

CV

1. **Name Surname** : Ece GİRAY
2. **Date of Birth** : 20.07.1989
3. **Title** : Instructor
4. **State of Education** : PhD student
5. **Current Institution** : İstinye University, Vocational School, Food Technology

Degree	Department	University	Date
Bachelor's Degree	Chemical Engineering	Anadolu University	12.08.2012
Master's Degree	Chemical Engineering	Anadolu University	16.09.2015
PhD	Chemical Engineering/Chemical Technology	Eskişehir Technical University	Continuing

5. Academic Appointments

- Assistant Professor (Date) :
Associate Professor (Date) :
Professor (Date) :

6. Theses Advised

- 6.1. Postgraduate Theses
6.2. Doctoral Theses

7. Publications

7.1. Articles published in internationally refereed journals (SCI, SSCI, Arts and Humanities)

7.2. Articles published in other internationally refereed journals

7.3. Assertions presented in international scientific congresses and published in the proceedings

Özer, Ç. and Giray, E. (2017). Tatar culinary culture and interaction from Crimea to Anatolia: Eskişehir sample, International Tourism and Cultural Heritage Congress.

Giray, E. and Karasu, B. (2017). Porcelain glazes, 11th International Terra Cotta Symposium.

7.4. International books published, or chapters from a book

7.5. Articles published in national refereed journals

7.6. Assertions presented in national scientific congresses and published in the proceedings.

7.7. Other publications (Symposium Proceedings)

Giray, E., Akpınar Borazan, A. ve Koçkar, Ö. M. (2019). Effect of Edible Coating on Rehydration Kinetics and Color of Dried Carrot. 5th International Congress on Natural and Engineering Sciences, 5-8.

Giray, E., Akpınar Borazan, A. ve Koçkar, Ö. M. (2019). Edible Films and Coatings Used on Food Packaging: Applications and Properties. 5th International Congress on Natural and Engineering Sciences, 43.

Özer, Ç. ve Giray, E. (2017). Kırım'dan Anadolu'ya Tatar Mutfak Kültürü ve Etkileşimi: Eskişehir Örneği, 1. Uluslararası Turizm ve Kültürel Miras Kongresi, Ekim 5-8, Muğla

Giray, E. ve Karasu, B. (2017). Porselen Sırları, 11. Uluslararası Eskişehir Pişmiş Toprak Sempozyumu, Eylül 11-24, Eskişehir

Šyc, M., Kameníková, P., Giray, E., Sobek, J., Pohořelý, M., Svoboda, K. Punčochář, M. (2014). Phosphorus Recovery from Sewage Sludge Ash via Microwave Enhanced Thermochemical Treatment, 2nd Symposium on Urban Mining, Symposium Proceedings, 1-5 pp., 043, Bergamo, Italy.

8. Projects

Anadolu University Scientific Research Project: 'Investigation of the Effects of Chemical Admixtures on the Cement-Admixture Compatibility and Mortar Production' (2014)

9. Administrative Services

International Relations and Cooperation Commission Member

10. Professional Affiliations**11. Fellowships and Awards****12. Please fill out the chart below for undergraduate and graduate courses you have given in the last 2 years.**

Academic Year	Semester	Course	Weekly Course Hours		Number of Students
			Theoretical	Practical	
2017-2018	Fall	General Chemistry	2	2	10
	Spring	Ready Food Technology	2	0	10
2018-2019	Fall	Lipid Technology	2	2	10
		Instrumental Food Technology	2	2	10
		Food Industry Machines	3	0	10
	Spring	Fruit and Vegetable Technology	2	2	10
		Food legislation and professional ethics	3	0	10
2019-2020	Fall	General Chemistry	2	2	32
		Introduction to Food Technology	3	0	32
2019-2020	Spring	Hygiene and Sanitation	3	0	32
		Ready Food Technology	3	0	32

Note: If given, summer courses should also be added to the chart.