

**Education:**

- **Graduate:** Yeditepe University, Gastronomy and Culinary Arts
- **Master's Degree:** Burdur Mehmet Akif Ersoy University, Gastronomy and Culinary Arts (Ongoing)

**About Me:** Hasan Can Gülel is a graduate of Yeditepe University's Gastronomy and Culinary Arts Department. During his academic journey, he acquired in-depth knowledge of both the practical and theoretical aspects of culinary arts, establishing a solid foundation in the field. In 2021, he transitioned to academia, undertaking the mission of imparting his knowledge and experience to the next generation of chefs. He currently serves as a lecturer in the Culinary Arts Department at Antalya Bilim University, where he continues to educate students on the scientific and artistic dimensions of gastronomy.

**Research Areas:**

- Food History
- World Cuisines
- Modern Turkish Cuisine
- Ottoman Cuisine
- World Desserts
- Menu Planning

**Professional Experience:**

- Personal Chef, Titanic Resort, Antalya (May 2007 - Sep 2007)
- Hot, Cold, and Butchery Departments, Titanic Resort, Antalya (Internship, May 2008 - Sep 2008)
- Pastry, Fish, and Breakfast Departments, Titanic Resort, Antalya (Internship, May 2009 - Sep 2009)
- Trainee, Bakery, Mardan Palace, Antalya (Apr 2014 - Sep 2014)
- Trainee, Hot Kitchen, La Villa Gourmande, Bordeaux/France (May 2015 - Nov 2015)
- Kitchen Chef, Turgay Et Lokantası (Chef Owner), Antalya (2015 - Present)
- Member, CHAÎNE des RÔTISSEURS, Antalya/Turgay Et Lokantası (2015)
- Founder, GastRoi - Gastronomy and Culinary Arts Consulting Company (Freelance)