

Çağla McKenzie, PhD

**Assistant Professor
Antalya Bilim University**

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Education

- ▶ **Bachelor:** Food Engineering, Uludağ University/Bursa, Türkiye, 1999
- ▶ **Master:** Food Microbiology “Determination of Bacterial Load in the Production of Ready-to-Eat Canned Foods” (Thesis), Uludağ University/Bursa, Türkiye 2001
Advisor: Prof. Dr. Mihriban KORUKLUOĞLU
- ▶ **Doctorate:** Food Engineering and Biotechnology “Investigations into the High-Temperature Air Drying of Tomato Pieces” (Thesis), Rheinische Friedrich-Wilhelms University/Bonn, Germany, 2008
Advisor: Prof. Dr. Benno KUNZ

Academic Employment

- ▶ Assistant Professor, Antalya Bilim University, School of Tourism, Department of Tourism and Hotel Management, February 2017.
- ▶ Assistant Professor, Antalya Bilim University, School of Tourism, Department of Gastronomy and Culinary Arts, February 2018.
- ▶ Director, Antalya Bilim University, Applied Tourism Studies and Research Centre, September 2021
- ▶ Courses/Teaching
 - Sanitation, Hygiene and Occupational Safety
 - Total Quality Management for Tourism and Hotel Management
 - Hotel Security and Safety Management
 - Agricultural Production
 - Nutrition
 - Food and their Specifications

- Cheese Varieties in International Cuisines
- Food Regulations

Research Interests

- ▶ Food Safety, Food Waste, Food Sustainability, Traditional Foods and Geographical Indication Products, Food Regulations,

Languages

- ▶ English (fluent)
- ▶ German (solid knowledge)
- ▶ Turkish (native speaker)

Certificates

- ▶ 2023 IFS Product Fraud Mitigation Training, Türkiye
- ▶ 2020 Lead Auditor in ISO 2200:2018 Food Safety Management Systems
- ▶ 2009 Level 3 Certificate in HACCP for Food Manufacturing (Supervisor), Royal Society for Public Health, UK

Professional Employment

- ▶ 2010 – 2013 Leatherhead Food Research, Surrey, UK (www.leatherheadfood.com).
Leatherhead Food Research offers food research and analysis, food legislation, business and technical information, training, and bespoke consulting.
Regulatory Advisor, Providing accurate and up-to-date information and advice on food and food supplements legislation for the UK, the EU and Turkey. 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.
- ▶ 2010 Allegra Foundation, London, UK (www.allegrafoundation.com).
Volunteer Researcher for Project Waterfall—Clean Water for Africa.
- ▶ 2009 – 2010 Herbalife Europe Limited, London, UK (www.herbalife.co.uk/).
Multinational company specialising in nutrition, weight-management, food supplements and personal care.
Compliance Co-ordinator, 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.

- ▶ 2006 Heinrich Frings, Bonn, Germany (www.frings.com). International consultants and manufacturers of fermentation technology.
Researcher, Projects in Acetic Acid (Vinegar) and Alcohol Fermentation at the R&D department.
- ▶ 2000 – 2001 Baktat, Bursa, Turkey (www.baktat.com). International manufacturer of various food products for export.
Researcher, Physical and microbiological analysis (plating) on the production line of ready-to-eat foods, reporting of results.
- ▶ 1998 Food Technology and Biotechnology, University of Bonn, Germany.
Researcher, Experiments on wheat-grain coating using spice extracts to prevent microbiological spoilage.
- ▶ 1997 Targid Fruit Juice Factory, Kayseri, Turkey.
Researcher, Routine physical/chemical analysis.

Publications

Proceedings

- ▶ **McKenzie, Ç. Ç. ve Ünal, C.** (2023). “Geographical Indication (GI) Products’ role in sustainable attitude: How does GI awareness promote Gen Z’s purchasing behavior?”. IV. Uluslararası Gastronomi, Turizm ve Kültür Çalışmaları Sempozyumu, Ege Üniversitesi, Çeşme, 8-9 Haziran (Özet Bildiri/Sözlü Sunum)
- ▶ Ünal, C. ve **McKenzie, Ç. Ç.** (2022). The Role of Geographical Indications in Faith Tourism: The Case of the Route of the Seven Churches. Anatolian Landscape and Faith Tourism: Ancient Times to Present Conference, Ankara & Kapadokya 25-28 Ağustos. Doi: 10.5038/2994-4104-V1 (Özet Bildiri/Sözlü Sunum)
- ▶ **McKenzie, Ç.Ç.** (2019). “Kokunun Pazarlamadaki Gücü”. 2.Tat ve Koku Bilimleri Sempozyumu, Ufuk Üniversitesi, Rıdvan Ege Hastanesi Konferans Salonu. Ankara, 9-10 Kasım (Sözlü Sunum).
- ▶ Korukluoğlu, M., Yiğit, A. ve **Çavuşoğlu, Ç.** (2000). “Sofralık Zeytinlerde Görülen Bozulmalar”. I. Zeytincilik Sempozyumu, 473-479, Bursa.

Book Chapters

- ▶ **McKenzie, Ç. Ç ve Ünal, C.** (Under Review). Are Geographical Indication Product Awareness and Sustainable Product Purchasing Behaviour Linked?
- ▶ Ünal, C. ve **McKenzie, Ç. Ç.** (2023). The role of geographical indications in faith tourism: the case of the route of the Seven Churches. M. Tuna, G. Kaya, E. Hazarhun, H. Ulusoy-Mutlu,

N. Yıldız, S. B. Bayar (Ed.). *Anatolian Landscape and Faith Tourism: Ancient Times to Present* içinde (509. Ss). Detay Yayıncılık.

- ▶ **McKenzie, Ç. Ç.** (2022). *Türkiye Turizm Ansiklopedisi* 6. cilt (3 madde): Gıda Katkı Maddeleri (s.131), Geleneksel Mutfak (s166), Gıda Hammadde ve Özellikleri (s167). Detay Yayıncılık.
- ▶ **McKenzie, Ç. Ç.** (2021). Coğrafi işaretli ürünlerin destinasyon markalaşmasındaki rolü. S. Karasakal ve O, Doğan, (Ed.), *Destinasyon Yönetiminde Yeni Yaklaşımlar* içinde (209-234. ss). Ankara: Nobel Akademik Yayıncılık.
- ▶ **McKenzie, Ç. Ç.** (2021). Geleneksel Yemek/Mutfak Kültürü ve Turizm İlişkisi. S. Kılıç (Ed.), *Halkbilimi Bağlamında Türkiye’de Kültürel Turizm ve Eğlence Kültürü* içinde (106-133. ss). Eğitim Yayınevi.