

Asst. Prof. SEMA AYDIN

Personal Information

Email: semaydin@gelisim.edu.tr
Web: <https://avesis.gelisim.edu.tr/semaydin>

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 ANTİOKSİDANLARIN 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, İstanbul 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, İstanbul Gelisim University, 2022 - Continues
Head of Department, İstanbul 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

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

Jury Memberships

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