

CURRICULUM VITAE AND LIST OF WORKS

CURRICULUM VITAE

Name and Surname: Buket B r nc k Kurban

Date of Birth: 23.07.1999

Place of Birth: Turkish Republic of Northern Cyprus / Nicosia / K   k Kaymaklı

Academic Title: Lecturer

Office Telephone:

Mobile Telephone: [REDACTED]

E-mail: [REDACTED]

Foreign Languages (Score and Year):

Certificates:

Area of Expertise: Basic Pastry, Boutique Pastry, Dough Products and Baked Goods, and Chocolate Art

Degree	Field	University	Year
Bachelor's Degree	Gastronomy and Culinary Arts	Eastern Mediterranean University	2022
Master's Degree	Gastronomy	Eastern Mediterranean University	2024
Doctorate			

Master's Thesis Title (abstract attached) and Thesis Supervisor(s):

Thesis Title: Determination of Differences in Coffee Preferences Between Generations Y and Z.

Thesis Supervisor: Assoc. Prof. Dr.  zlem Altun

Doctoral Dissertation / Proficiency Study / Medical Specialty Thesis Title (abstract attached) and Supervisor(s):

Thesis Title:

Thesis Supervisor:

Academic Positions

Position	Institution / Unit	Year
Student Assistant	Eastern Mediterranean University / Faculty of Tourism / Gastronomy and Culinary Arts	February 2019-June 2019
Student Assistant	Eastern Mediterranean University / Faculty of Tourism / Gastronomy and Culinary Arts	September 2021-January 2022
Lecturer	Cyprus Aydin University / Faculty of Tourism / Gastronomy and Culinary Arts	September 2024 - January 2025
Lecturer	Cyprus Aydin University / Faculty of Applied Sciences / Gastronomy and Culinary Arts	January 2025 - September 2026

Industry Experience

Position	Workplace	Year
Intern	Merit Nicosia Hotel (Kitchen)	October 2018-December 2018
Intern	Merit Crystal Cove (Kitchen)	June 2019-September 2019
Pastry Cook	Vanillia Patisserie	July 2020-August 2021
Kitchen Supervisor	Ovis Coffees	March 2021-August 2021
Pastry Chef	N-M & Sons Bakery Ltd.	April 2022-August 2023

Master's Theses Supervised:

Doctoral Dissertations / Proficiency in Art Studies Supervised:

Roles in Projects:

Administrative Duties:

Memberships in Scientific Organizations: Awards

WORKS

A. Articles published in international peer-reviewed journals:

A.1.

B. Papers presented at international scientific meetings and published in proceedings:

B.1.

C. Art and design activities:

C.1.

D. Articles published in national peer-reviewed journals:

D.1.

E. Papers presented at national scientific meetings and published in proceedings:

E.1.

F. Art and design activities:

F.1.

G. Other publications:

(All works that do not fall under the categories listed above and are intended to be specified should be listed under this section.)

Undergraduate and graduate-level courses taught in the last two years (courses offered during the summer term, if any, are also included in the table):

Academic Year	Semester	Course Title	Theory	Practice	No. of Students
2024-2025	Fall	Food Production I	2	2	15
		Food Production III	2	2	9
		Boutique Pastry	2	2	7
		Buffet Design and Decoration	3	0	8
		Food Production VIII	2	2	1
		Chocolate Art	2	2	8
		Eastern Anatolian and Southeastern Anatolian Cuisines	2	2	9
2024-2025	Spring	Basic Pastry	2	2	5
		Food Production VI	2	2	4
		Restaurant Layout and Service	2	2	4
		Vegetarian Cuisine Practices	2	2	1
		Cypriot Cuisine	2	2	7
		Gastronomy Tourism	3	0	11
		Banquet Management	3	0	3
2024-2025	Summer	Restaurant Layout and Service	2	2	2
		Wine Science	1		
		Food Production IV	2	0	10
		Communication Skills for the Tourism Industry	3	0	6
		Basic Pastry	2	2	9
2025-2026	Spring	Dough Products and Baked Goods	3	2	5
		Food Production VIII	2	2	5
		Special Events in Food	3	0	2
		Restaurant Layout and Service	2	2	1