

TUĞÇE AYÇA DEMİR



FOOD ENGINEER

I graduated from Izmir Institute of Technology as a food engineer in February 2024. My production internship at Baltalı Gıda contributed greatly to increasing my knowledge in the field of food production and applying the practical lessons I learned at university. During this period, I improved myself especially in management systems and production planning. At the same time, I strengthened my skills in quality control and assurance at every stage of the production process. Thanks to the projects I participated in, I had the opportunity to get to know the laboratory environment more closely. While learning how to carry out functional food design, I gained a strategic perspective on facility design in another project. My experience at Perdix Wines contributed to improving not only my technical knowledge in the food industry, but also my human relations. I want to achieve my professional goals in my career, produce innovative solutions and add value to the food industry.



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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

REFERENCES

- Hilal Gündoğdu Alpaslan
Gıda Mühendisi +90 543 731 62 67
- Prof. Dr. Hayriye Şebnem HARSA
sebnemharsa@iyte.edu.tr
Izmir Institute of Technology

EDUCATION

UNDERGRADUATE (2017-2024)

IZMIR INSTITUTE OF TECHNOLOGY

Food Engineering (English)

HIGH SCHOOL (2012-2016)

ADANA TICARET ODASI ANATOLIAN HIGH SCHOOL

WORK EXPERIENCE

BALTALI GIDA, 04.09.2023-30.09.2023

The production internship provided me with information about management systems and production planning for the production of healthy and functional goat milk products. I also improved my skills by performing physical, chemical and microbiological analyzes of dairy products in a laboratory environment.

PERDIX WINES, 01.08.2021-06.10.2022

Sales & Order preparation

PROJECTS

FOOD PROCESS DESIGN

SWEET PEPPER PASTE, 02.10.2023-19.01.2024

Investigation of Feasibility, Pipeline, Heat Exchange and Cost Analysis for Sweet Pepper Paste Production
Supervisor: Prof.Dr. Sevcan ÜNLÜTÜRK

FUNCTIONAL FOOD DESIGN

ICE CREAM, 09.03.2023-30.07.2023

Functional Ice Cream Production Design
Supervisor: Prof.Dr. Hayriye Şebnem HARSA

GRADUATION PROJECT

GLUTEN-FREE FLOUR, 03.10.2022-30.01.2023

Chemical, Physical and Functional Properties of Raw Yellow Lentil and Cooked Yellow Lentil Flours
Supervisor: Prof. Dr. Banu ÖZEN

SUMMER 2022 PROJECT

UĞUT, 20.06.2022-20.08.2022

Rheological, Physicochemical Characteristics of Uğut
Supervisor: Prof.Dr. Sevcan ÜNLÜTÜRK