## 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 <br> (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 - <br> Date to | Location | Company | Position | Description |
| :---: | :---: | :--- | :---: | :---: |
| $2006-2009$ | İstanbul / <br> Türkiye | ISS <br> Catering | Project <br> 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 <br> Year | Term | Lesson | Weekly Hour | Student |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Teorical | Practice | Number |  |
|  | Winter | Food Biotechnology (Lab) |  | 2 | 25 |
|  |  | Food Chemistry (Lab) |  | 2 | 52 |
|  |  |  | 2 | 23 |  |

