

# 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

IZMIR INSTITUTE OF TECHNOLOGY

2017-Present

Food Engineering (English)

Fourth Grade

## HIGH SCHOOL

ADANA TİCARET ODASI ANATOLIAN  
HIGH SCHOOL

2012-2016

## 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

## 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

## 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)

PROF.DR. HAYRİYE ŞEBNEM HARSA

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