

## Asst. Prof. SEMA AYDIN

### Personal Information

**Email:** semaydin@gelisim.edu.tr

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### International Researcher IDs

ORCID: 0000-0002-5287-758X

Yoksis Researcher ID: 105363

### Education Information

Doctorate, Mersin University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2011 - 2018

Postgraduate, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2008 - 2011

Undergraduate, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2004 - 2008

### Foreign Languages

English, C1 Advanced

### Dissertations

Doctorate, TURUNÇGİL KABUĞU KAYNAKLI ANTIÖKSİDANLARIN KIZARTMA SÜRESİNCE YAĞIN STABİLİTESİ ÜZERİNE ETKİLERİ, Mersin University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2018

Postgraduate, Keçiboynuzu Meyvesinden Sürülebilir Bir Ürün Üretimi, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011

### Research Areas

Food Chemistry, Food Technology, Fats Technology

### Academic Titles / Tasks

Assistant Professor, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS (ENGLISH), 2019 - Continues

Research Assistant, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2008 - 2017

### Academic and Administrative Experience

Manager of Research and Application Center, Istanbul Gelisim University, 2022 - Continues

Head of Department, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS (ENGLISH), 2020 - 2024

## Courses

Food Safety and Hygiene, Undergraduate, 2023 - 2024  
Introduction to Gastronomy, Undergraduate, 2022 - 2023  
Healthy and Special Diets, Undergraduate, 2020 - 2021  
Hijyen ve Sanitasyon, Associate Degree, 2019 - 2020

## Advising Theses

Aydın S., Aydın Mutfak Kültüründeki Yabani Kuşkonmaz Bitkisinin (*Asparagus acutifolius* L.) Antioksidan Özelliklerinin Belirlenmesi, Postgraduate, S.ERBASAN(Student), 2024

## Jury Memberships

Doctoral Examination, Doctoral Examination, İstanbul Gelişim Üniversitesi, December, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, İstanbul Gelişim Üniversitesi, December, 2023  
Post Graduate, Post Graduate, İstanbul Gelişim Üniversitesi, December, 2023

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Antioxidant efficiency of citrus peels on oxidative stability during repetitive deep-fat frying: Evaluation with EPR and conventional methods**  
Aydın S., Sayin U., Sezer M. Ö., Sayar S.  
Journal of Food Processing and Preservation, vol.45, no.7, 2021 (SCI-Expanded)
- II. **Development and characterization of carob flour based functional spread for increasing use as nutritious snack for children**  
Aydın S., Özdemir Y.  
Journal of Food Quality, vol.2017, 2017 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Enrichment of wheat bread with carob molasses source: Impact on bread quality and acceptability**  
Aydın S., Özdemir Y., Keçeli M.  
Toros University Journal of Food Nutrition and Gastronomy, vol.1, no.1, pp.17-26, 2022 (Peer-Reviewed Journal)
- II. **Ethiological, Clinical and Epidemiological Overview of Covid-19 Pandemia**  
YALÇIN S., ZEREN S., BARUT A. Y., AYDIN S.  
Journal of Immunology and Clinical Microbiology, vol.6, no.1, pp.37-45, 2021 (Peer-Reviewed Journal)

## Refereed Congress / Symposium Publications in Proceedings

- I. **Basic Quality Characteristics of Non-Commercial Olive Oils Produced in East Mediterranean Region of Turkey**  
Aydın S.  
International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir, Turkey, 15 - 17 May 2017, pp.241
- II. **Portakal Kabuğu Özütünün Rafine Ayçiçek Yağının Oksidatif Kararlılığı Üzerine Etkilerinin Belirlenmesi**  
Aydın S.

Tarım ve Gıda Kongresi (Targid), Nevşehir, Turkey, 28 - 30 April 2015, pp.311

**III. Keçiboynuzu Tatlısı Üretiminde Sürülebilirliğin Belirlenmesi**

Aydın S.

7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.274

## **Supported Projects**

Aydın S., Project Supported by Higher Education Institutions, Turunçgil kabuğu kaynaklı antioksidanların kızartma süresince yağın stabilitesi üzerine etkileri, 2015 - 2018

Aydın S., Project Supported by Higher Education Institutions, Keçiboynuzu Meyvesinden Sürülebilir Tatlı Bir Ürün Üretimi, 2010 - 2011

## **Patent**

Aydın S., EKMEĞE SÜRÜLEBİLİR HARNUP (KEÇİBOYNUZU) TATLISI, Patent, CHAPTER A Human Needs, The Invention Registration Number: 2010-G-230136 , Standard Registration, 2010

## **Scientific Refereeing**

International Journal of Food Science, Journal Indexed in SCI-E, August 2023