

Lect. ZEYNEP CEREN KÖSE

Personal Information

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Education Information

Doctorate, Balıkesir University, Gastronomi ve Mutfak Sanatları, Gastronomi ve Mutfak Sanatları, Turkey 2020 - Continues

Undergraduate, Canakkale Onsekiz Mart University, Turizm Fakültesi, Seyahat İşletmeciliği Ve Turizm Rehberliği, Turkey 2006 - 2009

Associate Degree, Selçuk University, Sosyal Bilimler Meslek Yüksekokulu, Turist Rehberliği, Turkey 2004 - 2006

Foreign Languages

German, A2 Elementary

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Vocational Training, Des Professionnels De L'art Culinaire, Association Tunisienne , 2023

Vocational Training, Different Tastes, Various Cultures and World Chefs, United National Culinary Association (UNCA), 2023

Vocational Training, The importance and application of local cuisines, Moscow Culinary Union, 2021

Vocational Training, Azarbejian Natural Culinary Section, Azarbejian Natural Culinary Association, 2021

Vocational Training, Greek Cookery Class "A Journey Into Greek Cuisine", MAK ACADEMY, 2017

Dissertations

Postgraduate, Yiyecek içecek işletmelerinde Michelin yıldızı standartlarının uygulanması: Hamburg Le Canard Restoran örneği / The application of Michelin's star standards food and beverage business: Hamburg Le Canard sample, Canakkale Onsekiz Mart University, Turizm Fakültesi, Turizm İşletmeciliği, 2015

Research Areas

Social Sciences and Humanities

Academic Titles / Tasks

Lecturer, Canakkale Onsekiz Mart University, Gökçeada Uygulamalı Bilimler Y.O., Gastronomi Ve Mutfak Sanatları, 2020 - Continues

Courses

Özel Beslenme Mutfağı, Undergraduate, 2022 - 2023
Mesleki İngilizce III, Undergraduate, 2023 - 2024
Mesleki İngilizce IV, Undergraduate, 2022 - 2023
Pastacılık ve Çikolata Yapımı, Undergraduate, 2022 - 2023
Mesleki İngilizce I, Undergraduate, 2023 - 2024
Soğuk Mutfak , Undergraduate, 2023 - 2024
Yiyecek Sistemleri, Undergraduate, 2023 - 2024
Yaratıcı Yemek Pişirme, Undergraduate, 2023 - 2024
Kahve Kültürü ve Baristalık, Undergraduate, 2022 - 2023
Deniz Mahsulleri, Undergraduate, 2023 - 2024

Supported Projects

Arslan H., Köse Z. C., Taşpınar O., Gür E., Erasmus Project, STEM ve Mutfak Fantezileri, 2023 - 2024

Student Project

Social Project, Atıksız Mutfak ile Sürdürülebilir Gastronomi Algısının Kazandırılması, Canakkale Onsekiz Mart University, Gökçeada Uygulamalı Bilimler Y.O., Gastronomi Ve Mutfak Sanatları, Turkey, 2023 - Continues

Metrics

Congress and Symposium Activities

Milli Mutfak Hareketi ve Türk Mutfağı Tanıtım Günleri, Moderator, Tatarstan, Russia, 2023

Scholarships

Osnabrück Hochschule, Other International Organizations, 2015 - 2015

Non Academic Experience

Business Organization (private), Le Canard Restaurant, Mutfak