

**Name and Surname: Şükrü KARATAŞ**

**Date of Birth: 21.04.1947**

**Academic Title: Prof. Dr.**

**Institution: Istanbul Aydın University, Department Of Food Engineering**

**Mail address:** sukrukaratas@aydin.edu.tr

|  |  |
| --- | --- |
| Bachelor's degree | ITU faculty of Chemistry |
| Master of Science (1. part) | ITU faculty of Chemistry |
| Master Of Science (2. part) | National College of Food Technology University of Reading (UK) |
| PhD | Middle East Technical University, Food Engineering Dept. (METU) Ankara |
| Associate professor | Gaziantep University, Faculty Of Engineering, Department Of Food Engineering |
| Professor | Gaziantep University, Faculty Of Engineering, Department Of Food Engineering |
| Professor | IAU, Faculty of Engineering, Department of Food Engineering |

**Academic Titles and years received:**

Assistant Dr Professor: 1987 in Food Engineering

Associate Professor: 1991 in Food Engineering

Full Professor: 1998 in Food Engineering

**Scientific journal articles published in refereed international journals (SCI, SSCI, Arts & Humanities CI)**

1. **Karataş, Ş.** Investigation of Factors Effecting Stickness in the Spray Drying of Tomato puree (Lycopersium Esculantuam) on Laboratory Scale. MSc thesis, National College of Food Technology University of Reading (U.K), 1975
2. **Karataş, Ş.** Factors Effecting Product Yield and Quality In Spray Drying of Tomato Paste. Food Science and Technology Abstracts, V.17, N.5, P.103, 5J144, 1985.
3. **Karataş, Ş.**, Esin, A. Scraped Surface Drying Chamber for Spray Drying of Tomato Paste. Presented at fifth International Congress on Engineering and Foods in Köln, 28 May-June 3, 1989, ed. W.E.L, Spiess and H., Schubert, published in "Engineering and Food" Vol.2, Elsevier Applied sci. England P.684-694, 1990.
4. Esin, A., **Karataş, Ş.** Scraped Surface Spray Drier for Tomato powder. International Powder Magazine, W. Germany, Vol. 113, No.7, P.542, July 1989.
5. **Karataş, Ş.**, Esin, A. A Laboratory Scraped Surface Drying Chamber for Spray Drying of Tomato Paste. Lebensmittel-Wissenschaft und-Technologie, V.23, N. 4, pp. 354-357, October 1990.
6. **Karataş, Ş.**, Battalbey, M.F. Determination of Moisture Diffusivity of Pistachio Nut Meat During Drying. Lebensmittel-wissenschaft und-Technologie, V.24, N. 6, pp: 484-487, December 1991.
7. **Şükrü Karataş** and Ezel Ahi. Inactivation of Aspergillus Species and Paecilomyces fulvus at High Hydrostatic Pressures. Lebesmittel-wissenschaft und Technologie, V. 25, N. 4, pp. 395-397, October 1992.
8. **Şükrü Karataş** and Ali Esin. Determination of moisture Diffusivity and Behavior of Tomato Concentrate Droplet During Drying in Air. Drying Technology an International Journal, 12 (4), 799-822, 1994 USA.
9. **Şükrü Karataş**. Determination of Moisture Diffusivity of Lentil During Drying. Drying Technology an International Journal, V.15, No:1, P. 183-199, 1997 USA.
10. Medeni Maskan and **Şükrü Karataş**. Sorption characteristics of whole pistachio nuts (Pistacia vera L.). Drying Technology an International Journal, V.15 No:3&4, P.1119-1139,1997 USA.
11. Medeni Maskan and **Şükrü Karataş.** Fatty Acid Oxidation of Pistachio nuts UnderVariousAtmospheric Conditions and Different Temperatures.Journal of the Science of Food and Agriculture.77, 334-340, 1998, UK.
12. Esra İbanoğlu and **Şükrü Karataş**. High pressure effect on foaming behavior of whey protein isolate.Journal of Food Engineering,47,P.31-36, 2001.
13. Medeni Maskan and **Şükrü Karataş**.Storage stability of whole-split pistachio nuts (Pistachia vera L.) at various conditions.Food Chemistry,66,P.227-233, 1999, UK.
14. Fikret Tüfekci,**Şükrü Karataş**,. May 2018 Determination of geographical origin Turkish hazelnuts according to fatty acid composition" Food Science & Nutrition. V.6. Issue 3 P.557-562, and Doi 101002/fsn.3.95
15. Serap, Ustaoglu.,**Sukru Karatas,.** 2019 Monitoring of Pesticide Residues in Apples. Feb-Fresenius Enviromental Bulletin ,V 28 No:1/2019,P,480-487 ,Germany.80
16. -**Sukru, Karatas., and Nasim, Kıan-Pour., July 2019** "Impact of different geometric shapes on drying kinetics and textural characteristics of apples at temperatures above 100°C in **Heat and Mass Transfer**, <https://doi.org/10.1007/s00231-019-02691-1>
17. **Şükrü Karataş,** Elif Çakır, Munise Üstün. Antıoxıdant, Antımıcrobıal Actıvıty Of Pomegranate Peel Wastes Extracted In Dıfferent Solvents And Identıfıcatıon Of Phenolıc Compounds Wıth Hplc-Dad. (2021). Carpathian Journal Of Food Science And Technology, 172–181. Https://Doi.Org/10.34302/Crpjfst/2021.13.1.14
18. **Sukru Karatas.,** Reviewer Certificate was awarded from Journal of Food process Engineering on the 11.02. 2020.
19. **Sukru Karatas,** 13.04.2021 Reviewer SEIN-D-00240 yayında Journal of Food Measurement and characterization.

**Scientific articles published in other refered international journals**

1. Ezgi, Neslihan,. Şükrü, karatas,. 2018, An investigation on the deterioration of packaged chicken doner. International Journal of Food Engineering Research (IJFER),year 4. Number 1.P 37-42
2. Şükrü Karataş1, Dilek Dülger altiner1 , Eda tarin1.,2016 “Effect of enzymes for increasing amount of anthocyanin in black carrot juice International Journal of Food Engineering Research (IJFER) Year 2 Num 2 - 2016 (29-42)
3. Şükrü ,Karataş; Derya ,Ebru ,Akaya; Effect of Storage Temperature on Hydroxymethylfurfural in Apple Juice , Chemistry Research Journal , 2017,2(1);12-19 Available on line [www.chemj.org](http://www.chemj.org)
4. Gülay Baysal, Şükrü Karataş and Ziya Binat, Analysis results and modification of Na+-montmorillonite with quarterner ammonium salt, International Journal of Scientific and Engineering Research, 2016, 7.
5. Şükrü Karataş, Z.Hazal Tekin ve Ebru Kıran , The reason of Bitterness in Ultra Filtrated white Cheese , IJISSET , Volume (2) Issue 9; P.39-44Sept, 2016. Available on line www.ijisset.org
6. Oznur, Gurler, Topcu; Sukru Karatas. (2017). Degradation of Ascorbic Acid During Baking; Chemistry Research Journal, 2017, 2(4), 179-187.Available on line [www.chemj.org](http://www.chemj.org/)
7. Özgün Yörük, Şükrü Karataş,2019. Pancardan Kırmızı Rengin Ekstraksiyonu ve Led ışık altında Betanin Değşimlerinin İncelenmesi, Gıda 2000, 04.03 .2019, s.42-44
8. Ezgi, Tural, Şükrü, Karataş, 2019, An investigation on the deterioration of packaged chicken doner. International Journal of Food Engineering Research (IJFER),year 4. Number 1.P 37-42
9. Gulsever, Neslihan., Karatas, Sukru., 2020; Encapsulated of Red Beet Colour Changes During Spray Drying, International Journal of Food Engineering and Technology, 4(2): 13-17., doi: 10.11648/j.ijfet.20200402.11

**Publication refereeing in the International Journal SCI**

1. Low-temperature Drying Characteristics of Mint Leaves in a Continuous-dehumidified Air Drying System Journal of Food Process Engineering

17-Jul-2019 Dear Professor karatas: Thank you for reviewing manuscript # JFPE-2019-Feb-0205.R2 entitled

1. Journal of Food Process Engineering tarafından yapış olduğu review teşekkür sertifikası verildi Şubat 2020
2. Effect of particle size and temperature on the hygroscopic behaviour of cassava flour from dry group and storage time estimation,. CyTA - Journal of Food
3. **Dear ProfessorKaratas** Thank you for your review of the manuscript SEIN-D-21-00240SEIN-D-00240 Journal of Food Measurement and characterization. 13.04.2021

**Patents**

1. Şükrü karataş ve Nasim Kıan- Pour , ( Preparation of the Laboratuvary type of convative drier) LABORATUVAR TİPİ KONVEKTİF BİR KURUTUCU YAPILANMASI başvuru tarihi 17.07.2019 Dekont/Provizyon Numarası 19198OHYF19019047-406307
2. Şükrü Karataş., (Production of Sodium hydroxide system ) KOSTİK ÜRETİM YÖNTEMİ Dekont/Provizyon No: 2019/21875 2019-GE-585912
3. Vedat Öztürk, Şükrü Karataş, Murtaza Farsadi., Preparation Cooling system for FOTOVOLTAIC PANELS TR 2020/01579
4. Şükrü Karataş., Dr. Elif Arslan Aydoğdu A Method for Production of Biogas TR 2017/11941
5. Şükrü Karataş., Prepartion of chemical formula for Inactiovation of Covid-19 on the dress (on the Giyecekler üzerindeki Virüsleri inactive eden bir kimyasal formülasyon) Başvuru Numarası 2020/07915

**Master Theses Supervised**

1. **Şükrü Karataş** and Ahi Ezel. 1992. Inactivation of some Fungi at High Hydrostatic Pressures. MSc Tezi Gaziantep University
2. **Şükrü Karataş** and Abdullatıf Tay, 1994. Inactivation of Salmonella in Minced Lamp Meat at High pressure. MSc Tezi Gaziantep University
3. **Şükrü Karataş,** Deniz Çekmecelioglu,(2001)”Investigation of storage stability of phenolic compounds in Muscat of Argentina red grapes”.MSc Thess Gaziantep University
4. **Ş.Karataş,** Nene Meltem Keklik, (2006) “ Effect of High Hydrostatic Pressure on Aflatoxin Content in Dried Red Pepper” MSc Thesis Gaziantep University
5. **Şükrü Karataş,** Özdemir D.K., “ [Consumer Knowledge and Preferences on Food Labelling](http://tr.linkedin.com/redir/redirect?url=http%3A%2F%2Fwww%2Egidateknolojisi%2Ecom%2Etr&urlhash=gQEA" \o "Yeni pencere açılır" \t "_blank)”, MSc Thesis 2013 Istanbul Aydin University
6. **Şükrü Karataş,** Nihan Özdogan,,Investigation prorties of pomograde seeds oil in Turkey,MSc Thesis,2014 Istanbul Aydin University
7. **Şükrü Karataş,** Burcu Eskiocak, Debittering of naringin in Orange juice Concentrate using Enzyme MSc.thesis 2015 Istanbul Aydin University
8. **Şükrü karataş,** Bilge Hatipoglu , Debittering of Nringin in Mandarine concentrate using Enzyme ,MSc Thesis 2015 Istanbul Aydin University
9. **Şükrü Karataş**, Munise Üstün, investigation antioxidant properties peel of Pomograde MSc Thesis 2016. Istanbul Aydin University
10. **Şükrü Karataş,** Ebru Akkaya, Effect of Storage Temperature on Hydroxy Methyl Furfural Content in Apple Juice MSc Thesis 2016 Istanbul Aydin University
11. **Şükrü Karataş,** Gülşen Nas, Removal of Bitterness by using of Amberlite in Orange Juice MSc Thesis 2017 Istanbul Aydin University
12. **Şükrü Karataş,** Öznur Topçu, Degradation of ascorbic Acid During Baking. MSc Thesis 2017 Istanbul Aydin University
13. **Şükrü Karataş,** Ezgi Tural, Investigaton shelf life of packaged chicken doner at modified Atmospheric condition. MSc Thesis 2018 Istanbul Aydin University
14. **Şükrü Karataş,** Özgün Yürük. Investigation Stability of Red Beet color extract MSc Thesis.219 Istanbul Aydin University
15. **Şükrü Karataş** & Neslihan Gülsever., Encapsulation of color pigments from Beet MScThesis 2020 Istanbul Aydin University

**Ph.D. Theses Supervised**

1. **Şükrü Karataş** and Medeni Maskan, 1997. Storage stability of whole-split pistachio nuts (Pistachia vera L.) at various conditions. PhD Thesis Gaziantep Universiy
2. **Şükrü Karataş,** Serap Ustaoglu, İnvestigation diffusivity of pesticide in fresh Apple; PhD thesis Istanbul Aydin University 2019
3. **Şükrü Karataş,** Fikret Tüfekçi,.2018 İnvestigation properties of hazelnut oil in Black sea region of Turkey. PhD thesis Istanbul Aydin University.
4. **Şükrü Karataş**, Nasim Kıan Pour,2019. Determination Moisture Duffisivity of Apple During drying. PhD thesis Istanbul Aydin University

**Conference Books**

1. **Şükrü Karataş,** Yeşil Kenevir Kitabı (1. ve 2.ci ulusal sanayi kenevir forumu 314 sayfa) Mart. 2020, İAU yayınları ISBN; 976 -975 243 8767
2. **Şükrü Karataş**, 1982., Lectures on Food Chemistry METU Gaziantep Campus 192 pages

**Scientific presentations presented at and published in the proceedings of international scientific conferences**

1. Aynur ay tezcan , Assoc. Prof. Dr. Indrani, Kalkan,Prof. Dr.Şükrü Karataş.,2021,. Water Absorption And Inactivation of Microorganisms In Chickpea(Cicer Arietinum L) During Germination., Kaikistan/isarc Internatıonal Scıence and Art Research Center13-14 march. 2021 p.69​
2. Sukru karatas and Ezgi Tural; 2019., IIERD-International Conference, Columbus, USA 2019 Deterioration of Packaged Doner under Modified Atmosphere p. 50 -51
3. Fikret, Tüfekci, Şükrü, Karataş., 2019, Batı karadeniz bölgesinde yetiştirilen fındıkların yağ asitleri kompozisyonunun araştırılması, International 2nd Euroasian Congress No;215 EurasianBioChem in Ankara, Turkey on June 28-29, 2019.
4. Serap, Ustaoglu , Şükrü Karataş.,2019 Monitoring of residues of boscalid and acetamiprid pesticides in apples, International 2nd Euroasian Congress No;322 EurasianBioChem in Ankara, Turkey on June 28-29, .
5. Kianpour, N., Haghju, S., Said Töker, O., Altay, F., Karataş Şükrü,.2018, “Rheological properties of vegan pudding prepared with different milk substitutes”. The International Symposium: Food Rheology and Texture. Istanbul. October 19-21, Abstract book, page: 113.
6. Nasim, Kianpour,. Şükrü Karataş. 2018 “Impact of temperature above 100°C on the textural characteristic of dried apple”. The International Symposium: Food Rheology and Texture October,19-21 Istanbul. Abstract book, page: 166.
7. Keklik, N.M.; Karataş, Ş.; Alpas, H. The effect of high hydrostatic pressure on the aflatoxin content of dried red pepper, 4th International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety Abstract Book. p.198.  12-14th October 2011, TUBITAK-MAM, Istanbul-Turkey.
8. Özadam, A.; Karataş, Ş.; Aksu, F., Investigatiion of microbiological growth in freshly squeezed orange juice, 4th International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety Abstract Book. p.198.  12-14th October 2011, TUBITAK-MAM, Istanbul-Turkey.
9. B. Hatipoğlu, Prof. Dr. Ş. Karataş, ―Acı Mandarin Suyu Konsantresindeki Naringin Acılığının Enzimatik Ve Reçine ile Giderilmesinin Araştırılması, International Congress of Agriculture,Food and Gastronomi, 8-12 Nisan 2015 sayfa; 99- 100, Belek- Antalya/TÜRKİYE
10. Bilge Eskiocak, Prof. Dr. Şükrü Karataş, ―Portakal Konsantresindeki Acılığın Enzimlerle Giderilmesi International Congress of Agriculture, Food and Gastronomi, 8-12 Nisan 2015 sayfa; 101- 102, Belek- Antalya-TÜRKİYE

**International Assignment**

1. **Sukru karatas;** (May 01-07-2015) Teaching under mobility of Erasmus Kaune Kolegıja university of Applied Science Lithuania
2. **Sukru karatas** and Ezgi Tural; 2019., IIERD-International Conference, Columbus, USA2019Deterioration of Packaged Doner under Modified Atmosphere p. 50 -51
3. Sukru Karatas Deligtfull Istanbul 2015 Summer School IAU Preparation of Ready Foods
4. Şükrü Karataş 1981-2087 IAESTE Gaziantep ODTU temsilcisi
5. Şükrü Karataş 1987-2009 IAESTE İTÜ Gaziantep Üniversitesi temsilcisi

**Publications In National Peer-Reviewed Journals**

1. **Şükrü Karataş** and Abdullatıf Tay. Inactivation of Salmonella in Minced Lamp Meat at High pressure. Food Technology Turkey. No:2, P.52-56, 1996
2. **Şükrü Karataş** and Ahi Ezel. Inactivation of some Fungi at High Hydrostatic Pressures. Food Technology Turkey. No:4, P.60-64 1996.
3. **Karataş, Ş**. Meyve Suyu Konsentresinin Hazırlanması. Yüksek Kimya Mühendisliği Diploma Çalışması, İ.T.Ü. Kimya Fakültesi, İstanbul, 1973.
4. **Karataş, Ş.**, Esin, A. Domates Salçasının Püskürtülerek Kurutulması için Yüzey Sıyırıcılı bir Kurutma Odası Tasarımı. Doğa-Tr.J. of Engineering and Environmental Sciences, 14, 557-567, 1990.
5. **Karataş, Ş.** Investigation of Spray Drying of Tomato Paste. PhD in Food Engineering METU, Ankara, May 1987.
6. **Karataş, S.**, Esin, A. Ascorbic Acid Loss in Tomato Paste. Doğa Bilim Dergisi, Tarım ve Ormancılık Serisi, 14, 456-464, 1990
7. **Karataş, Ş.** Domates Salçasının Püskürtmeli Kurutulmasında Ürün Kalitesi ve Renkliliği Üzerine İnceleme. Doğa Bilim Dergisi, Tarım ve Ormancılık serisi, c.7, s.133-138, 1983.

**Rescript Presented At National Congresses**

1. [Prof. Dr. Şükrü KARATAŞ Sanayii Kenevir Yağının Elde Edilmesi ve Besleyici Özellikleri](https://arastirma.tarimorman.gov.tr/ktae/Belgeler/End%C3%BCstriyel%20Kenevir%20Ger%C3%A7e%C4%9Fi%20Paneli%20Sunular%C4%B1/ekg_7.pdf)– 2-5 Mayıs 2019 Endüstriyel Kenevir Gerçeği Paneli Karadeniz Araştırma Enst. Samsun
2. Prof.Dr.Şükrü Karataş,. Tabağımızdaki Pestisitler. 3.Gıda ve Beslenme Bienali Kongresi.  Radison Hotel. Şişli,  20 mart, 2020.
3. Prof.Dr.Şükrü Kartaş “Sanayi keneviri M.Ö. 2700'li yıllarda Çin'de keşfedildi”  İstanbul Aydın Üniversitesi Sanayi Keneviri Forumu- 20 Ocak 2018
4. Özgün Yükrük, Şükrü Karataş, 2017,. Kırmızı Pancar Suyunun Led Işık ve Sıcaklık atındaki Değişimlerinin Araştırılması 9-11 Kasım 10.cu. Gıda Mühendiliği Kongresi Antalya
5. Karataş, Ş., Keklik, M.. Kırmızı Biberde yüksek hidrostatik basıncın Alfa-Toxsin üzerine etkisi., 2. Ulusal Miko-Toxin kongresi, 2005, İstanbul.
6. Karataş, Ş. Besin Endüstrisinde Mikrobiyal Enzimlerin Inaktivasyonu. 3. Ulusal Kükem Kongresi’nde sunulmuştur. İstanbul, Eylül 1983, Kükem Dergisi, Cilt 6, sayı 2, sayfa 126.
7. Karataş, Ş. Gıda Sanayiinde Kalite Kontrolünün Önemi ve Takip Edilecek Safhalar. 16 Ekim 1987, Dünya Gıda Gününde Gaziantep'te sunulmuştur.
8. Ezel Ahi, Şükrü Karataş. Aspergillus türleri, Penicillium digitatum ve Paecilomyces fulvus'un yüksek basınç altında inaktivasyonu. Gıda Mühendisliği ulusal Sempozyumu, S.189-196, 22-23 Eylül, 1992.
9. Abdullatif Tay, Şükrü Karataş., Et içerisindeki Salmonella Türlerinin Yüksek Hidrostatik Basınç ile İnaktivasyonu. II. Gıda Mühendisliği Kongresi S.170-178, 1994.
10. Şükrü Karataş and Abdullatıf Tay. Inactivation of Salmonella in Minced Lamp Meat at High pressure. Food Technology Turkey. No:2, P.52-56, 1996
11. Şükrü Karataş and Ahi Ezel. Inactivation of some Fungi at High Hydrostatic Pressures. Food Technology Turkey. No:4, P.60-64 1996.

**Publication of Books**

**1.** Analitik Kimya Laboratuvar Kitabı, İstanbul Aydın Üniversitesi Yayınları, ISBN 978-605-4303-10-6.

**2.** Genel Kimya Laboratuvar Kitabı, İstanbul Aydın Üniversitesi Yayınları, ISBN 978-605-4303-11-3.

**3.** Lectures 0n Food Chemistry 1982 METU Gaziantep Campus 192 pages

**Project**

1. Esin, A., Karataş, Ş. Domates Salçasının Püskürtmeli Kurutulması. TUBİTAK Projesi (MAG-675) Ankara, Mart 1987. Proje yürütücüsü

**Awards**

TÜBİTAK SCI dergilerinde yayınlanan makaleler için ödüllendirildi

**Industrial experience and scientific projects**

|  |  |  |
| --- | --- | --- |
| Food Process Engineering | Güneysu Gıda A.Ş Dörtyol/Hatay  Fruit juice Factory Turkey | 1976-1979 |
| Food Department | UNIDO Ankara | 1.03.1979-15.06.1979 |
| Process Manager | Filiz Salça A.Ş Vize/Kırklareli  Ready can Foods, Cheese and tomatoe paste Factory ,Turkey | 15.06.1979-15.06.1980 |
| General Director | Ankon A.Ş Antalya  Fruit Juice Tomatoe Paste and cold Storage Turkey | 15.06.1980-15.12.1980 |
| Project vice director | TUBİTAK Projesi (MAG-675) Ankara, Turkey | 1984-1987 |
| Conculting | Pamyağ Pamukyağı Fabrikası  Nizip Turkey, cotton seed oil factory | 1998-1999 |
| Conculting | Production of Tomatoe and Peper paste Designing Factory | 2001-2003 |
| Research and Development | Production of Pekmez(concentrated grape juice) Kilis Ticaret Odası , Turkey | 2007-2008 |
| Research and Development | Güvenal Olive Oil factory Nizip-Gaziantep Turkey | 1995-1997 |

**Administrative positions**

|  |  |  |
| --- | --- | --- |
| **Title** | **Place of Duty** | **Year** |
| Head of Food Engineering Dept. | Istanbul Aydin University Istanbul –Turkey | 20010- Feb.2018 |
| Vice president | University of Gaziantep | 2004-2008 |
| member of Inter-university board in Turkey (YOK) | University of Kilis | 2008-2009 |
| General Director | Continuous Education Center University of Gaziantep | 2005-2008 |
| Member of Faculty | Faculty of Engineering university of Gaziantep | 1988-1995 |
| Head Department | University of Gaziantep | 1987-1997 |
| Vice dean | Faculty of Liturature and Science, University of Gaziantep | 1987-1992 |
| IAESTE | Memberships ITU | 1981-2009 |
| Researcher | Spray Drying Tomatoe Paste TUBİTAK Project (MAG-675) | 1984-1987 |

**Courses given at undergraduate 1981-2018**

Food Engineering Operation I, Food Engineering Operation II, Heat Trasfer,Food Engineering Design I, Food Engineering Design II, Fluid Mechanics, Food prosessing Lab.,, Instrumental Analysis, food Chemistry, Food Quality Control Courses given at undergraduate Level 1988-2020 Courses given at Msc and PhD level; Advanced food prosessing, Advansed Food Drying and Storage, Spray drying, Modern methods of Food Analysis and Food Chemistry , New Food Processing Methods

**Courses given at undergraduate and graduate level 2014-2018 last four years**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Academic Years** | **Therm** | **Name of the Lecture** | **Weekly Hours** | | **No of students** |
| **Teorical** | **Laboratory** |
| 2017-2018 | **2019-2020**  **Fall and**  **Spring**  **Fall** | General Chemistry | 3 | 2 | 40 |
| Technical English | 3 | - | 20 |
| Preparation of ready can foods | 3 | - | 18 |
| Analitical Chemistry |  |  |  |
| Fruit juice Technology | 3 | - | 18 |
| Kinetic Reactions | 3 | - | 20 |
| Advanced Food Processing for MSc and PhD students | 3 | - | 6 |
| Food Engineering Operation I | 3 | - | 70 |
| Food proseses Engineering Lab |  | 4 | 25 |
| **Spring** | Graduation Project | , | 3 | 6 |
| Organic Chemistry | 2 | 2 | 50 |
| Advanced | 3 | - | 50 |
| Food Quality Control | 2 | 4 | 25 |
|  |  | Food Engineering Design | 3 | - | 35 |
| Instrumental Analysis | 2 | 2 | 30 |
|  |  | Advansed Instrumental Analysis  For MSc and PhD students | 3 | - | 5 |
|  |  | Graduation Project | , | 3 | 6 |

**Courses given at undergraduate and graduate level 2013-2018 for last three years**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Academic Years** | **Therm** | **Name of the Lecture** | **Weekly Hours** | | **No of students** |
| **Teorical** | **Laboratory** |
| 2015-2016 | **Fall** | Advanced Food Processing for MSc and PhD students | 3 | - | 5 |
| Food Engineering Operation I | 3 | - | 70 |
| Food proseses Engineering Lab |  | 4 | 25 |
| Food Engineering Design I | 2 |  | 70 |
| Graduation Project | , | 3 | 6 |
| Organic Chemistry | 2 | 2 | 50 |
| **Spring** | Instrumental Analysis | 2 | 2 | 50 |
| Food Engineering Operation II | 3 | - | 50 |
| Food Quality Control | 2 | 4 | 40 |
| Food Engineering Design II | 3 | - | 50 |
| 2016-2017 | **Fall** | Organic Chemistry | 2 | 2 | 90 |
| Food Engineering Operation I | 3 | - | 70 |
| Advanced Food Processing for MSc and PhD students | 3 | - | 8 |
| Food Proseses Engineering Lab | - | 4 | 25 |
| **Spring** | Instrumental Analysis | 2 | 2 | 50 |
| Food Engineering Operation II | 3 | - | 50 |
|  |  | Food Quality Control | 2 | 4 | 40 |
|  |  | Food Engineering Design II | 3 | - | 50 |
|  |  | Advansed Instrumental Analysis  For MSc and PhD students | 3 | - | 5 |

**Daily Newspapers**

1. Karataş, Ş. Yeterince Süt İçme Alışkanlığımız Yok. Tarım, sayı 9, sayfa 4, Ocak-Şubat 1990. Diğer günlük gazetelerde çıkan kısa röportajlar.
2. Kenevir mucizesi-kenevir ekimine geri dönüş; Prof.Dr. şükrü karataş GUAM (Gıda Uygulama ve Araştırma Merkezi)11-23 .Ocak.2020 tarihleri arasında çeşitli yerel gazetelerde çıkan haberler
3. “Pandemi  Sürecinde Gıda ve Tarıma Azami Önem Verilmeli" Prof.Dr.Şükrü Karataş Haber yazdı 40 yakın gazetede yayınlandı   Ref: tarih; Basında İstanbul Aydın Üniversitesi   sitesi  40 yakın gazelerde yayınlandı
4. 01.06.2020 tarihinde magazin haber ajansi.com web sağlık sitesinde yayınlanan" Prof.Dr.Şükrü Karataş FRUKTOZ HAKKINDA BİLİNMESİ GEREKEN GERÇEKLER 50 yakın gazetede yayınlandı
5. 30.07.2020 “ COVID 19 kurban etinden bulaşır mı?” Prof.Dr.Şükrü Karataş haber yazdı Hürriyet, Milliyet ve diğer 50 yakın gazetede yayınlandı
6. Dondurulmuş gıda ürünleri ne derece güvenli? 23.03.2019 Hürriyet Milliyet ve diğer 25 yakın yerel gazetede yayınlandı
7. Dondurulmuş Gıda Maddeleri Ne Derece Güvenli? 28.01.2020 Hürriyet Milliyet ve diğer 50 yakın yerel gazetede yayınlandı
8. 18.10.2016 İklim değişiklikleri gıda üretimi ve güvenliğini etkiliyor “Sağlık Google News “50 yakın hürriyet milliyet ve yerel Gazetelerde yayınlandı
9. [16.ocak.2019 Kenevirden beklenti 11 milyar dolar” 40 yakın hürriyet milliyet ve yerel Gazetelerde yayınlandı](https://www.hurriyet.com.tr/ekonomi/kenevirden-beklenti-11-milyar-dolar-41084754)