

OGUZHAN TINMAZ

EDUCATIONAL OFFICER



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Kucukcekmece/Istanbul

Education Information

Degree
2017-2020

ANATOLIAN UNIVERSITY
Institute of Social Sciences - Department of Tourism Management (MA) (with Thesis)

Thesis Title: Abstract Art on the Plate: The Effect of Suprematist Presentation on Taste Perception, Taste, Preference, and Payment Tendency. Thesis Advisor: Dr. Instructor _ Member Hakan SEZEREL

Licence
2013-2017

ANATOLIAN UNIVERSITY
Faculty of Business - Department of Hospitality Management

Associate Degree
2009-2013

ANATOLIAN UNIVERSITY
Open Education Faculty - Photography and Cameraman Program

Associate Degree
2007-2010

ANATOLIAN UNIVERSITY
Eskişehir Vocational School – Cookery Program

Tasks

Instructor
2020

İSTANBUL AYDIN UNIVERSITY/ANATOLIAN BİL VOCATIONAL SCHOOL/HOTEL, RESTAURANT AND CATERING SERVICES DEPARTMENT/Cooking Program

Lessons *	Language of Instruction	Lesson Hours
2020-2021		
associate degree		
Cold Kitchen	Turkish	4
Kitchen Application -I	Turkish	6
Licence		
Culinary Culture	Turkish	3
Product Development and Sensory Analysis	Turkish	4
Catering and Event Management Turkish	Turkish	3
2021-2022		
associate degree		
Kitchen Application -I	Turkish	6
Licence		
Culinary Culture	Turkish	3
Product Development and Sensory Analysis	Turkish	4
Food Stylist and Photography	Turkish	4
Sea products	Turkish	4
World Cuisine	Turkish	6
2022-2023		
associate degree		
Kitchen Application -I	Turkish	6
Bakeries and Desserts	Turkish	4
Pastry and Chocolate	Turkish	4
Licence		
Culinary Culture	Turkish	3
Food Stylist and Photography	Turkish	4

Works

A. Articles published in international peer-reviewed journals:

1. **Tinmaz, O.**, Yılmaz H. (2022) "The Indicator of Culture, Class and Status: Plate". Aydın Gastronomy , 6 (2), 263 - 274, 2022. DOI: 10.17932/IAU.GASTRONOMY.2017.016/gastronomy_v06i2012
2. **Tinmaz, O.**, Altunbağ E. and Yıldırım, Ö. (2022). "The Use of Chocolate and Cocoa in Recipe Books Published in Ottoman and Turkey Between 1880-1980 ". Journal of Gastronomy Hospitality and Travel (JOGHAT), 5(1), 288-299., DOI: 10.33083/joghat.2022.131
3. Altunbag , E., Yildirim O. and **Tinmaz, O.** (2022). A Conceptual View on Today's Changing Diets and Climatarian Nutrition Culture. Journal of Gastronomy Hospitality and Travel (JOGHAT), 5(1), 395-405., DOI: 10.33083/joghat.2022.139

Papers presented at international scientific meetings and published in proceedings books :

1. **Tinmaz, O.**, Yılmaz H. "A Critical Look at Food Photography and Food Stylist", 3rd International Congress of Gastronomy Tourism Research. UGTAK' 2018, Kocaeli, Turkey, 20-22 September 2018, pp . 427-438.
2. **Tinmaz, O.**, Yılmaz H. "The Indicator of Culture, Class and Status: Plate", 4th International Congress of Gastronomy Tourism Research. UGTAK' 2019, Nevşehir, Türkiye, 19-21 September 2019.

Non-University Experiences

2019-2020	pastry Chef	Tago Hotels / Eskisehir (Private) Eskişehir Open Penitentiary Institution (Ministry of Justice-Public)
2017-2019	executive Chef	
2015-2016	pastry Chef	Turunc Hotel / Eskisehir (Private)
2014-2015	pastry Chef	Rixos Hotel / Eskisehir (Private)
2013-2014	Pizza Chef	Passage Cafe and Patisserie / Eskisehir (Special)
2009-2010	asst . pastry Chef	starlight Resort Hotel/Ant. (Special)
2008-2009	Confectioner	The Marmara Istanbul Hotel / Istanbul (Private)
2007-2008	Demi Chef	Grand Prestige Hotel / Antalya (Private)

Certificates and Documents

29.07.2019	Hygiene Training Certificate for Employees in the Food and Water Sector, TR Ministry of National Education Lifelong Learning Directorate
01.06.2015	Master Teaching Certificate, MEB Baksan Vocational Training Center, Food and Beverage Services; Cooking