**Rukiye ÇOLAK ŞAŞMAZER **

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**Cumhuriyet Mah Şehit Kerim Oruç Sok. Gedik1 Apt. No:18 M.Kemalpaşa/BURSA**

**15.03.1982**

**PERSONAL SUMARY**

Bachelors degree from food technology, master degree from food engineering and postgraduate from food engineering (still) of distinguished universities of Turkey and Europe. Plant experience (product development and qualitı assurance) which improved working discipline and analysis capability at an international world leader food company. Change of job made in accordance with personal targets. Managing the quality unit of the special projects team at one of the largest food company in Turkey. During the implementation of the projects, researching product and producer which located in domestic and international markets, monitoring production and quality process, implementing annual quality audits within ISO 9001 and 22000. Ensuring food safety with making product and supplier risk analysis. Active completion of 6 Sigma projects. Take an active role in Corporate Entrepreneurship and Innovation team. Quality and R & D processes are managed and directed at the central and enterprise level.

**SKILLS AND COMPETENCIES**

o English (Advance)

o German (Elementary)

o MS Office

o Food Safety

o Quality Assurance

o Quality Control

o Product Development

o Production and Cost Optimization

o FSSC 22000 (Internal Auditor)

o ISO 9001 (Internal Auditor)

o GMP ( Good Manufactoring Pratices )

o BRC ( Britanya Perakendeciler Konsorsiyumu )

o IFS ( International Food Standard )

o QDMS ( Integrated Quality Management System )

**WORK EXPERIENCES**

**Product Development and Quality Assurance Manager – Dairy Product**

Tat Company | R&D Center | Bursa

*08.2014 > today*

* New product management of dairy project.
* Researching of foreign Country trends.
* Organization of Regulatory requirements, labelling and Food Quality Systems for each factory.
* New product and supplier development studies Alternative supplier, raw material and packaging studies.
* Benchmarking studies.
* Determination of the total annual production amount considering market growth and sales amount.
* Regulatory requirements follow-up for labelling and last product.
* Participation in domestic and international fairs.
* Innovation Project.
* 6 Sigma Green Belt Project.

**Quality Control Manager**

Sütaş Company| Bursa |

*04.2006 > 07.2014*

* Managing ınput control, microbiology, raw milk and chemical lab.
* Response of 40 laborants and 4 engineer.
* Report of quality problems to plant manager.
* Application of Quality system on production area.
* Application of HACCP system.
* Performing warehouse and supplier audits.
* Regulatory requirements follow-up.
* Benchmarking studies.

**Quality Assurance Shift Engineer**

Ülkergolf Ice cream | Bursa |

*03.2004> 04.2006*

* Managing ınput control, microbiology, raw milk and chemical lab.
* Application of HACCP system.
* Performing warehouse and supplier audits.
* Regulatory requirements follow-up.
* Benchmarking studies.

**Trainee**

Bonn University | Germany |

*07.2002 > 09.2002*

* Support the PhD project.
* Resarching of stabilizers in bread.

**EDUCATION**

* Uludag University-Postgraduate

**Science Institute (2018-…)**

* Uludag University-Master Degree

**Science Institute (2003-2006)**

* Uludag University-Bachelor

**Food Engineering (1999-2003)**

* Bonn University-Germany

**Lebensmitteltechnology (2002)**

* Sakarya Atatürk High School

**Science (1995-1999)**

**CONGRESS PUBLICATIONS**

* **International 6th Food Safety Congress;** A High Protein content food: Quark 3-4 May 2018 ISTANBUL
* **Uluslararası 3. Gıda Teknolojisi Kongresi;** Probiyotik Quark’ın Özellikleri 10-12 October 2018 Kapadokya NEVŞEHİR
* **Uluslararası Icontes Teknoloji, Mühendislik ve Kimya Kongresi;** Mikrobiyal Biyoinformatik 26-29 October 2018 ANTALYA

**LİCENCE-MASTER DEGREE-DOCTORATE THESIS**

* **License;** Stabilizer Studies in Fermented Products; University of Bonn 2002
* **Masters;** Investigation of Antimicrobial Properties of Eugenol, Limonene and Cinnamic Acid Uludag University 2006
* **Doctorate;** During the Course Uludag University 2018

**PROJECTS AND ENTREPRENEURSHIP**

**• Inter Entrepreneurship;** Get Breakfast Istanbul 2018

**• Green Belt 6 Sigma Projects;**

**a)** Cost Reduction in Cheese - 2017

**b)** Total Raw Milk-Final Product Mass Conservation and Efficiency Study -2017

**c)** Product Development Process - Pilot Equipment Development Bursa 2018

**BILSEM R&D and Innovation Presentation; Bursa 2018**

**REFERENCES**

* **Mihriban KORUKLUOĞLU**

Proff. Doctor | Uludag Unv.

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* **İsa SATICI**

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* **Nilay ÇOLAK**

Product Development Manager |TAT Company

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