CURRICULUM VITAE

- 1. Family name: MARANGOZ
- 2. **First names:** Beyza Burcu
- 3. Date of birth: 27.02.1983
- 4. Nationality: Turkish
- 5. Civil status: Resarch Assistant

6. Education:

| Institution (Date from - Date to) | Degree(s) or Diploma(s) obtained: |
|--------------------------------------|---|
| Uludağ University 2002-2006 | Undergraduate (Food Engineering) |
| Bahçeşehir University 2006-2008 | Graduate (Management Information Systems) |
| Aydın University 2012- | Ph.D (Food Engineering) |

7. Language skills: Indicate competence on a scale of 1 to 5 (1 - excellent; 5 - basic)

| Language | Reading | Speaking | Writing |
|----------|---------|----------|---------|
| English | 4 | 4 | 4 |
| | | | |
| | | | |
| | | | |

8. Membership of professional bodies: Chamber of Food Engineering

9. **Computer skills:** Office 2010, ERP aplications, Senkron Information Lesis (Cost Based Programming in catering sector)

- 10. Present position: Resarch Assistant
- 11. Years within the firm: 3 years

12. Key qualifications:

13. Specific experience in the region:

| Country | Date from - Date to | | | | |
|---------|---------------------|--|--|--|--|
| | | | | | |
| | | | | | |
| | | | | | |

14. **Professional experience**

| Date from - Date to | Location | Company | Position | Description |
|------------------------|-----------------------|-----------------|--------------------|-------------|
| 2006-2009 | İstanbul / Türkiye | ISS Catering | Project Manager | |
| | | | | |

15. Other relevant information (eg, Publications)

Graduate Thesis: Bahçeşehir University Institute of Social Sciences / 2008 / The Changing Management Techniques in 21. Century and The Effects of Management Information Systems On Company's Management (Advisor:

Uludağ University Agriculture Faculty Food Engineering Department / 2006 / Kefir and its Effects On Human's Health

16. **Courses and Seminars:** ISO 9001 Training, HACCP Seminar, Developing Of Manager Skills Training (Hygene in food sector, 5S, Cost Accounting, ISO 2001), Senkron Information Company – Lesis Course

17. Lessons:

| Academic Year | Term | | Weekly Hour | | Student |
|------------------|--------|--------------------------|-------------|----------|---------|
| | | Lesson | Teorical | Practice | Number |
| 2010-2011 Winter | | Food Biotechnology (Lab) | | 2 | 25 |
| | Winter | Food Chemistry (Lab) | | 2 | 52 |
| | | Food Microbiology (Lab) | | 2 | 23 |
| | | Computer | 4 | | 373 |