

## **Yard. Doç. Dr. Özge Samancı**

**Lisans:** Boğaziçi Üniversitesi, Tarih

**Yüksek Lisans:** Boğaziçi Üniversitesi, Tarih

**Doktora:** Ecole des Hautes Etudes en Sciences Sociales- Paris, Tarih

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## **Asst Prof. Dr. Özge Samancı**

### **1. PERSONAL DETAILS**

Current Post: Assistant Professor, Yeditepe University,  
Department of Gastronomy & Culinary Arts

Date of Birth: 16<sup>th</sup> February 1971

Language: Fluent English & French  
Ottoman Turkish (Reading & Writing)

Email: [ozge.samanci@yeditepe.edu.tr](mailto:ozge.samanci@yeditepe.edu.tr)

Lived and studied in France (1998/2002)

### **2. EDUCATION**

2000-2009 **PhD** “ La Culture Culinaire d’Istanbul au XIXe Siècle:L’alimentation,  
les techniques culinaires et les manières de table” (Culinary Culture  
of Istanbul in the 19<sup>th</sup> Century: Food, Culinary Techniques and Table Manners)  
EHESS (Ecole des Hautes Etudes En Sciences Sociales)-Paris, History

1999 **DEA** in history (Diplôme des Etudes Approfondies), EHESS- Paris

1998 **MA**, History, Boğaziçi University, Institute of Social Sciences

1995 **BA**, History, Boğaziçi University

### **3. WORK EXPERIENCE**

2009- 2014 Assistant Professor, Department of Gastronomy & Culinary Arts

- University of Yeditepe
- 2003- 2009 Lecturer, Department of Gastronomy & Culinary Arts & Department of Sociology,  
University of Yeditepe
- 2006-2009 Istanbul Food Workshop, [www.istanbulfoodworkshop.com](http://www.istanbulfoodworkshop.com)
- Ottoman and Turkish food and cooking classes, gourmet tours,  
menus planning and consultancy
- 2007- 2009 Antalya City Museum Project, Culinary Culture Section Curator
- 09/10. 2004 TRT-2, Istanbul Television.
- Consultant & narrator in weekly program entitled “ Food in History”

#### **4. TEACHING EXPERIENCE**

- 2003- 2014 **University of Yeditepe**
- Taught courses  
**Department of Gastronomy & Culinary Arts**
- Taught courses:
- CULA 205 Food History (second year, 3 hours theory)
- CULA 206 History of Cuisine & Gastronomy (second year, 3 hours theory)
- CULA 457- 458 World Cuisines I-II (Lecture course, fourth year, 2 hours theory, 4 hours practice)
- CULA 436 Culinary Trends (2 hours theory- 3 hours practice)
- CULA 491 Graduation Project (fourth year)
- CULA 499 Food Rituals & Beliefs in Anatolia ( 3 hours)
- Department of History**
- HIST 131 Classical Mediterranean History ( First year, 3 hours)
- HIST 123 Classical Ottoman Political History (First year, 3 hours)
- Department of Sociology**
- HUM 101 Humanities ( 2 hours weekly)
- HUM 102 Humanities (2 hours weekly)

#### **5. PUBLICATIONS**

## 1. Published Books:

- *Kadim Lezzetler*, (with Sibel Özilgen), Yeditepe University 2014 (fortcoming)
- *1<sup>st</sup> Symposium on the Turkish (Ottoman) Culinary Culture, 14-15 October 2010 Bilecik*, Bilecik University, 2012 (co-editor with Arif Bilgin)
- *Türk Mutfağı*, Ankara: Kültür ve Turizm Bakanlığı, 2008. (co-editor with Arif Bilgin).
- *Turkish Cuisine*, Ankara: Kültür ve Turizm Bakanlığı, 2008. (co-editor with Arif Bilgin).
- *Flavours of Istanbul : A selection from original 19th Century Ottoman recipes*, Istanbul: Medyatik, 2007. (co-author with Sharon Croxford)
- *19. Yüzyıl İstanbul Mutfağı*, Istanbul: Medyatik, 2006. (co-author with Sharon Croxford)

## 2. Chapters in Books:

- “A la Table du Sultan Abdülhamit (1876-1908)”, *Penser, Agir et Vivre dans l’Empire Ottoman. Etudes réunies pour François Georgeon*, Collection Turcica vo. XIX, 2013, p. 339-352.
- “Avrupa’da ve Türkiye’de Yemek Tarihçiliğine Kısa Bir Bakış”, *Yemekte Tarih Var Yemekl Kültürü ve Tarihçiliği*, Tarih Vakfı Yurt Yayınları, 2013, p. 27- 40.
- “Food Studies In Ottoman-Turkish Historiography”, *Writing Food History: A Global Perspective*, ed. K.W. Claflin, P. Scholliers, Berg, 2012, p. 107-120
- “Pilaf and bouchées: the modernization of official banquets at the Ottoman palace in the 19th century” ;*Royal Taste, Food, Power and Status at the European Courts after 1789*, Asghate 2011, p. 111-143.
- “II. Mahmut Döneminde İstanbul ve Saray Mutfağı” (co-author Arif Bilgin), *II. Mahmut Yeniden Yapılanma Sürecinde İstanbul*, (ed. Coşkun Yılmaz), İstanbul 2010, p. 324-347.
- “ 19<sup>th</sup> Century Istanbul Culinary Culture”, *Turkish Cuisine*, (ed), A. Bilgin. Ö. Samancı, Ankara: Republic of Turkey Ministry of Culture and Tourism, 2008, p. 199- 219.
- « From Alaturka to Alafranga: Kitchenware and Tableware in the Ottoman Palace in the 19<sup>th</sup> Century » in, *Turkish Cuisine*, (ed), A. Bilgin. Ö. Samancı, Ankara: Republic of Turkey Ministry of Culture and Tourism, 2008, p. 283- 306.
- De culinaire cultuur van het Ottomaanse paleis & İstanbul tijdens de laatste periode van het rijk, *Harenavels leeuwenmelk en aubergines*, Brüksel: Pharo Publishing, 2009, p. 118-138.
- « 19. Yüzyılın Birinci Yarısında Osmanlı Elitinin Yeme-İçme Alışkanlıkları », *Soframız Nur Hanemiz Mamur*, (ed) Suraiya Faroqhi & Christoph Neumann, İstanbul: KitapYayınevi, 2006, p. 185-208.
- «Culinary Consumption Patterns of the Ottoman Elite during the First Half of the 19th century», *The Illuminated Table, the Prosperous House, Food and Shelter in the Ottoman Material Culture*, ed. Suraiya Faroqhi & Christoph Neumann, Würzburg: Ergon Verlag Würzburg, 2003, p.161-184.

### 3. Articles in Academic Journals:

“Ten Years in Ottoman-Turkish Food Historiography”, *Food & History*, vol. 10. No.2, 2013, p.237-246.

“Osmanlı Kültüründe Değişen Sofra Adabı: Alaturka- Alafranga İkilemi”, *Toplumsal Tarih*, no.231, 2013, p.22-28.

“Les Sens symboliques du pain dans la culture ottoman”, *Food & History*, vol. 6, n° 2 (2008), pp. 125–132

« Vegetable Patrimony of the Ottoman Culinary Culture», Proceedings of the IVth International Congress of Ethnobotany (ICEB 2005), İstanbul, Ege Yayınları, 2006, s. 565-570.

### 4. Other Articles:

“Osmanlı Kültüründe Ekmeğin Simgesel Anlamları”, *Yemek ve Kültür*, no. 32, 2013, p. 72- 77.

“Selçuklu Mutfağı “Yemek Tarihi” ve “Yemek Hikayeciliği””, *Yemek ve Kültür*, no. 32, 2013, p. 152-154.

“Ninemin Tatlıları Grandma’s Design Projesi”, *Yemek ve Kültür*, no. 30. 2012.

“19. Yüzyıl İstanbul’unda Osmanlı Saray ve İstanbul Mutfağında Et Tüketimi”, *Yemek ve Kültür*, no.28.2012.

« 19. yüzyıl İstanbul'unda Ramazan sofraları », *Yemek ve Kültür*, no 25, 2011.

“ Karagöz Mutfakta”, *Yemek ve Kültür*, no. 23, 2011.

“ Yeni Yemek Kitabı” , *Yemek ve Kültür*, no. 19, 2010.

« 19. yüzyıl sonlarında İstanbul sokak lezzetleri », *Yemek ve Kültür*, no. 21, 2010.

« V. Murat'ın Çırağan Sarayı'ndaki sofraları », *Yemek ve Kültür*, no. 22, 2010.

« 1835 Yılına Ait Bir Narh Defterine Göre İstanbul'da Bazı Gıdalar », *Yemek ve Kültür*, no. 17, 2009.

« Les Sens Symboliques du Pain dans la Culture Ottomane”, *Food & History*, 6.2, 2009, s. 125-133.

« Osmanlı Kültüründe Öğün Zamanları ve Kahvaltı », *Yemek ve Kültür*, Çiya Yayınları, no. 16, İstanbul, 2009, p. 78-84.

« Güneş Kralın Sofrasına Yolculuk : Vatel ve 17. Yüzyıl Fransız Mutfak Sanatı », *Yemek ve Kültür*, Çiya Yayınları, İstanbul, 2009, no. 15, p. 150-156.

« Jean-Louis Flandrin », *Yemek ve Kültür*, Çiya Yayınları, no. 11, İstanbul, 2008, s. 100-102.

« Sultan II. Abdülhami'in Sofrasındaki Balıklar », *Yemek ve Kültür*, Çiya Yayınları, no. 11, İstanbul, 2008, p. 150-154.,

« 1900'lerde İstanbul Ramazan Sofraları » , *Yemek ve Kültür*, Çiya Yayınları, no. 8, İstanbul, 2008, p. 106-114.

« Scappi'nin Mutfağında », *Yemek ve Kültür*, Çiya Yayınları, no. 8, İstanbul, 2008, p. 138-142.

« Kar, Şerbet ve Dondurma » *Yemek ve Kültür*, Çiya Yayınları, no. 9, İstanbul, 2007, p. 146-150.

« Dolmabahçe Sarayında Üç Ziyafet », *Yemek ve Kültür*, Çiya Yayınları, no. 9, İstanbul, 2007, p.68--79.

« "Fransız uslubunda Osmanlı Ziyafetleri: 1914-1918 yılları arasında düzenlenen on dört ziyafet mөнüsünün gastronomik dili üzerine inceleme », *Yemek ve Kültür*, Çiya Yayınları, no. 8, İstanbul, 2007, p. 48- 62.

« Gelen- Giden Defterleri », *Yemek ve Kültür*, Çiya Yayınları, no. 8, İstanbul, 2007, p.63-86.

« 19. Yüzyıl İstanbul Mutfağında Yeni Lezzetler » *Yemek ve Kültür*, Çiya Yayınları, 2006, no. 6, p. 86-96.

« 19. Yüzyılda Osmanlı Saray Mutfağı » , *Yemek ve Kültür*, Çiya Yayınları, 2006, no. 4. p. 36-60

“Vegetable Patrimony of the Ottoman Culinary Culture” in Proceedings of the IVth International Congress of Ethnobotany (ICEB 2005), İstanbul, Ege Yayınları, 2006, p. 565-570

« 19. Yüzyıl İstanbul Elit Mutfağında Yeni Lezzetler », *İstanbul Dergisi*, Tarih Vakfı, Üç

Aylık Dergi. No.:47, October 2003, p. 71-74.

## **6. CONGRESS & SEMPOSIUMS**

23/25.11/ 2010 University of Tours, *Modes of Cooking Foods from Fire to the Vaposaveur*

Paper Entitled: “ Les techniques culinaires dans la cuisine d'Istanbul au XIXe siècle”

26-28/04/2010 Bilkent University. *Yemekte Tarih Var Sempozyumu (Food History Symposium)*.

Paper Entitled: " Avrupa ve Türkiye'de Yemek Tarihçiliğine Kısa Bir Bakış (A General Survey about Food Historiography in Europe and Turkey) "

26.03.2010, Yeditepe University, *Saraydan Sokağa Osmanlı Yemek Kültürü (Ottoman Culinary Culture)*, “19. Yüzyıl'da İstanbul Sokak Lezzetleri (Street Food in 19th Century İstanbul)”

27.2- 1.3/ 2008 European Social Sciences History Conference (ESSHC), Lisbon.

Paper entitled: « Ottoman Courtly Banquets Arranged in French Style (1850-1918) ».

21-22/ 11/ 2007 International Congress Marmara University: Hygiene in Turkish Culture

Paper Entitled: « Osmanlı Sofra Adabında Temizlik (Cleanliness & Hygiene in Ottoman Table Manners).».

7-9/6/2007 3rd International Congress of 19th Century Romantic Studies: "La vie parisienne : un mythe, une langue, un style", in Paris.

**Paper Entitled:** «Vivre au style européen aux quartiers parisien d'Istanbul dans la seconde moitié du 19<sup>e</sup> siècle ».

7-9/ 11/ 2006 International Congress by SIFFLES & University of Galatasaray: Le Français langue des élites dans la péninsule balkanique et le bassin méditerranéen, Istanbul.

Paper entitled: « L'Influence de la langue et de la culture française dans le domaine de la vie matérielle des élites ottomanes (1839-1914) ».

16-17/ 03/2006 International Congress organised by IFEAC, CNRS and EHESS in Tachkent, Uzbekistan: "Pouvoir et Nourriture: De l'Asie Centrale à l'Empire Ottoman".

Paper entitled: « La cuisine du palais otoman au XIX<sup>e</sup> siècle».

21-26/ 08/ 2005 IVth. International Congress of Ethnobotany (ICEB 2005), Yeditepe University.

Paper entitled: "Vegetable Patrimony of the Ottoman Culinary Culture».

12. 03/ 2005 Les Rendez-Vous de l'Histoire de Rabat, International Conference

organized by Rabat History Foundation, Moroccan Minister of

Education and Moroccan French Consulate in Morocco.

Paper entitled: «La Cuisine Méditerranéenne: les héritages byzantines et ottomanes »

10-11.12/ 2004 International Conference by European Institute of Food History in Tours-France: Food & Beliefs.

Paper entitled: «Les sens symboliques du pain dans la culture culinaire ottoman»

## **7. CONFERENCE & SEMINARS**

12.05.2012 University of Amasya

Paper entitled: “ History of Ottoman Culinary Culture”

10.10.2011 University of Padova, Dep. Science & Culture of Gastronomy and Restauration

Paper entitled: “ History of Turkish Culinary Culture”

19.11.2009 De Markten Cultural Center, Brussels, Belgium « Les Mœurs et les Rituels du Repas Turc”

9.04/2008 Voyvoda Caddesi Toplantıları, Osmanlı Bankası Müzesi , Istanbul.

Paper entitled: « İmparatorluğun Son Döneminde İstanbul Mutfak Kültürü [ Istanbul Cuisine in the Last Period of the Ottoman Empire ]».

15.07.2006 Türkiye'nin İnsanları Projesi, The Economic and Social History Foundation of Turkey, Istanbul.

Paper entitled: « 19. Yüzyıl İstanbul Mutfağı [ 19th Century Istanbul's Cuisine ]».

3.04/ 2004 European Food Patrimony Research Seminars organized by European Institute Food History) in Sorbonne, Paris.

Paper Entitled: « Continuités et changements dans la haute culture culinaire ottomane au XIXeme siècle ».

20.01/ 2005 Etat et Société à la fin de l'Empire Ottoman. Research Seminars organized by Prof. François Georgeon, EHESS, Paris.

Paper entitled: « La médecine classique ottomane et sa relation à la culture culinaire ottomane ».

15.01/ 2004 Manger la Mort. Comportements alimentaires et pratiques alimentaires en Méditerranée Research Seminars organized by MMSH (Maison Méditerranéenne des Sciences de l'Homme) in Aix-en Provence, France.

Paper Entitled: « Les rituels autour du repas après les funérailles dans la société ottomane ».

07.02/ 2003 Research Seminars organized by De Honesta de Voluptate (Association Des Amis de Jean-Louis Flandrin), EHESS, Paris.

Paper entitled: « Influence of European Cuisine on the Ottoman Culinary Culture ».

29.03.2002 Research Seminars organized by De Honesta de Voluptate (Association Des Amis de Jean-Louis Flandrin), EHESS, Paris.

Paper entitled: « Confrontation of two culinary models in the Ottoman society during the 19th century ».

12.11.2001 Research Seminars organized by Institute of Atatürk Principles, Boğaziçi University, Istanbul.

Paper entitled: « 19th Century Ottoman Palace Cuisine ».

16.01.2001 Graduate Students Seminars in History organized by History Department of Sabancı University.

Paper entitled: “Changing food habits, table manners and customs of the Ottoman elite in the 19th century”.

## **8. PROJECTS**



*Grandmas Design* European Culture Project, Yeditepe Üniversitesi Associated Partnership, Project Number: 522635-CU-1-2012-1-BE-CULTURE-VOL121 ”, May 2012- April 2014, Budget 14 000 Euro

*Turkish Cuisine*, Minister of Culture Project, Turkey. In 2008.

## **9. AFFILIATIONS**

-European Institute of History of Food & Culture, Tours, France. (IECHA), Member of Advisory Board

-Journal of Food and Culture (Yemek ve Kültür), Istanbul, Member of Advisory Board

-Boğazici University Alumni Club ( BUMED)

-Honest Voluptate, Association founded in honor of food historian, Professor Jean-Louis Flandrin, Paris.