

## Lect. PELİN KOSAL

### Personal Information

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### International Researcher IDs

ORCID: 0000-0003-1768-3613

### Education Information

Doctorate, Istanbul Gelisim University, Institute Of Graduate Studies, Gastronomy, Turkey 2021 - Continues

Postgraduate, Istanbul Bilgi University, SOCIAL SCIENCES INSTITUTE, MARKETING (ENGLISH), Turkey 2017 - 2020

Undergraduate, Istanbul Bilgi University, SCHOOL OF TOURISM AND HOTEL MANAGEMENT, GASTRONOMİ VE MUTFAK SANATLARI, Turkey 2013 - 2017

### Foreign Languages

German, B2 Upper Intermediate

English, B2 Upper Intermediate

### Certificates, Courses and Trainings

Vocational Training, "DENGE" Satış Yönetim Sistemi Sertifikası, Arkhe Software Systems, 2016

Vocational Training, HACCP Sertifikası, Kalite Sistem Group, 2014

Vocational Training, International Diploma in Culinary Arts, Kendall College Chicago, 2013

Other, Akran Destek-Arabuluculuk Sertifikası, Sankt Georg Avusturya Lisesi ve Ticaret Okulu, 2009

### Dissertations

Postgraduate, The Effect of Menu Design on Customers' Choices, Istanbul Bilgi University, Institute of Graduate Programs, 2020

### Academic Titles / Tasks

Lecturer, Acibadem Mehmet Ali Aydinlar University, Vocational School, Culinary, 2023 - Continues

Lecturer, Istanbul Bilgi University, Faculty of Applied Sciences, Gastronomy and Culinary Arts, 2022 - 2023

Research Assistant, Istinye University, Faculty of Fine Arts, Design and Architecture, Gastronomy and Culinary Arts, 2019 - 2021

### Academic and Administrative Experience

Head of Department, Acibadem Mehmet Ali Aydinlar University, Vocational School, Culinary, 2024 - Continues

## **Articles Published in Other Journals**

- I. **A Research on the General Knowledge of Pastry Chefs About Food Colorings and Their Awareness of Reading Labels**  
Dođan M., Kosal P.  
INTERNATIONAL JOURNAL OF GASTRONOMY RESEARCH, vol.1, no.1, pp.9-15, 2022 (Peer-Reviewed Journal)
- II. **The Importance of the Nutritional Values of Some Tropical Fruits Grown in Turkey and New Approaches in Gastronomy**  
Özer Ç., Bruwier F., Kosal P., Elmaciođlu F.  
Safran Kültür ve Turizm Arařtırmaları Dergisi, vol.3, no.3, pp.437-459, 2020 (Peer-Reviewed Journal)
- III. **POTATOES WITH ITS HISTORY, USAGE IN TURKISH-FRENCH CUISINE AND OUTSTANDING**  
Ozer C., Franck C., Kosal P.  
Gastroia: Journal of Gastronomy And Travel Research, vol.4, no.2, pp.300-312, 2020 (Peer-Reviewed Journal)