

Tourism

n e w s l e t t e r



IN FOCUS

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“ As the semester has started I would like to thank all the Academic staff for all their help and assistance during the registration period and assisting students to select courses most beneficial to their Tourism careers. Moreover, to assistants, computer programmers and others I might have not mentioned your complete dedication is overwhelming. We began the spring semester with our aim to provide the best possible education and resources to all our students. We have planned numerous activities, conferences, seminars, projects for professional growth, countless accreditations and sector based relations all in the name to assist students in learning, adapting and having the motivation to surplus themselves within this sector. On behalf of the Faculty of Tourism I wish all the students success in this spring semester.”

- Prof. Dr. Hasan KILIC

WORDS FROM THE DEAN PROF. DR. HASAN KILIC



WE WANT TO HEAR FROM YOU!

To inspire our readers and recognize your accomplishments, we would like to feature your story in one of our upcoming newsletters. Please send us a personal article articulating your experience here : tourism@emu.edu.tr

SPRING SEMESTER HAS STARTED!

The beginning of the 2017 Spring Semester has started and we wish all the success to our students and welcome our new students into our faculty. We are proud to state that there are over 25 nationalities currently studying in the faculty that includes students from Iran, Azerbaijan, Tajikistan, Zimbabwe, Nigeria, Turkmenistan, Kazakhstan, Turkey and Cameroon, just to name a few.



APPOINTED NEW VICE DEAN

The Faculty of Tourism has proudly announced the appointment of Associate Prof. Dr. Ali Ozturen as the new vice Dean. We would like to congratulate Ali on his new position and wish him all the best.





Doğu Akdeniz
Üniversitesi
"Akademinin Kariyer Haftası"

Eastern
Mediterranean
University
"For Your International Career"

5. Uluslararası
Kariyer Haftası
27 Şubat – 3 Mart 2017

5. International
Career Week
27 February – 3 March 2017



<http://alumni.emu.edu.tr>

FIFTH INTERNATIONAL CAREERS WEEK

The Fifth International Careers Week was held between the 27th of February and 3rd of March at Lala Mustafa Pasa Arena. During the week all Faculties and Departments provided planned seminars and workshops to support and guide students for their future careers. The university, including the Faculty of Tourism enlightened and broadened individual perspectives for career preparations and development. The presence of 91 companies such as Hilton Int'l, outside of our school provides and introduces our students to possible employers and opportunities for internships and future job opportunities.

Hilton Int'l in Career days



INTERNATIONAL MENU'S AT TOWER RESTAURANT

As of March 13th students from Gastronomy and Culinary Arts will be preparing various cuisines from all around the world supervised by not only chefs in our faculty but guests as well. Tower restaurant will host the weekly menus and customers will have a host of menu's from Italian, Turkish, Ottoman, Cypriot and French, just to name a few.



WORKSHOP FOR HIGH SCHOOL STUDENTS

Students from Ataturk High School were invited to our faculty for a workshop and students were generally provided information about our faculty, orientation around the faculty showing our demo kitchens and other facilities. They were presented with information about our faculty and help them make a decision after graduating high school.



HIGH SCHOOL VISITS

During the March month our Dean and Vice Dean's visited several high schools on the island promoting not only our faculty but explaining the future and importance of careers in the tourism sector. Faculty Dean Prof.Dr Hasan Kilic visited Anafartalar High School and Bekirpasa High School whilst Vice Dean's Ass.Prof Guven Ardahan and Asst.Prof Ali OZTUREN visited Cengiz Topel Technical and Vocational High school respectively.

On the 13th of March Faculty Dean's Prof.Dr Ali Ozturen and Asst.Prof Guven Ardahan were invited to speak on behalf of our faculty at Haydarpasa Ticaret. They explained the mission, aims and opportunities that are available to students if they decide to select our faculty for their future studies.



GOURMAND WINNER

Gastronomy and Culinary Arts chef and instructor Hakan Dogan has been awarded the Pulitzer prize of cooking, the "Gourmand" award for his book "Sourdough Bread Recipes". On behalf of our faculty we would love to congratulate chef Dogan for such a prestigious prize.

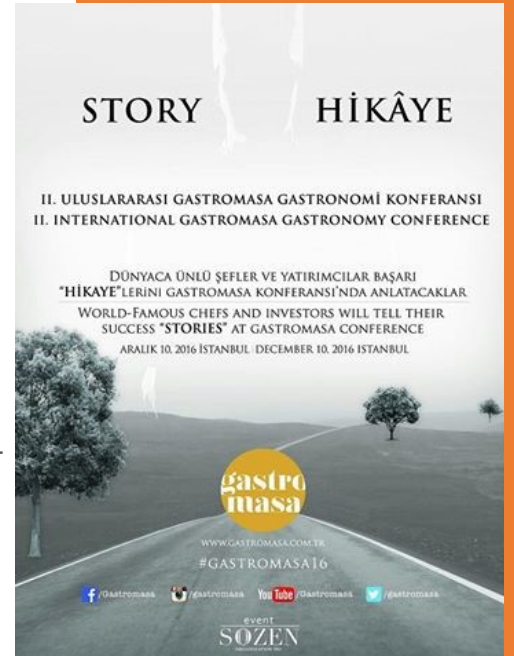


ALACATI TRIP

The beginning of the 2017 Spring Semester has started and we wish all the success to our students and welcome our new students into our faculty. We are proud to state that there are over 25 nationalities currently studying in the faculty that includes students from Iran, Azerbaijan, Tajikistan, Zimbabwe, Nigeria, Turkmenistan, Kazakhstan, Turkey and Cameroon, just to name a few.

INTERNATIONAL GASTRONOMY CONFERENCE

The CVK Bosphorus Hotel was the venue of the 2nd International Gastronomy Conference, also called the "Gastro Masa". Invited guests included our Dean, Prof.Dr Hasan Kilic and Vice Dean Ass.Prof.Dr Guven Ardahan. During the conference there were several gastronomical topics and themes, which included this year's concept called the "Story", based on the stories and experiences of world famous chef's. The 2015 World's 50 Best Restaurants best Bake Chef Albert Adria; Molecure gastronomies renowned Andoni Luis Aduriz; one of the most prestigious female chef's Elena Arzak; and one of the world's 50 Best restaurants 'Nerua' executive chef Josean Alija was also present. With Brazilian steak chef Andre Lima de Luca; Italian chef Antonio Carluccio of the Carliocci chains; from France Regis& Jacques Marcon'un chef Regis Marcon; and Michelin star Turkish chef Serkan Güzelçoban and Ali Gündoğmuş, the list seemed to be endless. Both our Dean and Vice Dean commented that this experience was not only a prestigious gathering of top chefs and entrepreneurs of the gastronomy world but provided insight into expanding the dynamics of our own faculty and hopefully one day implementing a similar platform of superstars in our own country.



INTRODUCING GLUTEN FREE

Students of Gastronomy were treated to a new experience in cooking style that aims to teach them how to cook a gluten free cuisine that range from main dishes to desserts. Accomplished chef Suleyman Engin explained and prepared gluten free menus and students led by his example's by cooking similar menu's for diners at the Tower Restaurant. Gluten free is now becoming a popular trend within this sector and having such chef's as Mr.Engin on hand to enrich students is quite an honor.



A gluten-free diet (GFD) is a diet that strictly excludes gluten, a mixture of proteins found in wheat and related grains, including barley, rye, oat, and all their species and hybrids (such as spelt, kamut, and triticale). The inclusion of oats in a gluten-free diet remains controversial. Oat

toxicity in people with gluten-related disorders depends on the oat cultivar consumed because the immunoreactivities of toxic prolamins are different among oat varieties. Furthermore, oats are frequently cross-contaminated with other gluten-containing cereals.

Gluten causes health problems for those with gluten-related disorders, including celiac disease (CD), non-celiac gluten sensitivity (NCGS), gluten ataxia, dermatitis herpetiformis (DH) and wheat allergy. In these patients, the gluten-free

diet is demonstrated as an effective treatment, but several studies show that about 79% of the people with coeliac disease have an incomplete recovery of the small bowel, despite a strict gluten-free diet.



WACS ACCREDITATION

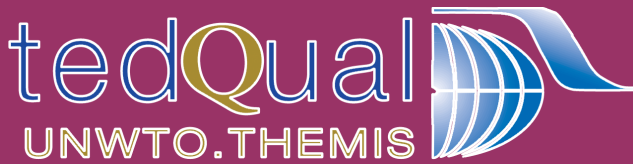
EMU Tourism Faculty, Gastronomy and Culinary Arts has been accredited by WACS (World association of Chefs Societies) and to receive this accreditation after months of intensive moderations, diverse changes in infrastructure and fulfilling all the gastronomical requirements is a great accomplishment for our faculty. Faculty Dean Prof. Dr Hasan Kilic has proudly stated that “This accreditation is world famous and with 86 countries already part of WACS we too can take advantage of the diversity of gastronomy around the world”.



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

TEDQUAL APPROVAL

From the 20th and 22nd of February TEDQUAL (Tourism Education Quality) Representative Dr.



Suzy Hatough- Bouran evaluated the faculty as part of the cooperative agreement. After her extensive evaluation we are proud to announce that the agreement between TedQual and our faculty will continue.



NATIONAL TEAM SELECTION!

Gastronomy and Culinary Arts staff members Hakan Acil and Pinar Barut have been selected amongst a host of top chefs from Turkey to represent the National team. We are very proud and wish them luck in all competitions!



INVITATION TO INTERNATIONAL GASTRONOMY AND CULINARY ARTS SEMINARS

On the 2th of February our Gastronomy Department were cordially invited to the 1st International Gastronomy and Culinary Arts seminars at Istanbul Ayvansaray University, Turkey. The seminars were an insight for young, upcoming and enthusiastic chefs. Academicians, students and conference presenters from 14 different universities attended including Çukurova University Istanbul Gelisim University and Docklands Academy of London just to name a few. Representing our university included our Dean Prof. Dr Hasan Kilic, Vice Dean Asst,Dr,Ali Ozturen and faculty chef Hakan Acil, who were invited to present topics within the gastronomy and culinary sector.



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