

1. **Name: Hatice Zengin**

2. **Date of Birth:** 04.05.1980

e-mail: haticezengin@aydin.edu.tr

3. **Title:** Assistant Prof. Dr.

4. **Education:**

Degree	Department	University	Year
Undergraduate	Food Engineering	Ankara University	2003
Master	Food Engineering	İzmir Institute of Technology	2007
PhD	Food Engineering	İzmir Institute of Technology	2014

5. **Professional Experience:**

	Title	Place of Duty	Year
1	Assistant Prof.	İstanbul Aydın University	2015- still
2	Research Assist.	İzmir Institute of Technology	2005-2014

6. **Graduate Thesis**

6.1. **Master Thesis**

Yavuzdurmaz, H., Isolation, Characterization, Determination of Probiotic Properties of Lactic Acid Bacteria from Human Milk, 2007. (Supervisor: Prof. Dr. Şebnem HARSA)

6.2. **PhD Thesis**

Yavuzdurmaz, H., Antimicrobial, antioxidant properties and chemical composition of some spices/herbs, 2013. (Supervisor: Assist. Prof. Dr. A. Handan BAYSAL)

7. **Supervised Graduate Thesis**

7.1. **Master Thesis**

Obtainment Fruit Juice From Indian Fig (Opuntia Ficus Indica) and Evaluation Of Chemical and Antioxidant Properties– Tuba Nil Dengiz (2016)

2 Master student continuing.

8. **Publications**

8.1. Articles published in international scientific journals (SCI & SSCI & Arts and Humanities)

Zengin, H., Baysal A.H. 2015. Antioxidant and Antimicrobial Activities of Thyme and Clove Essential Oils and Application in Minced Beef, *Journal of Food Processing and Preservation*, 39(6), 1261-1271.

Zengin, H., Baysal A.H. 2014. Antioxidant and Antibacterial Activity of Essential Oil Terpenes against Pathogenic and Spoilage Forming Bacteria and Cell Structure–Activity Relationship Evaluated by SEM Microscopy, *Molecules*, 19(11), 17773-17798. doi: 3390/molecules191117773.

Alkan D., Aydemir LY., Arcan I., **Yavuzdurmaz H.**, Atabay H I., Ceylan C., Yemenicioglu A. 2011. Development of Flexible Antimicrobial Packaging Materials against *Campylobacter jejuni* by Incorporation of Gallic Acid into Zein-Based Films. *Journal of Agricultural and Food Chemistry*, 59,20, 11003-11010.

8.2. Papers submitted in international meetings/congresses

Yavuzdurmaz H., Baysal H. Chemical Composition and Antimicrobial Effect of Turkish Bay Laurel. IFT 12 Annual Meeting and Food Expo, June 2012, Las Vegas, Nevada USA.

Yavuzdurmaz H., Harsa S. Selection of Potential Probiotic *Lactobacillus* Strains from Human Milk. ICEF 11th International Congress on Engineering and Food, May 2011, Greece.

Yavuzdurmaz H., Harsa S. Characterization and Determination of Some Probiotic Properties of Lactic acid Bacteria Isolated from Human Milk. Food Micro “ Evolving microbial food quality and safety, September 2008, Scotland.

Celik S.E., Erkus O., **Yavuzdurmaz H.**, Korel F., Harsa S. Scanning of Aroma and Exopolysaccharides Formation Ability of Traditional Turkish Yoghurt Starter Cultures. The 20th International ICFMH Symposium Food Safety and Food Biotechnology: Diversity and Global Impact, August 2006, Italy.

Erkus O., Celik S.E., **Yavuzdurmaz H.**, Okuklu B., Harsa S. Isolation and Molecular Characterization of Artisanal Yoghurt Starter Bacteria. The 20th International ICFMH Symposium Food Safety and Food Biotechnology: Diversity and Global Impact, August 2006, Italy.

8.3. Papers submitted in national meetings/congresses

Yavuzdurmaz H., Harsa S. Isolation, Characterization and Determination of Probiotic Properties of Lactic acid bacteria from Human Milk. XV. National Biotechnology Congress, October, 2007, Antalya, Turkey.

9. Projects

İYTE Scientific Research Project (SRP) (2012) Determination of Antimicrobial and Antioxidant Properties of Some Plant Extracts and Their Applications to Meat Products (**Researcher**)

İYTE Scientific Research Project (SRP) (2010) Isolation and Phenotypic/genotypic Characterization of *Arcobacter* on Fresh Chicken Samples (**Researcher**)

İYTE Scientific Research Project (SRP) (2008) Investigation of the Prevalence of *Campylobacter jejuni* on Fresh Chicken Carcass Rinses Marketed in İzmir (**Researcher**)

2005 DPT YUUP The Production of Cheese and Yogurt Starter Cultures and Lactose Enzyme for the Dairy Industry: Traditional and Modern Solutions against Lactose Intolerance (**Researcher**)

10. Other scientific activities

Organizing committee assistant in 6th Nanoscience and Nanotechnology Congress held in Çeşme / İzmir, on June 15-18, 2010.

11. Courses given in last two years

Year	Semester	Courses	Hours in week		Öğrenci Sayısı
			T	P	
2014-2015	Summer	Unit Operations in Food Engineering II	3	-	
2015-2016	Fall	Food Microbiology	2	2	
2015-2016	Fall	Biotechnology	2	2	
2015-2016	Fall	Technical English	3	-	
2015-2016	Fall	Food Engineering Laboratory	-	4	
2015-2016	Fall	Food Microbiology	2	2	
2015-2016	Spring	Kinetic Reactions	3	-	
2015-2016	Spring	Fermentation Technology	2	2	
2015-2016	Spring	Food Quality Control	2	4	