



Başak Çoban



Personal

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Profile

I am an engineer candidate who graduated from Izmir Institute of Technology, Department of Food Engineering in January 2023. I am a willing, positive, motivated, and hardworking person who knows how to take responsibility and is prone to teamwork. I improved my communication skills during my education and training process by participating in many events and organizations, congresses, and workshops. In my last year, I had the opportunity to work in the food chemistry laboratory of my school. The experience I gained here has greatly contributed to my career goals. I want to work in a company where I can apply all the theoretical and practical knowledge I have learned throughout my education life, use my skills and contribute, and advance my career.



Work experience

Volunteer Undergraduate Researcher

Feb 2022 - Jan 2023

Izmir Institute of Technology Food Chemistry Laboratory, İzmir

The physical and chemical properties of germinated chickpea flour and normal chickpea flour and bakery products produced from these flours were investigated.

Undergraduate Researcher

Jun 2022 - Aug 2022

Izmir Institute of Technology Food Chemistry Laboratory, İzmir

In this project carried out with a company, various apple juice concentrates and samples adulterated with date, grape, glucose, and fructose samples were examined by Fourier Transform Infrared (FTIR) spectroscopy method.

Quality Engineer Intern

Jul 2021 - Aug 2021

Kadioğlu Değirmencilik A.Ş., İzmir

- All quality control analyzes of raw materials, by-products, and end products were performed.
- Support was provided for daily operational activities.



Education and Qualifications

Food Engineering

Sep 2017 - Jan 2023

Izmir Institute of Technology, İzmir

High School Diploma

Sep 2016 - Jun 2017

Oğuzhan Özkaya Educational Institutions, İzmir

High School Diploma

Sep 2013 - Jun 2016

Karabağlar Nevvar Salih İşgören Anatolian High School, İzmir

Interests

Travel, Cooking, Cinema/Concert, Food Science

Languages

Turkish

Native

English

B2

German

A1

Skills

Octave

Skillful

FTIR Device Use

Expert

Microsoft Word

Experienced

Microsoft Excel

Experienced

PowerPoint

Experienced

Food Safety

Experienced

HACCP

Experienced

Trainings and Certificates

Personality Analysis and Conflict Management

Elginkan Foundation Distance Education Center

Mar 2021 - Mar 2021

Communication Skills

Elginkan Foundation Distance Education Center

Mar 2021 - Mar 2021

ISO 9001 Quality Management Systems

Elginkan Foundation Distance Education Center

Mar 2021 - Mar 2021

HACCP

MyDanışmanlık

Sep 2021 - Sep 2021

Internal Audit

MyDanışmanlık

Sep 2021 - Sep 2021

ISO 22000 Food Safety Management Systems

MyDanışmanlık

Sep 2021 - Sep 2021

≡ Projects

Food Processing and Plant Design (October 2022-January 2022)

Within the scope of the Food Processing and Facility Design (FE-403) course, a factory that produces powder from concentrated orange juice by spray drying method was designed. Within the scope of this project; a profitable business was established by determining the raw materials and additives, creating the pipeline design of the factory, calculating all heat and mass balances related to the process, selecting the necessary equipment and technology, and finally calculating the cost analysis.

Investigation of Apple Juice Concentrates by Spectroscopic Methods (July 2022-August 2022)

In this project carried out with a company, various apple juice concentrates sent by the company were examined by Fourier transform infrared (FTIR) spectroscopy method.

Functional Product Design (February 2022-June 2022)

Developed within the scope of the functional product engineering (FE408) course, this product, a breakfast cereal made from germinated chickpea flour and vegetables, is designed for celiac patients and has very high health effects thanks to the bioactive substances it contains.

Graduation Project (February 2022-June 2022)

The physical and chemical properties of germinated and regular chickpea flour and bakery products produced from these flours were experimentally investigated within the scope of the graduation project. This study aims to investigate the effects of germination on some physical and chemical properties of chickpea flour such as oil and water absorption capacity, emulsifying and foaming properties, bulk density, color measurements, spectroscopic and morphological properties.

≡ Conferences

- **Career-in Muğla (April 2019)**

In the event organized by Muğla Sıtkı Koçman University, training on entrepreneurship and career plans were given.

- **IEEE Aegean Region Vision Meeting (April 2019)**
- **IEEE WIE Leadership Camp (December 2018)**
- **IEEE Student Workshop (February 2018)**

≡ Awards

Product Engineering for Functional Foods Poster Contest 1st Prize

Izmir Institute of Technology, 2022