

**Professional Objective**

Pursuing academic career and engineering solutions in Food Safety and Quality. Experience in graduate school has improved time management, problem solving, group working, individually conducting research, and analyzing and presenting/publishing data.

**Education**

- Ph.D. student in Biosystems Engineering, Michigan State University, East Lansing, MI (2018-Present).
- M.S. in Agricultural and Biological Engineering, Pennsylvania State University, University Park, PA (2016-2018) GPA: 3.92.
- M.S. in Food Microbiology, Food Engineering Department, Graduate School of Natural and Applied Sciences, Erciyes University, Kayseri, Turkey (2013-2016) GPA: 3.75.
- B.S. in Food Engineering, Faculty of Engineering, Erciyes University, Kayseri, Turkey (2009-2013) GPA:3.55.

**Academic Experience****Dissertation and Thesis**

- Changes in Thermal Properties During the Growing Season to Predict the Apple Harvest Time and Monitor the Quality (*M.S. Thesis*) in Penn State University. Advisor: Dr. Virendra M. Puri.
- Molecular Characterization of Indigenous Lactic Acid Bacteria and Yeasts in Fermented Grape Leaves, July 2016 (*M.S. Thesis*) in Erciyes University. Advisor: Dr. Ismet Ozturk.
- Physicochemical, Microbiological, and Bioactivity Characteristics of Traditional Home-Made Turkish Vinegars, January 2013 (*Bachelor of Science's Thesis*) in Turkey. Advisors: Dr. Ismet Ozturk and Dr. Hasan Yalcin.

## Journal Publications

- **Caliskan-Aydogan, O.**, Yi, H., Schupp, J.R., Choi, D.D., Heinemann, P.H., Puri, V.M., 2018. Thermal Properties of ‘Gala’ Apple during the Growing Season for Predicting the Harvest Time, *Transactions of the ASABE*, In review
- Ozturk, I., Tornuk, F., **Caliskan-Aydogan, O.**, Durak, M.Z., Sagdic, O., 2016. Decontamination of Iceberg Lettuce by Some Plant Hydrosols, *LWT-Food Science and Technology*, 74, 48-54.
- Ekici, L., Ozturk, I., Karaman, S., **Caliskan, O.**, Tornuk, F., Sagdic, O., Yetim, H. 2015. Effects of black carrot concentrate on textural, bioactive, aroma, color, and sensory properties of sucuk, a traditional Turkish dry-fermented sausage. *LWT- Food Science and Technology*, 62: 718-726.
- Ozturk, I., **Caliskan, O.**, Tornuk, F., Ozcan, N., Yalcin, H., Baslar, M., Sagdic, O. 2015. Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars. *LWT-Food Science and Technology*, 63(1), 144-151.
- Ozturk, I., Karaman, S., Baslar, M., Cam, M., **Caliskan, O.**, Sagdic, O., Yalcin, H. 2014. Aroma, sugar and anthocyanin profile of fruit and seed of Mahlab (*Prunus mahaleb* L.): Optimization of bioactive compounds extraction by simplex lattice mixture design. *Food Analytical Methods*, 7: 761-773.

## Posters

- **Caliskan-Aydogan, O.**, Yi, H., Schupp, J.R., Puri, V.M. Changes in Thermal Properties of ‘Gala’ Apple During the Growing Season and Correlation with Harvest Fruit Quality and Maturity Indices. **1)** *Graduate School Exhibition* (03.23-25.2018), **2)** *24th Gamma Sigma Delta Research Expo.* (03.27.2018), and **3)** *College of Engineering Research Symposium (CERS)* (04.10.2018).
- **Caliskan-Aydogan, O.**, Yi, H., Schupp, J.R., Choi, D.D., Heinemann, P.H., Puri, V.M. Thermal Properties of ‘Gala’ Apple During the Growing Season. *ASABE 2018 Annual International Meeting* (07.29-08.01/2018).

## **Work Experience**

### **Intern**

- Dimes Fruit Juice Company, Tokat, Turkey, July-August 2012.
- Food Quality and Control Laboratory, Tokat, Turkey, July 2011.

### **Volunteer**

- Food Microbiology and Food Chemistry Laboratory in Food Engineering Department, Erciyes University, Kayseri, Turkey. May – July 2012 and May - August 2013.

## **Certificates**

- ISO 9001:2008 Quality Management System (CPA Consultancy Services, 12/22-24/2012)
- ISO 9001:2008 Internal Assessor (CPA Consultancy Services, 12/22-24/2012)
- ISO 22000 Food Safety Management System (CPA Consultancy Services, 12/22-24/2012)
- OHS 18001 Occupational Health and Safety (CPA Consultancy Services, 12/22-24/2012)
- Education of Strategic Management (CPA Consultancy Services, 12/22-24/2012)

## **Honors, Awards and Memberships**

- 1st Place Award in Graduate: Physical and Engineering Science, *24th Gamma Sigma Delta Research Expo. Penn State College of Agricultural Science (03/27/2018)*.
- Turkish Higher Educational Council Scholarship Award for M.S. and Ph.D. program in the U.S., *The Ministry of National Education (01/24/2014)*.
- Graduation; higher rank in the B.Sc., *College of Engineering, Erciyes University, (06/20/2013)*.

### **Membership**

- Pennsylvania Omicron Chapter of Alpha Epsilon, The Honor Society of Agricultural, Biological, and Food Engineering, since October 2017.
- American Society of Agricultural and Biological Engineers (ASABE), since May 2017
- Institute of Food Technologists (IFT), since Jan 2016.