

Çağla McKenzie, PhD

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Antalya Bilim University
Tourism Faculty**

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Education

- **Doctorate:** Food Engineering and Biotechnology “Investigations into the High-Temperature Air Drying of Tomato Pieces” (Thesis), Rheinische Friedrich-Wilhelms University/Bonn, Germany, 2008
Advisor: Prof. Dr. Benno KUNZ
- **Master:** Food Microbiology “Determination of Bacterial Load in the Production of Ready-to-Eat Canned Foods” (Thesis), Uludağ University/Bursa, Türkiye 2001
Advisor: Prof. Dr. Mihriban KORUKLUOĞLU
- **Bachelor:** Food Engineering, Uludağ University/Bursa, Türkiye, 1999

Academic Employment

- Assistant Professor, Antalya Bilim University, School of Tourism, Department of Gastronomy and Culinary Arts, February 2018 – present
- Assistant Professor, Antalya Bilim University, School of Tourism, Department of Tourism and Hotel Management, February 2017 – 2018.
- Director, Antalya Bilim University, Applied Tourism Studies and Research Centre, September 2021 – present.

Professional Employment

- ▶ 2024 Factor Social, Portugal
Consultant: Conducting interviews with Ankara Arçelik/Beko factory workers and sending the interview translations to the partner firm as part of the Fortis EU project to develop heavy-duty collaborative robots for challenging construction activities including material handling and assembly.
- ▶ 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

McKenzie Çavuşoğlu, Ç. & Ünal, C. (2023). Geographical Indication (GI) Products' role in sustainable attitude: How does GI awareness promote Gen Z's purchasing behavior?. Ege University IV. International Gastronomy, Tourism and Cultural Studies Symposium, 8-9 June, Çeşme.

Ünal, C. & **Çavuşoğlu McKenzie, Ç.** (2022). The Role of Geographical Indications in Faith Tourism: The Case of the Route of the Seven Churches. Anatolian Landscape and Faith Tourism: Ancient Times to Present Conference, 25-28 August, Kapadokya, Ankara. Doi: 10.5038/2994-4104-V1

Çavuşoğlu McKenzie, Ç. (2019). The Power of Odour in Marketing. 2nd Taste and Odour Sciences Symposium, Ufuk Üniversitesi, Rıdvan Ege Hastanesi Konferans Salonu. 9-10 November, Ankara.

Korukluoğlu, M., Yiğit, A. ve **Çavuşoğlu, Ç.** (2000). Spoilage Observed in Table Olives. I. Olive Growing Symposium, 6-9 June, Bursa.

Book Chapters

Çavuşoğlu McKenzie, Ç. (2024). Soğuk Soslar. İçinde: S. Çalışkan & E. Z. Özer (Ed.), *Soğuk Mutfak*. Detay Anatolia Akademik Yayıncılık, ISBN:978-605-254-979-7

Çavuşoğlu McKenzie, Ç. & Ünal, C. (2024). Are Geographical Indication Product Awareness And Sustainable Product Purchasing Behaviour Linked? İçinde: F.S. Can (Ed.), *Turizm ve Gastronomi Çalışmalarında Güncel Yaklaşımlar*. Detay Yayıncılık, ISBN:978-605-254-902-5

Ünal, C. & **Çavuşoğlu McKenzie, Ç.** (2023). The Role of Geographical Indications in Faith Tourism: The Case of the Route of the Seven Churches. İçinde: M. Tuna, G. Kaya, E. Hazarhun, H. Ulusoy-Mutlu, N. Yıldız, S. B. Bayar (Ed.), *Anatolian Landscape and Faith Tourism: Ancient Times to Present*. Detay Yayıncılık, ISBN:978-605-254-859-2

Çavuşoğlu McKenzie, Ç. (2022). Gıda Hammadde ve Özellikleri (s.167), Geleneksel Mutfak (s166), Gıda Katkı Maddeleri (s131). 6.cilt İçinde: N. Kozak & M. Kozak (Ed.), *Türkiye Turizm Ansiklopedisi*. Detay Yayıncılık, ISBN:4440000000821, Ansiklopedi Maddesi

Çavuşoğlu McKenzie, Ç. (2021). Geleneksel Yemek/Mutfak Kültürü ve Turizm İlişkisi. İçinde: S. Kılıç (Ed.), *Halkbilimi Bağlamında Türkiye’de Kültürel Turizm ve Eğlence Kültürü*. Eğitim Yayınevi, ISBN:978-625-7405-10-2, Türkçe(Bilimsel Kitap) (Yayın No: 7506659)

Çavuşoğlu McKenzie, Ç. (2021). Coğrafi İşaretli Ürünlerin Destinasyon Markalaşmasındaki Rolü. İçinde: O. Doğan & S. Karasakal (Ed.), *Destinasyon Yönetiminde Yeni Yaklaşımlar*, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. Şti, ISBN:978-625-433-037-7

Projects

Tourism Experiential Learning Programme (TELP):

Coordinator:

TELP, which began in 2021, is a project led by the Antalya Bilim University (ABU) Tourism Studies Application and Research Center (TURAM). This project aims to foster cooperation in education and employment between universities in Turkic Republics (especially Kazakhstan) and ABU's partner hotels (PH). Within the scope of TELP, a scientific study is also being conducted on the intercultural competencies of the students participating in the project.

Research Interests

- ▶ Food Regulations
- ▶ Food Fraud
- ▶ Food Safety
- ▶ Food Sustainability
- ▶ Certified Foods
- ▶ Traditional Foods

Courses Teaching

- ▶ Hygiene, Sanitation and Occupational Safety in Hospitality
- ▶ Nutrition
- ▶ Food their Specification
- ▶ Food Regulations
- ▶ Cheese in International Cuisines
- ▶ Food History
- ▶ Management Shadowing (mentor)
- ▶ Agricultural Production
- ▶ Total Quality Management
- ▶ Hotel Security Management

Certificates

- ▶ 2023 IFS Product Fraud Mitigation Training, Türkiye
- ▶ 2020 Lead Auditor in ISO 2200:2018 Food Safety Management Systems
- ▶ 2009 Level 3 Certificate in HACCP for Food Manufacturing (Supervisor), Royal Society for Public Health, UK

Languages

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