Gastronomy Kitchen Laboratory. Thirty-five students participated in the event, where they were given chef's hats and aprons upon entering the kitchen laboratory.

In the muffin workshop, led by Chef Yiğit Can Yeşil, students were first informed about the ingredients and preparation stages used in muffin making. Then, divided into stations, the students experienced muffin making step-by-step through practical application. Chef Yiğit Can Yeşil provided individual attention to the students throughout the process, offering guidance where needed. The students decorated their muffins using their own creativity.

Throughout the event, students had the opportunity to closely observe the food production area, experience basic kitchen skills practically, learn food hygiene rules, and develop teamwork skills. They also gained experience in time management, responsibility, and creativity.

Following the workshop, students participated in a campus tour, where they learned about the university's academic and physical facilities and had the opportunity to examine the departments closely. The event contributed to raising students' awareness of the field of gastronomy.



EVENTS

IGU Offers Special Soup Serving for Ramadan

Istanbul Gelisim University is organizing an event to foster the spirit of sharing and solidarity during Ramadan on campus. Throughout Ramadan, soup will be served at Iftar time on the university campus. The event will take place in C and G Blocks, with contributions from the Gastronomy and Culinary Arts and Culinary departments, and is open to academic and administrative staff and students. The aim is to support a sense of solidarity and create a communal Iftar atmosphere on campus during this special month where social unity and the culture of sharing are strengthened. All students and academic and administrative staff are invited.

Location: C and G Blocks

Date: Throughout Ramadan

Time: At Iftar



NEWS FROM OUR ALUMNI

Hello, I am Ceren Nur DEMİRCİ.

I graduated from Istanbul Gelisim University, Faculty of Applied Sciences, Department of Management Information Systems. Throughout my university life, I focused on developing a perspective that considers technology and management together and internalizing data-driven thinking. The application-based education I received, my disciplined work habits, and analytical approach formed the foundation of my career journey.



In my third year, I interned at our university's Technology Transfer Office in the field of artificial intelligence, conducting research on data analysis and algorithmic modeling. During this process, together with my teammates, we developed a project for TEKNOFEST. Producing a solution to a real problem, experiencing the entire process from the idea stage to modeling and presentation, was a significant turning point for me. Although our project was eliminated in the first round, experiencing that excitement, working as a team, and actively participating in a real project gave me invaluable experience beyond technical knowledge. The process itself was a learning environment beyond winning.

After completing my education, I started my career as a Jr. Product Manager at LC Waikiki Headquarters. In this role; I managed the product lifecycle end-to-end, responsible for inventory management, demand forecasting, sales performance analysis, and data-driven decision support processes. While closely experiencing the dynamic nature of the retail sector, I adopted an approach that placed data not just in the reporting system, but at the center of strategic decisions. I actively participated in product strategy development, category performance tracking, and the development of action plans to improve operational efficiency.

Today, artificial intelligence is one of the key elements providing a competitive advantage in the business world. In my organization, integrating artificial intelligence into processes, strengthening forecasting models, and increasing operational efficiency are considered strategic priorities. As part of this transformation, I continue to develop my analytical skills and work on integrating AI-supported systems into business processes.

NEWS FROM OUR ALUMNI

However, I believe that success is not solely about technical knowledge and career goals. Character, ethical values, and a sense of humanity are at least as important as professional competence. Taking responsibility, acting fairly, respecting teammates, and aiming for growth together are fundamental principles for me. Because sustainable success requires a strong moral stance alongside strong systems.

Artificial intelligence; It can analyze, generate predictions, and process millions of data points in seconds. However, it cannot feel emotions, make moral judgments, or empathize. Therefore, in an age driven by technology, humanity's guidance is needed more than ever. Decision-making processes should consider not only accuracy but also justice, ethics, and human impact.

I position artificial intelligence not as a power replacing humans, but as a tool supporting human potential. Because the real value lies in combining the solutions produced by the mind with the responsibility carried by the heart. True transformation comes not only from developing technology but also from using it with the right intentions and a strong moral stance.

My advice to young people is to develop themselves not only professionally but also in terms of human values. In a world where technology is rapidly advancing, what will truly make a difference is combining knowledge with humanity.

I believe that the leaders of the future will be individuals who correctly interpret data, position artificial intelligence as a strategic tool, and above all, remain human. I continue my career journey with this awareness and determination.

GUEST WRITER

Who Makes the Decision?

Human, Data, and Algorithmic Responsibility in the Age of Artificial Intelligence

Human, Data, and Algorithmic Responsibility in the Age of Artificial Intelligence

Digitalization represents a historical rupture in which decision-making processes are being restructured. As artificial intelligence systems become decisive in a wide range of areas, from individual preferences to corporate governance, the boundary between humans and algorithms is becoming increasingly blurred. In this new order, the fundamental question is clear: Who really makes the decision?

Digital transformation is fundamentally reshaping our lifestyles and thinking habits. The rapid integration of artificial intelligence applications into daily life is transforming the relationship between the individual and technology and producing a new process of digital subjectification on a societal scale. How decisions are made and by which mechanisms they are shaped is now a central topic of discussion.

Today, algorithms act as invisible guides in many areas, from smartphones and social media feeds to online shopping and educational platforms. The content offered after watching videos, music recommendations, and personalized product lists are reflections of data-driven systems in daily life. These systems not only provide convenience; they guide preferences, organize attention, and reshape the ways we access information. The realm of individual choice is increasingly intertwined with data processing systems. This process points to the institutionalization of cognitive automation.

The New Phase of Digitalization: Generative Artificial Intelligence

The proliferation of generative artificial intelligence systems represents a new phase of digital transformation. These systems analyze data, generate text, create visuals, and write code. Students can prepare research drafts, entrepreneurs can shape business plans, and designers can develop new ideas in their creative processes. Therefore, mental labor processes are becoming increasingly automated.



Assistant Professor Melih Sefa Yavuz
Istanbul Beykent University
Deputy Director of the Graduate School

GUEST WRITER

These developments bring with them new questions:

- How can critical thinking be preserved as access to information increases?
- How can originality be defined as production speeds up?
- How can human creativity be balanced with algorithmic production?

The main reason for the emergence of the above questions is that generative artificial intelligence systems are directly interfering in the processes of information production and evaluation. These systems can generate errors, reintroduce existing biases, and increasingly blur the lines between accuracy and reliability. This epistemological fragility arising in knowledge production processes necessitates an evaluation of the ethical and pedagogical dimensions of the social impacts of technology. Within this framework, the focus of the discussion centers on the question of which values and responsibilities should guide production processes.

Data Economy and Algorithmic Power

Data is the fundamental source of digitalization. Every click, search, and interaction produces digital traces that can be converted into economic value. Navigation systems calculate traffic flow, and banking applications analyze spending behavior. Indeed, daily life has transformed into a continuous data production process. The continuous flow of data creates a structural foundation that enables new forms of economic value creation. This structural transformation has given rise to the economic order known as data capitalism. The concept of data capitalism refers to the systematic collection, processing, and conversion of data obtained from digital interactions into economic value. With this transformation, data has become one of the main factors of production in the contemporary economy. The organization of value production based on data has transformed the mechanisms managing data flow into structural power centers that shape decision-making and social coordination. Therefore, data-driven systems play a decisive role in the restructuring of power relations.

The logic behind the operation of algorithms, the criteria used in decision-making, and the extent to which these systems are guiding factors are among the fundamental governance questions of today. The increasing centrality of algorithmic governance discussions makes being a conscious and critical user in the digital environment a fundamental social competency.



GUEST WRITER

A New Area of Responsibility for Universities

As digital transformation transforms social functioning and production methods, the role of universities is also being redefined. The professions of the future will develop intertwined with data-driven systems. In addition to technical competencies, there is a growing need for individuals who can understand the social impacts of technology.

Among the skills gaining value in the age of artificial intelligence, the ability to question algorithmic systems, understand their limitations, and maintain a human-centered perspective stand out. Developing these competencies is one of the fundamental areas of responsibility for universities. Higher education institutions should strengthen digital literacy, foster critical thinking, and adapt to technological developments.

In this context, universities function as intellectual centers that contribute to understanding and interpreting the direction of digital transformation. In the age of artificial intelligence, the real issue is which ethical principles will guide technological capacity. Who holds the power to make decisions and which values guide its use will become the main factors shaping the social order of the future. The world of the future will be shaped by human responsibility and normative preferences.

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Assistant Professor Melih Sefa Yavuz completed his undergraduate education in 2014 at Anadolu University's Department of Economics and his master's degree in 2018 at Kütahya Dumlupınar University's Department of Finance. Dr. Yavuz completed his doctoral education in 2024 at Anadolu University's Business Administration Department, Finance Division. Since 2024, he has continued his administrative and academic activities as the Deputy Director of the Graduate School at Istanbul Beykent University.

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CULTURE, ART & LITERATURE

ISTANBUL CULTURE AND ART EVENTS

March 2026



Theatre - **Start with Your Beloved One**

Date: Various dates

Venue: Various venues

The play brings to the stage the blurring of boundaries between reality and fiction in the relationship between two young artists who create together, and the fact that the greatest struggle is often with oneself.

- [Tickets and Details](#)



Festival - **54th Istanbul Music Festival**

Date: June 11-25, 2026

Venue: Various venues

This year, the festival, organized under the theme "In the Moment," emphasizes the unique and unrepeatable nature of music, hosting 22 concerts featuring world-renowned orchestras and soloists, as well as the world premieres of three works. The festival program has been announced, tickets are on sale.

- [Tickets and Details](#)



Stand Up - **Melikşah Altuntaş - Why Am I Doing This to Myself?**

Date: March 17, 2026

Location: Kadıköy Cinema

Suffering from an inability to say no and professional question marks, Melikşah Altuntaş transforms his first experience of being from Elazığ in the Western sense into a visual and auditory anxiety crisis, focusing on expectations, prejudice, and disappointment.

- [Tickets and Details](#)



Istanbul Libraries - **IMM Atatürk Library**

Opening Hours: Tuesday-Sunday 09.00-21.00

Location: Gümüşsuyu, Miralay Şefikbey Street.

Founded in 1924, the library has a very extensive collection and a study area with a wonderful view, open only to researchers.

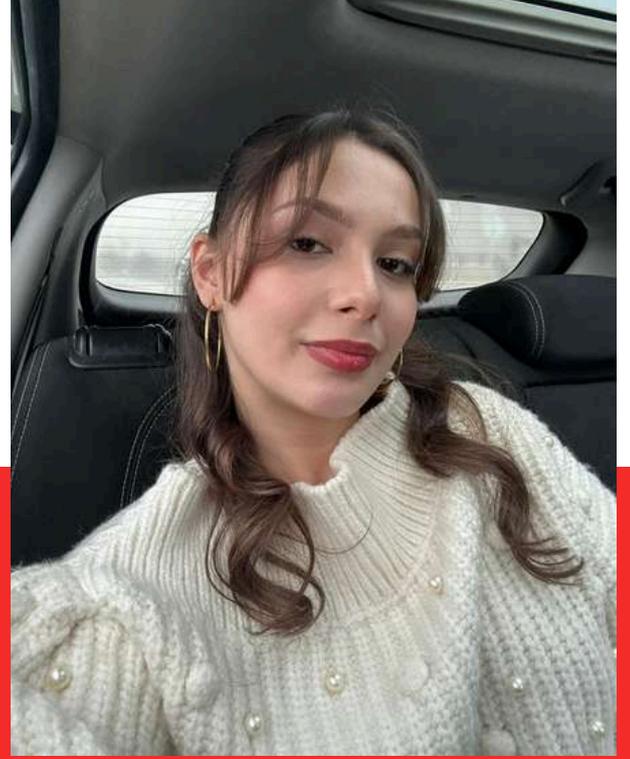
- [Details](#)

DOUBLE MAJOR

Hello,
I am Aleyna Alkan,

I am a 3rd-year student in the Management Information Systems department at Istanbul Gelisim University. I am also pursuing a double major in Aviation Management as a 3rd-year student.

Throughout my university life, driven by my interest in both technology and the aviation sector, I didn't want to limit myself to a single field. I decided to pursue a double major to combine the knowledge I gained in Management Information Systems with the aviation sector. My belief that the two fields complement each other and that they are logical for my future was a significant factor in my decision.



The double major process, of course, requires discipline and time management. Managing the course programs of two different departments simultaneously can be intense and challenging at times. However, this process taught me to work systematically, take responsibility, and prioritize. Especially in aviation management courses, learning about operational processes while considering how these processes can be digitized from a management information systems perspective has been very enriching for me. At this point, I believe that pursuing a double major has not only provided me with academic knowledge but has also improved my analytical thinking skills and broadened my sectoral vision. Seeing the increasing importance of data-driven decision-making processes in the aviation sector confirms how right my decision to study both majors was. Thanks to the Double Major Program, I feel more equipped by gaining both technical and managerial perspectives. I believe this process will significantly contribute to my future work in digital transformation and strategic management in the aviation sector.

NEWS FROM SECTOR

Advertising's Deepening Threshold

Zeynep Bortaçına Yener, President of the Advertising Foundation (RV): "Turkish advertising has a strong talent pool. Making this potential more visible and effective is possible through trust-based collaborations, well-defined problems, and a creative approach that understands its responsibilities. 2026 should be remembered not as a year of accelerated advertising, but as a year of deepening it."

Access Link: <https://www.pazarlamasyon.com/reklamciligin-derinlesme-esigi>

A New Era Begins for Credit Cards: So, What Has Changed?

The Banking Regulation and Supervision Agency (BDDK) has introduced gradual restrictions on credit cards with total credit card limits exceeding 400,000 TL. Credit card limits between 400,000 and 750,000 TL will be reduced by 50%, while limits above 750,000 TL will be reduced by 80%. [Link:

Access Link: <https://www.marketingturkiye.com.tr/haberler/kredi-kartlarinda-yeni-donem-basladi-peki-neler-degisti/>]

The Turkish Aeronautical Association, the Aviation Pillar of the Republic, is 101 Years Old.

The Turkish Aeronautical Association, a cornerstone of Turkish aviation history, celebrates its 101st anniversary since its founding on February 16, 1925, under the leadership of Gazi Mustafa Kemal Atatürk. Established as a concrete expression of Atatürk's vision of "The future is in the skies," the institution has become one of Türkiye's important milestones in the field of aviation and skies, having passed 101 years.

Access Link: <https://www.airnewstimes.com/cumhuriyetin-havacilik-cinari-turk-hava-kurumu-101-yasinda/>

Global Goal with 17,000 Young Chefs: Türkiye Plays in the Top League in Gastronomy

The Culinary Forum, held for the fourth time in Antalya, was a meeting that redefined Türkiye's gastronomy roadmap. The event, held at the Nirvana Cosmopolitan Hotel with the theme "Xchange-Change," brought together academics, industry representatives, and thousands of gastronomy students on the same platform. The platform, which directly reaches approximately 17,000 gastronomy students by 2026, aims to prepare young chefs not only for the profession but also for a vision. Access Link:

Access Link: <https://www.gastronomiturkey.com/haber/17-bin-genc-sefle-kuresal-hedef-turkiye-gastronomide-ust-lige-oyunyor-h17492>



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FACULTY OF APPLIED SCIENCES MONTHLY E-BULLETIN

FEBRUARY 2026 - ISSUE 02

MASTHEAD

ADMINISTRATION

Prof. Dr. Kamil Kaya
Dean of the Faculty of Applied Sciences

Assist. Prof. Dr. Görsev Bafralı
Vice Dean of the Faculty of Applied Sciences

Assist. Prof. Dr. Muzaffer Çakmak
Vice Dean of the Faculty of Applied Sciences

COORDINATOR

Assoc. Prof. Dr. Şebnem Gürsoy Ulusoy
sgursoy@gelisim.edu.tr

ASSISTANT COORDINATOR

Assist. Prof. Dr. Hande Ulusoy
hulusoy@gelisim.edu.tr

EDITOR

Assist. Prof. Dr. Hande Ulusoy
hulusoy@gelisim.edu.tr

TRANSLATION

Res. Assist. Nıger Hacı
nihaci@gelisim.edu.tr

WRITING AND GRAPHIC DESIGN

News from IGU
News form FoAS
Academic Articles
Academic Books
Congres

Assist. Prof. Dr. Onur Türker
oturker@gelisim.edu.tr

Res. Assist. Esmâ Göktaş
egoktas@gelisim.edu.tr
Res. Assist. Dr. Naim Göktaş
ngoktas@gelisim.edu.tr

Events Pages

Assist. Prof. Dr. Onur Türker
oturker@gelisim.edu.tr

Guest Writer/Interwiev of the Month

Res. Assist. Rabia Şentürk
rsenturk@gelisim.edu.tr

Erasmus+

Res. Assist. Dr. Naim Göktaş
ngoktas@gelisim.edu.tr
Res. Assist. Rabia Şentürk
rsenturk@gelisim.edu.tr

News From Our Alumni

Res. Assist. Mehmet Kayın
mkayin@gelisim.edu.tr

News from Sector

Res. Assist. Esmâ Göktaş
egoktas@gelisim.edu.tr

Culture, Art & Literature of the Month

Res. Assist. Mehmet Kayın
mkayin@gelisim.edu.tr



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FACULTY OF APPLIED SCIENCES MONTHLY E-BULLETIN

FEBRUARY 2026 - ISSUE 02

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Cihangir Mahallesi Şehit Jandarma Komando Er Hakan Öner Sk. No: 1
Avcılar / İstanbul

www.gelisim.edu.tr

0 212 422 70 00