

Lect. PhD FÜSUN YÖNDEM MAKASCIOĞLU

Personal Information

Office Phone: [+90 312 210 3698](tel:+903122103698)

Fax Phone: [+90 312 210 2907](tel:+903122102907)

Email: mfusun@metu.edu.tr

Web: <https://avesis.metu.edu.tr/mfusun>

International Researcher IDs

ScholarID: jIdD3rMAAAAJ

ORCID: 0000-0001-5086-6791

Publons / Web Of Science ResearcherID: ABB-7424-2020

ScopusID: 2310442700

Yoksis Researcher ID: 182156

Education Information

Doctorate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1987 - 1992

Postgraduate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 1985 - 1987

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1980 - 1985

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Kinetic Aspects of Leavening with Mixed Cultures of *Lactobacillus plantarum* and *Saccharomyces cerevisiae*, Middle East Technical University, Vocational School, 1991

Postgraduate, Kinetics of Antibiotic Resistance Development by *S.thermophilus*, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 1987

Research Areas

Food Biotechnology, Cereals Technology, Sugars, Syrups, Starches and Candy

Academic Titles / Tasks

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

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

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

Lecturer, Middle East Technical University, Vocational School, Vocational School, 1992 - 1993

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 1986 - 1992

Academic and Administrative Experience

Academic Performance D. Board Member, Middle East Technical University, Vocational School, Vocational School, 2019 - Continues

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

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

Middle East Technical University, Vocational School, Teknik Programlar Bölümü, 1996 - 2008

Middle East Technical University, Vocational School, Teknik Programlar Bölümü, 1994 - 1996

Courses

Türk Dili II, Undergraduate, 2019 - 2020, 2018 - 2019

MATEMATİK I, Undergraduate, 2019 - 2020

MATEMATİK II, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019

KALİTE GÜVENCE/KONTROL VE STANDARTLAR, Undergraduate, 2019 - 2020, 2018 - 2019

TÜRK DİLİ I, Undergraduate, 2019 - 2020

BİLGİSAYAR KULLANIMI, Undergraduate, 2019 - 2020

Advising Theses

Yöndem Makascioğlu F., Kincal N. S., Drying and Stabilization of Wheat Germ, Postgraduate, B.Gürün(Student), 2000

Yöndem Makascioğlu F., Kincal N., Pilot Scale Purification of wheat Starck Milk Using Hydrocyclones, Postgraduate, K.Aksoy(Student), 1999

Published journal articles indexed by SCI, SSCI, and AHCI

- 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., Dik T., KINCAL N.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.8, pp.1329-1336, 2005 (SCI-Expanded)
- II. **Hydrolysis of freshly prepared wheat starch fractions and commercial wheat starch using alpha-amylase**
SAKINTUNA B., BUDAK O., Dik T., YONDEM-MAKASCIOGLU F., KINCAL N.
CHEMICAL ENGINEERING COMMUNICATIONS, vol.190, pp.883-897, 2003 (SCI-Expanded)
- III. **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**
Dik T., YONDEM-MAKASCIOGLU F., AYTAC C., KINCAL N.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.82, no.4, pp.405-413, 2002 (SCI-Expanded)
- IV. **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., Dik T., KINCAL N.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.82, no.4, pp.414-420, 2002 (SCI-Expanded)
- V. **KINETIC ASPECTS OF LEAVENING WITH MIXED CULTURES OF LACTOBACILLUS-PLANTARUM AND**

SACCHAROMYCES-CEREVISIAE

YONDEM F., OZILGEN M., BOZOGLU F.

FOOD SCIENCE AND TECHNOLOGY-LEBENSMITTEL-WISSENSCHAFT & TECHNOLOGIE, vol.25, no.2, pp.162-167, 1992 (SCI-Expanded)

VI. GROWTH-KINETICS OF STREPTOCOCCUS-THERMOPHILUS AT SUBBACTERIOSTATIC PENICILLIN-G CONCENTRATIONS

YONDEM F., OZILGEN M., BOZOGLU F.

JOURNAL OF DAIRY SCIENCE, vol.72, no.10, pp.2444-2451, 1989 (SCI-Expanded)

Metrics

Publication: 6

Citation (WoS): 43

Citation (Scopus): 57

H-Index (WoS): 4

H-Index (Scopus): 4

Non Academic Experience

METU, VSHE

METU, VSHE

METU, Food Eng.