



Resume

1. **Name and Surname:** Nasim KIAN POUR

2. **Contact information:**

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3. **Birth Date:** 29.08.1971

4. **Title:** Doktor

5. **Degree:** Doctorate

Degree	Department	University	Year
Graduated	Department of Chemical Engineering-Food Industry	Islamic Azad University, Department of Science and Research - Tehran, Iran	1995
MSc	Department of Food Engineering	Istanbul Aydin University	2013-2019
PhD	Department of Food Engineering	Istanbul Aydin University	Integrated PhD

6. **Postdoctoral academic research:**

Yildiz Technical University, Faculty of Chemical and Metallurgical Engineering, Department of Food Engineering (2020): Postdoc researcher.

7. **Theses:**

7.1 **Bachelor degree theses:**

KIAN POUR, N; Mojtahedi, D; Simayi, P.(1995). Design of ice cream factory. Islamic Azad University, Department of Science and Research.

7.2 **MSc and PhD Theses: (Integrated PhD)**

KIAN POUR, N; Karataş, Ş. (2019). Drying kinetics of apple. Istanbul Aydin University. Department of Food Engineering.

8. SCI PUBLICATIONS:

- **Kian-Pour, N;** Karatas, S. “Impact of different geometric shapes on drying kinetics and textural characteristics of apples at temperatures above 100°C”. *Journal of Heat and Mass Transfer*. 55:3721–3732.(2019). DOI: 10.1007/s00231-019-02691-1.
- Karakelle, B; **Kian-Pour, N;** Toker, O. S.; Palabiyik, I. “Effect of process conditions and amylose/amylopectin ratio on the pasting behavior of maize starch: A modeling approach.” *Journal of Cereal Science*. 94: 102998. (2020). DOI: 10.1016/j.jcs.2020.102998.

9. Papers presented at international scientific meetings and published in the proceedings book:

- **Kianpour, N.,** Karatas, S. “Impact of temperature above 100°C on the textural characteristic of dried apple”. *The International Symposium: Food Rheology and Texture*. Istanbul. Accepted. A poster. Abstracts Book, page: 166. (2018).
- **Kianpour, N.,** Haghju, S., Said Töker, O., Altay, F., Karataş, S. “Rheological properties of vegan pudding prepared with different milk substitutes”. *The International Symposium: Food Rheology and Texture*. Istanbul. Accepted. A poster. Abstracts Book, page: 113. (2018).
- **Kian-Pour, N;** Karatas, S. “Impact of the temperature over 100°C on the drying kinetics, thermophysical and transport properties of dried apple“. 6th International conference: Thermophysical and Mechanical Properties of Advanced Materials. Izmir. Accepted. An oral presentation. Abstracts Book, page: 17. (2019).
- **Kian-Pour, N;** Karatas, S. “Kinetics of Drying, Transport Properties and Hardness of Pear Coated with Chitosan “.1st International / 11th National, Food Engineering Congress. Antalya. Accepted. A poster. Abstracts Book, page: 177. (2019).

10. Patents:

Şükrü KARATAŞ, **Nasim Kian Pour**, Laboratory Type Convective Dryer Configuration. TR2019/10690. Turkey

11. Memberships of Scientific and Professional Organizations:

1- ISEKI Food Association Member (ISEKI Food Association) (Since 2013)

12. Attended Trainings

12.1- Technical and Vocational Training Certificates of Cooking (2005 – 07/2006),392 hours, Iran.

12.2- Technical and Vocational Training Certificates of Confectionary (2008 – 02/2009), 232 hours, Iran.

12.3- Certificates of Foreign Trade (09/2013 – 11/2013), Yeni Ümit Eğitim, 64 hours, Istanbul.