

Assist. Prof. Çağla MCKENZIE

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ACADEMIC QUALIFICATIONS

01/03 – 04/08 *Food Technology and Biotechnology, University of Bonn, Germany*
PhD in Food Technology. Thesis on drying kinetics, colour and textural quality of dried products.

09/99 – 11/01 *Uludag University, Bursa, Turkey*
MSc in Food Microbiology. Dissertation on the bacterial content of ready-to-eat canned food.

09/95 – 07/99 *Uludag University, Bursa, Turkey*
BSc in Food Science and Technology.

INDUSTRY CERTIFICATION

05/09 *Royal Society for Public Health, UK*
Level 3 Certificate in HACCP for Food Manufacturing.

PROFESSIONAL EXPERIENCE

11/10 – 08/13 *Leatherhead Food Research, Surrey, UK (www.leatherheadfood.com)*
Leatherhead Food Research offers services including market intelligence, food research and analysis, food legislation, business and technical information and training, bespoke consulting and research services to both Members and non-Member organisations.

Regulatory Advisor (UK, EU and Turkish food legislation).

- Providing accurate and up-to-date information and advice on food and food supplements legislation for the UK, the EU and Turkey. This includes member enquiries, label/artwork checks, confidential projects, composing weekly news summaries on the European Food Safety Authority (EFSA) Opinions as well as UK (e.g. Food Standards Agency) and Turkish food authorities.
- Reviewing and updating labels/artworks with formula and raw-material specifications, ingredient lists, nutritional-value calculations, nutrition and health claims, marketing claims, product descriptions and warning statements in accordance with relevant UK, EU and Turkish regulations.
- 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.
- Identifying and maximising business and revenue opportunities for the commercial development of the regulatory department.
- Selected as '**Employee of the Month**' in June 2011 for exemplary performance in coordinating several projects whilst dealing with a significant number of enquiries and presentations for training courses.

04/10 – 08/10 **Allegra Foundation**, London, UK (www.allegrafoundation.com)
Allegra Foundation supports sustainable development projects to provide clean drinking water and relevant education to deprived communities in Africa related to or contributing to the tea, coffee and food industries.

Volunteer Researcher for Project Waterfall—Clean Water for Africa.

08/09 – 03/10 **Herbalife Europe Limited**, London, UK (www.herbalifeww.com/UK)
Multinational company specialising in nutrition, weight-management, food supplements and personal care.

Compliance Co-ordinator at the product regulatory compliance department, 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.
- Communication between departments and suppliers regarding all aspects of the products and their labelling. Research in the field of nutrition for product improvement.

01/06 – 06/06 **Heinrich Frings**, Bonn, Germany (www.frings.com)

International consultants and manufacturers of fermentation technology.

Projects in Acetic Acid (Vinegar) and Alcohol Fermentation at the R&D department.

- Elaboration, integration and documentation of innovative fermentation strategies within an existing process. Development of a new industrial process to increase the concentration of vinegar (acetic acid) for cheaper storage and transportation. Manipulation of the fermentation cycles and improvement of the ingredients for fermentation. Design and co-ordination of factory trials for manipulating fermentation cycles. Logging, evaluation and reporting of fermentation results to line manager (head of R&D).
- Laboratory experiments to investigate the effects of lactic acid and different glucose feeding strategies on anaerobic yeast fermentation. Microbiological and chemical analysis: preparation of yeast for fermentation, pH measurements, and gas chromatography tests. Creation of standardised experimental directions (SOP) for QA systems.

06/00 – 06/01 **Baktat**, Bursa, Turkey (www.baktat.com)

International manufacturer of various food products for export.

Physical and microbiological analysis (plating) on the production line of ready-to-eat foods (canned fried aubergines, stuffed vine leaves, beans in tomato sauce), reporting of results.

07/98 – 09/98 **Food Technology and Biotechnology, University of Bonn**, Germany

Experiments on wheat-grain coating using spice extracts to prevent microbiological spoilage.

Scholarship awarded by the German Academic Exchange Service (DAAD).

07/97 – 09/97 **Targid fruit juice**, Kayseri, Turkey

Routine physical/chemical analysis (brix, turbidimeter, pH, colour and time-temperature).

IT

MS Office Professional, Origin 7G (Statistical Package).

LANGUAGES

English (fluent), German (solid knowledge), Turkish (native speaker).