



EYLÜL ELİF METİNER

Engineer, MSc., Food Engineer & Bioengineer

CONTACT

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LinkedIn Account:

EDUCATION

EGE UNIVERSITY

2021 – 2024

Master's Degree

Food Engineering (3.57/4)

2019 – 2022

Bachelor's Degree

Bioengineering (3.42/4)

2016 – 2021

Bachelor's Degree

Food Engineering (3.50/4)

COMPUTER SKILLS

- Microsoft Office
- Design-Expert
- SPSS

EXPERIENCE

2024 - PINAR SU VE İÇECEK SANAYİ VE TİCARET A.Ş.

Long-Term Engineering Internship – 6 Months

R&D Department

- Conduct recipe development for new products and carry out small-scale production in a laboratory setting,
- Perform stability testing of products and report findings,
- Conduct benchmark analysis and prepare reports.

2023 - DİMES GIDA SANAYİ VE TİCARET A.Ş.

Long-Term Engineering Internship – 10 Months

Quality Control Department

- To carry out analyses in fruit juice, milk and microbiology laboratories and to report the results
- To participate in the inspections carried out within the scope of Good Hygiene Practices (GMP) and to report the results
- To make a waste calculation in the fruit juice and dairy products group and to report the results

2021 - İZMİR İL TARIM VE ORMAN MÜDÜRLÜĞÜ

Short-Term Engineering Internship – 1 Months

- To make observations about the audits made to the enterprises and the procedures applied
- To carry out import and export inspections of foods of plant and animal origin and products in contact with food.

PROJECTS AND SCIENTIFIC RESEARCHES

2024 - INTERNATIONAL SUSTAINABILITY IN LIFE CONGRESS

- Effect of Hydrocolloid Utilization on the Production of Aronia (*Aronia melanocarpa*) Fruit Leather via Various Formulations

2023 - 11. EUROSIA INTERNATIONAL CONGRESS ON SCIENTIFIC RESEARCH AND RECENT TRENDS

- Production of Functional Cookies from Pomegranate and Grape Waste

2023 - SCIENTIFIC RESEARCH PROJECT

- Fruit Leather Production from Fermented Aronia (*Aronia melanocarpa*) Fruit by Traditional Methods and Hydrocolloid Incorporation and Determination of Quality Characteristics

2022 - SUSTAINABLE FOOD SYSTEMS CONGRESS

- Investigation Of The Quality Characteristics Of Chickpea And Soy Protein Concentrates By Drying With Different Drying Techniques

2022 - NATIONAL FRUIT GROWING SYMPOSIUM

- Determination Of Physical And Chemical Properties Of Dried Persimmons Applied Pasteurization Process During Storage

2021 - SCIENTIFIC RESEARCH PROJECT

- Investigation of the Physical Properties of Powders Obtained by Drying Fruit Peels Using Different Drying Methods, Powder Product Properties and Drying Methods in Terms of Energy Efficiency

2020 - TÜBİTAK PROJECT

- Production of Alternative Vegetable Protein Powder from Hibiscus Leaf and Optimization of Protein Isolation by Different Methods

CERTIFICATES

2022 - R&D Projects Training

2022 - Distance Working and Productivity Training

2022 - Stress Management Training

2020 - HACCP Principle and Basic Concepts

2019 - Good Hygienic Practices (GHP)

2019 - ISO 22000:2018 Food Safety Management System

2019 - ISO 9001:2015 Quality Management System

2018 - Personal Development Summit

2017 - Diction, Effective Communication and Body Languages Summit

REFERANCES

References will be shared according to requests.