

Mecit Halil Öztop
mecit@metu.edu.tr

Educational Background

- 2003-2005 Bilkent University, Ankara
M.B.A (Full Scholarship) Department of Business Administration,
Faculty of Management. CGPA 3.62/4.00
- Favorite Courses*
Financial Modeling with Excel (VBA), Corporate Finance, Statistics, Decision
Science, Quality Management.
- Projects*
- Comparison of financial performance of three big Turkish and U.S firms
in the retail industry.
 - Evaluation of the marketing strategies of three leading ISS
(Internet Service Supporter) firms in Turkey.
 - Writing codes in VBA in MS Excel for a program that will substitute
“Excel Tool Solver” in finding optimum Net Present Value for projects
 - Evaluation of TQM applications at Güven Hospital.
- 2003-2005 Middle East Technical University, Ankara
M.Sc in Department of Food Engineering, Graduate School of Natural
and Applied Sciences. CGPA 3.79/4.00
- Favorite Courses*
Microwave Processing of Foods, Sensory Analysis, Advance Food Microbiology,
Response Surface Methodology
- Thesis Topic*
Optimization of microwave frying of potato pieces by using Taguchi
method
- 2002-2003 Middle East Technical University, Ankara
Minor Program Certificate in Production Planning & Control,
Department of Industrial Engineering, Faculty of Engineering
CGPA 3.06/4.00
- Favorite Courses*
Production Planning and Control, Operations Research, Simulation, Quality
Control & Planning, Off-Line Quality Control, Statistical Applications
- 1999-2003 Middle East Technical University, Ankara
B.S in Department of Food Engineering, Faculty of Engineering
CGPA 3.70/4.00, Ranked 2nd in graduation among 52 students
- Favorite Courses*
Food Processing, Food Chemistry, Food Preservation Methods, Food
Plant Sanitation, Food Quality Control, Food Engineering Design
- Projects*
- Developing a HACCP plan for a dairy plant
 - Developing a Total Quality Management Program for a dairy plant
 - Developing a new snack product of carrot by using microwave-assisted
hot air drying
 - Designing a centrifugal pump and heat exchanger system for a glucose
syrup plant
 - Developing a cheese with cumin flavor
 - Designing a supercritical extraction system for the extraction of
caffeine from coffee beans

Work Experience

- September 2005 Research Assistant, Middle East Technical University Department of Food Eng.
- Teaching Assistant of Food Microbiology Laboratory
 - Teaching Assistant of Food Quality Control
 - Member of Research & Development Commission of the department
- June 2003 One month summer practice at UFK Uğur Kağıt ve Temizlik Ürünleri ve Ambalaj Sanayi Ticaret ve Limited Şirketi , Ankara
- Worked in Production, and Human Resources Department
 - Prepared weekly and monthly production reports.
 - Prepared a software program by using MS Excel for production reports
 - Assisted in preparing the documents for ISO 9001:2000 (The firm is preparing to get certified for ISO 9001:2000)
 - Assisted in preparing seminars for the workers in the plant
- June 2002 One month summer practice at Nuhun Ankara Macaroni, Ankara
- Worked in Production, Quality and Control, Research & Development departments.
 - Prepared a report for cost saving in drying units.
- July 2001 One month summer practice at Harika Frozen Food Company
- Became familiar with the principles of frozen food processing.
- August 2001 One month summer practice at Kent Confectionary Products
- Gained experience in production and packaging department
 - Became familiar with quality control procedures by working in laboratory.

Skills

- Computer
- Operating Systems: MSDOS, WINDOWS 98
- Applications: Microsoft Word, Excel (with VBA Applications), Power Point, Access, Front Page, MathCAD, Macromedia Dream Weaver MX, ARENA Simulation Package, Minitab, Qualitek 4
- Programming Languages: C
- Languages
- Fluent in oral and written English

Publications

1. Öztop Mecit, Optimization of Microwave Frying of Potato Slices, M.Sc. thesis, Middle East Technical University, Turkey, 2005.
2. Öztop M , Şumnu G., Turabi E., (2005) Drying of carrots in microwave and halogen lamp-microwave combination ovens, LWT - Food Science and Technology,38,549-553.
3. Öztop M., Şumnu G. & Şahin S. , Optimization of Microwave Frying of Potato Slices by Taguchi Technique, Oral Presentation in TUBITAK MRC-Food Inst. 1st International Food and Nutrition Congress, 15-18 June 2005, Istanbul, Turkey.
4. Öztop M., Şumnu G. & Şahin S., Optimization of Microwave Frying of Potato Slices by Taguchi Technique, *Journal Food Engineering*, (In Print).

Personal Interests: Classical Turkish Music, cinema, theatre, tennis, reading, group games

Military Status: Deferred due to Ph.D study.

References: Available upon request