



TO MAGNIFICO RETTORE OF UNIVERSITA' DEGLI STUDI DI MILANO

ID CODE 3891

I the undersigned asks to participate in the public selection, for qualifications and examinations, for the awarding of a type B fellowship at Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente, Scientist- in - charge Prof.ssa Sara Limbo and Prof. Luciano Piergiovanni

BEGÜM AKGÜN

CURRICULUM VITAE

PERSONAL INFORMATION

Surname	Akgun
Name	Begum
Date of birth	07.10.1991

PRESENT OCCUPATION

Appointment	Structure
M.Sc. in Food Engineering	Recent graduated

EDUCATION AND TRAINING

Degree	Course of studies	University	year of achievement of the degree
Degree	Bachelor's Degree in Food Engineering	Celal Bayar University	2013
Master	Master of Science Degree in Food Engineering	Izmir Institute of Technology	2017
Other	Visiting Researcher for Master's Thesis in PackLab	University of Milan	2016-2017
Other	Training in Research and Development Department in Food Services	CIR Food/Italy	2017
Other	Lab Researcher	Izmir Institute of	2015-2016



		Technology	
Other	Training in Food Services	Bozyaka Hospital's Catering/Turkey	2015
Other	Training in Food Quality and Control Department	PAK Group/Turkey	2012

REGISTRATION IN PROFESSIONAL ASSOCIATIONS

Date registration	of Association	City
09.2014	Educational Volunteers Foundation of Turkey	Izmir

FOREIGN LANGUAGES

Languages	Level of knowledge
Turkish	Mother Tongue
English	Advance
Italian	Intermediate

AWARDS, ACKNOWLEDGEMENTS, SCHOLARSHIPS

Year	Description of award
2016	Scholarship-Highest ranking student of the department for International Student Exchange Program (From Izmir Institute of Technology to University of Milan)

TRAINING OR RESEARCH ACTIVITY

description of activity
<p>Training in Research and Development Department in Food Services (CIR Food):</p> <p>Name of the research: Research for Modified Atmosphere Food Packaging and Under Vacuum Cooking</p> <p>Date: 04.2017- 10.2017</p> <p>Collaboration: CIR Food R&D Department & PackLab of Unimi</p> <ul style="list-style-type: none"> • Conducting research activities for cooking and packaging techniques • Summarizing the research results and communicating findings to internal and external bodies • Providing of technical supports for the laboratory equipments and instruments • Carrying out some crucial analyses for observing the changes within packages over time
<p>Visiting Researcher for Master's Thesis in PackLab (Università degli Studi di Milano/PackLab):</p> <p>Name of the Research: Development of a Novel Active Packaging System Based on Layer-by-layer Deposition of Natural Antioxidants and Antimicrobials to Extend Food Products' Shelf Life</p> <p>Date: 09.2016- 10.2017</p>



- Carrying out master's thesis experiments in PackLab laboratories
- Improving the steps of some chemical analyses for better packaging conditions
- Preparing research papers for publishing
- Helping and teaching assistance to the other bachelor students of PackLab
- Writing the master of science thesis

CONGRESSES AND SEMINARS

Date	Title	Place
25.10.2017	Congress Attendance: Agorà - l'incontro nazionale sul food packaging	Milan/Italy
24.07.2017	M.Sc. Thesis Defence - Development of a novel active packaging system based on layer-by-layer deposition of natural antioxidants and antimicrobials to extend food products' shelf life	Izmir Institute of Technology, Izmir/Turkey
22.06.2016	La spettroscopia Raman e le sue applicazioni per i materiali di packaging	University of Milan, Milan/Italy

PUBLICATIONS

Congress proceedings
<p>Poster Presentation</p> <p>Akgun B., Limbo S., Piva G., Fracassetti D., Rollini M., Piergiovanni L.</p> <p>"Rilascio controllato di sostanze antiossidanti e antimicrobiche naturali su frutta di IV gamma da un dispositivo attivo layer-by-layer"</p> <p>Agorà - l'incontro nazionale sul food packaging, Milan, Italy, 25 October 2017.</p>
<p>Poster Presentation</p> <p>Korel F., Akgun B., Konuk D.</p> <p>"Antioxidant effects of natural sources on poultry and poultry products: A review"</p> <p>The XXII World's Poultry Congress, Beijing, China, 5-9 September 2016.</p>
<p>Poster Presentation</p> <p>Korel F., Konuk D., Akgun B., Bağdaş H.</p> <p>"Effect of pasteurized and unpasteurized eggs on quality characteristics of pancakes"</p> <p>The XXII World's Poultry Congress, Beijing, China, 5-9 September 2016.</p>

OTHER INFORMATION

Computer skills: Microsoft office, minitab, photoshop.

Technical skills: Spectrophotometer, gas chromatography, colorimeter, rotary evaporator usage, food microbiology.



Declarations given in the present curriculum must be considered released according to art. 46 and 47 of DPR n. 445/2000.

The present curriculum does not contain confidential and legal information according to art. 4, paragraph 1, points d) and e) of D.Lgs. 30.06.2003 n. 196.

Place and date: Izmir / TURKEY, 06/02/2018

SIGNATURE