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International Researcher IDs

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Education Information

Doctorate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2024 - Continues

Postgraduate, Istanbul Technical University, Gıda Mühendisliđi Bölümü, Turkey 2020 - 2024

Undergraduate Minor, Yeditepe University, Güzel Sanatlar Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü, Turkey 2016 - 2021

Undergraduate, Yeditepe University, Mühendislik Fakültesi, Gıda Mühendisliđi Bölümü, Turkey 2015 - 2020

Academic and Administrative Experience

Staj Koordinatörü, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS (ENGLISH), 2022 - Continues

Erasmus Program Department Coordinator, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS (ENGLISH), 2022 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. Treatment of onion skin waste using dielectric barrier discharge cold plasma processing**
Senguler B., Kırkın Gözükırmızı C., Donmez H., Unal S.
Food Science and Nutrition, vol.12, no.10, pp.8387-8393, 2024 (SCI-Expanded)
- II. Valorisation of cold plasma-treated onion skin waste in chocolate production**
Senguler B., Kırkın Gözükırmızı C.
International Journal of Food Science and Technology, 2024 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. SOĞUK PLAZMA UYGULAMASININ SOĞAN KABUĐUNUN KALİTE VE ANTIOKSİDAN ÖZELLİKLERİ ÜZERİNDEKİ ETKİLERİ**
Őengüler B., Kırkın Gözükırmızı C.
EGE ZİRVESİ 10. ULUSLARARASI UYGULAMALI BİLİMLER KONGRESİ, İzmir, Turkey, 22 - 24 December 2023, vol.1, no.1, pp.279-280
- II. EFFECTS OF COFFEE ROASTING METHODS ON VOLATILE AND BIOACTIVE COMPONENTS**
Őengüler B., Kırkın Gözükırmızı C.
Toros Üniversitesi Ulusal Kahve Sempozyumu, Mersin, Turkey, 03 February 2023, pp.37-49

III. The Relationship between Sensory Perception and Consumer Behavior: from Traditional Foods to Novel Foods

ŞENGÜLER B., ÖZİLGEN Z. S.

Funda YILDIRIM, International Virtual Symposium on Brain and Cognitive Science 2020, 30 May 2020