

PERSONAL INFORMATION	Büşra ÇAKALOĞLU-EBCİM
Address	Şemikler Mah. 6221/3 Sk. No:7 Karşıyaka, İZMİR (Turkey)
Phone	+905511517110
E-mail	busracakaloglu12@gmail.com
Linked-in	<a href="https://www.linkedin.com/in/büşra-çakaloğlu-864514166">https://www.linkedin.com/in/büşra-çakaloğlu-864514166</a>



## 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 TÜBİTAK 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

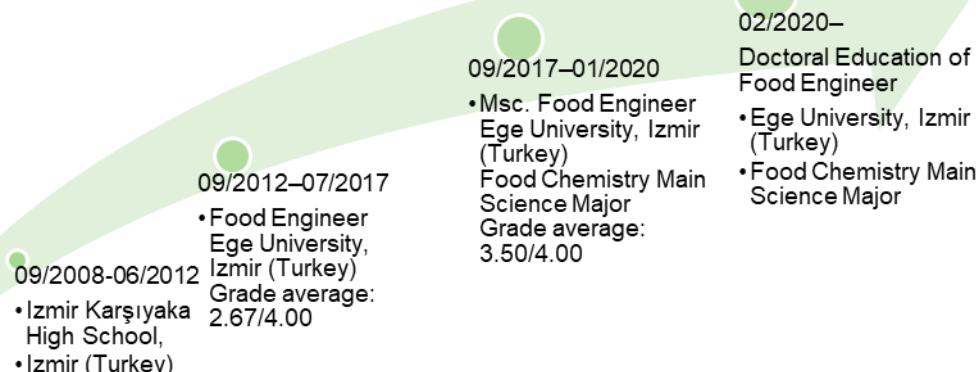
12/2018-12/2019 Food Engineer

- TÜBİTAK
- I worked as a scholarship student in the TÜBİTAK 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

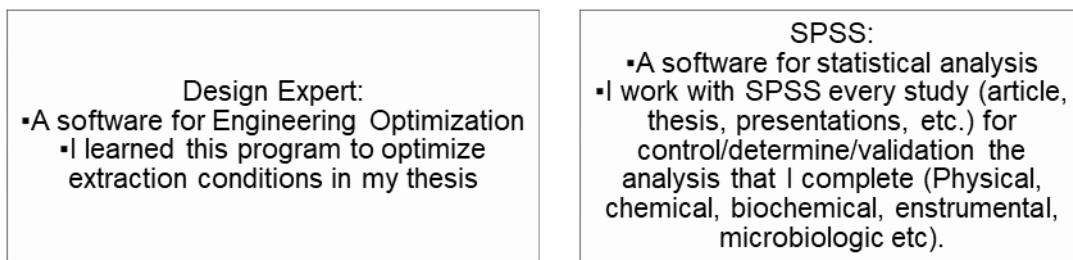


## PERSONAL SKILLS

## Foreign language

English - YOKDIL (78/100)

## Digital skills



## 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**

• 2<sup>nd</sup> 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)

• 2<sup>nd</sup> National Dairy Congress

Poster Presentation: Milk Jam

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

• 9<sup>th</sup> 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**

Prof. Dr. Semih ÖTLEŞ (Ege University)  
+90 535 977 19 25  
• Mail: [semih.otles@gmail.com](mailto:semih.otles@gmail.com)

Fikret ŞAHİN (CHP Balıkesir Milletvekili)  
+90 532 282 83 09

Armağan Barış SAYINDI (CEO at CTS Group)  
+90 532 257 94 54  
• Mail: [silo@ctsmakina.com.tr](mailto:silo@ctsmakina.com.tr)

**Hobbies**

Yoga, Kalimba, Origami