

## CURRICULUM VITAE

**Name Surname:** ASLI ZULUĞ  
**Date of Birth:** 24.11.1980  
**Place of Birth:** İZMİR  
**Title:** PhD.  
**Expertise:** Agricultural Economics  
**Language :** English  
**Education :** PhD

Degree	Area	University	Year
Under-Graduate Programme	Food Engineering	Ege University, Engineering Faculty, Department of Food Engineering	1999-2003
Master Programme	Business Economics and Management	Mediterranean Agronomic Institute of Chania ( MAICH, Egypt)	2004-2006
PhD Programme	Agricultural Economics	Ege University-Agricultural Faculty	2006-2010

### Administered Master's and Doctoral Thesis

- **Master Thesis**
  - Food quality certification on consumers' food choices - Consumer research from Izmir – Turkey. Mediterranean Agronomic Institute of Chania, MAICH-Egypt
- **Doctorate Thesis**
  - Effect of Geographical Indicators on foods on consumer behavior. Samples origin: İstanbul -Türkiye
- **Graduation Assignment Topics**
  - Restaurant menu label evaluations from a nutritional value perspective- Sample origin: İstanbul-Turkey (2018)
  - Investigation of local wheat species (Siyez, Kavılca and Firik) in terms of production, quality and nutritional values. (2018)
  - The effect of different menu labeling methods on university students' food preferences. (2018)
  - Kefir chips as functional food (2019)
  - Common flavor components from food pairings in Turkish cuisine (2019)

## **Publications**

- **Articles published in peer-reviewed journals under International SCI & SSCI & Arts and Humanities**
  - “Consumer Preferences and Willingness to Pay for Country of Origin Labeled Product in Istanbul” -2015, Vol 16, No 2- Agricultural Economics Review
  - Kırkın , C., Zuluğ, A., and Özçelik , B. An Eye-Opening Look at Autism Spectrum Disease: Plant Food bioactives towards and effective herapeutic intervention
  - Natália Cruz-Martins , Cristina Quispe, Celale Kırkın, Ezgi Şenol, Aslı Zuluğ, Beraat Özçelik , Adedayo O. Ademiluyi, Olubukola Helen Oyeniran,Prabhakar Semwal, Manoj Kumar , Farukh Sharopov, Victor López, et al.Paving Plant-Food-Derived Bioactives as Effective Therapeutic Agents in Autism Spectrum Disorder," Oxidative Medicine and Cellular Longevity, vol. 2021, Article ID 1131280, 2021. <https://doi.org/10.1155/2021/1131280>.
- **Book chapters**
  - DOĞAN, M. ., and ZULUĞ, A. (2019). Contemporary Approaches to Food Engineering. In DOĞAN, M, Introduction to Food Engineering.
- **Papers presented at international scientific meetings and published in the proceedings book**
  - 73RD International Atlantic Economic Conferance-İstanbul-Turkey- “Consumer Attitudes Towards Various Labeled Food
- **Articles published in national non-refereed journals**
  - Food Hygiene-April/May-2015- GIDATÜRK JOURNAL
  - Food Hygiene-Personnel Hygiene Place and Importance-June/July - 2015- GIDATÜRK JOURNAL
  - Food Hygiene-Which one is true? Contamination or crosscontamination-September/October-2015-GIDATÜRK JOURNAL
  - Food Hygiene - Refrigerator Hygiene-November/December-2015- GIDATÜRK JOURNAL
  - Food Hygiene - Food Safety and Hygiene in Shopping- January/February-2016- GIDATÜRK JOURNAL
  - Food Hygiene-Food Packaging Types and Food Safety-March/April- 2016- GIDATÜRK JOURNAL

- Food Research-Geographical Indicators and Turkey-May/June-2016-GIDATÜRK JOURNAL
  - Food Hygiene-Water is Life- September/October-2016- GIDATÜRK JOURNAL
  - Food Economics-Foreign Trade Data-September/October-2016-GIDATÜRK JOURNAL
  - Food Economy- The Unfinished Symphony: The Meat Sector-November/December-2016-GIDATÜRK JOURNAL
  - Food Hygiene- Food Safety in the World of Bakery Products-January/February-2017- GIDATÜRK JOURNAL
  - Food Economy- European Union Export Report: 2016-January/February-2017- GIDATÜRK JOURNAL
  - Food Economy- Turkey's 2016 Export Report-March/April-2017-GIDATÜRK JOURNAL
  - Food Economy-Food and Ethics-April-2018- GIDATÜRK JOURNAL
  - o Food Economy -Our precious local wheats and disinformation in the perspective of producers-November-2018- GIDATÜRK JOURNAL
  - Food Economy- An innovative superfood :PACHA-July-2019-GIDATÜRK JOURNAL
- **Papers presented at national scientific meetings and published in the proceedings book**
    - 7th Food Engineering Congress Ankara-Turkey-“Determination of Consumers' Attitudes and Behaviors Regarding Geographically Labeled Products”-December 2011-Speaker
    - 2nd Food Safety Congress-“ ISO 22000 “Food Safety Management System” Applications in Food and Beverage Businesses: A case study; Swissôtel The Bosphorus” December 2010-Speaker
- **National and international scientific and professional organizations of which she is a member**
    - Food Engineers Chamber
    - Blockchain in Food Supply Chain: Establishing Transparency in the Turkish Food Supply Chain Using Blockchain Technology, (2019, April), İzmir, Turkey .
    - Biodiversity for Nutrition and Food Project Closing Meeting, (2019, February), Antalya, Turkey.
    - KAGİDER -2021

## Professional Awards

- Best Manager of the Year-2011-Swissotel The Bosphorus
- Within the scope of Teknofest, within the scope of Takeoff Startup Summit, it was selected among the top 15 start-ups in Turkey.
- 4th ISTANBUL INTERNATIONAL INVENTION FAIR ISIF'19, Bronze Medal
- Accepted to the Royal Academy of Engineerin-Leaders in Innovation Fellowships Program
- International Women Entrepreneurs Support Fund (IWEC)-Woman Entrepreneur of the Year

## Courses taught in the last two years:

Academic year	Semester	Course title	Weekly Time		Number of Students
			Theoretical	Application	
2013-2014	Fall/Yeditepe University	Food and Beverage Management	3		25
		Food Policy	3		20
	Spring/Yeditepe University	Food and Beverage Sales and Marketing	3		25
2014-2015	Fall/Yeditepe University	Food and Beverage Management	3		25
		Food Policy	3		20
		Food Events and Communication	3		20
2016-2017	Fall/Bogazici University	Hygiene Sanitation	3		25
2016-2019	Spring/Özyeğin University	Nutrition, Hygiene and Sanitation Nutrition	3	3	16
2017-2019	Fall/ Özyeğin University	Nutrition, Hygiene and Sanitation Nutrition	3	3	35

2019-2020	Spring/Özyeğin University	Nutrition, Hygiene and Sanitation Nutrition Mathematic Entrepreneurship and Innovation in Gastronomy Food and Consumer Behavior (Master's Program)	3	3	35
2020-2021	Spring/Özyeğin University	Food Science Food Hygiene and Occupational Safety Entrepreneurship and Innovation in Gastronomy Food and Consumer Behavior (Master's Program)	3	3	35
2021-2022	Fall/Özyeğin University	Gıda Hijyeni ve İş Güvenliği Gastronomide Girişimcilik ve Yenileşim	3	3	35

#### Work experiences

- **2017-Present : Özyeğin University - Dr. Faculty Member**
- **2008-2017: Swissotel The Bosphorus- Food and Hygiene Engineer / Food Safety Team Leader (Full Time)**

- i. ISO 22000:2005 System Installation, implementation, management and updating
  - ii. Management of the Food Safety Team
  - iii. Food Safety Management System and monitoring and operation of legal obligations
  - iv. Arrangement and updating of risk analyzes for Food and Beverage Department (Food Safety Risk Analysis-Environmental Management Risk Analysis-Occupational Health and Safety Risk Analysis)
  - v. Identifying, planning and implementing training needs for the Food and Beverage Division
- **2016-2017: Boğaziçi University- Part-time faculty member**
  - **2013-2015: Yeditepe University - Part-time faculty member**
  - **2007-2008: Divan\_Koç Holding- Manufacturing and Quality Engineer**
    - i. HACCP and ISO 22000:2005 monitoring and maintaining the implementation
    - ii. Food Safety training determination, planning and implementation

#### **Other Considerations for Inclusion**

- TULIP EDUCATION CONSULTING-ISO 50001 Energy Management Systems Training (March 2014)
- IQMS-QA TECHNIC-TURKEY- ISO 9001:2008 Total Quality Management System -Chief Auditor Training (October -2012)
- IQMS-QA TECHNIC-TURKEY- ISO 22000:2005 Food Safety Management System Lead Auditor Training (December -2011)
- YANKI EDUCATION CONSULTING-OHSAS 18001 Occupational Health and Safety Management System Training (October 2009)
- NATIONAL BRITANIA-TURKEY-ISO 22000:2005 Food Safety Management System Internal Auditor Training (June -2009)
- TÜV NORD- ISO 9001:2008 Total Quality Management System Training (January -2009)
- TÜV NORD- ISO 9001:2008 Total Quality Management System – Internal Auditor Training (January -2009)
- TÜV NORD- ISO 22000 Food Safety Management System (December -2008)
- F4ST-From Farm to Fork Food Safety Specialist Training Program-EU Leonardo da Vinci B Type Pilot Project-2008

#### **Addresses and Phone Numbers**

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