

Supervisor	Student Name Surname	Project Title
	2020-Spring	
Prof. Dr. Fatma Yeşim Ekinici	Nihal Bayraktar	Effects of Phenolic Compounds on The Growth of Lactic Acid Bacteria
	Selin Özlem Değirmen	Effect of Phenolics on Different Probiotic Microorganisms in Novel European Cranberrybush Functional Beverage
	Anıl Değer	Application and Stability of Edible Food Packaging Films at Cold Chain
	Emir Kartal	Application and Stability of Edible Food Packaging Films at Cold Chain
Prof. Dr. Mustafa Özilgen	Didem Albayrak	Optimization of Fruit/Sugar Ratio in Osmotic Quince Jam Making Processes
	Rümeysa Aşkın	The Comparison of Energy Utilization and Quality of Kiwi Jam by Using Different Sugar Quantity
	Kübra Büyükzileli	The Comparison of Energy Utilization and Quality of Kiwi Jam by Using Different Sugar Quantity
	Zeynep Emecikli	Optimization of Fruit/Sugar Ratio in Osmotic Quince Jam Making Processes
	Gamze Hacıyüpoğlu	Optimization of Fruit/Sugar Ratio in Osmotic Quince Jam Making Processes
	Gökselin Topaloğlu	The Effect of Sugar Ratio on Making Orange Jam with Using Osmotic Dehydration
	Nevra Rabia Totoma	Optimization of Fruit/Sugar Ratio in Osmotic Quince Jam Making Processes
	Ali Berkin Altundal	Pear Jam Making by Using Different Sugar Concentrations to Provide Osmotic Dehydration
Assoc. Prof. Dr. Özlem Güçlü Üstündağ	Özlem Akıllıoğlu	Evaluation of Food Product's Formulation and Nutritional Values Based on Country Differences
	Beyza Aksoy	Development of A Food Waste Management System for Quantifying and Reporting Food Waste at Yeditepe University Using The Food Loss and Waste Accounting and Reporting (Flw) Standard
	Dilan Anaç	Evaluation of Food Product's Formulation and Nutritional Values Based on Country Differences
	İdil Ertem	Development of A Food Waste Management System for Quantifying and Reporting Food Waste at Yeditepe University Using The Food Loss and Waste Accounting and Reporting (Flw) Standard
	Rabia Serra Güner	Carbon Footprint Calculation of A Group Students in Food Engineering Department at Yeditepe University and The Strategies to Decrease Carbon Footprint
	Burak Kaymaz	Carbon Footprint Calculation of A Group Students in Food Engineering Department at Yeditepe University and The Strategies to Decrease Carbon Footprint
	Görkem Tezcan	Process Design for Biodiesel Production From Waste Cooking Oil at Yeditepe University

Prof. Dr. Sibel Özilgen	Berna Şengüler	The Relationship Between Sensory Perception and Consumer Behavior: from Traditional Foods to Novel Foods
	<b>2019-Fall</b>	
Prof. Dr. Fatma Yeşim Ekinci	Ece Başkurt	Investigation of Thermal Process Parameters on Chicken, Tripe and Bone Marrow Soup's Microbiological and Organoleptic Quality
	Vanessa Erol	Investigation of Thermal Process Parameters on Soup's and Broth's Microbiological, Organoleptic Quality
	Ebru Görenli	Investigation of Thermal Process Parameters on Soup's and Broths' Microbiological and Organoleptic Quality
	Sadberk Yalçın	Investigation of Thermal Process Parameters on Soup's and Broth's Microbiological and Organoleptic Quality
Prof. Dr. Mustafa Özilgen	Gamze Göksu	The Comparison of Energy Utilization for Induction Cooker, Natural Gas Cooker, Solar Energy Cooker and Electric Cooker in Quince Jam Production
	Baran Özge İlbay	The Comparison of Energy Utilization for Induction Cooker, Natural Gas Cooker, Solar Energy Cooker and Electric Cooker in Quince Jam Production
	Büşra Muzikaci	Possibility of Reducing The Energy Required by Making Watermelon Rind Jam by Using Two Different Methods
	Karya Çisem Selçuk	Development of Alternative Process to Reduce The Energy Used to Make Orange Peel Jam
	Spring Toğan	Possibility Of Reducing The Energy Required By Making Watermelon Rind Jam by Using Two Different Methods
	Betül Uğurlu	Comparison of The Energy Utilizations for Strawberry Jam Making with Using Osmotic Dehydration and Traditional Methods
Assoc. Prof. Dr. Özlem Güçlü Üstündağ	Furkan Tayyip Atılğan	Utilization of Coffee Waste: From Idea to The Market
	Gizem Kuşcu	Assessment and Characterization of Coffee Grounds as A Raw Material for Sustainable Design
	Alara Özegeli	Assessment and Characterization of Coffee Grounds as A Raw Material For Sustainable Design
	Özlem Özdirek	Development of Biomaterial from The Spent Coffee Grounds
	Mert Özkumit	Utilization of Coffee Waste: From Idea to The Market
	Bengü Şavlı	Development Of Biomaterial From The Spent Coffee Grounds

	<b>2019-Spring</b>	
Prof. Dr. Mustafa Özilgen	Selin Erođlu	Energy Utilization and Carbon Dioxide Emission in Nectar Orange Juice Production
	Buse Kılınç	Energy Utilization and Carbon Dioxide Emission in Improved Beer Production
	Yasin Onur Polat	Energy Utilization and Carbon Dioxide Emission in Alternative Beer Production
	Seda Şanlı	Energy Utilization and Carbon Dioxide Emission in Concentration Processing of Orange Juice
Assoc. Prof. Dr. Özlem Güçlü Üstündađ	Dilay Ekenel	General Evaluation of Food Fraud in Turkey
	Öykü Ören	Evaluation of The Aflatoxin Hazard in Dried Figs Produced in Turkey
	Tusem Yılmaz	Investigating of Pesticide Residues in Turkish Peppers for Food Safety
	Pinar Yuvgun	Investigating of Pesticide Residues in A Traditional Turkish Product-Stuffed Vine Leaves
Assist. Prof. Dr. Sanem Arđın	Miraç Alparslan	Effect of Using Carob Flour and Chia Flour on The Product Quality of Gluten-Free Cake Formulations
	Yasemin Demirbaş	Formulation and Characterization of Gluten-Free Cakes Made of Carob and Quionoa Flour
	Ezgi Kahramantürk	Consumers' Knowledge About The Content of Functional Foods and Their Attitudes and Behaviours about Reading Food Labels in Turkey
	Tuğçe Nur Türkdönmez	Inhibition of Mycotoxin Formation During The Storage of Corns by Using Boron Added Pectin Solution
	Ezgi Yaren Ulucan	Consumer Perception of Protein Enriched Functional Foods
Assist. Prof. Dr. Bengü Öztürk	Sara Cangül	Development of Multimodal Dataset for Turkish Foods Biochemical and Physical Changes of Mix Vegetable Food and Potato Food
	Destina Çevrim	Development of Multimodal Dataset for Turkish Foods: Physical and Biochemical Changes During Preparation and Cooking of The Desserts
	Gizem Gelgeç	Development of Multimodal Dataset for Turkish Foods Biochemical and Physical Changes During Preparation and Cooking of Fish and Appetizer Dishes
	Buse Kökçe	Development of Multimodal Dataset for Turkish Foods: Explanation of Biochemical and Physical Changes During Preparation of Meat Products
	Burcu Yücel	Development of Multimodal Dataset Given with The Explanation of Biochemical and Physical Changes Occur During Preparation of Two Selected Entree Starter Dishes for Turkish Foods

<b>2018-Fall</b>		
Assoc. Prof. Dr. Özlem Güçlü Üstündağ	Beril Eroğlu	Sustainability Analysis of Food Systems
	Helin Ezgi Oran	A Survey Of Processed Foods İn Turkey: A Health Perspective
Assist. Prof. Dr. Sanem Argın	Özlem Bulut	Formulation of Gluten Free Cake
	Buse Öksüz	Formulations Of Gluten Free Bread
Assist. Prof. Dr. Bengü Öztürk	Şefiye Elif Taban	Emulsification For Milk İndustry
	İpek Yaman	Diet Related Disease: Phenylketanuria
Assist. Prof. Dr. Derya Kahveci	Ela Arar	Teff Flour-Based Snack Production for Athletes
	Buse Keresteci	Effect of Different Flours A Product Quality in Gluten Free Cake Formulation
<b>2018-Spring</b>		
Prof. Dr. Fatma Yeşim Ekinçi	Aycan Kasapoğlu	Development of Black Carrot Juice Added Soy Milk Based Probiotic Functional Beverage
	Ecem Toptop	Determination Biological Activity of European Cranberrybush Fruit Waste
Prof. Dr. Mustafa Özilgen	Sevgi Eylül Ferahcan	Thermodynamic Analysis of Virus Epidemic
	Merve Gücer	Conversion of Energy Tables to Exergy Tables
	Elif Oğraş	Conversion of Energy Tables to Exergy Tables
	Büşra Tezcan	Conversion of Energy Tables to Exergy Tables
Assoc. Prof. Dr. Özlem Güçlü Üstündağ	Gülşah Alıcı	Food Labelling from A Consumer Perspective
	Rabia Yazgı Atar	Evaluation of Food Products for Infants and Young Children Based on Recommended Sugar Consumption
	Zeynep Merve Köse	Food Waste in The Turkish Food Retail Sector
Assist. Prof. Dr. Sanem Argın	Ayşenur Bilir	Consumer Preferences
	İpek Kütük	Consumer Preferences
	İrem Niğdelioğlu	Consumer Preferences
	Gamze Şahin	Consumer Preferences
	Begüm Taga	Consumer Preferences
	Pelin Tombul	Consumer Preferences
Assist. Prof. Dr. Derya Kahveci	Selcen Kıymaz	Use of Enzyme to Extract Fruit Juice from Banana
	Arzu Eser	Use of Enzyme to Extract Fruit Juice from Banana

<b>2017- Fall</b>		
Prof. Dr. Fatma Yeşim Ekinci	Zeynep Sarpkaya	Evaluation of Inhibition Effect of European Cranberrybush Juice Added Whole Milk Based Probiotic Drink on <i>Listeria Monocytogenes</i> ATCC 15313
	Nursu Gündüz	Investigation of Probiotic Lactobacillus Plantarum and Streptococcus Thermophilus Cultures Growth and Viability in Milk Based European Cranberrybush Juice Added Drink
Prof. Dr. Mustafa Özilgen	Gözde Abluk	Chemical Exergy and Calculation of Chemical Exergy in Food Products
	Gamze Boz	Chemical Exergy and Calculation of Chemical Exergy in Food Products
Assist. Prof. Dr. Sanem Argın	Seren Dilek	Peanut Butter, Light Peanut Butter, Natural Peanut Butter and Homemade Peanut Butter: Health Claims vs Sensory Attributes
	Sarp Rafet Kuşçu	Peanut Butter, Light Peanut Butter, Natural Peanut Butter and Homemade Peanut Butter: Health Claims vs Sensory Attributes
	Can Okumuş	Peanut Butter, Light Peanut Butter, Natural Peanut Butter and Homemade Peanut Butter: Health Claims vs Sensory Attributes
	Ecem Yerlikaya	Perception of Sugar Content in Jams for Healthy Consumers and People with Insulin Resistance
<b>2017- Spring</b>		
Prof. Dr. Fatma Yeşim Ekinci	Işıl Gürbüz	Inhibition of Biofilm Formation of <i>Staphylococcus Aureus</i> ATCC 25923 by Using Essential Oil Origanum Munitoflorum
	Şeyma Özyalçın	The Investigation Effect of Essential Oils on Biofilm Formation by <i>Pseudomonas Aeruginosa</i>
	Melis Çanga	Identification of Spoilage Lactic Acid Bacteria Isolated from Various Processed Meats Based on Culture-Dependent Molecular Method
Prof. Dr. Mustafa Özilgen	Şeyma Akuygur	Energy Utilization and Carbon Dioxide Emission in Extra Virgin Olive Oil and Riviera Olive Oil Production
	Cansu Aslandoğan	Energy Utilization During Production and Processing of Honey
	Selin İmamoğlu	Energy Utilization And Carbon Dioxide Emission During Production Of A Dietary List
	Murat Kılıç	Energy Utilization and Carbon Dioxide Emission in Extra Virgin Olive Oil and Riviera Olive Oil Production
	Elif Melisa Yılmaz	Energy Utilization During Production and Processing of Honey

Assist. Prof. Dr. Sanem Argın	Pelinsu Baştar	Gluten-Free Chips and Sugar-Free Chocolate: Health Claims vs Sensory Attributes
	Şeyda Bozgeyik	Concentrate Whey, Whey İsolate and Homemade Protein Drink: Health Claims vs Sensory Attributes
	Mert Demir	Functional Caffeinated Products: Health Claims vs Sensory Attributes
	Elif Erişli	Consumption Habits of High Content of Bitter Chocolate & The Cultural Behaviours of Tulum Cheese
	Aycan Germili	Concentrate Whey, Whey Isolate and Homemade Protein Drink: Health Claims vs Sensory Attributes
	Ege Gürtan	Fitella: Chocolate Spread
	Yeşim Çağla Fallel	Consumption Habits of High Content of Bitter Chocolate & The Cultural Behaviours of Tulum Cheese
	Mert Göksu	Fitella: Chocolate Spread
	Müge Kara	Concentrate Whey, Whey İsolate And Homemade Protein Drink: Health Claims Vs Sensory Attributes
	Nur Okçu	Gluten-Free Chips and Sugar-Free Chocolate: Health Claims vs Sensory Attributes
	Mustafa Ali Şafak	Functional Caffeinated Products: Health Claims vs Sensory Attributes
	Buse Şahin	Gluten-Free Chips and Sugar-Free Chocolate: Health Claims vs Sensory Attributes
	Hazal Petek Şen	Functional Caffeinated Products: Health Claims vs Sensory Attributes