

# TUĞÇE AYÇA DEMİR

## FOOD ENGINEER



I graduated from Izmir Institute of Technology as a food engineer in February 2024. My production internship at Baltali 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](mailto: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

##### ÜĞUT, 20.06.2022-20.08.2022

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