

## CURRICULUM VITAE

1. **Name-Last Name** : Selen AKÇAY
2. **Place and Date of Birthday:** 18.06.1992
3. **Title** : Food Engineer
4. **Educational background** : PhD Student

Degree	Field	University	Year
BS	Department of Food Engineering at the Faculty of Engineering	Suleyman Demirel University	2010-2014
MS	Department of Food Engineering	Suleyman Demirel University	2014-2017
PhD	Department of Food Engineering	Yıldız Technical University	2018-

### 5. Academic Titles

Lecturer	Vocational School of Health Services	Uskudar University	2017-
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### 6. Guided MS and PhD Theses

#### 6.1. Master Thesis

Determination of Thermal Process Parameters in the Production of Canned Sausage

### 7. Publications

#### 7.1. Published Articles in International Journals (SCI & SSCI & Arts and Humanities)

#### 7.2. Presented Papers at International Conferences (Proceedings)

1. **Akçay, S., Karahan, G., A., 2013.** Aydın province's Çökelek cheese with black cumin. The 2<sup>nd</sup> International Symposium on 'Traditional Foods From Adriatic to Caucasus', Poster Presentation, 24-26 October 2013, Struga/Macedonia, 134s.
2. **Korkut, A., Akçay, S., Kuleaşan, Ş., Kuleaşan, H., 2015.** Production optimization of traditionally produced bitter orange sour-sauce and antimicrobial effects of bitter orange peel oil. The 3<sup>rd</sup> International Symposium on 'Traditional Foods from Adriatic to Caucasus', Poster Presentation, 1-4 October 2015. Sarajevo-Bosnia and Herzegovina, 333s.
3. **Akçay, S., Korkut, A., Özçelik, S., 2015.** Lemon (*Citrus limon*), pomegranate (*Punica granatum*) and sumac (*Rhus coriaria L.*) sours as souring agents in traditional Turkish meals. The 3<sup>rd</sup> International Symposium on 'Traditional Foods from Adriatic to Caucasus', Poster Presentation, 1-4 October 2015. Sarajevo - Bosnia and Herzegovina, 334s.

#### 7.3. Published Books or Book Chapters

#### 7.4. Published Articles in National Journals

#### 7.5. Presented Papers at National Conferences (Proceedings)

1. Korkut, A., Alp, D., Akçay, S., Kuleaşan, H., 2015. Organik gıdaların mikrobiyolojik deęerlendirilmesi. 9.Gıda Mühendislięi Kongresi, 12-15 October 2015, İzmir, 37s. Poster Presentation
2. Akçay, S., Alp,D., Korkut, A., Kuleaşan, H. 2015. Gıda endüstrisinde vakum soęutma teknolojisi. 9.Gıda Mühendislięi Kongresi, 12-15 October 2015, İzmir, 36s. Poster Presentation .
3. Akçay, S., Kuleaşan, H., 2016. Koruyucu içermeyen konserve sosis üretiminde ısıl işlem parametrelerinin belirlenmesi. Türkiye 12.Gıda Kongresi, 05-07 October 2016, Edirne, 391s. Poster Presentation.
4. Akçay,S., Yavuz, D. 2018.Gıda zehirlenmelerinde adli deliller.6.Gıda Güvenlięi Kongresi, 03-04.May 2018, İstanbul, Poster Presentation.
5. Akçay, S., Korkut, A., 2019. Gıda Güvenlięi Kapsamında Patojenlerin Belirlenmesinde Biyosensörlerin Önemi. 1. Uluslararası Sürdürülebilir Tarım ve Teknoloji Kongresi (INCSAT), 1-3 April 2019, Gaziantep, Poster Presentation.
6. Akçay, S., Korkut, A., 2019. Baęırsak Mikrobiyotası Üzerine Polifenollerin Etkisi. 1. Uluslararası Sürdürülebilir Tarım ve Teknoloji Kongresi (INCSAT), 1-3 April 2019, Gaziantep, Poster Presentation.

#### 8. Projects

TÜBİTAK, 2013 -2014 2209-A 1. Term University Students Supported by National / International Research Projects Support Program - lisans Determination of Antibiotic Resistance Status in Enterococci Isolated from Different Sources lisans (Süleyman Demirel University)

Graduation Thesis No. 4438-YL1-15, supported by the Scientific Research Support Coordination Unit, Süleyman Demirel University

#### 9. Administrative Tasks

Titles	Unit	University	Year
Chairman of program	Medical Documentation and Secretarial	Uskudar University- Vocational School of Health Services	2018 -

#### 10. Awards

#### 11. Courses At The Undergraduate And Graduate Level In The Last Two Years

Academic Year	Period	Course Title	Weekly Hours		Number Of Students
			Theoretical	Practice	

<b>2017-2018</b>	Fall	Diet and Nutrition Policies	2	0	65
	Fall	Convenience Food Systems and Special Foods Technology	3	0	65
	Fall	Food Analysis Applications I	1	4	65
	Fall	Principles of Nutrition	2	0	37
	Fall	Food Chemistry and Practice I	2	3	68
2017-2018	Spring	Food Chemistry and Practice II	2	3	67
	Spring	Food Analysis Applications I	2	4	65
	Spring	Organic Farm and Bakery Products Technology	2	0	42
	Spring	Fruit and Vegetable Processing Technology	3	0	42
	Spring	Food Health Safety and Food Regulation	2	0	42
	Spring	Professional Ethics	2	0	60
<b>2018-2019</b>	<b>Fall</b>	Diet and Nutrition Policies	2	0	107
		Child Nutrition	2	0	176
		Food Analysis	2	0	20
		Food Processing Principles	3	0	42
		Fruit and Vegetable Processing Technology	3	0	5

		Convenience Food Systems and Special Foods Technology	3	0	38
		Meat Products Technology	2	0	39
	<b>Spring</b>	Nutrition Microbiology	2	2	83
		Food Microbiology	2	2	50
		Food Health Safety and Food Regulation	2	0	53
		Food Analysis Applications II	0	4	38
		Fruit and Vegetable Processing Technology	2	0	20
		Social responsibility project	2	0	85
		Communication in Health Institutions	2	0	41