**CURRİCULUM VİTAE**

**Name-Surname:** Büşra GÖNCÜ

**Birth Place and Date:** Şanlıurfa-24.01.1990

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**Adress:** Harran University, Faculty of Engineering, Department of Food Engineering Osmanbey Campus, Şanlıurfa

**Education Status**

|  |  |  |  |
| --- | --- | --- | --- |
| Doctor’s Degree | Harran University | Food Engineering | 2013-currently |
| Master Degree | Harran University | Food Engineering | 2012 |
| Degree | Harran University | Food Engineering | 2010 |
| High School | Murat College |  | 2006 |

**Academic and Administrative Duties**

|  |  |  |  |
| --- | --- | --- | --- |
| Prelector | Harran University Siverek Vocational School | Food Technology | 2013-2016 |
| Department and Program Director | Harran University Siverek Vocational School | Food Technology, Child Development | 2014-2016 |
| Research Asistant | Harran University Department of Food Engineering |  | 2016-Currently |

**Receives awards**

Harran University, Faculty of Agriculture 2010 year first

TÜBİTAK, BİDEB, 2211 Domestic Graduate Scholarship

**Projects**

|  |  |  |  |
| --- | --- | --- | --- |
| Project Title | Year | Supporting Institution | Budget |
| Possibilities of Using Microbial Transglutaminase as a Stabilizer in Ice Cream Production | 2011 | HÜBAK | 4000 |
|  |  |  |
|  |  |  |
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**Publications**

Hayoğlu, İ., İzol, G., Gümüş, A., Göncü, B., Çevik, G.B., Menengicin Şekerleme Üretiminde Kullanım Olanakları, HR.Ü.Z.F.Dergisi, 2010,14(4): 57-62.

Akın, M. B., Akın, M. S., İzol, G., Göncü, B., Alibekiroğlu, R., Daşnik, F. “Şanlıurfa'da Satılan Künefe Peynirlerinin Bazı Özellikleri Ve Künefelerin Güvenilirliği” P.123/s 362. 4. Geleneksel Gıdalar Sempozyumu. 17-19 Nisan 2014, Adana.

Göncü, B., Akın, M. B., Akın, M. S. “Lebeniye Soup” (TFP-2151). The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus. P. 147. 24-26 October 2013, Struga-Ohrid/ Macedonia.

Çelikel, A.,Daşnik, F., Alibekiroğlu, R., İzol, G., Göncu, B. "Yumurtalı Köfte: A Kind of Çiğ Köfte Made with Bulgur and Egg" (TPF-2157)The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus. P. 248. 24-26 October 2013, Struga-Ohrid/ Macedonia.