

12STONOMY SUMMER SCHOOL



#MoreAuaits Youin Turkey

Bursa • Afyonkarahisar • Gaziantep Şanlıurfa • Hatay • Ankara • İstanbul

Application Dates: 20 February-31 March 2020

Program Dates: 13-24 July 2020





TURKISH GASTRONOMY SUMMER SCHOOL

Along with educational activities, Yunus Emre Institute organizes art and culture events and supports scientific studies all around the globe through Yunus Emre Turkish Culture Centres and liaison offices at various universities worldwide. It also organizes a number of events to promote Turkish cuisine every year around the world.

In this context, our Institute has unveiled the Turkish Gastronomy Summer School program to promote and showcase Turkish cuisine more closely.

1. Theme and subject matter

The Turkish culinary culture will be taught at the Summer School program.

- a. Seminars: Seminars rich in content will be given by academics and master chefs on the history of Turkish cuisine, Turkish culinary culture and traditions, products that are unique to Turkish cuisine, the cooking techniques, the use of species, etc.
- b. Workshops: Workshops will be held to a give a hand-on experience on culinary cultures of diverse regions in Turkey.
- c. Tasting Events: During the program, there will be opportunities to taste many Turkish delicacies.
- d. Field visits: There will be visits to the cities which are included in the gastronomy category of UNESCO's Creative Cities Network, with opportunities to learn about traditional marks and see historical sites such as the Spice Bazaar.
- e. City sightseeing tour: Historic and touristic cities such as Istanbul, Bursa, Afyonkarahisar, Ankara, Şanlıurfa, and Gaziantep.

2. Date and Venue of the Program

The program will take place between July 13rd – 24th, 2020.

3. Target Group and Participation Requirements

The program will accept participants, one from each country, with the following qualifications. 25 people will be accepted to form a class.

- a. Good command of English (at least B2)
- b. Should be between 18-35 years of age
- c. Should be open to intercultural dialogue.
- d. Should be studying/ trained in culinary arts and gastronomy or employed in gastronomy sectors.
- e. Should preferably be a student, young chef or culinary researcher, experienced in world cuisines and keen on working on Turkish cuisine.
- f. Should have a genuine interest in foreign cultures
- g. Should have no health problem that could impede traveling, especially allergies to foodstuff or spices.

4. Language of the Program

Medium of instruction and communication in the programme will be English, due to the international participation.

5. Accommodation

Single rooms at dormitories/guesthouses of universities or other public institutions.

6. Application Date and Method

Applications shall be made online at the address **basvuru.yee.org.tr** between **February 20**th **– March 31**st, **2020.**

Services included in the scholarship:

International and local transportation Accommodation Three meals a day Course materials Museum/historical site entrance fees Guidance

8. Services not included in the scholarship:

Personal travel insurance Visa costs Personal spending