



# MERYEM ÇETİNKAYA Food Engineer

## **EDUCATION**

MSc Sakarya University
2010-2012 Institute of Science and Technology

Bachelor's Degree Çanakkale Onsekiz Mart University
2006-2010 Faculty of Engineering and
Architecture

Bachelor's Degree Eskişehir Anadolu University Faculty of Menagement

LANGUAGE English YDS 67,5

#### CAREER

- 2021- Engineer, Maize Research Institute- SAKARYA
- 2016-2021 Engineer, Gümüşova Directorate of County Agriculture and Forestry DÜZCE
- 2014-2016 Manager, Cumayeri Directorate of County Agriculture and Forestry DÜZCE
- 2013-2014 Engineer, Rize Directorate of Provincial Agriculture and Forestry- RiZE
- 2010-2012 Engineer, Vezneciler KYK Girls' Dormitory Cafeteria-İSTANBUL

## **ABOUT ME**

I was born in 1988 in İstanbul. In 2010, I graduated from Çanakkale Onsekiz Mart University, Faculty of Engineering and Architecture as food engineer. I continued my professional education on studying for master degree at the Institute of Science and Technology of Sakarya University in 2010-2012.

I worked at a cafeteria as manegement director in 2010-2012 and appointed to the ministry of agriculture and forestry in 2013. I worked as food control officer in 2013-2021. I have been serving as researcher at Maize Research Institute since 2021.

#### CONTACT

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#### PUBLICATIONS

- NATIONAL ARTICLES AND PAPERS
- Articles Published in National Journals
- Hut, M. & Ayar, A. (2013). Fonksiyonel Özelliklere Sahip Probiyotik İncir Uyutma Tatlısı Üretimi. Sakarya University Journal of Science, 17 (1), 147-153.

#### OTHER PUBLICATIONS

- Ph.D. Thesis, Master Thesis, Reports, Books etc.
- 1. Production of probiotic incir uyutmasi dessert which has functional properties Master Thesis