

## ACADEMIC CURRICULUM VITAE

**1. Name and Surname:** Fatma Kaya Yıldırım

**2. Title:** Dr. Lecturer

**3. Education Background:** Doctorate

Degree	Department/Program	University	Year
Bachelor's	Biology	Balikesir University	2001-2006
Master's	faculty of Pharmacy	Near East University	2007-2010
PhD	Faculty of Veterinary Medicine Food Hygiene and Technology	Near East University	2016-2022

**4. Master's / Doctoral Thesis**

**4.1. Master's Thesis Title and Thesis Advisor(s):**

Research on Useful Plants and Their Usage Areas of Northern Cyprus / Prof. Dr. Dudu Özkum Yavuz

**4.2. PhD Thesis/Medical Specialty Thesis Title and Advisor(s):**

Determination of Microbiological, Physicochemical, Sensory and Probiotic Properties of Four Herb Kefir During Its Shelf Life / Assoc. Dr. Beyza Hatice Ulusoy

**5. Academic Titles:**

Date of Assistant Professorship: -

Date of Associate Professorship: -

Date of Professorship: -

**6. Supervised Master's and Doctoral Theses:**

**6.1. Master's Theses**

**6.2. PhD Theses**

## 7. Publications

### 7.1. Articles Published In International Peer-Reviewed Journals (SCI, SSCI, AHCI, ESCI, Scopus)

1. Ulusoy, B. H., **Yıldırım, F. K.**, Kaynarca, D., Berkan, Ş., Kademi, H. İ., & Hecer, C. (2023). Investigation of quality characteristics of industrially produced halloumi cheese. *Ankara University Journal of Veterinary Medicine*, 1-8.
2. Kaynarca, H. D., Hecer, C., Ulusoy, H. B., **Yıldırım, F. K.**, Amit, H. (2023). Bacteriological enumeration, mycological profile and some physicochemical properties of Samarella (Tsamarella), a sun-dried meat product of Cyprus. *Journal of Food Safety and Food Quality*. 74.
3. Ulusoy, B. H., & Hamed, N. S. **Yıldırım, F. K.** (2022). Heat Resistant Molds: Assessment, Prevention and their Consequences in Terms of Food Safety and Public Health. *Czech Journal of Food Sciences*.
4. Ulusoy, B. H., Hecer, C., Sayiner, S., & **Kaya Yıldırım, F.** (2022). Presence of aflatoxins and Ochratoxin A in Samarella (Tsamarella), a traditional dried-cured meat of Cyprus. *Journal of Food Science and Technology*, 1-8.
5. Tuncel, G., Ergoren, M. C., Baddal, B., Tulay, P., Arikan, A., Guler, E. & Sanlidag, T. **DESAM Institute COVID-19 PCR Lab.** (2021). Comparison of RT-qPCR results of different gene targets for SARS-CoV-2 in asymptomatic individuals during COVID-19 pandemic. *The Euro Biotech Journal*, 5(s1), 26-31.
6. Kefyalew, B. C., Ulusoy, B. H., Metekia, W.A., **Kaya Yıldırım, F.** (2021). In vitro probiotic and industrial properties of bacteria isolated from fermented food products. *International Food Research Journal*, 28 (4), 638-653.
7. Ulusoy, B. H., **Kaya Yıldırım, F.**, Hecer C., Berkan, Ş. (2021). Investigation of hygiene indicators at control points of pilot-selected butcher shops. *Carpathian Journal of Food Science and Technology*, 13(4).
8. Ulusoy, B. H., **Kaya Yıldırım, F.**, Hecer C. (2018). Edible Films and Coatings: A Good Idea From Past to Future Technology. *Journal of Food Technology Research*, 5(1), 28-33.
9. Yilmaz, N., Alas, T., Abak, K., Gucl, S., & **Kaya Yildirim, F.** (2012). Wild edible plants of North Cyprus and their traditional use. *Acta Horticulture*, 960, 129-133.

### 7.2. Articles Published In Other International Peer-Reviewed Journals

1. **Yıldırım, F. K.**, & Ulusoy, B. H. (2022). Investigation of Consumption Preferences of Snail Meat on Northern Cyprus. *Turkish Journal of Agriculture-Food Science and Technology*, 10(4), 682-685.
2. **Kaya Yıldırım, F.**, Ulusoy, B. H., Erdogmus, S. Z., Hecer, C. (2020). A Survey Study on Parasite Presence of Edible Wild Terrestrial Snails (*Helix pomatia* L.) in Northern Cyprus. *International Journal of Scientific and Technological Research*, 6(9).

### 7.3. Papers Presented At International Scientific Conferences and Published In Conference

#### Books

1. Ulusoy B., **Kaya Yıldırım F.**, Kaynarca D. (2023). The Role of Bacteriophages in the Food Industry: Two Sides of the Medallion. Nutricon 2023 (Poster presentation).
2. **Kaya Yıldırım F.**, Gücel S. (2022). Medicinal Plant of the Turkish Republic of Northern Cyprus. Biological diversity of Shusha and its surroundings, soil and water resources: look at the future. Azerbaijan National Academy of Sciences (Oral presentation)
3. **Kaya Yıldırım F.**, Ulusoy B. (2021). Determination of Probiotic Properties and Industrial Strength of Probiotic Bacteria. 9. Veterinary Food Hygiene Congress, Antalya-Lara (Poster presentation)
4. **Kaya Yıldırım F.**, Ulusoy B., Hecer C. (2018). A flavor of Cyprus cuisine, Garavolli (*Helix* sp.) 2nd International Congress of Animal Foods, Bafra, Turkish Republic of Northern Cyprus (Poster presentation)
5. **Kaya Yıldırım F.**, Ulusoy B., Hecer C. (2018). The use of antimicrobial plant extracts in animal foods. 2nd International Congress of Animal Foods, Bafra, Turkish Republic of Northern Cyprus (poster presentation).
6. Berkan Ş., **Kaya Yıldırım F.**, Kaynarca D., Ulusoy B., Hecer C. (2016). Preliminary Study for the development of general hygiene conditions of traditional hallumi manufacturers. International Congress on Food of Animal Origin, Kyrenia; Cyprus (poster presentation).

### 7.4. National/International Books or Chapters in Books

1. **Kaya Yıldırım F.**, Hecer C, Ulusoy B. (2021). Protection methods in meat and meat products. Hecer C, Editor. Meat and meat products. 1st edition. Ankara: Türkiye Clinics, p.14-8.
2. Ulusoy B, **Kaya Yıldırım F.** (2021). Probiotic Meat Products: A promising food group in the functional food market. Hecer C, Editor. Meat and meat products. 1st edition. Ankara: Türkiye Clinics, p.65-9.
3. Ulusoy B, Hecer C, **Kaya Yıldırım F.** (2018). The danger in foods, *Toxoplasma gondii*. Doğruer Y, editor. Parasitic diseases caused by food. 1st edition. Ankara: Türkiye Clinics, p.42-7.

### 7.5. Articles Published in National Peer-Reviewed Journals

1. **Kaya Yıldırım F.**, Ulusoy B. (2022). Street Foods: Examples from Public Health and Northern Cyprus. Journal of Veterinary Physicians Association, 93 (2), 166-172.

### 7.6. Papers Presented at National Scientific Meetings and Published in Proceedings Books

1. Ulusoy B. S., Hecer, C., Kaynarca Doruk H., **Kaya Yıldırım F.**, Berkan Ş. (2017). Investigation of Hygiene Indicators at the Checkpoints of the Butchers Selected as Pilot. 7th National Veterinary Food Hygiene Congress, 4-8 October 2017, Kuşadası, Aydın (Oral presentation).

- Kaya Yıldırım F, Ulusoy B. S., Hecer, C. (2017).** Current Approaches in Edible Film and Food Coatings. 7th National Veterinary Food Hygiene Congress, 4-8 October 2017, Kuşadası, Aydın (Poster Presentation).

## 8. Art and Design Activities

## 9. Projects

- Adana and TRNC Karpaz from the Regions Collected Export Snails with Products Virological Bacteriological Pesticide Heavy Metal and Food Items in Terms of Review. Project No: TUA-2021-11982 TC Çukurova University Rectorate (BAP Coordination Unit of). Researcher. 2021
- Investigation of Quality and Safety Characteristics of Industrially Produced Halloumi Cheese in North Cyprus. Project Number: SAG-2017-01-037 Near East university Experimental Health sciences Research Central BAP project. Researcher. 2017
- TRNC Market On sale Presented Samarella by ELISA Method aflatoxin With Ochratoxin B1 and Real Time PCR Aflatoxigenic Mold Gene of Your Existence Investigating. Project Number: SAG-2017-01-066 Near East university Experimental Health sciences Research Central BAP project. Researcher. 2017

## 10. Administrative Responsibilities

Near East University Environmental Sciences Institute Herbarium Center Manager (2006-2013)

## 11. Memberships in Scientific and Professional Organizations

## 12. Awards

Young Researcher Award, 2021. Near East University.

## 13. Undergraduate and Graduate Courses Taught in the Last Two Years

Academic Year	Semester	Course Name	Weekly Hours		Number of Students
			Theoretical	Practical	
2021 - 2022	AUTUMN	MEDICAL BIOLOGY	1	-	69
	SPRING	ECOLOGY AND ENVIRONMENTAL BIOLOGY	1	-	49
	SPRING	FOOD PRESERVATION TECHNIQUES	1	-	67
2022 - 2023	AUTUMN	MEDICAL BIOLOGY	1	-	73
	SPRING	ECOLOGY AND ENVIRONMENTAL BIOLOGY	1	-	42
	AUTUMN	HYGIENE AND SANITATION IN FOOD BUSINESSES	1	-	10
	SPRING	FOOD PRESERVATION	1	-	42

		TECHNIQUES			
	<b>SPRING</b>	HYGIENE AND SANITATION IN FOOD INDUSTRY	1	-	8
	<b>AUTUMN</b>	FOOD MICROBIOLOGY	1	2	63