



PERSONAL INFORMATION	Büşra ÇAKALOĞLU- EBCİM
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JOB APPLIED FOR Food Engineer

COVER LETTER

I graduated from Ege University Food Engineering Department in 2017. In the following year, I started my master's degree in Food Chemistry and completed in January 2020. I took part in the 1001 coded TUBİTAK project during my graduate education and successfully completed it. In February 2020 I started Doctoral Education about Food Chemistry at Ege University Food Engineering Department. I worked extensively on Instrumental Food Analysis, spectroscopic and chromatographic analysis in the scope of the project and in my thesis. During my graduate studies, I conducted laboratory courses on Food Chemistry-1 and Food Chemistry-2 courses. I have articles published in many national and international journals on food chemistry and I have presented papers at national and international congresses. I completed my internship in a 7-star hotel. I checked all the restaurants, kitchens, and cold stores in the hotel. I learned the requirements of HACCP, ISO 9001, and ensured its continuous implementation. I worked at Sırmanaz Gıda İşletmeleri (Seç-Tart) as Food Engineer for about 8 months. In August 2020 I started the CTS-Agro which a member of the CTS Group. I managed the R&D trials about tahini, cold press oil factory design. I have an ambitious personality who loves research and is open to continuous improvement. I have no doubt that I will contribute to myself and your company. Yours sincerely, Büşra Çakaloğlu.

WORK EXPERIENCE

08/2020-09/2020 MSc. Food Engineer

- CTS AGRO Tarım Gıda Maden İnşaat San. Tic. A.Ş. (Turkey)
- Responsible for team management.
- Designed cold press oil factory.
- R&D trials with tahini.
- Designed food analysis laboratory.
- Responsible for marketing and business correspondence.
- Research brand and patent application.

01/2020-08/2020 Food Engineer

- Sırmanaz Gıda İşletmeleri, İzmir (Turkey)
- Responsible for about 9 restaurant called Seç-Tart which Sırmanaz Gıda has.
- Control of these restaurants and center kitchen which foods are produced.
- Responsible food hygiene and food safety.
- Ensuring the implementations of HACCP.
- Ensuring the relationship between kitchen workers and management

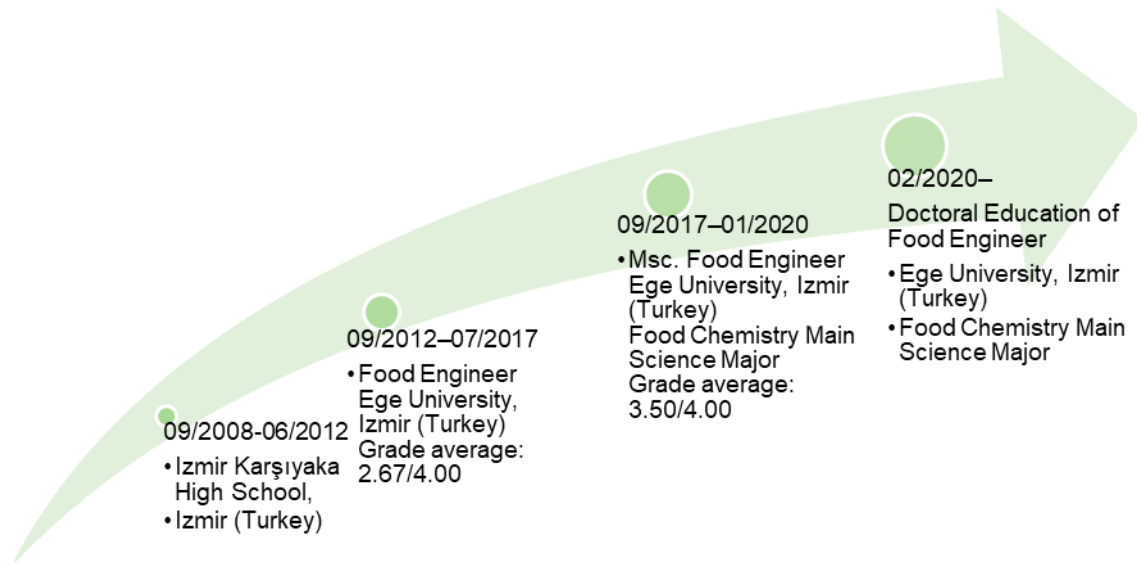
12/2018-12/2019 Food Engineer

- TUBİTAK
- I worked as a scholarship student in the TUBİTAK project (coded 1001) for 1 year.

06/2015–09/2015 Assistant Food Engineer

- Aqua Fantasy Aquapark Hotel and Spa, Aydın (Turkey)
- Control of restaurants and kitchens
- Responsible for food hygiene
- Reporting of quality documents
- Ensuring the implementation of HACCP and ISO 12001 conditions
- Ensuring the relationship between kitchen workers and management

EDUCATION



PERSONAL SKILLS

Foreign language

English - YOKDIL (78/100)

Digital skills

<p>Design Expert:</p> <ul style="list-style-type: none"> • A software for Engineering Optimization • I learned this program to optimize extraction conditions in my thesis 	<p>SPSS:</p> <ul style="list-style-type: none"> • A software for statistical analysis • I work with SPSS every study (article, thesis, presentations, etc.) for control/determine/validation the analysis that I complete (Physical, chemical, biochemical, enstrumental, microbiologic etc).
<p>Autocad:</p> <ul style="list-style-type: none"> • Basic <p>Matlab</p> <ul style="list-style-type: none"> • Basic 	

Projects

Design Project: Producing an Innovative Product from Sunflower Oil

Sunflower Oil Plant Design (Preparation of feasibility report, pipeline design, cost analysis, heat and mass transfer, calculation of mass and energy balances)

MSc Graduation Thesis: Extraction and Characterization of Tomato Seed Oil (TUBITAK Project)

Graduation Thesis: The Determination of Some Physical, Chemical, and Sensory Properties of Pestil Containing Carob Flour at Different Ratio

Seminars

Pars Education: IFS Food Ver. 6.1 (2018)

Ege University: LOOPEGE Orientation Programme (2018)

Hazardous Waste Management

Laboratory Safety

-Academical Presentation Techniques

-Patent Database Research

-Industrial Supported Projects and Technology Development

-Innovation, Entrepreneurship, and Establishing a Company

-Project Preparation Techniques

-Research Techniques

Article Writing Techniques

Elginkan Foundation: ISO 9001 Quality Management Systems (2017)

Aqua Fantasy Hotel: Hygiene and Sanitation (2015)

Ege University: 1.Ege Informatics Summit (2013)

Conferences

•2nd International Eurasian Conference on Biological and Chemical Sciences

Oral Presentation: Investigation of polyphenol content and antioxidant capacity of water and milk kefir (June 2019)

•International Congress of Agriculture, Environment and Health Oral Presentation: Determination of Phenolic Content of Teas (October 2018)

Poster Presentation: A Nutraceutical Food: Noni Fruit and Its Properties (June 2019)

•2nd National Dairy Congress

Poster Presentation: Milk Jam

Poster Presentation: Determination of Phenolic Compounds and Antioxidant Properties of Soy Milk (April 2019)

•9th Food Engineer Congress: Listener (November 2015) National Olive Student Congress

Poster Presentation: Health Effects of Oleuropein, a Bioactive Ingredient (May 2018)

Articles

▪ Çakaloğlu, B., Özyurt, V. H., & Ötleş, S. (2018). Cold press in oil extraction. A review. *Ukrainian Food Journal*, 7(4), 640-654.

▪ Taş, E. N., Çakaloğlu, B., & Ötleş, S. (2018). The Determination of Some Physical, Chemical, and Sensory Properties of Pestil Containing Carob Flour at Different Ratio. *Turkish Journal of Agriculture-Food Science and Technology*, 6(8), 945-952.

▪ Çakaloğlu, B., Ötleş S., (2018). Water Antiplasticization in Foods. *Drinktech Journal of Beverage, and Technologies*, 122, 60-62.

▪ Çakaloğlu, B., Ötleş S., (2018). Water Activity and Molecular Mobility. *World Food Magazine*. (6), 94-98.

▪ Çakaloğlu, B., Ötleş S., (2018). Importance of Ginseng. *World Food Magazine*. 16-23.

References

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Hobbies

Yoga, Kalimba, Origami