

## RESUME

### PERSONAL DETAILS:

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### EDUCATIONAL QUALIFICATIONS:

M. Phil.: Bioscience and Biotechnology and Chemical and Process Eng. Depts. of Strathclyde University-Food Sci. & Chemical Eng.-, Glasgow, United Kingdom, EU, 1996.  
MS: Ege University-Food Eng.-, Izmir, Turkey, 1986.  
BS: Middle East Technical University-Chemical Eng.-, Ankara, Turkey, 1983.

### EMPLOYMENT AND RELATED EXPERIENCE

**April 2003-December 2005 and December 2005-Now:** Independent Consultant (Freelancer) in Canada, USA and the Netherlands and, starter businessman having a one man consultancy company "Yuksel Consultancy" in the Netherlands respectively: Sensory and consumer research emphasising experimental design and uni- and multivariate data analysis..

#### Duties:

- Advising small companies on sensory and consumer research and data analysis,
- As an unofficial representative of an IT company marketing their software for the sensory and consumer data collection and data analysis,
- Attending meeting, seminars, workshops and brokerage events to initiate a European research project or find partners for a proposed or running project,
- Attending food fairs and meet the food industry representatives either government or private sector in the Eastern European Countries such as Czech Republic and Hungary to try to initiate a European research project on the Food Choice area ,
- Given courses and workshops on the statistical application for the sensory and consumer data in the Eastern European Countries and in the Candidate Countries.

#### Achievements:

- Marketing and selling software for the sensory and consumer data collection and data analysis to a Turkish Food Research Institute in Gebze, Turkey (2005),
- Training the staff of the institute in Gebze, Turkey for the software (2005),
- Given sensory statistics course to the staff of the institute in Gebze, Turkey (2005),
- Given advanced sensory statistics course to the staff of the institute in Gebze, Turkey (2007),
- Training 25 internal workers to establish a 15-member taste and texture panel for biscuits and crackers at a Turkish company in Eskisehir, Turkey (2008-2009),
- Given a bridging course on the sensory/consumer research to the Marketing department of the same company in Istanbul, Turkey (2009).

**January 2001-March 2003:** Sensory Specialist of the Sensory and Consumer (S&C) Research Unit at the Food Innovation Center Experiment Station (**FICES**) of Oregon State University (**OSU**), Portland, Oregon, USA.

#### Duties:

- In charge of the planning, coordinating and executing day-to-day activities of the (S&C) laboratory complex and maintaining laboratory facilities.
- Designing, planning, conducting, analysing and reporting consumer and sensory tests for the

research contracts for institutions and service testing programs for food industry clients.

Achievements:

- More than a dozen quantitative (including supermarket intercepts) and qualitative consumer research projects and two grants were supported, implemented, data analysed and reported for food industry clients and research contracts
- Supported and participated several workshops, tour demos and presentations for the introduction of the S&C research concept to the public and research centers.

**April 2000-January 2001:** Research Scholar (Sensory Specialist) at the **FICES** of **OSU**, Portland, Oregon, USA.

Duties: Assistance with planning and development of the S&C research program and completing the infrastructure of the S&C research laboratory complex at the center.

**April 1999-February 2000:** Sensory Specialist and Research Associate at the Pacific Research Station of Agri-Food Canada in Summerland, British Columbia, Canada.

Research Experience:

- Analysing, interpreting and reporting sensory, consumer, instrumental and chemical data sets using multivariate statistical methods and modelling relations between different data sets.
- Giving advise to researchers on the experimental design and sensory evaluation methods.

Achievements:

- Co-authored three publications.
- The work was presented at two international and one national meeting.

**March 1998 – March 1999:** Sensory Specialist and Research Scholar at the Food Sci. and Tech. Dept. of U. of California, Davis, CA, USA.

Research Experience:

- Planning and executing two industrial projects at the fruit and vegetable processing unit.
- Supervising students on the sensory evaluation techniques and data analyses.

Achievements:

- Managing two-food industry projects on the fruit and vegetable processing and presenting results at an international meeting.

**November 1991- November 1997:** Researcher-Sensory Scientist- at the Agrotechnological Research Institute (ATO-DLO), Wageningen, The Netherlands, EU.

Research Experience:

- Designing and conducting sensory tests with trained and untrained panellists utilizing a computerized data collection system for the government supported and agri-food industry projects.
- Closely working with the other research units such as post-harvest, processing and biochemistry and performing experiments with these units.
- Designing and performing home-use panels and consumer panels.

Teaching duties:

- Supervising the students from universities and technical schools on the sensory analysis.

Other Duties:

- Assistance with multidiscipline proposals for the internally and externally funded projects.
- Giving advise to the industry on sensory analysis.

Achievements:

- Managing a busy sensory laboratory and multiple project handling.
- Introducing a computerised data collection system and run it successfully.

**January 1988 - November 1991:** Researcher and student in the departments of Bioscience and

Biotechnology and Chemical and Process Eng., U. of Strathclyde, Scotland, U.K.

Research Experience:

Project: Heat transfer and its effect on the quality criteria of vacuum cooked preserves.

Work: To establish a pilot plant for vacuum evaporation of preserves, heat transfer studies, designing and conducting sensory tests, modelling sensory-instrumental relationships.

**January 1985 - October 1987:** Research Assistant in the Food Eng. division of the Dept. of Eng., Ege University, Izmir, Turkey.

MS: Determination of aroma compounds of apple juice-heat transfer, mass transfer and GC.

**RECENT PROFESSIONAL DEVELOPMENT ACTIVITIES (2002-2009):**

**Attendance and presentations at the meetings, symposia:**

-ANUGA: Taste the Future; Food trade show, Cologne, Germany, October 2009.

-8<sup>th</sup> Pangborn Sensory Science Symposium, Florence, Italy, July 2009, Poster presentation..

-2nd International Congress on Food and Nutrition, Food for Future, Istanbul, Turkey, October 2007.

-2nd European Conference on Sensory Consumer Science of Food and Beverages-A sense of Diversity-, The Hague, The Netherlands, September 2006.

-1<sup>st</sup> SAFE International Congress on Food Safety, Budapest, Hungary, June 2006.

-World of Private Label, International Trade Show, Amsterdam RAI, The Netherlands, May 2006.

-Sensory Statistics Course, Bath, England, February 2006.

-A three day seminar attendance on EU Funding Opportunities, Budapest, Hungary, October 2005.

-ANUGA: Taste the Future; Food trade show, Cologne, Germany, October 2005.

-World of Sensory Evaluation, A Workshop, Canakkale, Turkey, September 2005.

-6th Pangborn Sensory Science Symposium, Harrogate, North Yorkshire, U.K., August 2005.

-1st International Food and Nutrition Congress, Food Safety and Quality Through The Food Chain: Farm to Fork, Istanbul, Turkey, June 2005.

-FOODAPEST 2004, 7<sup>th</sup> International Food, Drink and Food Processing Trade Fair, Budapest, Hungary, November 2004.

-Integrating Safety and Nutrition Research along the Food Chain: the New Challenge, A 6<sup>th</sup> Frame Program Conference and Brokerage Event, Lille, France, October 2004.

-European Conference on Sensory Science of Food and Beverages-A sense of identity-, Florence, Italy, September 2004.

-16<sup>th</sup> International Congress of Chemical and Process Engineering (CHISA 2004), Prague, Czech Republic, August 2004.

-40<sup>th</sup> Thematic Meeting: "Bio-nanotechnology for Food", The Graduate School VLAG and Frontis-Wageningen International Nucleus for Strategic Expertise-, WUR, Wageningen, Netherlands, June 2004.

-International Trade Fair for Fruit and Vegetable Marketing-Fruit Logistica Berlin, The world of fresh produce-, Berlin, Germany, February 2004.

- Symposium Vakgroep Sensorisch Onderzoek “When Sensory Meets Consumers”, Utrecht, Netherlands, January 2004.
- IFT-Non Thermal Preserving Division Workshop, Wageningen, Netherlands, September 2003.
- 5th Pangborn Sensory Science Symposium, Boston, MA, USA July 2003.
- 2003 IFT Annual Meeting, Chicago, IL, USA, July 2003.
- ASTM E18 (Sensory Evaluation of Materials and Products) subcommittee meeting, Kansas City, Missouri, USA, April 2003, participation in several task groups.
- 4<sup>th</sup> Annual Consumer Trends Forum, “The New Simplicity”, Seattle, Washington, USA, March 2003.
- 19<sup>th</sup> Chemical Senses Day, Livermore, CA, USA, February 2003.
- ASTM E18 (Sensory Evaluation of Materials and Products) subcommittee meeting, Montreal, Quebec, Canada, October 2002, participation in several task groups.
- 6th Sensometrics Meeting, Dortmund, Germany, July-August 2002.