

Çağla McKenzie, PhD

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Education

- ▶ Uludağ University, Food Engineering, 1999.
- ▶ Uludağ University, Food Microbiology, 2001.
- ▶ University of Bonn, Food Technology and Biotechnology, 2008.

Academic Employment

- ▶ Dr. Lecturer, Antalya Bilim University, School of Tourism, Department of Tourism and Hotel Management, February 2017.
- ▶ Dr. Lecturer, Antalya Bilim University, School of Tourism, Department of Gastronomy and Culinary Arts, February 2018.

Professional Employment

- ▶ 2010 – 2013 Leatherhead Food Research, Surrey, UK (www.leatherheadfood.com).
Leatherhead Food Research offers food research and analysis, food legislation, business and technical information, training, and bespoke consulting.
Regulatory Advisor, Providing accurate and up-to-date information and advice on food and food supplements legislation for the UK, the EU and Turkey. Preparing and delivering regulatory training (e.g. additives, nutrition labelling, nutrition claims, update on EFSA Opinions) to the food industry in the UK and abroad.
- ▶ 2010 Allegra Foundation, London, UK (www.allegrafoundation.com).
Volunteer Researcher for Project Waterfall—Clean Water for Africa.
- ▶ 2009 – 2010 Herbalife Europe Limited, London, UK (www.herbalife.co.uk/).
Multinational company specialising in nutrition, weight-management, food supplements and personal care.
Compliance Co-ordinator, Europe, the Middle East and Africa (EMEA) region. Developing, reviewing and updating labels with formula and raw-material specifications, ingredient lists, nutritional-value calculations, marketing claims, product descriptions and warning statements in accordance with the relevant EU and other international regulations.

- ▶ 2006 Heinrich Frings, Bonn, Germany (www.frings.com). International consultants and manufacturers of fermentation technology.
Researcher, Projects in Acetic Acid (Vinegar) and Alcohol Fermentation at the R&D department.
- ▶ 2000 – 2001 Baktat, Bursa, Turkey (www.baktat.com). International manufacturer of various food products for export.
Researcher, Physical and microbiological analysis (plating) on the production line of ready-to-eat foods, reporting of results.
- ▶ 1998 Food Technology and Biotechnology, University of Bonn, Germany.
Researcher, Experiments on wheat-grain coating using spice extracts to prevent microbiological spoilage.
- ▶ 1997 Targid Fruit Juice Factory, Kayseri, Turkey.
Researcher, Routine physical/chemical analysis.

Publications

Proceedings

- ▶ KORUKLUOĞLU, M., YİĞİT, A. ve ÇAVUŞOĞLU, Ç., “Sofralık Zeytinlerde Görülen Bozulmalar”. I. Zeytincilik Sempozyumu, 473-479, Bursa, 2000.

Courses/Teaching

- ▶ TRM 108 Sanitation, Hygiene and Occupational Safety
- ▶ GAST 106 Agricultural Production
- ▶ TRM 351 Total Quality Management for Tourism and Hotel Management
- ▶ TRM 359 Hotel Security and Safety Management

Research Interests

- ▶ Food Regulations, Food Safety, Food Sustainability and Traditional Foods.

Languages

- ▶ English (fluent)
- ▶ German (solid knowledge)
- ▶ Turkish (native speaker)