

Assistant Professor Suzan Tireki

Özyeğin University Çekmeköy Kampusu
Nişantepe Mah. Orman Sok. 34794
Çekmeköy İstanbul Turkey
Tel.: +90 216 5649219
E-mail: suzan.tireki@ozyegin.edu.tr

EDUCATION

- 2017 Middle East Technical University, Ankara, Türkiye
Food Engineering (Ph.D.)
Thesis: Investigation of sensory and instrumental methods to predict shelf-life of jelly gums
- 2005 Middle East Technical University, Ankara, Türkiye
Food Engineering (M.Sc.)
Thesis: Infrared-assisted microwave drying in the production of bread crumbs
- 2002 Middle East Technical University, Ankara, Türkiye
Food Engineering (B.Sc.)

ACADEMIC EXPERIENCE

- September 2021- Present Assistant Professor, Ozyegin University, İstanbul, Türkiye
Gastronomy and Culinary Arts Department (English), School of Applied Sciences
Administrative Role: Member of Board, School of Applied Sciences (August 2022-Present)
- September 2019- August 2021 Assistant Professor, Istanbul Sabahattin Zaim University, İstanbul, Türkiye
Food Engineering Department (English), Faculty of Engineering and Natural Sciences
Administrative Role: Head of Committee, Course and Exam Schedule and Graduation Committee
- September 2002-November 2005 Research Assistant, Middle East Technical University, Ankara, Türkiye
Food Engineering Department (English), Faculty of Engineering

PROFESSIONAL EXPERIENCE

- 2018-2019: Research and Development Manager, Pınar Su ve İçecek Sanayi ve Ticaret A.Ş., İzmir, Türkiye.
- 2013-2018: Research and Development Manager, Kervan Gıda Sanayi ve Ticaret A.Ş., İstanbul, Türkiye.
- 2012-2013: Research and Development Project Manager, Yıldız Holding A.Ş., İstanbul, Türkiye.
- 2011-2012: Research and Development Assistant Manager, Yıldız Holding A.Ş., Bursa, Türkiye.
- 2010-2011: Research and Development Engineer, NWG- PepsiCo Fritolay, İstanbul, Türkiye.
- 2008-2010: Regulatory Affairs Executive & Food Research Specialist, Yıldız Holding A.Ş., İstanbul, Türkiye.
- 2007-2008: R&D Product Developer, Coca-Cola, Brussels, Belgium.
- 2005-2007: Research and Development Engineer, Eti Şirketler Grubu, Eskişehir, Türkiye.

RESEARCH INTERESTS

Food Science and Technology, Drying, Microwave Processing, Product Development, Modelling, Shelf Life Investigation, Soft Drinks, Confectionery

COURSES (LAST 3 YEARS)

B.Sc. Courses: Food Science, Applied Food Science in Culinary Arts, Nutrition, Hygiene and Food Safety, Food Machinery and Equipment, Food Waste Management and Environment Food Preservation Techniques, Innovative Approaches in Food Engineering, Ethics in Food Engineering, Enterpreneurship and Feasibility Technique, Quality Management Systems in Food Engineering, Graduation Project

M.Sc. Courses: Sensory Analysis and Food Product Development, Modern Food Preservation Methods

Ph.D. Courses: Microwave Applications in Food Technology

PUBLICATIONS

Articles

TİREKİ SUZAN (2022). Physicochemical and Sensory Parameters of Vegan Water Kefir Beverages Fermented with Different Fruits. The European Journal of Research and Development, 2(4), 1-12., Doi: 10.56038/ejrnd.v2i4.119

TİREKİ SUZAN (2021). Herbal nootropics: Crocus Sativus, Ginkgo Biloba and Melissa Officinalis. Open Access Journal of Biomedical Science, 4(2), 1055-1057., Doi: 10.38125/OAJBS.000300

TİREKİ SUZAN (2021). Ashwaganda, Rhodiola rosea and Maca as Adaptogens. Modern Concepts and Developments in Agronomy, 8(5), 848-851., Doi: 10.31031/MCDA.2021.08.000696

TİREKİ SUZAN (2021). A review on packed non-alcoholic beverages: Ingredients, production, trends and future opportunities for functional product development. Trends in Food Science and Technology, Doi: 10.1016/j.tifs.2021.03.058

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ŞAHİN SERPİL (2021). Correlation between physical and sensorial properties of gummy confections with different formulations during storage. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, Doi: 10.1007/s13197-020-04923-3

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ESİN ALİ (2006). Effect of Microwave, Infrared and Infrared-assisted Microwave Heating on the Drying Rate of Bread Dough. American Journal of Food and Technology

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ESİN ALİ (2006). Production of bread crumbs by infrared-assisted microwave drying. EUROPEAN FOOD RESEARCH AND TECHNOLOGY, Doi: 10.1007/s00217-005-0109-8

Book Chapters

Technology of Cookie Production in Food Engineering Aspects of Baking Sweet Goods, CRC Press, Taylor FrancisGroup, Editors: Şümnü Servet Gülüm, Şahin Serpil, ISBN:9780367387617 (2008)

Technology of Cake Production in Food Engineering Aspects of Baking Sweet Goods, CRC Press, Taylor FrancisGroup, Editors: Şümnü Servet Gülüm, Şahin Serpil, ISBN:9780367387617 (2008)

Congress and Conferences

International

TİREKİ SUZAN (2022). The effects of water characteristics on the physicochemical and sensorial properties of water kefir. 8th International Conference on Food Chemistry and Technology. (Abstract/Oral Presentation)

TİREKİ SUZAN (2022). Physicochemical and sensory parameters of vegan water kefir beverages fermented with different fruits. 2nd International Conference on Design, Research and Development (Full Text/ Oral Presentation)

TİREKİ SUZAN (2022). GIDA TRENDLERİ: NOOTROPİK VE ADAPTOJEN BİLEŞENLERİN GIDA ÜRÜNLERİNDE KULLANIMI. 8. Uluslararası Beslenme Obezite ve Toplum Sağlığı Kongresi (Full Text/ Oral Presentation)

Yağcı Büşra, Şişman Sebahat, TİREKİ SUZAN, Çakır Bilal, YETİM HASAN (2020). Properties of kombucha tea and its halal status. WHS 2020 (Full Text/ Oral Presentation)

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ŞAHİN SERPİL (2020). Effect of Formulation on Sugar Profiles of Gummy Confections During Storage at Different Temperatures. 2020 7th International Conference on Food Security and Nutrition (ICFSN 2020) (Abstract/Oral Presentation)

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ŞAHİN SERPİL (2019). Effect of Formulation on the Glass Transition Temperature of Sugar Confectionery during Storage. 1. Uluslararası/ 11. Ulusal Gıda Mühendisliği Kongresi (Abstract/Poster Presentation)

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ŞAHİN SERPİL (2019). The impact of ingredients on texture, colour and sensorial properties of jelly gums during storage. 16th ASEAN FOOD CONFERENCE 2019 (Abstract/Poster Presentation)

TİREKİ SUZAN (2019). Şekerleme Endüstrisinde Global Trendler ve İnovasyonlar. Düşük Rezolüsyonlu Relaksometre Teknikleri ve Şekerleme Uygulama Çalıştayı (TÜBİTAK 2501 COST Program) (Oral Presentation)

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ŞAHİN SERPİL (2018). Ingredient effects on the stability of jelly gums during storage.. International Conference on Raw Materials to Processed Foods (Abstract/Poster Presentation)

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ESİN ALİ (2005). Infrared-assisted microwave drying by using halogen lamp-microwave combination oven. 1st International Food and Nutrition Congress (Abstract/ Poster Presentation)

ŞÜMNÜ SERVET GÜLÜM, TİREKİ SUZAN, ESİN ALİ (2005). Production of bread crumbs by infrared-assisted microwave drying. 2005 AACC International Annual Meeting (Abstract/Poster Presentation)

National

TİREKİ SUZAN (2021). Şekerleme ve Çikolata Bilimi Dersi. TÜBİTAK 2237-A GASTRONOMİDE BİLİM VE TEKNİK: MUTFAKTA MÜHENDİS VAR-2 (Oral Presentation- Invited)

Kömürkuru Merve Nur, TİREKİ SUZAN (2021). Bitkisel Ekstraktların Fonksiyonel Sakızda Kullanımı. İZÜ FEN VE MÜHENDİSLİK BİLİMLERİ LİSANSÜSTÜ ÖĞRENCİ KONGRESİ (Abstract/Oral Presentation)

TİREKİ SUZAN, ŞÜMNÜ SERVET GÜLÜM, ESİN ALİ (2005). Kaplama malzemesi üretiminde mikrodalga ve halojen lambası ile kurutma. Gıda Kongresi 2005 (Full Text/Poster Presentation)

Duties and Membership

01.10.2020- Present: Position: Member of Scientific Board of Food Engineering Journal
Organization: Food Engineering Journal (TMMOB Chamber of Food Engineers)

12.12.2022- Present : Position: Member of Editorial Board of School of Applied
Sciences Newsletter Organization: School of Applied Sciences, Ozyegin University

Refereeing (Selected)

International Journal of Environment and Climate Change, Journal
International Journal of Plant & Soil Science, Journal
Asian Food Science Journal, Journal
Asian Journal of Advances in Research, Journal
Journal of Pharmaceutical Research International, Journal

Websites

<https://www.ozyegin.edu.tr/en/faculty/suzantireki>

https://www.researchgate.net/profile/Suzan_Tireki