

TUĞÇE AYÇA DEMİR

FOOD ENGINEERING STUDENT



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ABOUT

Although I do not have much experience, I am a student who is open to self-improvement and willing to learn and research. Technical trips, seminars and some of the projects and competitions I participated in contributed to my knowledge of the food industry.

EDUCATION

UNDERGRADUATE

İZMİR INSTITUTE OF TECHNOLOGY

2017-Present

Food Engineering (English)

Fourth Grade

HIGH SCHOOL

ADANA TİCARET ODASI ANATOLIAN
HIGH SCHOOL

2012-2016

LANGUAGES

- Turkish - Native
- English - B2
- Japanese - A2

PERSONAL SKILLS

- Analytical Thinking
- Problem Solving
- Creativity and Innovative
- Time Management
- Collaboration
- Self-confident

COMPUTER SKILLS

- MS Office 8/10
- Matlab 7/10
- Minitab 7/10

PROJECTS

FUNCTIONAL FOOD PROJECT

ICE CREAM, 09.03.2023-PRESENT

Functional Ice Cream Production Design

Supervisor: Prof.Dr. Hayriye Şebnem Harsa

GRADUATION PROJECT

GLUTEN-FREE FLOUR, 03.10.2022-PRESENT

Chemical, Physical and Functional Properties of
Raw Yellow Lentil and Cooked Yellow Lentil Flours

Supervisor: Prof. Dr. Banu ÖZEN

PERSONAL INTEREST

- Theatre/Acting
- Sailing
- Yoga

SUMMER 2022 PROJECT

UĞUT, 20.06.2022-20.08.2022

Rheological, Physical and Chemical Characteristics of Uğut

Supervisor: Prof.Dr. Sevcan ÜNLÜTÜRK

VOLUNTEER WORK

PERDIX WINES, 01.08.2021-06.10.2022

Order preparation & Sales

REFERENCES

PROF.DR. BANU ÖZEN

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İzmir Institute of Technology (IZTECH)

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