

Tuğba Özdal

1.PERSONAL INFORMATION

Title/First Name/Surname	Research Assistant Tuğba Özdal
Address:	Okan University, Faculty of Engineering and Architecture, Food Engineering Department, Tuzla Campus, 34959 Tuzla-Istanbul
Date of Birth and Place	13.02.1986, İstanbul/TURKEY
E-Posta:	tugba.ozdal@okan.edu.tr

2.EDUCATION

Date	Degree	Subject	University
2011-present	PhD	Food Engineering	Istanbul Technical University
2008-2011	M.Sc.	Food Engineering	Istanbul Technical University
2004-2008	B.Sc.	Food Engineering	Istanbul Technical University

3.WORK EXPERIENCE

Dates	Position	Main Activities and Responsibilities	Employer
2010 April-present	Research Assistant	<ul style="list-style-type: none">• Research• Teaching assistant: Food Engineering Survey, Food Chemistry, Chemistry Laboratory, Food Chemistry Laboratory, Biology, Food Microbiology, Food Microbiology Laboratory• Took part in the establishment of Food Engineering Department, Food Microbiology Laboratory, Chemistry laboratory.• Took part in making bilateral agreements with European Universities within ERASMUS bilateral programme,• Coordination of Bologna process of all Okan University Engineering &Architecture Faculty• Coordination of the Cooperative Training (COOP) program for Food Engineering Department	Okan University

		<ul style="list-style-type: none"> • Social media responsible of the Engineering and Architecture Faculty for the COOP program • Internship Committee Chairman of Department of Food Engineering • Participated in presentation of Food Engineering Department • Advisor of all Food Engineering Department students • Preparation and announcement of all midterm,final, make-up exams of all departments in Faculty of Engineering&Architecture • Responsible of Food Engineering Department Student Community • Arranging technical trips and seminars in Food Engineering Department (some of them for all university students) 	
2009 June-September	European Project Expert Assistant	<ul style="list-style-type: none"> • Preparation of guidelines describing the financial and administration process of EU Grants in Istanbul Technical University • Took part in the participation of researchers into the EU's research and mobility programs 	Istanbul Technical University, European Union Research Center

4.THESIS

1. M. Sc. Thesis, 2011. Changes in Antioxidant Capacity of Chocolate Added with Almonds. Istanbul Technical University, Institute of Science and Technology, Istanbul, Turkey.
2. B. Sc. Thesis, 2008. Fresh Pasta in Catering and Foodservice Sectors. Istanbul Technical University, Faculty of Chemistry and Metallurgy, Food Engineering Department. (multidisciplinary thesis study with Department of Management Engineering)

5.PUBLICATIONS

A - International Journal

- **Özdal, T.**, Capanoglu, E. & Altay, F. 2013. A review on protein-phenolic interactions and associated changes. *Food Research International*, 51 (2): 954-970. (SCI).
- **Özdal, T.**, Şahin Yeşilçubuk, N. 2014. Toxicity of bisphenol-a: effects on health and regulations. *International Journal of Biology, Veterinary, Agricultural and Food Engineering*, 8(6), 514-518.

B- National Journals (in Turkish)

- **Özdal, T.**, Çapanoğlu Güven, E., Boyacıoğlu, D. 2012. Phenolic compounds in chocolate and their effects on health, *TSE Standard ve Ekonomik Dergi*, 604, Eylül 2012, 57 – 61.

- Öksüz, T., **Özdal, T.**, Şahin-Yeşilçubuk, N. & Nilüfer-Erdil, D. Migration of Bisphenol-A (BPA) into food products and their effects on health. *Akademik Gıda*, 10(3): 93-98.

C- Guidelines Published on Internet

EU 7th Frame Programs Financial and Administration Guideline 1- Cooperation Project Proposal, Application and Contract Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/lcerik.aspx?sid=8917>) (in Turkish)

EU 7th Frame Programs Financial and Administration Guideline 2- ERC Project Proposal Application Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/lcerik.aspx?sid=8917>) (in Turkish)

EU 7th Frame Programs Financial and Administration Guideline 3- Marie Cure Project Proposal Application Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/lcerik.aspx?sid=8917>) (in Turkish)

D- International Symposium, Congress, and Workshops

Full Text

Özdal, T., Şahin Yeşilçubuk, N. 2014. Toxicity of Bisphenol-A: Effects on Health and Regulations. International Conference on Agricultural and Food Engineering, 5-6 June 2014, New York, USA.

Abstract

Özdal, T. 2015. Effects of Polyphenols on Intestinal Flora and Their Biotransformation By Gut Microbiota. , IFT15 Annual Meeting & Food Expo, 11-14 July 2015. Chicago, USA. (accepted)

Sarı, G., Cömertoğlu, G., **Özdal, T.**, Çiçin, İ. 2014. The impact of obesity on ER-PR positive, Her-2 Negative Breast Cancer. 2nd International Congress on Food Technology. 5-7 November 2014, Kuşadası, Turkey.

Özdal, T., Esen, Ö. B., Doğan, G., Çapanoğlu, E., Boyacıoğlu, D. 2014. Investigating the antioxidant capacities of *Viburnum opulus* L. fruits cultivated in Kayseri, Turkey. 2nd International Congress on Food Technology. 5-7 November 2014, Kusadasi, Turkey.

Gök., Ş., Buyurucu, E., Gürses, D., Çelik, B., **Özdal, T.** 2014. Development of functional foods and Turkey's role in this sector. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (in Turkish)

Yıldız, B., Yılmaz, D., **Özdal, T.** 2014. Frozen Foods: Methods, New Technologies and Their Benefits. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (in Turkish)

Yazıcılar, M., Özpınar, F.B., **Özdal, T.** 2014. National and international standardization of Helal food production. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (in Turkish)

Özdal, T., Çapanoğlu, E., & Boyacıoğlu, D. 2013. Gilaburu juice: traditional drink of middle Anatolia. The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus. 24-26 November 2013, Struga, Macedonia.

Özdal, T., Çapanoğlu, E., & Boyacıoğlu, D. 2013. Cocoa phenolics and their nutritional contribution to human health. EuroFoodChem XVII, 07-10 May 2013, Istanbul, Turkey.

Özdal, T., Boyacıoğlu, D., & Çapanoğlu, E. 2012. Changes in antioxidant capacity of chocolate added with almonds during processing, IFT12 Annual Meeting & Food Expo, 25-28 June 2012. Las Vegas, Nevada, USA.

Özdal, T., Boyacıoğlu, D. and Çapanoğlu, E. 2011. Changes in antioxidant capacity of dark chocolate during processing, 2011 EFFoST Annual Meeting, 9-12 November 2011, Berlin, Germany.

Özdal, T., Boyacıoğlu, D. and Çapanoğlu, E. 2011., Investigating the effect of almonds on the phenolic content and antioxidant capacity of chocolate, Novel Approaches in Food Industry International Food Congress, 26-29 May 2011, Çeşme, İzmir, Turkey.

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. and Süzme, S., 2011., Descriptive sensory analysis of dark chocolates with different almond content, Novel Approaches in Food Industry International Food Congress, 26-29 May 2011, Çeşme, İzmir, Turkey.

Özdal, T., Ozdal, M. E., Ozkale, L., Boyacıoğlu, D. and Boyacıoğlu, M. H., 2011., Fresh pasta in catering and foodservice sectors, IFT Annual Meeting & Food Expo, 11 – 14 July 2011. New Orleans, LA, USA.

E. National Symposium, Congress and Workshops.

Özdal, T., Yolci Ömeroğlu, P. 2014. Waste storage and disposal methods in food analysis laboratories. 2. Ulusal Laboratuvar Akreditasyonu ve Güvenliği Sempozyumu Sergisi, 30-31 October/1 November 2014, Yıldız Teknik Üniversitesi Davutpaşa Kampüsü 2010 Avrupa Kültür Başkenti Kongre ve Kültür Merkezi, İstanbul, Turkey.

Gök, Ş., Yıldar, Ö., **Özdal, T.** 2014. Adulteration of honey and prevention methods. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yılmaz, D., İskar, Y., **Özdal, T.** 2014. Effects of nanotechnology applications on food quality characteristics. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Vurgun, M., Kaya, B., **Özdal, T.** 2014. Development of Turkish Food Legislation and new approaches. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yıldız, B., Yıldırım, Ş. A., **Özdal, T.** 2014. Importance of giving accurate information to consumers about food safety. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Esi, E., Keskin, İ., **Özdal, T.** 2014. Investigating the new technologies used in food preservation. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yazıcılar, M., Özpınar, F. B. **Özdal, T.** 2014. Active and intelligent packaging technologies in food industry. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yüksel, A., **Özdal, T.**, Daskaya-Dikmen, C., Özcelik, B. 2012. Gourmet oils: production processes, properties and beneficial effects on health. Türkiye 11. Gıda Kongresi, 10 – 12 October 2012. Mustafa Kemal University, Hatay, Turkey.

6.PROJECTS

“Anthocyanin and polyphenol bioactives for Health Enhancement through Nutritional Advancement (ATHENA)”, European Union 7th Framework Programme, STREP Project (Researcher

7.AWARDS

2013 TUBITAK Turkish Scientific and Technology Council Scientific Paper Publication Award

2013 Okan University Scientific Paper Publication Award

2014 TUBITAK Turkish Scientific and Technology Council 2214-A PhD Research Scholarship (Visiting Scientist- University of Massachusetts Amherst).

8.MEMBERSHIP

- Member of Turkish Food Engineering Chamber