ACADEMIC

CURRICULUM VITAE

1. Name - Surname: HALİL DORUK KAYNARCA

2. Title: ASSISTANT PROFESSOR

3. Educational Background:

Degree	Department/Program	University	Year
Bachelor's	FACULTY OF VETERINARY MEDICINE	NEAR EAST UNIVERSITY	2015
Master's			
PhD	FOOD HYGIENE AND TECHNOLOGY	NEAR EAST UNIVERSITY	2019

4. Master's / PhD Thesis

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

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

Farklı Paketleme Metotlarının Samarellanın Mikrobiyolojik, Fizikokimyasal, Duyusal Özelliklerine Ve Raf Ömrüne Etkisinin Belirlenmesi – Prof. Dr. Canan Hecer

5. Academic Titles:

Date of Assistant Professorship: 02.04.2021

Date of Associate Proferssorship:

Date of Professorship:

6. Supervised Master's and PhD 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)

7.1.1. Ulusoy, B., Hecer, C., **Kaynarca, D.,** & Berkan, Ş. (2018). Effect of oregano essential oil and aqueous oregano infusion application on microbiological properties of samarella (tsamarella), a traditional meat product of Cyprus. Foods, 7(4), 43.

7.1.2. Kaynarca, H. D., Hecer, C., & Ulusoy, B. (2019). Mycotoxin hazard in meat and meat products. *Atatürk Üniversitesi Veteriner Bilimleri Dergisi*, *14*(1), 90-97.

7.1.3. Hecer, C., Ulusoy, B., & **Kaynarca, D.** (2019). Effect of different fermentation conditions on composition of kefir microbiota. *International Food Research Journal*, *26*(2).

7.1.4. Tuncel, G., Ergoren, M. C., Baddal, B., Tulay, P., Arikan, A., Guler, E., **Kaynarca, D.**, Sanlidag, T. (2021). Comparison of RT-qPCR results of different gene targets for SARS-CoV-2 in asymptomatic individuals during COVID-19 pandemic. The EuroBiotech Journal, 5(s1), 26-31.

7.1.5. Kaynarca, H. D., Hecer, C., Ulusoy, B. H., Yıldırım, F. K., & Anıt, H. (2023). Bacteriological enumeration, mycological profile and some physicochemical properties of Samarella (Tsamarella), a sun-dried meat product of Cyprus. Journal of Food Safety & Food Quality/Archiv fuer Lebensmittelhygiene, 74(1).

7.1.6. Barielnu, B. K., Ulusoy, B. H., & **Kaynarca, H. D.** (2022). Drinking Water Microbiology: Desired And Undesired Microbiota, Legislation, Outbreaks And Analysis. Carpathian Journal of Food Science & Technology, 14(4).

7.1.7. Kaynarca, D., Korkmazhan, T., Oktay, M. N., Şanlıdağ, T., & Baddal, B. (2023). Monitoring of SARS-CoV-2 RNA in Public Areas: An Investigation of Environmental Surface Contamination. Erciyes Medical Journal/Erciyes Tip Dergisi, 45(2).

7.2. **Articles Published in Other International Peer-Reviewed Journals**

7.3. Papers Presented at International Scientific Confererences and Published in Conference Proceedings

7.3.1. Ulusoy, B., Berkan, Ş., **Kaynarca, D.** Hecer, C. Effect of Oregano Essential Oil and Aqueous Oregano Infusion Application on Microbiological Properties of Samarella (Tsamarella), Traditional Meat Product of Cyprus. I. Uluslararası Hayvansal Gıdalar Kongresi. 10-13 Kasım 2016.

7.3.2. Berkan, Ş., Yıldırım, F., Ulusoy, B., **Kaynarca, D.** Hecer, C. A Preliminary Study on Development of General Hygiene Conditions Of Traditional Halloumi Manufacturers In Dilekkaya, Nicosia. I. Uluslararası Hayvansal Gıdalar Kongresi. 10-13 Kasım 2016.

7.3.3. Ulusoy, B., Hecer, C., **Kaynarca, D.,** Yıldırım, F., Berkan, Ş. Pilot Olarak Seçilen Kasapların Kontrol Noktalarında Hijyen İndikatörlerinin Araştırılması. 7. Veteriner Gıda Hijyeni Kongresi. 4-8 Ekim 2017.

7.3.4. Kaynarca, D., Hecer, C., Ulusoy, B. Et ve Et Ürünlerinde Mikotoksin Tehlikesi. 7. Veteriner Gıda Hijyeni Kongresi. 4-8 Ekim 2017.

7.3.5. Kaynarca, D., Hecer, C., Ulusoy, B. Fipronil Residues in Eggs and Their Importance in Terms of Public Health. II. Uluslararası Hayvansal Gıdalar Kongresi. 8-11 Kasım 2018.

7.3.6. Kaynarca, D., Hecer, C., Ulusoy, B. Gastrointestinal Antraksın Epidemiyolojisinde Et ve Et Ürünlerinin Yeri. II. Uluslararası Hayvansal Gıdalar Kongresi. 8-11 Kasım 2018.

7.3.7. Tamakan, H., **Kaynarca, D.,** Yıldırım, F., Şükür, H. Kurutulmuş Etlerin Mikrobiyolojik Kalitesi Ve Halk Sağlığı Açısından Önemi. 1. Uluslararası Gastronomi Ve Kültür Kongresi. 20-22 Aralık 2019.

7.3.8. Baddal, B., **Kaynarca, D**., Korkmazhan, T., Oktay, N. Halka açık alanlarda SARS-CoV-2 yüzey kontaminasyonunun moleküler yöntemler ile araştırılması. XL. Uluslararası Türk Mikrobiyoloji Kongresi. 16-20 Kasım 2022.

7.4. National/international Books or Book Chapters

7.4.1. Hecer, C., Ulusoy, B., **Kaynarca, D.** (2019). Kıbrıs Lezzeti: Hellim; Süt ve Süt Ürünleri, Türkiye Klinkleri.

7.4.2. Kaynarca HD, Hecer C. Kıbrıs Adasının Geleneksel Kurutulmuş Eti: Samarella. Hecer C, editör. Et ve Et Ürünleri. 1. Baskı. Ankara: Türkiye Klinikleri; 2021. p.59-64.

7.5. Articles Published in National Peer-Reviewed Journals

8. Art and Design Activities

9. Projects

10. Administrative Responsibilities

11. Memberships in Scientific and Professional Organizations

12. Awards

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	FALL	PUBLIC HEALTH IN VETERINARY MEDICINE	1	0	65
	FALL	HYGIENE AND SANITATION IN FOOD BUSINESSES	1	0	65
	SPRING	INTERNATIONAL TRAINING	0	40	65
	SPRING	FOOD PRESERVATION TECHNIQUES	1	0	65
2022 - 2023	FALL	PUBLIC HEALTH IN VETERINARY MEDICINE	1	0	65
	FALL	HYGIENE AND SANITATION IN FOOD BUSINESSES	1	0	65
	SPRING	INTERNATIONAL TRAINING	0	40	65
	SPRING	FOOD PRESERVATION TECHNIQUES	1	0	65