

# ÖZÜ SAS NEWSLETTER

**Gastronomy and Culinary Arts (GARM) | Hotel Management (HMAN)  
Departments**

DECEMBER 2022 | ISSUE 1

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## Editorial Board

Assoc. Prof. Özge Samancı  
Asst. Prof. Aydın Beyhan  
Asst. Prof. Suzan Tireki

## Director's Message



Dear All,

With the start of the 2022-2023 academic year, the School of Applied Sciences (SAS) has reached its fourteenth year in education.

The Undergraduate Hotel Management Program and the Undergraduate Gastronomy and Culinary Arts Program, both top academic

programs in their fields nationwide, have made a decision, from now on, to share their academic works, seminars, student events, and works in practice with the society by publishing a semi-annual 'SAS Newsletter.'

Since Özyeğin University's inception, the Undergraduate Gastronomy and Culinary Arts Program has proudly admitted 36<sup>th</sup> student from the YKS examination.

The celebration of the 10<sup>th</sup> year of our collaboration with our educational partner, Le Cordon Bleu International, has marked a special event that took place at the Palais de France in Istanbul, decorated with a fashion show, on 4 November 2022.

On 8 December 2022, sixty-three (63) hospitality companies were invited to the Özyeğin University campus for the 10<sup>th</sup> SAS Sectoral Meeting Event in order to hire SAS-Hotel Management and Gastronomy and Culinary Arts programs' students as interns and full-timers.

Meanwhile, I am glad to see the Undergraduate Hotel Management Program working hard to get through the ACPHA accreditation process.

I am also proud that the School of Applied Sciences 2021-2022 strategic plan outputs are higher than the university's overall performance as a result of our faculty members' academic research, teaching, and service achievements.

I would like to take this opportunity to appreciate all the efforts put forth by Asst. Prof. Suzan Tireki and anyone else who contributed to the completion of this newsletter.

In the upcoming newsletters, I hope to share with you all the rewarding works of the School of Applied Sciences' stakeholders; faculty members, students, and industry partners.

Let's keep up with our SAS motto, 'Passion, Progression, and Professionalism.' I wish you a 'Happy, Healthy, and Prosperous New Year of 2023, with lots of success.'

With my regards.

M. Teoman Alemdar

Deputy Director

School of Applied Sciences

## RESEARCH

### CONGRESS AND CONFERENCES

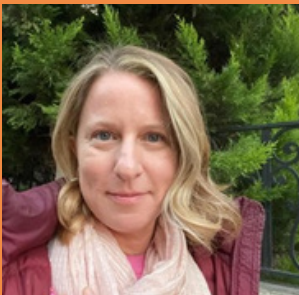
Director of School of Applied Sciences M. Teoman Alemdar delivered a speech as a panelist on 'Sustainable Tourism and Employment', which took place on 2-3 December 2022, at the Albert Long Hall of Boğaziçi University, at the 'Sustainable Tourism Summit 22', on 3 December 2022, between 13:15-14:00.



Asst. Prof. Özcan Ceylan presented his study entitled "Where is Turkey connected to? A TVP-VAR analysis on sovereign CDS premia" in the 8<sup>th</sup> International Conference on Economics of Turkish Economic Association held seminar on 1-4 September 2022 at Cappadocia University.



Asst. Prof. Suzan Tireki made a virtual oral presentation regarding "The effects of water characteristics on the physicochemical and sensorial properties of water kefir" in the 8<sup>th</sup> International Food Chemistry and Technology Conference conducted in Rome on 12 October 2022. She also made an oral presentation about "Physicochemical and sensory parameters of vegan water kefir beverages fermented with different fruits" in the 2<sup>nd</sup> International Conference on Design, Research and Development on 15 December 2022 and about "Food Trends: Use of nootropic and adaptogenic ingredients in product development" in the 8<sup>th</sup> International Congress On Nutrition, Obesity and Community Health on 23 December 2022.



Asst. Prof. Ebru Tekin Bilbil was invited to give an opening speech at the International Conference on Sustainable Cities and Urban Landscapes on 26 October 2022. Her speech was on the Integrated Management of Smart and Green Cities. She also gave a speech on Data Management in Real-Time Early Response/Warning Systems in Disaster/Risk Situations: A Comparison of 6 Municipalities in Turkey at the 4<sup>th</sup> International Disasters and Resilience Congress (IDRC).

Asst. Prof. H. Kader Şanlıöz Özgen attended the ResNet Research Network Conference with her work “Women Empowerment: Is it A Remedy to Overcome Human Resources Challenges in Hotels after COVID-19?” in September 2022 and she also participated in EuroCHRIE 2022 Conference with “Analyzing Direct Online Booking Competence of Hotels: A Model Proposition” in October 2022.



Asst. Prof. Candan Türkkkan made a talk at the Galatasaray University Toplumsal Araştırmalar Merkezi. They have a series of talks, titled “Kır ve Kent İlişisine Yeniden Bakmak: Tarımsal Gıda Alanındaki Sosyo-Ekonomik Dinamikler”. She argued about the most recent food crisis, and whether the neo-peasant model can actually offer a sustainable solution to what we are going through.



Assoc. Prof. Ayşın Paşamahmetoğlu was invited in the 1<sup>st</sup> International Congress on Management and Organizational Studies on Blue and Grey Collar Workers as a congress organizing committee and scientific committee member. She created a track about 'Error Management and Service Recovery Performance' and presented two papers as; “From anxiety to gratitude: impacts of error management culture on employees’ emotional experiences and service recovery performance” and “Observing abusive supervision among restaurant frontline employees: does industry tenure matter?”. Assoc. Prof. Ayşın Paşamahmetoğlu was also invited to the 2<sup>nd</sup> International Conference on Business and Commerce: Striving for a Better Normal, Hailey College of Commerce University of the Punjab, Lahore, Pakistan as a keynote speaker on 26 November 2022. She gave a speech about service recovery performance in the hospitality sector.





In the 'Nation Branding and Gastrodiplomacy' panel moderated by İpek Tekdemir, Head of Gastronomy and Culinary Arts Department Assoc. Prof. Ozge Samanci, Dr. Gönül Paksoy and our Advisory Board member, Chief Ali Ronay, took part as the speakers in the Presidency's Directorate of Communications Türkiye Brand Office Coordinator at the Türkiye Nation Branding Forum.



Head of Gastronomy and Culinary Arts Department, Assoc. Prof. Özge Samancı made a presentation on "Istanbul's Culinary Culture in the Light of Revue Commerciale du Levant (1894-1918)" during the 3<sup>rd</sup> International Congress on Ottoman Studies (OSARK) conducted in Istanbul Medeniyet University on 7-9 September 2022.



She also gave a lecture about "Gastrodiplomacy" within the framework of the diplomacy academy organized by the Ministry of Foreign Affairs in Ankara on 18 November 2022.



Lastly, she participated in the "Role of Agriculture in the Gastroeconomy" call conference hosted by İzmir Metropolitan Municipality and İzmir Ticaret Borsası on 25-26 November 2022.



## AWARDS

Research Assistant Ece Cankat was selected as one of the ten selected entrepreneurs for the 3<sup>rd</sup> edition of EWA Turkey with her application Şarapp. Şarapp offers a mobile application that is created by the combination of wine, which has an important role in the world of gastronomy, and technology. You can find the details at the link below.

<https://www.eitfood.eu/news/the-10-selected-agrifood-entrepreneurs-for-the-third-edition-of-ewa-turkey-are-announced>

She also delivered an introductory presentation in the World Food Istanbul Fair on 6-9 September 2022. You can find the details at the link below.

<https://worldfood-istanbul.com/Konu%C5%9Fmac%C4%B1-Listesi/ece-cankat>



## PROJECTS

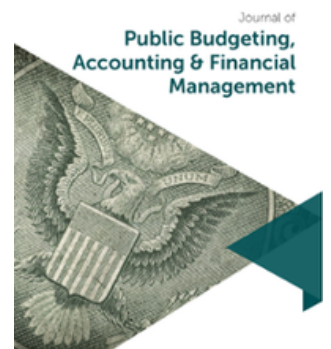


The EN-UAC-2022 Innovation Call (within the scope of the Horizon-2020 Program ERA-NET project Urban Accessibility and Connectivity) decided to fund the project named "Evidence and acceptance - from experiments to transformation" in which Asst. Prof. Ebru Tekin Bilbil is among the project team (with Assoc. Prof. Bekir Bartın and other consortium members in Austria and Turkey).

## EDITORSHIP

Asst. Prof. Ebru Tekin Bilbil was invited to the Editorial Board of Journal of Public Budgeting, Accounting, and Financial Management (indexed in Scopus Q1).

<https://www.emerald.com/insight/publication/issn/1096-3367>



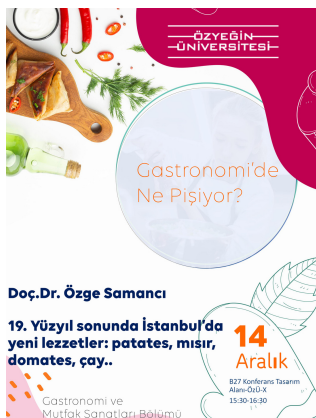
## SEMINARS

### "What is Cooking in Gastronomy"

Gastronomy and Culinary Arts Department has started "What is Cooking in Gastronomy?" seminar series to share the latest research activities in their area last academic year.

The first seminar of the semester was delivered by Asst. Prof. Suzan Tireki regarding "A New Trend in Gastronomy: Water Kefir" on 26 October 2022. In this seminar, she mentioned about the production and quality parameters of water kefir.

The second seminar was given by Assoc. Prof. Özge Samancı about "New tastes in Istanbul Kitchen in the end of 19<sup>th</sup> century: potato, corn, tomato, tea..." on 14 December 2022. In her speech, she focused on the new food ingredients whose consumption was more common at the end of 19<sup>th</sup> century via Revue Commercial du Levant bulletin published in 1894-1918.



### World Food Day

World Food Day was commemorated in the School of Applied Sciences with a seminar on 5 December 2022. Dr. Bülent Şık delivered a presentation regarding "Children and Food Safety" as the guest speaker with the moderation of Asst. Prof. Aslı Zuluğ and Asst. Prof. Candan Türkkkan.



### World Tourism Day

World Tourism Day was commemorated in the School of Applied Sciences with a seminar on 29 September 2022. Dean of Kadir Has University, Faculty of Communication, Prof. Dr. Metin Kozak delivered a presentation regarding "Two Sides of the Coin: Benefits and Pains in Tourism" as the guest speaker.



## Seminar Series of the School of Applied Sciences

### Smith Travel Research (STR) Market Study Competitions

STR Inc. is a member of the Co Star group and offers insightful competitive data for the hotel industry all over the world. The company organizes a competition every year for higher education students to develop their awareness of the industry dynamics and improve their knowledge and skills about hotel analytics. This year for the first time, our Hotel Management students represented our university at this exciting event in Europe. Senior HMAN students Ayşe Karaboğan and Ayah Hussein worked for several weeks for this competition as an extracurricular activity (with the support of Kübra Cenan Koçak – a graduate of International Business major and Gastronomy and Culinary Arts minor). They prepared a very detailed market study project on the destination of Istanbul under the guidance of their advisor, Asst. Prof. H. Kader Şanlıöz-Özgen, and presented their study before a jury with academic and professional partners in Europe. This year's event was organized online by Ecole Hôtelière de Lausanne (EHL) on 8 November 2022 with the participation of eight universities in total from various countries of Europe. Students shared the results of their project with SAS students as a seminar activity on 1 December 2022.



### Jonathan Crook

School of Applied Sciences hosted Mr. Jonathan Crook, who is the **Managing Director of The Peninsula Istanbul**, for the seminar series on 10 November 2022 and he made the presentation titled "The Peninsula Hotels – Luxury Hotel Career Discussion".



### Sezai Erdoğan

**Executive Chef of Çırağan Palace Kempinski Istanbul**, Mr. Sezai Erdoğan was the guest speaker of the seminar series on 20 October 2022 and he made an interesting presentation about "Being a Chef".





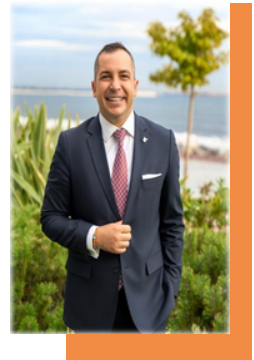
## Mustafa Bulmuş

The School of Applied Sciences invited Mr. Mustafa Bulmuş, **General Manager of W Hotel, Istanbul and The Ritz Carlton Residences**, as the guest speaker for the seminar series on 3 November 2022. He made the presentation titled "Lifestyle Luxury Hospitality and W Hotels "Tone of Voice" in the Seminar class.



## Volkan Öztürkler , Kılıç Ali Kantar

The School of Applied Sciences hosted the **General Manager of the JW Marriott Hotel Istanbul Marmara Sea**, Mr. Volkan Öztürkler and **Hotel Manager** Mr. Kılıç Ali Kantar for the seminar series on 24 November 2022. They delivered the presentation titled "About the JW Marriott Hotel Istanbul Marmara Sea" to the students.



## Zeynep Gülin Silahtaroğlu

**The shareholder, board and executive member of Silkar Tourism Inc., Lykia World Hotels**, Ms. Zeynep Gülin Silahtaroğlu was the guest speaker of the seminar series on 15 December 2022. She made a speech about "Lean Six Sigma Management in the Hotel Sector".



## Björn Olthof

We had the pleasure to welcome Mr. Björn Olthof, **Director Operations**



**Recruitment Europe, Middle East & Africa at Hilton**, as a guest speaker at the Sectoral Solutions and Local Expertise class to deliver an interesting presentation on Hilton philosophy and career opportunities titled "Find Your Thing at Hilton". SAS students from various programs could discover the potential of the hotel industry for their post-graduate pathway.

## The Peninsula Istanbul Visit

Özyeğin University School of Applied Sciences was the first academic institution visited by the **management team of The Peninsula Istanbul**, a new luxury hotel to open in February 2023. As a complimentary event to the hospitality seminar, this recruitment session was very beneficial for our students who had the opportunity to meet Mr. Jonathan Crook, General Manager, human resources executives, food and beverage and room division directors of the property.



## Duygu Gökalp

We had the pleasure to welcome Ms. Duygu Gökalp, **Director of Sales and Marketing of Shangri-La Istanbul Bosphorus** as a guest speaker at the Sectoral Solutions and Local Expertise class. Her lecture about "Revenue Management in a Luxury Property" was so inspiring to draw the attention of our students to the hotel industry and the revenue management career.



## PROJECTS

### Hotel Tech Insight Cooperation Project

Hotel Management Department established a partnership with WeBee, hotel guest experience tech company, and Branchout Global Strategy Company. Our department will be the academic partner of the Hotel Tech Insight platform, a valuable sectoral and academic sources for the hospitality industry. The very first output is the Hotel Tech Report accessible in the link. <https://www.hoteltechinsight.com/>





## Starbucks

As the School of Applied Sciences we have witnessed the activity of GARM students with Starbucks Türkiye, on campus, about the production of four distinct products which have been commercialized and distributed throughout Starbucks chains in Türkiye, developed by two GARM students, Ms. Elif Özge Beydili and Mr. Metehan Sepici. We had the chance to taste all four products and enjoyed the outcome with pleasure. Asst. Prof. Aslı Zuluğ has taken a lead role in the completion of the project with Chef Erich Ruppen and Chef Marc Pauquet. Ms. Defne Ertan Tüysüzoğlu and Assoc. Prof. Özge Samancı gave their continuous support and endless efforts to manage the operational aspects of the business as well as the liaison with Starbucks administration, behind the scenes, to make this collaboration a win-win success.





## ACTIVITIES

### SPECIAL ACTIVITIES

#### 10<sup>th</sup> Sectoral Meeting Event

We had the great pleasure to bring our students with the professionals from the leading businesses of the hotel, food-beverage and gastronomy industries (63 companies in total) at our 10<sup>th</sup> Sectoral Meeting event on 8 December 2022. Our sectoral partners were so generous to share their valuable time and experiences with our students to discuss internship and job opportunities for the upcoming summer and to guide them for their career path.



#### End of Term/New Year Event

The End of Term/New Year event took place on 28 December 2022 in Özyeğin University. Faculties decorated their trees with the theme of sustainability and the trees were presented in the upper quad. We also participated with our tree focusing on the sustainability issues in Gastronomy and Culinary Arts and Hotel Management as the School of Applied Sciences.



## SAS New Year Lunch

Members of the School of Applied Sciences gathered together to evaluate the ending year and to celebrate the new year at L'Atelier Bleu on 22 December 2022.



## Entr'acte Meetings

The customary Entr'acte meetings of the School of Applied Sciences were conducted both in Turkish and English on 22 and 29 December 2022, respectively. The students gathered together for free talk sessions with the Director, Department Heads and academic staff for the evaluation of GARM and HMAN programs.

### ENTR'ACTE

**22 ARALIK 2022, PERŞEMBE**

Uygulamalı Bilimler Yüksekokulu  
OTEL YÖNETİCİLİĞİ Bölümü  
GASTRONOMİ ve MUTFAK SANATLARI Bölümü  
Öğrencileri ve Akademisyen Sohbet Toplantısı



Hukuk Oditoryumu  
14:40-15:30  
Sohbet Dili Türkçe'dir.

### ENTR'ACTE

**29 DECEMBER 2022, THURSDAY**

For  
School of Applied Sciences  
HOTEL MANAGEMENT  
GASTRONOMY and CULINARY ARTS  
Students and Faculty Members' Informal Gathering



Face-to-Face Meeting  
Law Auditorium  
14:40-15:30 in English





## L'Atelier Bleu Restaurant

L'atelier Bleu Restaurant has opened for the 2022-2023 Fall Academic Semester offering a variety of international dishes. The restaurant is run by students who are practicing their culinary and service skills within the scope of GARM 222 International Cuisines course for lunch and GARM 322 Á La Carte Cookery course for dinner.

Reservations are done at: <https://latelierbleu.ozyegin.edu.tr/en>



## Le Cordon Bleu Istanbul 10<sup>th</sup> Anniversary

Le Cordon Bleu Istanbul celebrated its 10<sup>th</sup> anniversary with a ceremony held at the Palais de France in Istanbul, hosted by French Ambassador to Türkiye His Excellency Mr. Hervé Magro on 4 November 2022. A special fashion show was also conducted consisting of chocolate dresses prepared by Le Cordon Bleu students and alumni and Vakko Esmod Istanbul students and instructors.





## Winter Celebration

We were happy to organize the food event that is organized at the end of every semester as a final project of Instructor Güzin Yalın's Garm 362 Food Events and Communication course on 30 December 2022. In the "winter celebrations" themed event, which was open to all university members, we examined winter celebration styles in cultures around the world with winter treats that were prepared by GARM students. GARM student Muhammad Hadi demonstrated the recipe he developed and the guests decorated gingerbread cookies.



## Le Cordon Bleu Istanbul Events

### Deliciously Alumni Events

A Special Gastroshow was demonstrated on 24 November 2022, for the 10<sup>th</sup> anniversary of Le Cordon Bleu Istanbul, where Le Cordon Bleu Graduate Chef Juliano Amat shared the recipe "Chocolate Hazelnut and Pear Entremet" on Zoom.

Another "Deliciously Alumni" event took place on 26 December 2022 for the 10<sup>th</sup> anniversary of Le Cordon Bleu Istanbul. Le Cordon Bleu Istanbul Alumnus, continuing his career in TURK Fatih Tutak, Chef Mahmut Can Kızılbaş presented the "Leek & Citrus" recipe.



## Le Cordon Bleu Live

"Le Cordon Bleu Live," an introductory meeting that was broadcast live from Le Cordon Bleu Istanbul, was held on 29 November 2022. The Le Cordon Bleu team made a presentation at this event in order to hold an informational session. After the presentation about Le Cordon Bleu Programmes Le Cordon Bleu Chefs answer the questions about education that people wonder about in the "Question and Answer" section. People had the opportunity to learn about Le Cordon Bleu programs from Le Cordon Bleu Technical Director Instructor Chef Erich Ruppen and Le Cordon Bleu Instructor Chef Osman Bahadır at this event.



## Gastroshows

Le Cordon Bleu Istanbul continued Open House Gastroshow events this semester. On 6 October 2022, Le Cordon Bleu Alumna, Bodrum Casa Dell Arte Hotel Pastry Chef Gözde Ergünel shared her educational and career journey with the participants. On 17 November 2022, Le Cordon Bleu Alumna, Stefano by İsmet Saz Chef de Partie Ezgi Gürses was our guest for the Gastroshow. Following the guests, Le Cordon Bleu Technical Director Instructor Chef Erich Ruppen presented special recipes for the Gastroshows. After the presentations of Chef Erich, question and answer sessions were conducted about Le Cordon Bleu's Istanbul programs and our graduate's experiences in her culinary journey.

On 28 December 2022, Le Cordon Bleu Alumna, Gizem Öztürk was hosted by Le Cordon Bleu Pastry Department Head Instructor Chef Marc Pauquet. They shared the making and presentation of "Gingerbread House" at this event specially prepared for the New Year.



## ACTIVITIES WITH HIGH SCHOOLS

TED Istanbul College organized the 16<sup>th</sup> Occupational Day Activity on 6 December 2022 on their campus. Asst. Prof. Suzan Tireki delivered an introductory speech about the Gastronomy and Culinary Arts profession in two sessions to the high school students.



The Hotel Management Department organized career events for high school interns at the partner hotels in September 2022. The event took place in the Swissotel The Bosphorus Istanbul, Four Seasons Istanbul at the Bosphorus and JW Marriott Istanbul Marmara Sea. Asst. Prof. Aydın Beyhan, Head of the Hotel Management Department, delivered an inspiring speech to the young candidates of our sector on career opportunities and development trends in the hotel industry.



## STUDENT COMPETITIONS

GARM students Berke Sert, Bora Uludemirciler and Onur Dikbaş were awarded first at the “Local Chef University Students” competition, organized as part of the 4<sup>th</sup> International Gaziantep Festival (GastroAntep) on 17 September 2022. The competition brought together gastronomy students from the leading universities of Türkiye. The winners were determined by a panel of judges among the menus prepared with local ingredients.



The competition was held for the loving memory of Emre Özgüler, 2019 GARM graduate who ranked first with his teammates at the “Local Chef Universities Compete” challenge in 2019 and whom we lost in 2021. Our students were honored with this meaningful award and made our University proud once again during the Local Chefs competition, in recognition of a special menu they prepared, with the inspiration from the local tastes of Gaziantep cuisine, and placing a special emphasis on the theme of “waste-free”.

<https://www.ozyegin.edu.tr/en/announcements/22211/our-undergraduate-gastronomy-and-culinary-arts-program-students-celebrate-a-new-achievement-at-gastroantep>



## PROFESSIONAL TRAININGS

Assoc. Prof. Ayşın Paşamehmetoğlu gave training to all department managers of Ramada Hotel and Suites By Wyndham Istanbul Merter about 'Leadership', 'Motivation' and 'Error Management' in October and November 2022.



## SAS IN MEDIA

Assoc. Prof. Özge Samancı was the guest in TRT2 national channel during the program "Literary Tables (Edebi Sofralar)" on 28 November. Samancı commented about the Turkish novel Şipsevidi that reflects the dichotomy of modernity and tradition in the 19<sup>th</sup> century Ottoman culinary culture.



Asst. Prof. Ebru Tekin Bilbil answered the questions of the Turkish edition of Independent on the environmental consequences of wars.

Article link:

<https://www.indyturk.com/node/573576/%C3%A7evre/rusya-ukrayna-sava%C5%9F%C4%B1nda-kullan%C4%B1lan-kimyasallar%C4%B1n-iklime-etkisi-uzun-vadede-%C3%A7ok>

Assoc. Prof. Özge Samancı delivered a retrospective interview in Hotel Restaurant Journal in September's issue of 2022.



## TECHNICAL TRIPS

### Altınmarka Chocolate Plant

Industrial chocolate production was observed from the raw material to the end product in a technical trip to Altınmarka Chocolate Plant on 12 November 2022. The trip was organized by Asst. Prof. Suzan Tireki within the scope of GARM 326 Applied Food Science in Culinary Arts Course with the students and the faculty members.



### Mother Earth Day

On Mother Earth Day organized by the Şile municipality on 11 December 2022. GARM students served pumpkin soup and sourdough bread prepared with Şile's local products, and beet chips, cheese and beet marmalade.



### Topkapı Palace

A visit to Topkapı Palace was conducted by Assoc. Prof. Özge Samancı for GARM 361 Turkish Culinary Heritage and Practices course students on 10 December 2022.



## Conrad Istanbul Bosphorus

Hotel Management students visited Conrad Istanbul Bosphorus as a part of HMAN 132 Rooms Division Management and Technologies course. They had the opportunity to acquire insightful knowledge and observations of the backstage of luxury and personalized guest experience through an intensive site inspection at the back and front of the house areas of the Housekeeping and Front Office departments.



## NEW COURSES

Two new courses will be offered in the coming semesters in the School of Applied Sciences: GARM 485 Beverage Culture and Management and HMAN 470 Applied Hotel Analytics.

**GARM 485 Beverage Culture and Management course** aims to introduce students to the history, customs, preparation methods and service techniques of non-alcoholic and alcoholic beverages. It covers the variety and the production steps of non-alcoholic beverages including water, tea, coffee; traditional beverages such as ayran, boza and salep; alcoholic beverages such as beer, liquors, fortified wines, spirits and cocktails in theory. Topics cover the process of alcoholic and nonalcoholic beverage service and beverage management in different establishments.

**HMAN 470 Applied Hotel Analytics course** is based on a principal hotel revenue and operations management simulation used in the global hospitality higher education institutions so that students will be able to take actions based on their theoretical knowledge obtained during their undergraduate education. The students will run a hotel business on a quarterly basis for the simulation and compete in groups to earn the highest profit. The course also includes participation in an international competition of selected students. Interested students will also have the opportunity to apply for the internationally recognized Certification of Hotel Industry Analytics (CHIA) delivered by STR-AHLEI (upon examination with a fee to be paid by the applicant student directly to the certifying organization).



## APPOINTMENT

Hotel Management Department faculty member Asst. Prof. H. Kader Şanlıöz-Özgen became the Turkey Field Consultant of EUROCHRIE (The Hospitality and Tourism Educators). EuroCHRIE represents over 150 International CHRIE members. The European Federation brings together educators from hospitality, tourism & event management schools and universities into a global network in close cooperation with industry representatives. You can see the details from the following link:

<https://eurochrie.org/our-team/h-kader-sanlioz-ozgen/>



## NEW SAS MEMBERS

### Osman Bahadır

Chef Osman Bahadır embarked on his fifteen-year professional cuisine adventure starting initially washing dishes whilst still in the second year of his B.A. in Management at Başkent University - Ankara. Later he trained for two years under the leadership of Chef Wolfgang Gold at the Ankara Hilton. After completing his university degree and training, he attended the world-renowned Culinary Institute of America where he took courses in culinary arts and wine. In New York, he worked in the Turkish Kitchen and later at the New York Times star-rated Tabla Restaurant as the Chef Garde Manger. Having spent four years in New York, Chef Osman continued his career back in Istanbul as the Chef Garde Manger of the Four Seasons Bosphorus. After attaining the position of Instructor Chef

at the Culinary Arts Academy and at the same time heading the research, development, and marketing department of Tefal, he transferred to Unilever Foods as the country Chef for Turkey. Later continuing his career, he



took up the directorship of the International Hospitality and Culinary Academy (USLA) in Istanbul. After this leadership role, he continued to give consultancy in culinary arts as well as teaching part-time at Özyeğin University. In 2016 he opened up his first restaurant in Istanbul named "Farfara" serving modern Hatay Cuisine which

was awarded the "best new generation Turkish restaurant" by Time Out magazine. In 2019 he returned to corporate life as a menu, concept, and service system developer for The Rahmi Koç's unique food project "Pardon Boulangerie." Chef Osman Bahadır joined Le Cordon Bleu Istanbul team as Instructor Chef in 2022.

## Gizem Alnatour Canoğlu

Gizem Alnatour Canoğlu graduated from Ozyegin University, School of Applied Sciences, Department of Gastronomy and Culinary Arts with honors degree in 2017, and also completed a Minor degree in Hotel Management and earned The Le Cordon Bleu – Grand Diplôme. She gained her professional experience as employee and manager at the food and beverage, front office and guest relations departments of international hotel chains between 2015-2022. At 2020 started her postgraduate education at Ozyegin University, in the department of Design, Technology, and Society - The Gastronomy and Design track. She continues her studies on the relationship between Food and Medicine in the Late Ottoman period in the field of Gastronomy and Design. Gizem Alnatour Canoğlu joined the Department of Gastronomy and Culinary Arts in the School of Applied Sciences as a research assistant.



## MESSAGES FROM GRADUATES

**Farid Gasimov | SAS, Hotel Management Department, 2018**  
**F&B Operations Coordinator – Hilton Istanbul Bosphorus**

When I started my studies at Ozyegin University, School of Applied Sciences (SAS), Hotel Management Program, I did not know what an exciting journey awaited me. In addition to receiving significant education, I completed two internships in the United States of America (Hilton, Alaska and Greene Turtle Co., Delaware). SAS, Hotel Management program provides many opportunities for the students. In 2018 I was honored to represent my university and Turkey in the European Mise en Place Cup 2018 in Maastricht, where I managed to grow my network with the Top Managers of the most famous hotel brands and took first place in two categories with my team. After gradu-



ating from Ozyegin University, I got a job at Hilton Turkey as Management Development Programme (MDP) Trainee. In addition to considerable academic knowledge and technical skills, Ozyegin University is the place where you will gain a broad vision and will make an important network. The combination of all these factors provide Hotel Management students with rapid career growth around the world.

**Ecem Karakuş | SAS, Gastronomy and Culinary Arts Department, 2019**  
**Chef de Cuisine– Bleu Bao Restaurant**

I've chosen Özyeğin University based on thorough research as it has the best gastronomy and culinary arts department in Turkey in terms of academic staff and educational content. I started in 2014 and graduated in 2019. I made a conscious decision to study in this department.

When I was studying at prep school, I met OzU Cuisine Gourmet Club. I attended all their events, made friends from the department and I felt more motivated. Then over the years, I became the Vice President for one year and the President for one year of the OzU Cuisine Gourmet Club. Throughout my presidency, I have organized tasting events, field trips and a symposium that featured speakers from the leading names in the food and beverage industry. While I was studying,



I realized that gastronomy leads to a wide range of careers, so I worked for free in as many different areas as possible to choose the future that best suited me. I have worked in fields such as cooking, restaurant management, food photography, food stylist, symposium organizer and as a food magazine writer; some for long periods, some for short periods. I have had good experiences working continuously in very nice restaurants and institutions in Turkey. After these experiences I decided that my path should go in the direction of cooking. Cooking has always been my passion and the fact that the plates we make from different ingredients can get immediate feedback is what excites me the most about the job. It is not only nutritious and essential to life, but also a means of communication and art. Being a cook is a job where you can easily find a job

anywhere in the world and thus travel the world. On my path, the relationship between my job and foreign countries began with a cooking competition. I represented my country in the "Young Chef Olympiad", the world's largest young chef cooking competition held in India, by being selected as the best young chef while I was in the second year of university. After this experience, I wanted to do my first mandatory internship abroad. Gaggan Restaurant in Bangkok was a place I followed with interest. At that time, it was the best restaurant in Asia and the 5th in the world according to the 50 Best List and had 2 Michelin stars. It is unlikely to get a response for an application to a place that receives more than 50 intern applications a day.

In this case, Özyeğin University's agreement with Le Cordon Bleu set me apart from other applications and I was accepted for an internship. Thanks to the quality education the school provides, I have always felt that our standing in the industry is high, I was delighted to see its impact abroad. Wherever we go to work, we can adapt quickly and be successful thanks to the quality of our education. I moved to San Francisco right after I graduated. During my final year at school, I was in conversations with the 1 Michelin starred restaurant named In Situ, which I admired. After recruitment interviews, I started working directly with the Chef de Partie position, thanks to my active background in the industry, my experi-



ence and my school. With the outbreak of the pandemic, I had to return to my country. During the quarantine period, we have operated a business providing fine dining kits for households organized with my chef friends. During the non-quarantine period of the pandemic, I worked as a head chef in a boutique hotel during the summer season. Year after, I participated in a pop-up restaurant of an international restaurant group in Turkey. When the world returned to normal after the pandemic, I received job offers from abroad thanks to my network. Among the interesting offerings I have, one of the most interesting was a restaurant in Paris called Bleu Bao, which offers traditional Chinese cuisine with a Parisian twist. which offers traditional Chinese cuisine with a Parisian twist.

In Bleu Bao, where I came with the Sous Chef position, I continue as the Chef de Cuisine of the restaurant after my chef quits her job. In a city like Paris where the culinary scene is very strong, in the country where the term gastronomy was born, it is an honor to be the chef of a kitchen team of 20 people, serving around 300 people in a day. At this young age, I am very satisfied with my passion for my job and the position I have come through with the right experiences. As a graduate of the Center of Excellence, I will always continue to work for the better. There is no end to learning...

**My dear friends who are about to graduate; until this time on my journey, I discovered that the most important factors to be a successful chef are knowing other cultures, engaging with traditions, eating out as much as possible, developing the palate, researching ingredients, reading, meeting people and finally finding your identity. Consult experienced people, get their advice, filter by yourself and adapt. Don't hesitate! In the industry, following Defne Ertan Tüysüzoğlu, Özge Samancı and Gökmen Sözen's advice has always led me to success. If you can support yourself, go as many places as possible at the expense of free work, meet people and make a good impression. Success finds you when you do your best and always push yourself to go further. Do not be afraid, believe in the flow, and trust in life.**

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