Relishus

Istanbul Gedik University was established by Gedik Education Foundation [GEV] was founded by Gedik Holding on 07.09.1994 with the aim of contributing to the education of the country. GEV is also aimed to contribute to the development of welding technology of Turkey. In Gedik university there are 5 faculties including Engineering with 9 departments, fine arts with 5 department, Economics and Administrative and Social Sciences with 7 departments, Health sciences with 5 department and sport sciences with 3 departments. It has also 2 vocational collage and 4 institute consisting social, health & science. 446 people including academicians are working in Gedik University.

In 2018, firstly, our Cooking Programme was established within Vocational Collage, and then Gastronomy and Culinary Arts Department was established within Faculty Of Fine Arts And Architecture. Also Gastronomy and Culinary Arts Postgraduate Programme was established within Institute of Science and Technology. In September 2018, Erasmus Agreement have been signed with University of Gastronomic Sciences, Pollenzo, Italy.

The main purpose of Gastronomy and Culinary Arts Department, is to train professionals in the design, implementation and supervision of the production and preparation of high quality gastronomic services in restaurants and other companies in food and gastronomy. In this sense, out department is preparing an Erasmus+ Project for the call of youth mobility (KA105).

This project will play an important role to increase the knowledge of European students who study on gastronomy and the culinary arts, on the Turkish Culinary Culture. Also this project will promote to teach the different European Culinary Culture to Turkish Gastronomy and Culinary Arts students.

**Name of the Project :** Relishous

**Foreseen Project Partner Countries :** Turkey, Greece, United Kingdom, Bulgaria

**Project Participants :** 4 students + 1 coordinator for each country

**Aim Of the Project:** TheRelishous Project, aims to encourage foreign student to learn turkish culture and cuisine by gastronomic visits, social activities and cuisine practices. Furthermore, both Turkish and European students will learn each other’s cuisines by different practices.

**Date of the Project:** January 2020

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