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OUR DEEPEST CONDOLENCES TO OUR NATION



We are deeply saddened by the devastating earthquakes that ripped through many cities in the southeast region of Türkiye.

We extend our sincere condolences to the families and relatives of those who lost their lives while wishing a fast recovery to all the injured.

Our thoughts and prayers are with the families of the victims as well as the emergency personnel working tirelessly in the ongoing relief efforts.

42nd GENERAL ASSEMBLY

The 42nd Ordinary General Assembly of our Association was held on Wednesday, February 8, 2023.

We wish success to the new Executive and Supervisory Board of DMEDD.

Farewell Message from the Chairperson



Dear Friends,

With the joy of completing yet another successful term, as DMEDD's 42nd Administrative Board, we are reaching out to you for the last time with this newsletter.

I am proud to say that over the past years, our Association, whose foundation began with a somber story, has become a respected and reliable non-governmental organization of our country. Now, we entrust our Association to its new volunteers.

I am always honored to be a DMEDD volunteer who has been working to contribute to the diligent efforts of our previous administrations and most recently to serve as the President of DMEDD.

On this occasion, I would like to express my heartfelt appreciation to and thank each and every one of our members in the administrative and supervisory boards, who I have worked alongside for countless projects.

To our Secretariat members, dear Tuğba Akkaya, Ülkü Kural, and our General Secretary Seda Akkerman, who have worked rigorously in the preparations of all of our Bulletins, management of our Social Medias, communication with all institutions and organizations, and of course assisting the preparations of all DMEDD events by each of our committees;

To Ahu Kapucu, who has worked with incredible devotion to realize DMEDD's most extensive education project "Gastrodiplomacy Education Program", and Yasemin Işık, Şeyda Erciyes and our beloved Committee Head Gülnur Bigalı for their earnest help in preparing and delivering our aids and donations to many schools,

To Olcay Doğan and Aslı Uraz for their sincere efforts to ensure the fair and successful implementation of our scholarship program as well as their tremendous efforts to keep constant communication with our scholars;

To Özlem Akay, Ayla Kahyaoğlu, Ülgen Gürmeriçliler, Nigar Kılıç, Didem Türemen, Özge Yılmaz, Nur Alpay, Günser Eymir and Ayşegül Peşmen for the variety of lively and engaging events they organized to introduce our culture amongst the members of foreign missions in Ankara and DMEDD members,

To Arzu Kocaoğlu for her meticulous work in the follow-up of our financial affairs;

To the members of our Supervisory Committee, Bahar Uysal, Sermin Kök, Kadriye Altınok, Özlem Sertel, Özge Akıntı and Şebnem Gezer, for their valuable contributions to the robust functioning of our Association,

And finally, to our secretary Türkan Tekgül and our staff member Safiye Turan, who have supported us with their joyful service and work for many years.

I would like to offer my sincere appreciation to all of them.

With this opportunity, I also would like to express my thanks to the valuable staff of our missions abroad, our Consul Generals, Ambassadors and their esteemed spouses, who have generously contributed to create the necessary resources and supported us for the realization of all our events and projects.

As we celebrate the 100th anniversary of our Republic this year, I am confident that the next Board of DMEDD will make invaluable contributions to the future of our Association, which has become what it is today, thanks to the values of the Turkish Republic.

Once again, I wish every success to the new Board of DMEDD who will take office soon.

Hoşçakalın...

We are pleased to announce the completion of our most comprehensive education project, "DMEDD Gastrodiplomacy Training Program," with the cooperation of the Ministry of Foreign Affairs Diplomacy Academy and the voluntary contributions of our esteemed chefs and gastronomy educators.

Each module of our Gastrodiplomacy Training Programme had been filmed by a professional production company and the footages will soon be available for the members of the Ministry of Foreign Affairs.

FRENCH PASTRY TRAINING



The chief instructor of Le Cordon Bleu Istanbul, Paul Métaý contributed to DMEDD Gastrodiplomacy Training Program with French Pastry Training.

Our students from Mogan Vocational Technical High School and Ankara Hacı Bayram Veli University practiced various pastry techniques and made delicious desserts such as, St. Honeré cake, tart dough, choux pastry, diplomat cream, chocolate chip cookies and ganache.

Many thanks to Chef Paul Métaý for his generous contribution to our programme.



BOOK DONATION

DMEDD's contribution to "No School Without a Library" campaign of the Ministry of National Education continued. Lately, we bought and donated books to Şırnak Cizre Vatan Elementary School. We wish our children a happy reading experience.



TURKISH CUISINE



One of the celebrated chefs of Türkiye, Ali Ronay made an exquisite presentation to our students titled “A New Look at Traditional Turkish Cuisine” which not only involved delicious recipes but also provided valuable information about Menu Planning and Plating Techniques.

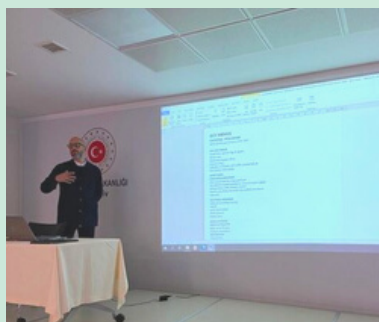
Chef Ronay created a menu based on “Turkish Cuisine with Timeless Recipes” book in which he has a valuable contribution among with other celebrated chefs of Turkey.

He cooked together with our students, Celeriac with Orange, Lamb Shanks with Plum and Quince, Saffron Rice Pilaf, Green Salad and Starch Pudding with Rose Water.

We would like to express our sincere thanks to chef Ali Ronay for his memorable contribution to our programme.



FORMAL DINNERS AND MENU PLANNING



As part of Gastrodiplomacy Training Programme, Chef Ali Ronay made a valuable presentation about various types of formal gatherings and menu planning for different occasions at the premises of Diplomacy Academy of the MFA. Chef Ronay outlined primary requirements for various event organizations and provided information on menu selection based on different types of invitations.

FINAL TRAINING: PERSONNEL & PROTOCOL

We finalized DMEDD Gastrodiplomacy Training Programme with presentations from the Personnel and Protocol Departments of the Ministry of Foreign Affairs. Our students learned the organisational structure of the Ministry as well as application requirements and procedures for different positions in the Ministry.



Furthermore, they were informed about history of state protocol and general protocol rules. They had the opportunity to learn and practice protocol serving from an experienced waiter from the Ministry. We would like to express our sincere gratitude to the Personnel and Protocol Departments of MFA for their wonderful presentation and support to our program.



VISIT OF TEMA FOUNDATION TO DMEDD OFFICE: MUKADDER EKREMOĞLU



We welcomed members of the TEMA Foundation Ankara Provincial Representative Office, led by Ms. Mukadder Ekremoğlu, at the DMEDD office.

TEMA team provided important information about the foundation's fields of activity, their educational programs involving climate change and zero waste, as well as their projects on afforestation and erosion prevention.

We would like to thank TEMA Foundation Ankara Provincial Representative for their kind visit.

CHOCOLATE WORKSHOP



Our Board Member, Ahu Kapucu, a Le Cordon Bleu-trained chocolate chef, organized a chocolate workshop for students at Mogan Vocational and Technical Anatolian High School.

Our students, who were introduced to the fascinating world of chocolate, had the opportunity to learn special chocolate making techniques like molding, tempering and filling.



We would like to express our deepest appreciation to Ms. Ahu Kapucu for her contributions during the development and implementation of our Gastrodiplomacy Training Programme.

