

AYŞE NUR GÜNEŞ BULUT

E-mail: bulut.n.ayse@gmail.com

ACADEMIC BACKGROUND

- 2017-present : Yıldız Technical University, Food Engineering (Ph.D)
2013-2016 : İstanbul Technical University, Food Engineering GPA:3.06/4.00 (Master)
2011-2013 : İstanbul Technical University, Food Engineering GPA: 3.06/4.00 (Bachelor)
2010-2011 : University of Applied Sciences Bremerhaven, Food Science and Technology,
Germany (Bachelor)
2008-2010 : Sakarya University, Food Engineering (Bachelor)
2004-2008 : Konya Meram Anadolu Lisesi (Maarif Koleji) GPA: 87/ 100 (Highschool)

WORK EXPERIENCE

- 2017-present : Research Assistant, Özyeğin University, Gastronomy and Culinary Arts
2013 : Food Engineer, BTA-Cakes&Bakes, Quality and Hygiene
2013 : Food Engineer (Intern), Koska Helvacısı
2012 : Food Engineer (Intern), Yıldız Holding-Ülker Çikolata, Food Laboratories,

THESIS

Master's-2016 Sugar Reduction in Soft Cookies with Stevia YÖK Ulusal Tez Merkezi No: 421204

Bachelor's-2013 Emulsifiers; Chemical, Physical and Functional Properties

PUBLISH

BULUT, A.N., KILIÇ AKYILMAZ M. 2015 Sütten Üretilmiş Fonksiyonel Bir Ürün: Biyoaktif Peptidler, Süt Dünyası (56): 48-50

AWARDS& SCHOLARSHIPS

FMC- Outstanding Student Achievement Scholarship (2012-2013)

ERASMUS Student Exchange Programme (2010-2011)

LANGUAGES

English, TOEFL-İBT : 96 (R:24 L:25 S:26 W:21) (2016)YDS: 88,75 (2013)

German, Goethe Institut : B1.2

Spanish, Goethe Institut : A1.2

TECHNICAL SKILLS

Laboratory

High Pressure Liquid Chromatography (HPLC), Differential Scanning Calorimetry (DSC), Spektrofotometre,
Tekstür analizi, Duyusal analizler, MiniVidas

Computer

Statistical Package for the Social Sciences (SPSS) Microsoft Visual Basic, MATLAB, Autocad, MS Office,
Statistical Analysis System (SAS)

INTERESTS

Table tennis, archery, music