

FAF

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İLLÜSTRASYON: İREM DEDE- İLETİŞİM VE TASARIM BÖLÜMÜ ÖĞRENCİSİ



Faculty of
Fine Arts

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THE CITY?**

PREPARED WITH CONTRIBUTIONS
OF ISTANBUL GELİŐİM UNIVERSITY
FACULTY OF FINE ARTS

AND DIRECTED BY LECTURER AHMET BİKİÇ

STONEHILLS

KARAHANTEPE DOCUMENTARY

Screening At

FIRENZE ARCHEOFILM 2023
FILM FESTIVAL

1-5
MARCH
2023
ITALY

HEAD OF GRAPHIC DESIGN
DEPARTMENT ASSOC. DR. METİN
KUŞ'S SOLO PAINTING EXHIBITION
TITLED "RUSH" WAS OPENED!



F SANAT
GALERİ

TELAŞ
/
RUSH

METİN KUŞ

11 OCAK
ŞUBAT

AÇILIŞ
15:00-19:00

THE SHORT FILM

WHO ARE YOU?

BY THE STUDENTS OF ISTANBUL GELİŞİM UNIVERSITY,
FACULTY OF FINE ARTS, RADIO CINEMA AND TELEVISION

GOT TWO SELECTIONS AT ONCE



LIFT-OFF
FILMMAKER
SESSIONS



LIFT-OFF SESSIONS
- PINWOOD
STUDIOS

WHO ARE YOU?



The short film "Who Are You? (Kimsin Sen?)", written and directed by **Mustafa Çağatay Türkmen**, a third year student at the Department of Radio, Television and Cinema, started its journey to the festival. **Serkan Aldüz**, a third year student from the Department of Radio, Television and Cinema, starred in the film that won **Lift-off Filmmaker Sessions and Lift-Off Sessions - Pinewood Studios** selections. The film's team members **Onur Karkuş, Emir Akarslan, Mert Hakan, Reyhan Eftelya Turu, Beyzanur Yüksel, Hilal Tatar, Melek Çetinkaya** took part in the team of the film, which conveys the conflict of good and evil in everyone's personality and the experiences of a character struggling with this conflict.

We congratulate our students for their success and wish them more good news.

THE SHORT FILM

“SPIRIT” (TİN)

BY THE STUDENTS OF ISTANBUL GELİŞİM UNIVERSITY,
FACULTY OF FINE ARTS, RADIO CINEMA AND TELEVISION

IN LIFT-OFF SESSIONS – PINEWOOD
STUDIOS 2023 SELECTION!

The short film "Spirit", written and directed by **Muhammet Emir Akarslan**, a third year student at the Department of Radio, Television and Cinema, started its journey to the festival. The third year students of the Department of Radio, Television and Cinema were included in the crew of the film, which **won the Lift-Off Sessions - Pinewood Studios selection**. The producer of the film was **Hüseyin Bilgekaan Koçer**, the assistant director was **Bedia Zerin Hökenek**, the art director was **Sümeyye Özyurt**, the light conductor was **Eslem Özgüç**, and the sound technician was **Beyzanur Yüksel**. The film continues its festival journey.

We congratulate our students for their success and wish them more good news.

JANUARY 2023

5



SUPPORT FROM FAF TO

International Uşak Short Film Festival!



The 9th International Uşak Short Film Festival was held on 13-21 December 2022, in Uşak on 13-17 December, and in Istanbul on 19-21 December.

The program, which was prepared with great devotion and meticulous work, attracted great attention in both cities. The festival, in which **Asst. Prof. Dr. Emre Doğan**, head of the Department of Radio, Television and Cinema, was on the board of directors, was supported by the Faculty of Fine Arts.

“It is Our Greatest Wish that the Festival Continues at the Same Speed of Development in its 10th Year”



Happy Ending

IN EFFECTIVE COMMUNICATION EDUCATION



“Persuasion and Body Language Training”, which is the third and final stage of the “Effective Communication Training” project, organized by Istanbul Gelişim University (IGU), Faculty of Fine Arts (FAF) and the project manager was undertaken by Asst. Prof. Dr. Aslı Kasar, will be held at Sabancı Maturation Institute took place. At the end of the completed project, certificates were presented to the participants.

In the training, which drew attention to the art of persuasion and the importance of persuasion for effective communication, **Asst. Prof. Dr. Aslı Kasar** taught the participants how to use body language in a way that best reflects them, with body language and persuasion methods. Kasar expressed the importance of body language, which is an indispensable part of an effective communication process, with these words: “...if what the body language conveys while in verbal communication is understood, communication gains integrity. We are less likely to misunderstand and interpret the other person. Therefore, analyzing body language removes interpersonal communication barriers and lays a good foundation for establishing healthy relationships.”

In the project, which set out with the slogan of **“Lifelong Learning”, “persuasion and body language”** training, which is one of the sine qua non of effective communication, was given.



IGU FAF
Continues
Workshops

DECEMBER 2022 - JANUARY 2023 WORKSHOPS

WORKSHOPS

ACTING WORKSHOP HELD WITH ERDEM YILMAZ!



**Guest:
Erdem Yilmaz**

Erdem Yilmaz was the guest of the "Acting Workshop" event organized by Art & Communication Design, the student club of Istanbul Gelişim University (IGU), Faculty of Fine Arts (FFA), Communication and Design Department.

WORKSHOPS

CREATING CHARACTERS IN THE DIGITAL WORLD!



Guest:
@eoguzc

Social media phenomenon @eoguzc was the guest of the "Character Creation in the Digital World" event organized by Art & Communication Design, the student club of Istanbul Gelişim University (IGU), Faculty of Fine Arts (FAF), Communication and Design Department.

WORKSHOPS

INTENSE INTEREST IN ON-CAMERA ACTING WORKSHOP!



Organized in partnership with Istanbul Gelişim University (IGU), Faculty of Fine Arts (FAF), Radio, Television and Cinema Department and IGU Career Development Center, the third of Wednesday Workshops took place with the subtitle of Front-Camera Acting Workshop.

WORKSHOPS

NATURE PHOTOGRAPHY TECHNICAL TRIP



Nature photography training was held at Atatürk Arboretum as part of the "Nature Photography" trip organized by Art & Communication Design, the student club of Istanbul Gelişim University (IGU), Faculty of Fine Arts (FAF), Communication and Design Department.

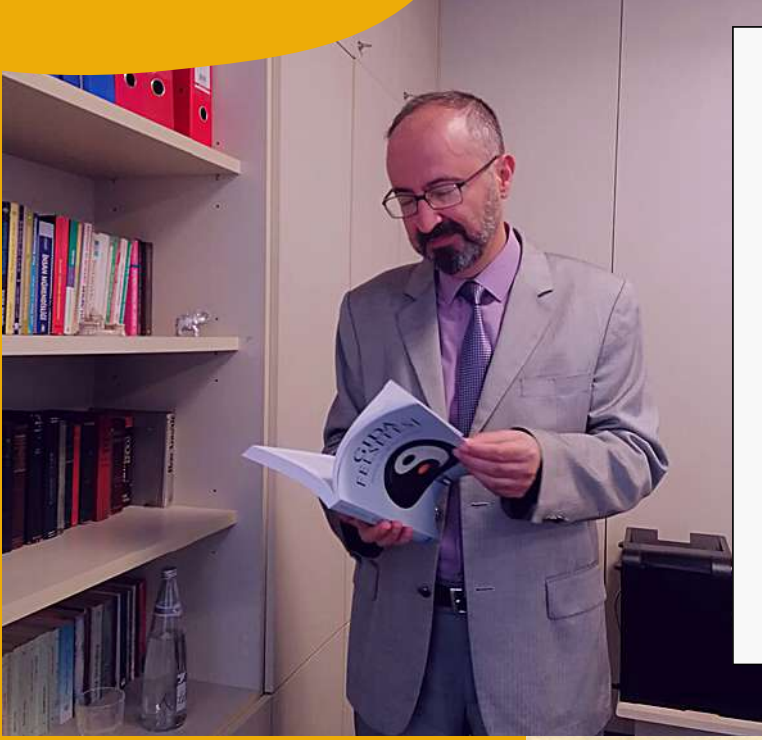
WORKSHOPS

WHAT IS SOCIAL MEDIA? WHAT IS NOT?



Organized by Art & Communication Design, the student club of Istanbul Gelişim University (IGU), Faculty of Fine Arts (FAF), Communication and Design Department, "What is Social Media? What Is Not?" Digital Media Specialist Yıldırım Özkan was the guest of the event!

ACADEMIC SUCCESS



11 NEW PUBLICATIONS FROM ASSOC. PROF. DR. MURAT DOĞAN SCANNED IN SCI, TR INDEX AND INTERNATIONAL AREA INDEXES!

11 new articles of Assoc. Prof. Dr. Murat Doğan, deputy dean of IGU FAF and faculty member of the Gastronomy and Culinary Arts Department, which were scanned in SCI, TR Index and International Field indexes, were published in December.

BOOK EDITOR AND CHAPTER AUTHORSHIP FROM GASTRONOMY AND CULINARY ARTS DEPARTMENT LECTURERS!

In the book edited by Assoc. Prof. Dr. Murat Doğan, an instructor at Istanbul Gelişim University (IGU), Faculty of Fine Arts (GSF), Gastronomy and Culinary Arts Department, the book section of Research Assistant Emel Çirişoğlu was also published.



ACADEMIC SUCCESS



A NEW ARTICLE BY RES. ASST. MUSTAFA DALLI!

Istanbul Gelisim University (IGU), Faculty of Fine Arts (FAF) Interior Architecture and Environmental Design (English) Department **Research Assistant Mustafa Dalli's** article titled **"A Study of Curtain Wall and Earthquake Concept in the Architecture Departments in Turkey in terms of Curriculum Contents"**, published in the fourteenth issue of the Chamber of Architects Kayseri Branch, **"TOL: Kayseri Branch of the Chamber of Architects, Journal of Architecture and Culture"**.

RES. ASST. MERVE KARADABAN'S BOOK CHAPTER HAS BEEN PUBLISHED!

Res. Asst. Merve Karadaban's book chapter titled **"About Other Spaces: Reflections on Foucault's Concepts of 'Heterotopia' and Soja's 'Third Space'"**, discussion texts on the **"Architecture Project 6"** course of Istanbul Commerce University, Department of Architecture, and the project It was published in the book titled **"Neighborhood, Memory, Transformation: Fikirtepe"**.



ACADEMIC SUCCESS



PAPER PRESENTATION BY RES. ASST. MUSTAFA DALLI

IGU FAF, Department of Interior Architecture and Environmental Design (English) Res. Asst. Mustafa Dalli made a presentation titled “Relationship Between Japanese Architectural Culture and Disaster” at the Marmara International Congress of Science.

RES. ASST. AYTEN BENGİSU CANSEVER SUCCESSFULLY PASSED THE PH.D. QUALIFYING EXAM!

Istanbul Gelisim University (IGU), Faculty of Fine Arts (GSF), Department of Communication and Design Res. Asst. Ayten Bengisu Cansever successfully passed the doctoral proficiency exam held at Istanbul University Faculty of Communication on December 20-21, 2022.



WITH ASSOCIATE PROFESSOR DR. MURAT DOĞAN THE ARTICLE CO-AUTHORED BY RESEARCH ASSISTANT AYŞE SERAY ÇETİN HAS BEEN PUBLISHED!

The article titled "Evaluation of Cutting/Chopping Boards Used in Artisan Restaurants in Terms of Food Safety: The Case of İstanbul", co-written by Assoc. Prof. Dr. Murat Doğan and Res.Asst. Ayşe Seray Çetin, faculty members of İstanbul Gelişim University (IGU), Gastronomy and Culinary Arts Department, published in the latest issue of İstanbul Gelişim University Journal of Health Sciences!

IF THE CUTTING BOARD IS NOT CLEANED PROPERLY, IT CAN CAUSE SALMONELLA AND COLI BACTERIA!

One of the most used tools in the kitchen is undoubtedly cutting boards. The issue of how this kitchen utensil, which has many varieties such as glass, plastic, polyethylene and wooden cutting boards, is cleaned, especially when used in restaurants, leaves a question mark in mind. The samples taken from the cutting boards in the kitchen of 20 artisan restaurants by Assoc. Prof. Dr. Murat Doğan and Res. Asst. Ayşe Seray Çetin from the Department of Gastronomy and Culinary Arts at İstanbul Gelişim University (IGU), revealed surprising results. Murat Doğan, who made evaluations on the subject, stated that if the cutting board is not cleaned well, it can cause Salmonella and Coli bacteria!





Separate cutting boards should be used for each food group.

A food goes through many processes from the place of production to the table. Assoc. Prof. Dr. Murat Doğan from the Istanbul Gelisim University (IGU), Faculty of Fine Arts (FAF), Department of Culinary Arts, underlined that in order to obtain safe and healthy food, the personnel working in food production areas should have received the necessary training on issues such as general hygiene, sanitation, personal hygiene and cleaning, and environmental cleaning, said that,

“Problems that occur during the wrong processing of raw materials, especially the microorganisms in the environment and poor hygiene conditions in food businesses, can cause food safety and serious health problems. Together with Ayşe Seray Çetin, we conducted a study on cutting boards, which are in direct contact with food, in 20 artisan restaurants operating in various parts of Istanbul. The detection of microorganisms that can cause food poisoning and even infections in samples taken from cutting boards suggests that these food production sites may pose a potential food safety risk in terms of public health. In addition, poorly cleaned hands, chopping board surfaces and knives, pathogens such as Salmonella and E. coli can also develop in food and infect people.” said.

Beware of raw foods!

Res .Asst. Ayşe Seray Çetin stated that the artisan restaurants, which are home-type, inherited from father to son and are the indispensable address of home-cooked meals, are in the category of mass consumption places and are responsible for applying the rules of the "Hygiene Principles and Good Practice Guide for Mass Consumption Places" published by the Ministry of Agriculture and Forestry. She emphasized that hygiene rules should not be ignored. Çetin said, “Microorganisms use food as a tool to pass on to humans. In addition, the consumption of foods such as salad, which is eaten raw without heat treatment, can lead to food poisoning and infections due to the contamination of the factors in question. There are a few rules to be made to prevent the contamination of a harmful factor in food with other foods, hands, tools and equipment. One of them is choosing a chopping board according to the material to be used.” she said. Cutting board colors should be as follows;

- Red: Raw red meat,
- Yellow: Raw poultry meat,
- Green: Raw vegetables and fruits,
- Blue: Raw seafood,
- White: Milk and dairy products,
- Brown: It should be used for baked goods.

NEWS FROM FAF



ASST. PROF. DR. ÖNDER PAKER IS A PERMANENT JURY MEMBER AT THE INTERNATIONAL FRANKFURT TURKISH FILMS FESTIVAL!

Asst. Prof. Dr. Önder Pakker from Istanbul Gelisim University (IGU), Faculty of Fine Arts (GSF), Radio, Television and Cinema Department, will take place as a jury member at Frankfurt Turkish Films Festival this year, as every year. It is known that there will be an intense participation in the festival, where the national film script competition will be held for the first time this year.

FIREHEAD SOUP EVENT WITH FOREST TASTES IN THE SAUCES AND SOUPS CLASS!

Open-air soup cooking event was held with "Forest Tastes" in Istanbul Gelisim University (IGU), Faculty of Fine Arts (FAF), Gastronomy and Culinary Arts department!

ISTANBUL GELİŞİM ÜNİVERSİTESİ
Güzel Sanatlar Fakültesi
Department of Gastronomy and Culinary Arts

ORMAN LEZZETLERİ

Firehead Soup Event with
*Forest Tastes in the
Sauces and Soups
class!*

Lecturer: Murat Akay & Çağatay Mutlu
Location: G Block Garden
Date: 26 December 2022
Time: 14.00-17.45

@orman.lezzetleri
@orman_lezzetleri

THE STAFF OF THE FACULTY OF FINE ARTS IS EXPANDING!



RES. ASST. DİLARA MATARACI

**DEPARTMENT OF
GRAPHIC DESIGN**



RES. ASST. CEREN İREN

**DEPARTMENT OF
GRAPHIC DESIGN**

THE TIP FOR MEAL PREPARATION: STANDARD RECIPES

The article of Assoc. Prof. Dr. Murat Doğan, deputy dean of Istanbul Gelisim University (IGU), Faculty of Fine Arts (GSF) and lecturer of the Department of Gastronomy and Culinary Arts, was published in the Journal of Food Taste with the title "The Trick of Cooking: Standard Recipes".

If you ask me what is the most important element in food preparation. First of all, I can say that it is a recipe. We call these prescriptions standard recipes.

There have been many times when we wanted to make a new dish and searched for its recipe. For this purpose, we search for recipes from the internet and cookbooks. And we see that there are dozens of different recipes before us. How will we find the best and most suitable one among them? I think this is our biggest problem. Let's think about it this way. No matter how careful we are while preparing food, there have been times when you have noticed that we have added more or less salt when we are sitting at the table. Sometimes the food we cook is very delicious, and sometimes we cannot achieve the taste we want.

"All these problems actually have a solution."

As I said at the beginning, these are standard recipes. Now what is the standard recipe for you? I want to talk a little bit about how it is created and how we keep it going.

Before we start preparing food, we first need to consider measuring techniques and standards in order to create the right recipe. Let's always have units of measure and use them. While we are adding ingredients with a large spoon today, let's not do it with a smaller spoon tomorrow. Generally speaking, when creating and preparing a standard recipe for the first time, the best way to determine the right amount is to add the ingredients little by little and weigh them each time. Standard recipes specify the type and quantity of each ingredient and equipment, preparation and cooking processes, and portion size and quantity. To consistently achieve the same delicious results, the amount of ingredients to go into each plate must be accurately measured. There are different ways to measure materials, and it is important to record such measurements in a notebook or, nowadays, on the phone.

"Standard recipes are not often found on the Internet or in books."

These are prescriptions customized by the person for a particular procedure. While creating our standard recipes in our kitchen, it is beneficial to start with low and small scales and portions. The purpose of this is to set up the food quality and taste correctly. Also, to measure correctly is to know how to go from kilogram to gram or from cup to spoon.



Measuring ingredients requires basic math operations such as calculating the proportions of ingredients, transforming the recipe, reconstructing and portioning a recipe for several servings, addition, subtraction, multiplication, and division. Incorrect measurement of ingredients is one of the main factors determining the success or failure of a recipe. Miscalculation can cause our meal to fail. Therefore, it is important to know the basic mathematical operations well.

“Measurements in the kitchen can be made in three ways.”

These are weight, volume and count. Sometimes we want to develop a standard recipe from a foreign website. We also see that the terms ounce or pound are before us instead of grams. It is necessary to convert them to grams correctly. We commonly use scales to weigh ingredients in kitchens, as weight is often the most accurate form of measurement.

“The kitchen uses two types of measurement.”

One of them is qualitative observations. The other, as we all know, is quantitative, that is, numerical measurements. Qualitative observations are to observe and describe the changing characteristics of food during meal preparation. We do this with our five senses. For example, observing changes in color when preparing caramelized onions or comparing the texture of foods prepared with different types of starch includes qualitative observations.

As a result, standard recipes for delicious meals that we will prepare in the kitchen should be prepared with correct and appropriate measurements and a few small trials, and this should be recorded and continued.

Stay well...

WE TALKED ABOUT THE FESTIVAL JOURNEY OF IGU FAF RTC STUDENTS' FILM SPIRIT (TİN)



We talked with Muhammet Emir Akarslan, a fourth-year student at Istanbul Gelişim University (IGU), Faculty of Fine Arts (GSF), Radio, Television and Cinema Department, about his short film Tin, which achieved success in the festival journey, and the selection they obtained at Lift-Off Sessions - Pinewood Studios.

The third year students of the Department of Radio, Television and Cinema were included in the crew of the film, which won the Lift-Off Sessions - Pinewood Studios selection. Produced by Hüseyin Bilgekaan Koçer, assistant director by Bedia Zerin Hökenek, artistic director Sümeyye Özyurt, light conductor Eslem Özgüç and sound technician Beyzanur Yüksel, the festival journey of the film continues.

Hello Emir. Could you briefly tell us about the creation and production process of the movie "Spirit" (Tin) and the team?

First of all, when I started the writing process of the movie, I focused on the imaginary sketch of a story that I wanted to tell for a long time, and determined the event flow. Then I started to design the details that would leave a mark on the audience. The metaphors included in the story should have left deep traces on the audience. My teammates and I embraced the script and started the shooting process. The whole team worked hard by adopting the scenario. We made fine touches to capture the framing and cinematic that will create a unique layer with the script of the movie. After the shooting process was completed, we focused on the harmony of the color palette and the music.

Lift-Off Sessions - Pinewood Studios was the first stop of the movie "Spirit" on its festival journey. How will the festival journey of the film be shaped from now on?

I can say that the festival process of our film will continue without slowing down.



How did this selection affect you and your team? What was the reaction of the team?

Our film made a good start on its way by being selected at the festival. This gave morale and motivation to me and my teammates. We are very excited about what awaits us on our festival journey. I hope his journey will be as good as his beginning.

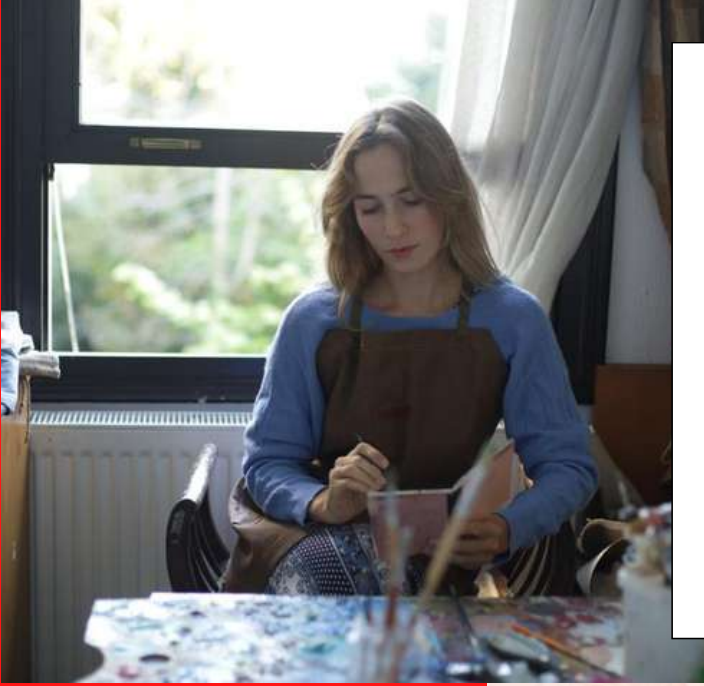
Finally, do you have any new projects? What are the goals of both the movie "Tin" and yours?

The subject of the project should remain as a surprise. My goal and my movie "Spirit" is to be a bounty hunter. Finally, I would like to thank everyone who supported us, especially my teammates, who contributed to this process. To many awards and achievements...



RES. ASST. DİLARA MATARACI JOINS THE

Faculty of Fine Arts Academic Staff



The academic staff of Istanbul Gelişim University (IGU), Faculty of Fine Arts (GSF) continues to expand. Research Assistant Dilara Mataracı started her new job in the Graphic Design Department. Ms. Mataracı answered our questions about her academic career and her understanding of art, and shared her views on starting her career at Istanbul Gelişim University.

Hello Dilara, first of all, thank you very much for agreeing to interview us. Can you tell us about yourself, your academic background and your artistic activities?

Hello, thank you for including me in the newsletter with your valuable questions.

I was born in Trabzon in 1993, I completed my primary and secondary education here. My inclination towards fine arts was noticed at an early age.

In the second grade of primary school, I was entitled to be a student of the Science and Art Center, which still continues to provide after-school education to gifted students. Until the last year of high school, we came together with friends and trainers from different disciplines and carried out various projects. Thus, it was certain that I would like to continue my education in the field of fine arts. In 2010, I won the Painting Department of Mimar Sinan Fine Arts University and I continued my education at Prof. Yalçın Karayağız and Assoc. Dr. Sedat Balkır's studio.

Later, with the Erasmus exchange program, I studied at the Accademia di Belle Arti di Bologna University I studied painting for a year at the Prof. Ronaldo Novali's studio. I graduated in 2015 and in the same year I started the master program of Mimar Sinan Fine Arts University, Fine Arts Institute, Department of Basic Art and Design. I have completed my work titled "Water Theme in Western Art", which I wrote under the consultancy of Prof Y. Hakan Gürsoytrak. In 2019, I started the Proficiency in Art program of the same department, and still working on my PhD thesis the compositional organization of the cloud image in the painting under the consultancy of Prof Caner Karavit.

What are your research topics that you have dealt with during your master's degree and your proficiency in art process? Could you give us brief information about these issues?

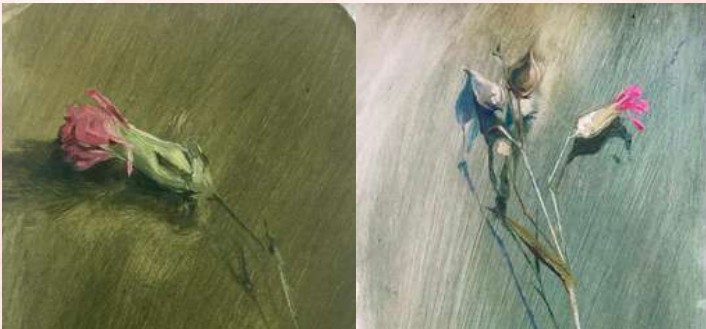
In my master's thesis titled "Water Theme in Western Painting", which I did under the consultancy of Prof. Hakan Gürsoytrak, I thought about how water is depicted in painting, and how the appearance and depth of a transparent material such as water can be depicted with an opaque material such as oil paint, which is a traditional material. I examined the reflections of water in painting from both formal and conceptual perspectives. In my thesis of proficiency in art, I turn my gaze to the sky and pursue how the cloud image is used formally and conceptually in art.

We know that you took part in many group exhibitions. Could you tell us about the exhibitions you have attended in recent years and your technique? What artists, concepts or situations are you influenced by?

Recently, while I continue to work mainly on small-sized oil painting and figurative works in my workshop, I also make digital animations. The conceptual infrastructure of my works, on the other hand, is based on the "body" image, which I center with social observations. I'm trying to talk about the "ideal" look, which is inflated with huge muscle masses that won't need to be used in daily life, and foods developed in gyms or even in a laboratory environment, with a mischievous language.



The works I produced within this framework can be seen in the group exhibition New Generation at Ekav art Gallery. Painting has always been a playground for me, so the subjects I choose and the concepts I am influenced by can change rapidly in line with my experiences and emotions. I try to express different subjects in a similar style without ignoring technical concerns such as harmony and painting. The answer to the question of which painters I am influenced by also changes frequently. However, I can say that I was mostly inspired by impressionists such as Monet, Corot, Bonnard in terms of painting and harmony.



The Basic Art and Design Program, which you continued after MSGSÜ Painting Department, is an important part of the content of the Graphic Design Department. How would you evaluate the relationship between Basic Art Education and Graphic Design?

As a matter of fact, it is a service department that provides compulsory education for the first two years to many departments that provide education in the field of design, such as Basic Art Education, Graphic Design, Architecture, Industrial Design, Textile and Fashion Design. In this respect, it would not be wrong to say that it functions as a column in the formation of the student's aesthetic and functional thinking skills, whether industrial or artistic productions are in question.

Therefore, if we think that Graphic Art has the concern of expressing a message in the simplest and most memorable way, whether it is a poster or a product, the most basic material of the designer will be the knowledge of color, contrast, and composition, which are the fixtures of the Basic Art Education curriculum.

As someone who has worked in the fields of Painting and Basic Art and Design, what advice would you give to students who plan to continue their career in the field of Graphic Design, both in the sector and academically?

In today's world, where production and consumption progress at an unstoppable speed and flow, it is very difficult to use and even perceive the concept of time properly. The time allotted to production, on the other hand, is getting narrower due to the inclusion of distracting channels such as social media, an indispensable communication tool of our age. For this reason, my first advice to young people working and producing in the field of fine arts would be to choose an area where they will not hesitate to spend their time generously in this flow, to hold on to it tightly, and to pursue all kinds of resources that will develop and nourish themselves in this field. So much so that the student period is the most open to experimentation. In this process, they can enrich their own practices by feeding from different disciplines such as music, cinema, and literature other than the fields they are educated in, so they can create a unique style in their production.

YENI MESLEK
DALLARI

DIGITAL MEDIA SPECIALIST

WHAT DO DIGITAL MEDIA SPECIALISTS DO?

The main task of the digital media specialist is to ensure that the company achieves its digital marketing goals. Other responsibilities of them can be grouped under the following headings;

Website, blog, press release, podcast, infographic, video, etc. to coordinate the creation of all digital content, to produce digital media content in order to increase brand loyalty, to lead digital marketing efforts, to design digital media campaigns according to business goals.

WHO IS A DIGITAL MEDIA SPECIALIST?

Digital Media Specialist is the person responsible for designing and implementing digital media strategies in order to increase the brand awareness of the institution it serves.

WHAT'S IN THE CITY?

Seminar

Seminar

Seminar

NFTS AND CRYPTO ART

DIRECTOR'S CREATION

SESTEN METNE



 Akbank Art Multi-Purpose Hall  February 1, 2023


 Akbank Art Multi-Purpose Hall  February 11, 2023

 Akbank Art Multi-Purpose Hall  February 4, 2023


It will be discussed how crypto art works, collections, exhibitions affect digital art production and what NFTs and crypto art mean to artists, which have evolved into a brand new art market.

The workshop is a technical method study on the stages that the director goes through from the selection of the play to the staging. The working methods of the director will be examined in the workshop, which will be carried out with the participants on a predetermined play. It will be worked on determining units and creating teams according to the needs of the game.

In this workshop, it will be examined how to analyze ancient or contemporary theater texts and what tools can be used to make those texts for the actor himself.

 <https://www.akbanksanat.com/et-kinlik/nftler-ve-kripto-sanat>

 <https://www.akbanksanat.com/et-kinlik/yonetmenin-yaratimi-oyunculuk-atolyesi>

 <https://www.akbanksanat.com/et-kinlik/sesten-metne-oyunculuk-atolyesi>



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