

## Lect. PhD TUNAY DİK

### Personal Information

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Türkiye

### Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr),  
Turkey 1988 - 1992

Post Graduate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (YI)  
(Tezli), Turkey 1986 - 1988

Under Graduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1979  
- 1985

### Foreign Languages

English, C1 Advanced

### Research Areas

Food Engineering, Engineering and Technology

### Academic Titles / Tasks

Lecturer PhD, Middle East Technical University, Vocational School, Teknik Programlar Bölümü, 2008 - Continues

Assistant Professor, Middle East Technical University, Vocational School, Teknik Programlar Bölümü, 1993 - 2008

Research Assistant, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği  
(Dr), 1988 - 1992

Research Assistant, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği  
(YI) (Tezli), 1986 - 1988

### Professional Experience

Bölüm Akademik Teşvik Değerlendirme Komisyonu Başkanı, Middle East Technical University, Vocational School,  
Vocational School, 2019 - Continues

Meslek Yüksekokulu Kurulu Üyesi, Middle East Technical University, Vocational School, Vocational School, 2017 -  
Continues

Bölüm Kalite Komisyonu Başkanı, Middle East Technical University, Vocational School, Vocational School, 2016 -  
Continues

Meslek Yükseokulu Mezunlar İletişim Koordinatörü, Middle East Technical University, Vocational School, 2004 -

Continues

University Executive Board Member, Middle East Technical University, Vocational School, Vocational School, 2016 - 2020

Community College Initiative (CCI) Program, Middle East Technical University, Vocational School, Vocational School,

2019 - 2019

Head of Department, Middle East Technical University, Vocational School, Teknik Programlar Bölümü, 2008 - 2017

## Courses

İŞLETME YÖNETİMİ, Under Graduate, 2018 - 2019

SİSTEM ANALİZİ VE TASARIMI I, Under Graduate, 2019 - 2020

Matematik I, Under Graduate, 2018 - 2019

BİLGİSAYAR DESTEKLİ TASARIM/ÇİZİM II, Under Graduate, 2018 - 2019, 2019 - 2020

TEKNOLOJİNİN BİLİMSEL İLKELERİ, Under Graduate, 2019 - 2020

GENEL VE TEKNİK İLETİŞİM, Under Graduate, 2019 - 2020

## Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Use of a spouted bed to improve the storage stability of wheat germ followed in paper and polyethlyene packages**  
YONDEM-MAKASCIOGLU F., GURUN B., DİK T., KINCAL N.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.8, pp.1329-1336, 2005 (Journal Indexed in SCI)
- II. **Hydrolysis of freshly prepared wheat starch fractions and commercial wheat starch using alpha-amylase**  
SAKINTUNA B., BUDAK O., DİK T., YONDEM-MAKASCIOGLU F., KINCAL N.  
CHEMICAL ENGINEERING COMMUNICATIONS, vol.190, pp.883-897, 2003 (Journal Indexed in SCI)
- III. **Separation of bread wheat flours into starch and gluten fractions: effect of water temperature alone or in combination with water to flour ratio**  
YONDEM-MAKASCIOGLU F., DİK T., KINCAL N.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.82, no.4, pp.414-420, 2002 (Journal Indexed in SCI)
- IV. **Wet separation of wheat flours into starch and gluten fractions: the combined effects of water to flour ratio-dough maturation time and the effects of flour aging and ascorbic acid addition**  
DİK T., YONDEM-MAKASCIOGLU F., AYTAC C., KINCAL N.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.82, no.4, pp.405-413, 2002 (Journal Indexed in SCI)
- V. **Effects of bentonite combinations and gelatin on the rheological behaviour of bentonite - Apple juice dispersions**  
DİK T., KATNAS S., OZILGEN M.  
FOOD SCIENCE AND TECHNOLOGY-LEBENSMITTEL-WISSENSCHAFT & TECHNOLOGIE, vol.29, no.7, pp.673-676, 1996 (Journal Indexed in SCI)
- VI. **EFFECT OF THE LACTOPEROXIDASE SYSTEM ON THE ACTIVITY OF STARTER CULTURES FOR YOGURT PRODUCTION**  
BASAGA H., DİK T.  
MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.49, no.3, pp.144-146, 1994 (Journal Indexed in SCI)
- VII. **RHEOLOGICAL BEHAVIOR OF BENTONITE APPLE JUICE DISPERSIONS**  
DİK T., OZILGEN M.  
FOOD SCIENCE AND TECHNOLOGY-LEBENSMITTEL-WISSENSCHAFT & TECHNOLOGIE, vol.27, no.1, pp.55-58, 1994 (Journal Indexed in SCI)
- VIII. **SALT, EDTA, AND PH EFFECTS ON RHEOLOGICAL BEHAVIOR OF MOLD SUSPENSIONS**

BERKMANDIK T., OZILGEN M., BOZOGLU F.

ENZYME AND MICROBIAL TECHNOLOGY, vol.14, no.11, pp.944-948, 1992 (Journal Indexed in SCI)

**IX. MIXED CULTURE-GROWTH KINETICS OF STREPTOCOCCUS-THERMOPHILUS AND LACTOBACILLUS-BULGARICUS**

BERKMAN T., BOZOGLU F., OZILGEN M.

ENZYME AND MICROBIAL TECHNOLOGY, vol.12, no.2, pp.138-140, 1990 (Journal Indexed in SCI)

## **Citations**

Total Citations (WOS):66

h-index (WOS):6