**ACADEMIC
CURRICULUM VITAE**

**1. Name - Surname:** Mehmet KARAGÖZLÜ

**2. Title:** MSc.

**3. Educational Background:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Degree** | **Department/Program** | **University** | **Year**  |
| Bachelor’s | Food Engineering | Near East University | 2012-2016 |
| Master’s | Food Engineering | Near East University | 2016-2019 |
| PhD | Nutrition and Dietetics | Near East University | 2019-… |

**4. Master’s / PhD Thesis**

**4.1.Master’s Thesis Title and Thesis Advisor(s):**

“DIRECT DETECTION OF COLD PRESSED OLIVE OIL ADULTERATION BY ELECTROCHEMICAL OXIDATION OF ALPHA-TOCOPHEROL WITH PGE” Thesis Advisor: Perihan Adun

**4.2.PhD Thesis /Medical Specialty Thesis Title and Advisor(s):**

**5. Academic Titles:**

Date of Assistant Professorship: -

Date of Associate Proferssorship: -

Date of Professorship: -

**6. Supervised Master’s and PhD Theses:**

 **6.1.** Master’s Theses

**6.2.** PhD Theses

**7. Publications**

**7.1. Articles Published in International Peer-Reviewed Journals (SCI,SSCI, AHCI, ESCI, Scopus)**

**7.2**. **Articles Published in Other International Peer-Reviewed Journals**

**7.3. Papers Presented at International Scientific Confererences and Published in Conference Proceedings**

M. Moghazi, S. Aşır, **M. Karagözlü**, I. Göktürk, F. Yılmaz, D. Türkmen, A. Denizli. Electrochemical Detection Of Aluminium Ion Using Pencil Graphite Electrodes Coated With A Molecularly Imprinted Polymer. 3rd International Natural Science, Engineering and Material Technologies Conference. Sep 21-23, 2023, Turkish Republic of Northern Cyprus. ISBN: 978-605-68918-2-3. pp 45.

A. Esendağlı, **M. Karagözlü**, P. Adun. Effect of Seasonal Changes on Halloumi Cheese Quality Produced from Cow Milk. International Congress of Health Research. August 25-28, 2021. ISBN: 978-605-74234-2-9. pp. 260-269

**7.4. National/international Books or Book Chapters**

**7.5. Articles Published in National Peer-Reviewed Journals**

**8. Art and Design Activities**

**9. Projects**

**10. Administrative Responsibilities**

Deputy Head of Food Engineering Department

Common Courses Coordination Unit – Deputy Coordinator of Common Chemistry Courses

Faculty of Agriculture Event Coordinator

Faculty of Engineering Courses Commission Coordinator

Faculty of Agriculture Courses Commission Coordinator

Faculty of Agriculture Promotion Officer

Faculty of Agriculture, Department of Food Engineering, Horizontal and Vertical Transfer Evaluation Commission Coordinator

Faculty of Agriculture Graduation Committee

Faculty of Engineering Graduation Committee

**11. Memberships in Scientific and Professional Organizations**

**12. Awards**

**13. Undergraduate and Graduate Courses Taught in the Last Two Years**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Academic Year** | **Semester** | **Course Name**  | **Weekly Hours** | **Number of Students** |
| **Theoretical** | **Practical** |
| **2021 - 2022** | **Fall** | FDE427 - Meat Technology | 3 | 0 | 3 |
| **Fall** | FDE421 – Cereal Technology | 3 | 0 | 4 |
| **Fall** | GDM421 – Tahıl Teknolojisi | 3 | 0 | 1 |
| **Fall** | NAD211 – Food Industry | 2 | 0 | 12 |
| **Fall** | NAD307 – Food Technology | 3 | 0 | 13 |
| **Spring** | FDE322 – Principles of Nutrition | 2 | 0 | 4 |
| **Spring** | FDE426 – Dairy Technology | 3 | 0 | 4 |
| **Spring** | GDM426 – Süt ve Süt Ürünleri Teknolojisi | 3 | 0 | 5 |
| **Spring** | NAD334 – Food Control and Legislation | 2 | 0 | 14 |
| **Spring** | BES334 – Besin Kontrolü ve Yasal Düzenlemeler | 2 | 0 | 44 |
| **Spring** | NAD224 – Methods of Food Control | 2 | 0 | 9 |
| **2022 - 2023** | **Fall** | GDM421 – Tahıl Teknolojisi | 3 | 0 | 7 |
| **Fall** | FDE421 – Cereal Technology | 3 | 0 | 2 |
| **Fall** | FDE427 - Meat Technology | 3 | 0 | 4 |
| **Fall** | GDM427 – Et İşleme Teknolojisi | 3 | 0 | 8 |
| **Fall** | NAD211 – Food Industry | 2 | 0 | 22 |
| **Fall** | NAD307 – Food Technology | 3 | 0 | 4 |
| **Spring** | FDE426 – Dairy Technology | 3 | 0 | 4 |
| **Spring** | GDM426 – Süt ve Süt Ürünleri Teknolojisi | 3 | 0 | 6 |
| **Spring** | GDM401 – Gıda Mühendisliği Proses Araştırma ve Tasarım I | 3 | 0 | 1 |
| **Spring** | NAD334 – Food Control and Legislation | 2 | 0 | 8 |
| **Spring** | BES334 – Besin Kontrolü ve Yasal Düzenlemeler | 2 | 0 | 49 |
| **Spring** | NAD224 – Methods of Food Control | 2 | 0 | 17 |