

**Mecit Halil Öztop**  
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**Educational Background**

- 2006-**                    **University of California, Davis**  
PhD, Department of Biological Systems Engineering
- Thesis Topic*  
Rheological Behavior of Nanoparticle Suspensions
- 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, Food Quality Control, Response Surface Methodology
- Thesis Topic*  
Optimization of microwave frying of potato pieces by using Taguchi Method and Response Surface Methodology
- 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 2<sup>nd</sup> 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-August 2006**

Research Assistant, Middle East Technical University Department of Food Eng.

- Teaching Assistant of Food Microbiology Laboratory class
- Teaching Assistant of Food Quality Control class
- Teaching Assistant of Physical Properties of Food Materials class
- Teaching Assistant of Food Product & Plant Design class
- Representative Assistant 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. Sumnu G., Turabi E. & **Oztop M.**, (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).
5. **Öztop M.**, Şumnu G. & Şahin S., Optimization of Microwave Frying of Potato Slices by Response Surface Methodology, *European Food Research & Technology*, (In Print).

### Interests

- Personal Interests:** Classical Turkish Music, cinema, theatre, tennis, reading, group games
- Academic Interests:** HACCP (Hazard Analysis and Critical Control Points), Total Quality Management (TQM), ISO 9000 Series, Statistical Quality Control
- References** Available upon request