

# ÖZÜ SAS NEWSLETTER

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

JUNE 2023 | ISSUE 2

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## Editorial Board

Assoc. Prof. Özge Samancı

Asst. Prof. Aydın Beyhan

Asst. Prof. Suzan Tireki

## Director's Message



Dear All,

The academic year 2022-2023 is almost over. The School of Applied Sciences is glad to publish its second newsletter as of July 2023.

During the 2022-2023 Spring Semester, both the Undergraduate Hotel Management Program and the Undergraduate Gastronomy and

Culinary Arts Program went through meaningful processes.

The last visit of the ACPHA-Accreditation Commission for Programs in Hospitality Administration took place on May 8-10, 2023, on campus. The ACPHA Accreditation Team of three academicians worked through the accreditation of the Undergraduate Hotel Management Program. The final assessment of the ACPHA Team regarding the overall performance of the Hotel Management Program was something to be proud of.

Therefore, I would like to take this opportunity to appreciate the contribution of all of our stakeholders: The Rectorate Office, the Academic Units, the Administrative Staff, especially the Accreditation and Quality Assurance Directorate, the members of the HMAN Advisory Board, our HMAN Students, and the SAS staff.

Upon the approval of the ACPHA Board, Özyeğin University's Undergraduate Hotel Management Program will be the first academic program in Türkiye, and the first in Europe to be accredited by the ACPHA of the US.

For the second time, Starbucks Türkiye invited our Gastronomy and Culinary Arts students to participate in the development of new delicacies that will be displayed for sale at the Starbucks shops around Türkiye.

Also, the Chaine des Rotisseurs' annual competition of Young Chefs has taken place at Le Cordon Bleu premises, Özyeğin University's School of Applied Sciences as the host of the event, on June 12, 2023.

Let's keep up with our SAS motto, 'Passion, Progression, and Professionalism.' While we are getting prepared for the 2022-2023 Commencement Ceremony, I would like to express my feelings for our Hotel Management and Gastronomy and Culinary Arts B.Sc., degree graduates, Class of '23.

Dear Class of '23,

Congratulations.

'The life stretches out before you. Now, it is time to prove yourself.'

May your feet always take you where your heart wants to go.

With my regards.

M. Teoman Alemdar

Deputy Director

School of Applied Sciences

## RESEARCH

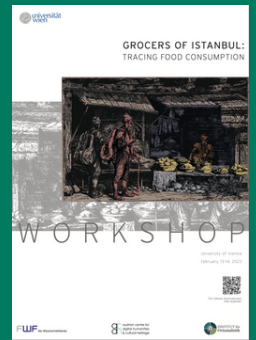
### CONGRESS AND CONFERENCES

Prof. Ayşın Paşamehmetoğlu presented "The role of coworker support in a sexual harassment climate: Measuring employees' burnout and employee engagement" study with Assist. Prof. Michelle Russen, Assoc. Prof. Priyanko Guchait, and Assoc. Prof. Michale J. Tews in Managing Tourism Across Tourism Conference 2023 on March 15-18 2023 at Eresin Hotel Topkapı, Istanbul.



Assoc. Prof. Özge Samancı was invited to the Department of Near Eastern Studies at the University of Vienna as a member of the advisory board of the FWF-funded project "Grocers of Istanbul: Tracing Food Consumption" on 13-14 February 2023.

<https://groceristunivie.ac.at/workshops/ist-grocerist-workshop/>



Assoc. Prof. Özge Samancı attended to the 8th International Convention on Food and Drink Studies organized by IEHCA (European Institute for the Food History and Culture of Food) in Tours (France) on 31 May - 2 June 2023. Her paper was entitled as "Reconstruction of culinary identities in Türkiye during the 20th century: National, Regional and Local Boundaries".

<https://iehca-internationalconference.eu>



Assoc. Prof. Özge Samancı participated in the Oxford Food Symposium, Kitchen Table Conversations entitled "The Culinary Worlds of 18th-Century Women in Britain, USA and Türkiye" organized by the British Library on 25 May 2023.

<https://www.oxfordsymposium.org.uk/event/we-need-to-talk-about-the-culinary-worlds-of-18th-century-women-in-britain-usa-turkiye/>



Assoc. Prof. Özge Samancı gave a lecture entitled “Approaches to Food History and Food Historiography” within the Food History seminars program organized by History Foundation (Tarih Vakfı) on 6 May 2023.

Assoc. Prof. Özge Samancı moderated the panel on Food Design entitled as “Pişmiş Aşa Tasarım Katmak” organized by Aksanat and Özyeğin University Faculty of Architecture and Design on 26 April 2023 with the participation of Prof. Dr. Alpay Er (OZU Industrial Design Head of Department), Chef Maksut Aşkar and Food Columnist and Journalist Aylin Öney Tan.



Assoc. Prof. Özge Samancı was invited to the 3rd International Tourism Gastronomy Investments & Hospitality Summit (FSummit) at Nest Congress and Conference Center in Antalya on 20-21 March 2023. She moderated the panel entitled as “What Does Consultant Mean in The Tourism & Gastronomy Sector?”



Director of Le Cordon Bleu Türkiye Defne Ertan Tüysüzoğlu was also invited to the same summit and she moderated the panel about “Steps To Be Taken For Turkish Gastronomy To Achieve The Same Standards In World Gastronomy; Needs To Be Done For Change”.



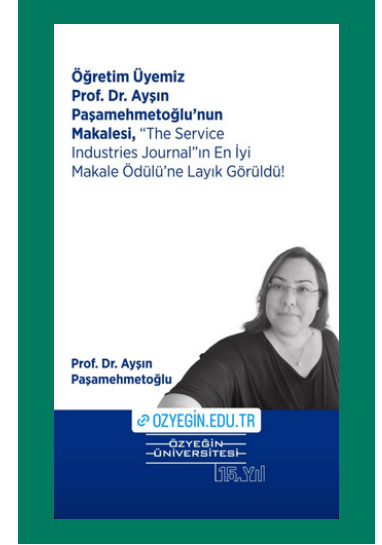
Assoc. Prof. Özge Samancı delivered a speech entitled as “Tavuk Göğsünden Helvaya: Osmanlı Yemek Tarihinde Tatlı Bir Yolculuk” in Istanbul Medeniyet University on 25 April 2023.



## AWARDS

Prof. Ayşın Paşamehmetoğlu won Best Papers Awards 2022 with her colleagues Huy Gip, Do the Khoa, Priyanko Guchait, and RL Fernando Garcia with their paper entitled "Employee Mindfulness and Creativity: When Emotions and National Culture Matter" in The Service Industries Journal. You can read the paper at the link below:

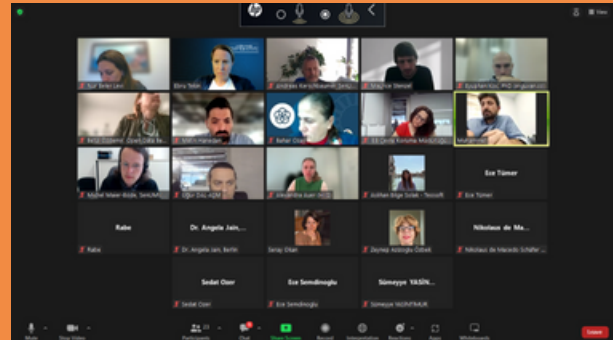
<https://doi.org/10.1080/02642069.2022.2037570>



## PROJECTS

Assoc. Prof. Ebru Tekin Bilbil, as the Academic Coordinator of the Smart Data for Berlinİstanbul Project moderated two virtual workshops in April and May. The Berlinİstanbul Project between Berlin Municipality and Istanbul Metropolitan Municipality has been funded by Engagement Global Mercator Foundation in cooperation with TÜSİAD.

Assoc. Prof. Ebru Tekin Bilbil also contributed to the Project called Local Development for Business: ESG Management, with video trainings prepared for 1000 SMEs in May. The project has been funded by TÜRKONFED (Türk Girişim ve İş Dünyası Konfederasyonu) and CIPE (Center for International Private Enterprise).





## SEMINARS

### A Multinational View to Hospitality

The Hotel Management Department has started "A Multinational View to Hospitality" seminar series to share the latest research activities in their area in the Spring Semester. The first seminar of the semester was delivered by Assoc. Prof. Ebru Tekin Bilbil about "Sustainability of hotels in an urban environment" on 11 May 2023. In this seminar, she mentioned about recent sustainability developments in the hospitality industry.

Second seminar was delivered by Prof. Ayşin Paşamehmetoğlu on 21 June 2023. Her seminar was entitled "Employee awareness and creativity when emotions and national culture are active" and she mentioned points in human resources management.



### 'The Future of Turkish Cuisine'

Within the scope of May 21-27 Turkish Cuisine Week events, Özyeğin University Gastronomy and Culinary Arts Department and Le Cordon Bleu discussed important topics about Turkish Cuisine with special guests on 26 May 2023. In the seminar, which was moderated by Le Cordon Bleu Türkiye Director Defne Ertan Tüysüzoğlu, Özyeğin University Gastronomy and Culinary Arts Department Head, Assoc. Prof. Özge Samancı shared her valuable thoughts on "The Future of Turkish Cuisine" with the attendees on both campus and online.



## Assoc. Prof. Priyanko Guchait Visit

Assoc. Prof. Priyanko Guchait from **University of Houston** visited School of Applied Sciences on 22 March 2023 within the scope of SAS 303 Managing Global Hospitality Workforce course and discussed about error management with Prof. Ayşın Paşamehmetoğlu and SAS students.



## Eda Öztop

The School of Applied Sciences invited Ms. Eda Öztop, **Director of Rooms of Swissôtel The Bosphorus, Istanbul**, as the guest speaker for the seminar series on 6 April 2023. She made a presentation entitled "How to Transform for Resilience" in the seminar class.



## Seminar Series of the School of Applied Sciences

### Ágnes Tóth

Chef, Program Coordinator of Hungarian Cultural Centre in Istanbul, Ágnes Tóth was the guest speaker of the seminar series on 2 March 2023. She made a presentation about "The History of Hungarian Gastronomy and The Traces of The 150-Year-Long Ottoman Rule".



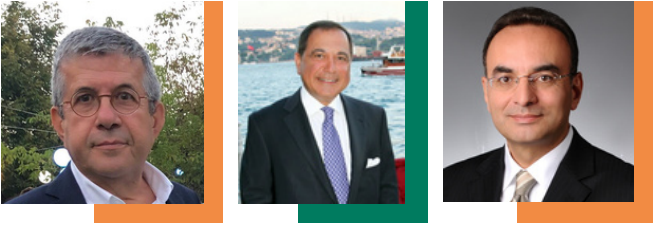
## Murat Güllü

General Manager of Karaköy Güllüoğlu, Mr. Murat Güllü was the guest speaker of the seminar series on 13 April 2023 and he delivered a presentation regarding "Baklava, a Bridge Between Tradition and Innovation" to the students.



## Tamer Yürükoğlu, M. Kâmil Berk, Eyüp Babür

The School of Applied Sciences hosted **Hospitality Industry Executive, Management Consultant and Investment Advisor**, Mr. M. Kâmil Berk and **Hospitality Consultants**, Mr. Tamer Yürükoğlu and Mr. Eyüp Babür for the seminar series on 16 March 2023. They delivered a presentation titled "Investment and Management in Hospitality" to the students.



## Şeyda Uncu

School of Applied Sciences hosted Mrs. Şeyda Uncu, who is the **Marketing Director of Puratos**, as the guest speaker of the seminar series on 18 May 2023. She made a presentation about "Taste of Tomorrow" and shared the latest trends with the students.



## "What is Cooking in Gastronomy"

Gastronomy and Culinary Arts Department continued to organize "What is Cooking in Gastronomy?" seminar series in Spring Semester.

Le Cordon Bleu Director Defne Tüysüzoğlu shared the kitchen movement formed after the Kahramanmaraş Earthquake with Betül Bildik and Chef Ceyda Baza in a seminar entitled "Disaster Kitchens with Civil Initiative" on 29 March 2023. They shared their experience and learnings in the seminar.



## Yonca Erdoğan

**Revenue Director of Çırağan Palace Kempinski Türkiye**, Ms. Yonca Erdoğan was the guest speaker of the seminar series on 25 May 2023. She made an interesting presentation about "Digital Revenue Streams for Upper Luxury Hotel Management".





## PROJECTS

### Starbucks

The Gastronomy and Culinary Arts Department of Özyeğin University has initiated the second project with Starbucks in Spring Semester. Second and third year GARM students put their efforts into new recipes and tastes for Starbucks shops. Asst. Prof. Aslı Zuluğ has taken a lead role in the project with Chef Marc Pauquet. Le Cordon Bleu Türkiye Director Defne Ertan Tüysüzoğlu and Assoc. Prof. Özge Samancı are also giving their continuous support and efforts to manage the project.



## ACTIVITIES

### HMAN ACCREDITATION JOURNEY (2020-2023)

Özyeğin University, School of Applied Sciences, Hotel Management undergraduate program (HMAN) has started the journey to obtain an international accreditation with the highest level of reputation for excellence in November 2020.

For this purpose, the most appropriate international accreditation body has been identified as the Accreditation Commission for Programs in Hospitality Administration (ACPHA) which has been established by the initiation of The Council of Hotel, Restaurant, and Institutional Education (CHRIE) in 1989. In 2022 the ACPHA processes and policies have been recognized by the most prestigious authority in higher education accreditation The Council for Higher Education Accreditation (CHEA) as well.

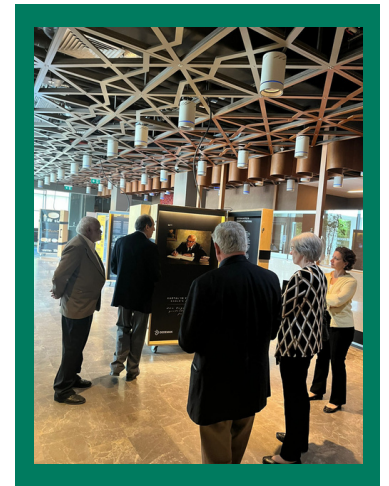
Upon the official application to ACPHA in January 2021, an accreditation task force under the coordination of Asst. Prof. Nida Türegün has established and started the long journey to compile and document all of the administrative and academic processes within the program as well as the school and the university. Prof. Jeff Lolli has been assigned by ACPHA to assist in the accreditation journey and visited the department in the campus in July 2022 and guide the efforts in the proper direction. In the following months, upon countless internal and external review and coordination meetings the Self Study Report has been completed and submitted to ACPHA in February 2023.



The Self Study Report has been found satisfactory and the next stage of the accreditation process, official campus visit by the ACPHA review team, was initiated. On May 8th through May 10th 2023, the official ACPHA team consisting from Prof. Lynn Huffman, Prof. Ravi Pandit and Prof. Bob Bosselman have visited HMAN department and conducted a marathon of meetings with all stakeholders from students to the graduates and any one else in between. Majority of the visiting teams' focus was on 9 key dimensions and 39 sub-dimension which are used to assess the commitment of the organization to academic quality. At the end of the site visit the ACPHA team have declared that the HMAN Program meets all of the 9 Key dimensions and 39 sub-dimensions without any exceptions, and they will submit their site visit report to the ACPHA Board of Directors which is expected to meet in August 2023. As HMAN program is eagerly waiting for the final approval of accreditation from the ACPHA Board by them.

Once finalized this accreditation will provide many benefits to HMAN students and graduates such as:

- Reputation of the program worldwide
- Internationally recognized diploma
- Certification of enhanced educational standards
- A higher chance of being admitted to graduate programs
- Better opportunities to be admitted by employers worldwide



## ACTIVITIES

### SPECIAL ACTIVITIES

#### Advisory Board Meetings

The first Advisory Board meetings of 2023 for the departments of Gastronomy and Culinary Arts and Hotel Management were conducted on 30 and 31 March 2023. Evaluation of the previous academic year, updates and new developments were discussed with the faculty members. We thank our members of GARM and HMAN Advisory Board for their valuable contributions.



### APPOINTMENT

Prof. Ayşin Paşamehmetoğlu attended to the 1st General Assembly of Turkish Academy of Management on 10 June 2023 in Başkent University as the member of Academic Networking Commision.



International SKAL is an umbrella organization covering tourism professionals. The 58-year-old Ankara SKAL Club Association is also a member of the International Federation of SKAL Associations (USDF) in Türkiye. Instructor Tekin Ertan joined Ankara SKAL Club in 1965 as the Founding Chairman of the Anatolian Tourism Operators Association (ATID) and represented the Bulvar Palas Hotel, of which he is a partner/manager. After many tasks and contributions, he voluntarily participated in the 'Training and Education Committee', which was established in the context of restructuring within the scope of the International SKAL. Lastly, he represented the podcasts produced in Türkiye and contributed to the studies including the presentation at the USDF General Assembly.





## OzU Class of 2023

Thirty-one students from the Gastronomy and Culinary Arts Department and seven students from the Hotel Management Department have graduated this year. Gastronomy students also obtained their Le Cordon Bleu Certificates of Gastronomy and Restaurant Management. The graduation ceremony took place on 24 June 2023.



Devastating earthquakes struck the east and southeast region of Türkiye in February 2023. The students and the graduates of Gastronomy and Culinary Arts Department and Le Cordon Bleu Istanbul gave support to the areas affected by the disaster.



## L'Atelier Bleu Restaurant

Within the scope of A La Carte Cookery course, Gastronomy and Culinary Arts students brought together Turkish Cuisine and Southeast Asian flavors with the concept of "Masa Kong Kun" for a month at the L'Atelier Bleu restaurant.

With the earthful flavours of the Turkish cuisine and the spice filled flavour palette of the South East Asian cuisine, Masa Kong Kun was brought to life. The name Masa Kong Kun is a mix of both the Turkish and Thai language. 'Masa' meaning table and 'Kong Kun' meaning yours. At Masa Kong Kun, every table is specially catered and every dish is specially prepared. With a team full of highly spirited and goal driven young chefs from Türkiye, Asia and North Africa, we hope to serve the best of all flavours which bursts in your mouth and leave a mark in your memory. We hope that with each bite of the food on your plate, you get the feeling of traveling and experience the different flavours of the world while remain seated.





## Homecoming 2023

The School of Applied Sciences welcomed OzU SAS graduates at the Homecoming Event on 29 Nisan 2023.

Gastronomy and Culinary Arts and Hotel Management students together with the Chairman of the Board of Trustees of Özyeğin University Mr. Hüsnü Özyeğin and the Rector of Özyeğin University Prof. Esra Gençtürk hosted Fazıl Say and Serenad Bağcan, who provided a musical experience on campus at the homecoming event at L'Atelier Bleu Restaurant.

A special "Homecoming Gastroshow" activity took place by Le Cordon Bleu Istanbul. In the first part of the gastroshow, Le Cordon Bleu Istanbul Alumni Umut Karakus presented a special recipe of "Içli Köfte" and in the second part Le Cordon Bleu Istanbul Alumna Nilay Baş Tezel presented the recipe "Seabass with Chimichurri Sauce and Broad Bean Hummus".



## Turkish Cuisine Week

The Turkish Cuisine week was celebrated on 21-27 May 2023 with events held in Paris, London, Madrid, Malaysia and Istanbul locations of Le Cordon Bleu and the techniques and recipes of Turkish Cuisine shared with the participants. The events ended with a seminar on the Future of Turkish Cuisine by Le Cordon Bleu Türkiye Director Defne Ertan Tüysüzoğlu and Gastronomy and Culinary Arts Department Head Assoc. Prof. Özge Samancı. In addition, Le Cordon Bleu Türkiye organized master classes and workshops with Le Cordon Bleu Instructor Chef Osman Bahadır at the UDLA, UTE, UIDE Gastronomy schools in Kito under the auspices of the Turkish Embassy in Quito.



## Le Cordon Bleu Istanbul Events

### Deliciously Alumni Events

A "Deliciously Alumni " event, special for the 10<sup>th</sup> anniversary of Le Cordon Bleu Istanbul, was conducted on 28 April 2023 and Le Cordon Bleu Istanbul Alumna Singita Bistro and Cafe Chef and Owner Derya Balkan presented the "Almond Crumble with Berries and Lemon Flavoured Yoghurt Cream" recipe. Le Cordon Bleu Istanbul Alumna Chef Berna Sevindir also presented "Cauliflower Steak with Cashew Puree" recipe on Zoom in an "Deliciously Alumni " event, special for the 10<sup>th</sup> anniversary of Le Cordon Bleu Istanbul on 31 March 2023. Another "Deliciously Alumni" event took place on 26 May 2023 for the 10<sup>th</sup> anniversary of Le Cordon Bleu Istanbul and Le Cordon Bleu Istanbul Alumna Marilen Patisserie Chef and Owner Marilen Braggiotti Pedal presented a special recipe. On 22 June 2023, Le Cordon Bleu Istanbul Alumna Wyt Cafe Chef and Owner Maha Asad presented her "Goosey Salted Caramel Brownie Tart" recipe in "Deliciously Alumni " event special for the 10<sup>th</sup> anniversary of Le Cordon Bleu Istanbul.



## Le Cordon Bleu Live

"Le Cordon Bleu Live" an introductory meeting that was broadcast live from Le Cordon Bleu Istanbul, was held on 28 March 2023. 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 Instructor Chef Paul Metay and Le Cordon Bleu Instructor Chef Osman Bahadır at this event. Another "Le Cordon Bleu Live" event was also conducted on 11 May 2023 and Le Cordon Bleu Instructor Chef Luca De Astis and Le Cordon Bleu Instructor Chef Paul Metay shared the details of Le Cordon Bleu Programmes.



## Gastroshows

Le Cordon Bleu Istanbul continued Open House Gastroshow events in the Spring semester. On 23 March 2023, Le Cordon Bleu Alumna, Beyza Çevik shared her educational and career journey with the participants. Also, Le Cordon Bleu Instructor Chef Paul Metay presented the "Tartlette Printemps" recipe for the Gastroshow.

On 19 April 2023, Le Cordon Bleu Alumna, Influencer Chef Ekin Nuhoğlu was our guest for the Gastroshow. In the second part of this gastroshow, Le Cordon Bleu Instructor Chef Osman Bahadır shared the special recipe "Provençale Style Rack of Lamb".

On 18 May 2023, Le Cordon Bleu Alumna, İbrahim Yaman was hosted by Le Cordon Bleu Instructor Chef Luca de Astis. They shared the making and presentation of "Saffron Risotto with Prawns, Lemon, Capers and Stracciatella Cheese" recipe.

Celebrating Turkish Cuisine Week, "Turkish Cuisine Gastroshow from International Chef's Perspective" broadcasted live on 25 May 2023. Le Cordon Bleu Technical Director Instructor Chef Erich Ruppen and Pastry Department Head Instructor Chef Marc Pauquet presented special recipes from Turkish Cuisine.





On 15 June 2023, Le Cordon Bleu Alumna and founder of "Cirrus Farm Gökova" Gizem Öztürk was hosted by Le Cordon Bleu Instructor Chef Luca De Astis and shared a special recipe designed in the scope of Sustainable Gastronomy concept for the open house gastroshow.

## Nobu Visit

Nobu Corporate Chef Hervé Courtot was hosted on Özyeğin University campus. Chef Courtot gave a workshop on Nobu Istanbul's signature dishes to the students.



## Winners of the Jeunes Chefs Rôtisseurs Competition 2023 hosted by Le Cordon Bleu Istanbul

Burak Tahirler took the first place in La Chaîne des Rôtisseurs Türkiye Jeunes Chefs Rôtisseurs Competition 2023 hosted by Le Cordon Bleu Istanbul. Since 1977, La Chaîne des Rôtisseurs Association has been offering young chefs the opportunity to showcase their skills and creativity in the international arena. The Turkish qualifiers of the "International Young Chef Competition"



were held at Özyeğin University hosted by Le Cordon Bleu on Tuesday, 13 June 2023.

The Turkish leg of the 25th Young Chef Competition, organized by the Chaîne des Rôtisseurs Association to encourage young chefs and provide them with the opportunity to share their culinary arts experience and skills in an international competitive environment, was held at the prestigious culinary arts institution Le



Cordon Bleu's Centre of Excellence Facilities at Özyeğin University.

10 talented young chefs fought hard and the winner of the competition was Burak Tahirler from Swissotel Büyük Efes Izmir Hotel.

Starting from the morning of 13 June, 10 young competitors under the age of 27, working in Türkiye's leading 5-star hotels and restaurants, entered a challenging gastronomy marathon at the Le Cordon Bleu Centre of Excellence. The competition started with the delivery of a basket of ingredients to each participant, which the content is not known by them. The chefs who prepared the menu consisting of a starter, main course and dessert with the ingredients in this basket within four (4) hours and presented it to the competition jury were evaluated according to the criteria of taste, presentation, creativity, culinary techniques, organizational skills, professionalism, hygiene and timing. The winner of the competition was Burak Tahirler from Swissotel Büyük Efes Izmir Hotel, the runner-up was Cihan Muhammed Günay from Swissotel The Bosphorus and the third winner was Abdülsamet Nazlı from Fairmont Quasar Istanbul Hotel. The winner of the competition, Burak Tahirler, will represent our country in the international competition to be hosted by Le Cordon Bleu Istanbul on 6-7 October 2023 on Özyeğin University campus. Burak Tahirler, who won a scholarship to study at Le Cordon Bleu Istanbul in addition to the first prize, shared that he is very honored to represent Türkiye and will be working hard for this important competition.



## PROFESSIONAL TRAININGS

Prof. Ayşin Paşamehmetoğlu gave two training sessions to the department managers of Hilton Double Tree Ümraniye about "Leadership" and "Error Management" on 10 February 2023 and 17 February 2023, respectively.



## SAS IN MEDIA



Assoc Prof. Özge Samancı was invited to TRT2 National Channel within the program “Miyakodan Payitahta” held by Günseli Kato on 8 March 2023. Samancı answered the questions on Istanbul’s culinary culture and the Ottoman Palace Cuisine during the 19th century.



Asst. Prof. Candan Türkkan did an interview with Aposto/Apero digital platform. She discussed about food sovereignty, food culture and sustainability – and how the Maras Earthquake will impact all these. The link for the interview is given below:

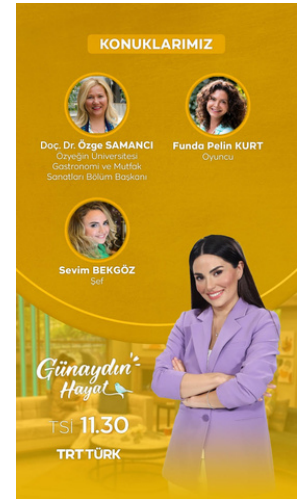
<https://aposto.com/s/63f765f0afef0c00061634d6>



Assoc. Prof. Özge Samancı, Head of Gastronomy and Culinary Arts Department at Özyeğin University, who has received critical acclaim for her pioneering efforts in the field of gastronomy and culinary arts in Türkiye in collaboration with Le Cordon Bleu, appeared as a guest speaker on two different TV channels. Assoc. Prof. Samancı attended TRT Türk’s Günaydın Hayat program as the guest of Cevahir Turan and offered important insights about Ottoman-Turkish cuisine. Dr. Samancı also appeared as a guest on TRT World’s “Across the Balkans” and answered the questions of Nafisa Latic on the relationship between Balkan and Ottoman cuisines.

TRT World-Across the Balkans <https://www.youtube.com/watch?v=vuhMVWUHsIE>

TRT Türk - Günaydın Hayat [www.youtube.com/watch?v=yApJpAvchzk](https://www.youtube.com/watch?v=yApJpAvchzk)



Asst. Prof. Suzan Tireki answered the questions of several institutions regarding her latest article entitled “Investigation of average crosslink distance and physicochemical properties of gummy candy during storage: Effect of formulation and storage temperature” and published in Physics of Fluids. Her article was also mentioned in several news and articles including Nature Research Highlights. Links for her article and some of the news are given below:



Article link: <https://doi.org/10.1063/5.0146761>

<https://publishing.aip.org/publications/latest-content/the-physics-of-gummy-candy/>

<https://www.eurekalert.org/news-releases/989053>

<https://www.nature.com/articles/d41586-023-01696-5>

<https://www.foodprocessing.com.au/content/food-design-research/article/the-physics-of-creating-shelf-stable-gummies-300381466>

<https://www.sciencedaily.com/releases/2023/05/230516115509.htm>

<https://physicsworld.com/a/illustrations-of-ben-franklins-kite-experiment-are-wrong-keeping-gummy-sweets-fresh/>

<https://www.sciencetimes.com/articles/43813/20230517/search-perfect-gummy-candy-researchers-look-right-combination-producing-famous.htm>

<https://arstechnica.com/science/2023/06/sweet-study-finds-how-to-keep-gummy-bears-chewable-longer/>

<https://www.labroots.com/trending/chemistry-and-physics/25303/molecular-structure-gummy-candy-unlocks-shelf-life-2>

<https://www.labmanager.com/the-physics-of-gummy-candy-30279>

<https://www.earth.com/news/the-secrets-of-gummy-bears-what-it-takes-to-make-the-perfect-batch/>

<https://www.fox41yakima.com/how-gummies-may-hold-the-key-to-feeding-the-world/>

<https://www.breakinglatest.news/health/gummies-what-makes-gummies-hard-or-soft/>

<https://www.technologynetworks.com/applied-sciences/news/striving-for-the-perfect-gummy-candy-373398>

<https://time.news/gummies-what-makes-gummies-hard-or-soft/>

<https://www.yumda.com/en/news/1180508/the-physics-of-gummy-candy.html>

<https://www.welt.de/gesundheit/article245377272/Fruchtgummis-Was-Gummis-hart-oder-weich-macht.html>

<https://drumpe.com/2023/06/08/une-douce-etude-revele-comment-garder-les-ours-gommeux-a-macher-plus-longtemps/>



## ACTIVITIES WITH HIGH SCHOOLS

Faculty members Assoc. Prof. Özge Samancı, Asst. Prof. Aslı Zuluğ, and Le Cordon Bleu Türkiye Director Defne Ertan Tüysüzöğlü attended occupational days of Işık, Koç, Küçük Prens, and Private Irmak High Schools and made introductory speeches to the students regarding Gastronomy and Culinary Arts profession.



## TECHNICAL TRIP

Gastronomy and Culinary Arts students visited Tilya Ecological Social Cooperative as a part of the A la Carte course, selected sustainable products and designed a sustainable menu with Le Cordon Bleu Instructor Chef Luca De Astis within the scope of Sustainable Gastronomy Day on 18 June 2023.





## POSTDOCTORAL RESEARCH NEWS

From the Department of Hotel Management, Asst. Prof. H. Kader Şanlıöz-Özgen, has been selected for TÜBİTAK 2219 Post-Doctoral Research Scholarship and she has started her research in Sheffield Hallam University Business School, which is one of the important European schools in the tourism study, with Assoc. Prof. Alisha Ali in April 2023.



## ENTREPRENEURSHIP NEWS

Research Assistant Ece Cankat has launched her application ŞARAPP. Detailed information about Turkish winemaking, grape characteristics, professional reviews, and food pairings is available on the app. You can discover the wine culture and indulge in unforgettable gastronomic experiences with ŞARAPP! Download it now and embark on a gastronomic journey. You can find the details at the link below.

<https://linktr.ee/sar.app>



4th-year Gastronomy and Culinary Arts student Tayga Erayer has turned Theory into Practice. After the closure of the Rumeli Kofte restaurant in the Scola Quad, the space stood empty through the pandemic and its aftermath, giving Tayga an opportunity. He bought out the previous owners and has created a very popular restaurant venue, offering popular modern dishes in generous portions at prices that do not stretch the students' budgets. Since opening in the fall semester, the Town Café has become one of the most successful on-campus restaurants. In this past spring semester, Tayga successfully completed the GARM 474 Restaurant Feasibility Studies course given by Dr. Tony Betts, which is based on the step-by-step approach to opening a restaurant. Tayga has continued to fine-tune his operation using the principles outlined in his course. He is constantly communicating with his customers and using that feedback to ensure he meets their expectations.

## COOPERATIONS

Faculty member Assoc. Prof. Ebru Tekin Bilbil contributed to the EnerjiSa Efficiency Report with an Annex Chapter on Business Resilience.

After the devastating earthquakes, she also completed the Post-Disaster Rapid Need Assessment Report with IDEMA Project Company funded by SPARK.

Assoc. Prof. Ebru Tekin Bilbil completed the SMEs Sağlam KOBİ Disaster Resilience Social Impact Assessment Survey Report funded by UPS.



## PROMOTIONS

Hotel Management Faculty Member Ayşın Paşamehmetoğlu was promoted to Professor in January 2023.



School of Applied Sciences Secretary Mrs. Nejla Erinç was promoted to Administrative Manager position in February 2023.



Hotel Management Faculty Member Ebru Tekin Bilbil was promoted to Associate Professor in April 2023.



Research Assistant Itır Doğangün obtained her Ph.D. degree in Financial Econometrics from Yeditepe University in June 2023.



## NEWS FROM GRADUATES

Graduates of Hotel Management and Gastronomy and Culinary Arts departments were selected in the opening team of The Peninsula Istanbul, one of the world's luxury brands, which was put into service in 2023.



Ecem Karakuş, a 2018 Gastronomy and Culinary Arts graduate, represented as the Chef of the Bleu Bao restaurant in the most important gastronomy event of the year "Taste of Paris" on 11 May 2023.

### JEUDI 11 MAI

OMAR DHIAB / RESTAURANT OMAR DHIAB  
- CÉLINE CHUNG - RACHEL SHAN JIANG  
- ECEM KARAKUS - BAO FAMILY - MARWAN  
RIZK / SÔMA SANDO - BENOÎT CASTEL  
- PÂTISSERIE BENOÎT CASTEL - RAAMIN  
SAMIYI / MOMZI

### VENDREDI 12 MAI

NATHAN HELO / DUPIN - CÉLINE CHUNG  
- RACHEL SHAN JIANG - ECEM KARAKUS  
/ BAO FAMILY - MATAN ZAKEN / NHOME  
- NINA MÉTAYER / DÉLICATISSERIE -  
NICOLAS GUERCIO / HÔTEL LUTETIA



Wania Ahmed, 2022 GARM Graduate, has received acceptance from New York University of Food Studies Master's Program on Sustainability and Food Policy. We congratulate our graduate for her success.



## MESSAGES FROM GRADUATES

**Elif Günay | SAS, Gastronomy and Culinary Arts Department (Major), 2016; Hotel Management Department (Minor), 2017**

**Business Development Executive-Metro Türkiye Gastronometro**

The reason why I chose Özyeğin University's Department of Gastronomy and Culinary Arts was the agreement with Le Cordon Bleu and its highly competent teaching staff. I had decided to study in the gastronomy and culinary arts department in the first years of high school, no matter what my job would be in the future, it would be in the food & beverage industry. For this reason, I thought that I should be at the best university with the best instructors, and I am very lucky that the Gastronomy department was started at Özyeğin University that year. As one of the first Gastronomy undergraduate students and first graduates; and as someone who has been in the industry for about 7 years, I can easily say that I am glad that I studied at Özyeğin University and Le Cordon Bleu. After graduating, I understood this much better and I always continue to mention my university in every environment.

As one of the first students of the gastronomy department, I had the chance to experience the first of everything, since I started the department directly skipping the preparatory English program. Since it

was a newly started department, the number of undergraduate students was low and I had the chance to take part in many trainings and events voluntarily besides my courses. There was no gastronomy student club at the school and together with my friends, we established a club called OzU Cuisine Gourmet Club. I was the president of the club and we carried out many activities, workshops, catering services and social responsibility projects with my other friends and we made our club very successful with our collective work. We have had many unique experiences with the moral support of our teachers and of course the content that we learn at the courses.

The diversity of our courses, high knowledge of our instructors and advanced kitchen equipments showed us that we have a lot of options both while studying and after graduation. It is thanks to this diversity and well-designed curriculum that we have a base of knowledge that we can specialize in the field we want under the umbrella of gastronomy. Thanks to the guidance of our teachers, we understood that gastronomy is not only a cookery, but that we can work and specialize in every field of the food & beverage industry, and now I have many friends working in different fields of gastronomy.

After graduating, I first worked as a pizza restaurant co-founder and as a chef in Marmaris with my friends from

the university, and after the summer season ended, I continued my professional career in the kitchen for a while as a cook in the pastry department of the Boulud Sud Miami restaurant owned by Daniel Boulud in the USA. During the first year I worked in the USA, I had the opportunity to improve myself both in the field of dessert and bread, so that I had the chance to add the "Lokma" dessert, which I made with a modern presentation for my chefs, to the dessert menu with its original name. After working with very good chefs in various kitchens both in Türkiye and in the USA, I decided to continue my career in the management department for a while, and I am currently working as an executive at Gastronometro, a department of Metro Türkiye, Türkiye's first culinary discovery platform. Although I do not work actively in the kitchen, I am doing many projects that contribute to the development of the sector at a point where the sector intersects. I am working in a position where I can benefit from all of the education and various courses I have taken at the university from time to time, and where I can demonstrate the quality education I have received, so I can rise rapidly by making a difference. I get together with many Turkish and foreign chefs or professionals, who are well known and respected in our industry, from time to time due to my job, and when I tell them about the university I graduated from, I can easily say that I always face a very

positive attitude. For this reason, I have always been proud of my university and continue to do so.

In fact, as of September 2022, I am continuing my education in addition to my professional career as a student at Özyeğin University in Design, Technology and Society Master program in Gastronomy and Design Track. I have witnessed many times the positive reflections of me being a graduate of Özyeğin University and Le Cordon Bleu in the business environment, in the industry and in the job application processes. Of course, education alone was not enough, my personal knowledge and the volunteer work and activities during my education always put me one step ahead. With my personal enthusiasm and hard work, I have always been in an advantageous position in all business environments, I owe this to what Özyeğin University has given me.



**Yiğit Özbağrıaçık | SAS, Hotel Management Department, 2021**  
**Store Operation Manager- Metro Türkiye**

As an alumnus of this reputable institution, I am happy to address you today through our newsletter and congratulate you on your triumph in your OzU journey.

When I embarked on this journey in 2017, I did not know much about our industry. I had just seen The Grand Budapest Hotel (2014), which piqued my interest in hospitality, and I wanted to be Monsieur Gustave.

This passion of mine has never ceased. I completed my first internship at The Marmara Hotel as a front office clerk and my second and third internships as a Business Development Specialist at Gastronometro –METRO Türkiye’s Gastronomy discovery platform. I proved myself to the METRO Group by working on restaurant feasibilities, training modules, and manuals’ writing for the food service sector. I attended as many sectoral seminars as I could. I took part as the event coordinator and club president in our International Hotel Management and Tourism Club, which represents our Hotel Management department. I also experienced a university life where I realized myself by taking an active role in other social clubs of our university. Thanks to my university, I was introduced to tango dancing in the first year of my undergraduate degree. I represented

my school at intercollegiate dance festivals and performed at OzU 29 October Republic Balls. I loved tango so much that I could not able to leave since then. I see this art and lifestyle that I still practice as a philosophy in my personal life and my professional career.

After graduating from OzU with high honour and the first rank in the department, I moved to METRO Türkiye as a managerial candidate. By blending OzU values and SAS education & experiences, I created a new approach to my current work. As one of the METRO store operations managers, I provide services to HORECA professionals, with what I learned from my university, which teaches that hospitality is beyond hotels and that there is a human touch wherever people are.

Your approaching graduation portrays the years of hard work and maturation –marking an essential milestone in your life. You not only acquire theoretical knowledge but also lifelong connections and memories during your terms at Özyeğin University. Use these connections and appreciate these experiences, since it will make you the sectoral professionals you will become tomorrow.

Dear colleagues (I must now address you as such),

The hospitality occupation is challenging and rewarding. It requires a hotelier with creativity, delightfulness, passion, and the ability to work in a dynamic and guest-oriented atmosphere.



When I look at you and see the education you have received as someone who has experienced your journey, I am sure that you will carry hotel management to tomorrow with your enthusiasm and creativity as a member of our sector.

I wish you success in your life's opportunity at Özyeğin.

With respect and longing for our institution.



## PUBLICATIONS

### Articles

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Please contact us for your valuable contributions, opinions and suggestions for our Newsletter.

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