



# GİZEM YILDIRIM

## Food Engineer

I graduated from Ege University with a degree in Food Engineering in 2022. I chose to pursue a career in food engineering because I believe that the food industry will always play a crucial role in meeting humanity's needs, and I have consistently been intrigued by foods and their properties. I complemented my theoretical knowledge, acquired during my university years, with mandatory internships.

As a food engineer, my primary objective is to ensure the provision of safe and high-quality food to consumers. I am committed to developing practical solutions to the challenges that are integral to engineering, and I prioritize effective communication. As an engineer, regardless of how challenging the conditions may be, my aim is to advance both professionally and personally at the earliest opportunity, to assume significant responsibilities, always striving to excel in my work, and to uphold the standards and regulations of my profession in the best possible way.

## CONTACT INFORMATION

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B1 driving licence

## Grade Average

3,06/4,00

## SKILLS

- Microsoft Office(Excel,Powerpoint,Word)
- Matlab
- Autocad
- Problem solving
- Punctuality
- Attention to details
- Ability to do research
- Good communication

## FOREIGN LANGUAGE

- B1 English
- A2 German

## WORK EXPERIENCES

• 08.2021 - 09.2021

### Intern food engineer

Egepak Food and Packaging Industry Inc.

I successfully completed my internship at this institution from August to September in 2021. During my tenure, I actively participated in research and development (R&D) initiatives focused on sugar-free and gluten-free powder mix products. Additionally, I gained hands-on experience by contributing to various departments related to my field, such as raw material input-output, quality control, production, and official affairs

• 09.2022 - 11.2022

### Project Manager

Bortar Group.

I assumed the role of a project manager at Bortar Group in September 2022. In his capacity, I have managed projects such as Ekol Sada Hospital, Construction Site Steel Structure Project, and Türkerler Project. My responsibilities within these projects include overseeing the control, distribution, and presentation of meals, managing personnel, ensuring the cafeteria's hygienic conditions, and maintaining necessary forms such as presentation control forms.

Furthermore, I have actively engaged in on-site administrative management tasks, communicating with clients, and reporting their preferences and desires to higher supervisors

## EDUCATION

• 2017-2022

### Ege University

Food Engineering

Licence

• 2013-2017

Karabağlar Nevvar Salih İşören High School

# CERTIFICATES

- 25.12.2020-16.01.2021

## **Production management training**

### **Istanbul Institute of Business Administration**

We learned about production systems and alternative analysis methods. We learned to determine the most effective production method for the product to be produced, and at the end of the training, we passed the exam and were awarded a certificate.

<https://www.iienstitu.com/sertifika-sorgulama/sertifika/160110100085>

- 22/05/2023 – 26/05/2023

## **HACCP & ISO 22000:2018 Food Safety Management System**

### **Organized by Alize Academy**

In this five-day training program, we delved into various aspects. I acquired knowledge on HACCP and the definition of safe food, food safety hazards, the installation of the HACCP system, the process approach, and the PUKO cycle under the new ISO 22000 standard. Additionally, the training covered topics such as creating target planning examples, SWOT analysis, process approach, risk-based thinking, and a plethora of fundamental and crucial information that I can't fully detail here. Upon successfully completing the training, I earned the privilege of receiving a certificate of achievement following a successful exam.

Cert.No: 22052023040

- 26/07/2023

## **KAIZEN**

### **Organized by Kaizen Class**

[https://sertifika.kaizenclass.com/sertifika-dogrula/CrM56\\_Pr](https://sertifika.kaizenclass.com/sertifika-dogrula/CrM56_Pr)

- 27/07/2023

## **5S**

### **Organized by Kaizen Class**

<https://sertifika.kaizenclass.com/sertifika-dogrula/Q6e4ECWM>

- 23/10/2023

## **Cleaning and CIP in Food Industry**

### **Organized by Kaizen Class**

<https://sertifika.kaizenclass.com/sertifika-dogrula/s8O-39KO>

- 31/10/2023

## **Risk Assessment Based Supplier Management in Food Industry**

### **Organized by Kaizen Class**

<https://sertifika.kaizenclass.com/sertifika-dogrula/84iWPDBD>

# REFERENCES

## **Hava Zortaş Tüter**

Food Engineer

Deputy General Manager at  
Egepak Food and Packaging A.S

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## **Aylin Türk Gül**

Food Engineer

Euro Food Quality Management  
Systems Specialist

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