

CURRICULUM VITAE :NURGÜL BÜYÜKKILIÇ
Agricultural Engineer Msc.

PERSONNEL INFORMATION

Family name :Büyükkılıç
First name :Nurgül
Nationality : Turkish
Place of : Ankara/ Turkey
Mobile Phone: 0090 533 2838157
E-Mail : nbkilicc@gmail.com

EDUCATION

Institution]	Degree(s) or Diploma(s) obtained:
Ankara University Agriculture Faculty (1977)	Post Graduate Agricultural Product Technology (Milk)

Certificates

Date from - Date to	Certificate
TPI-LES Ankara, 2013	Training on Protection of Intellectual Property and Commercialization of Technology by using Licence
Turkish Accreditation Agency(TURKAK) Ankara, 2010	TS EN 45011- Standard on General Condition of Certification Bodies for Certified Products
TPI Ankara, 2010	Supporting Turkey for Enhancing Implementation and Enforcement of Industrial Property Rights
TPI Ankara, 2008	Geographical Indication
Ankara, 2006	Training on General Methodology, Measurement of Uncertainty, Calibration of Volume, Mass and Temperature
İstanbul, 2006	“TS EN ISO IEC 17025/2005” General Condition on Qualification of Test and Calibration Laboratory
İstanbul, 2006	ISO 22000 Training on Food Safety Management System, İntertek Systems Certification
İstanbul, 2006	Training on Management of Performance and Coaching
TSI Ankara, 2000 , 2004	Training on Audit of Quality in Organization
Mersin, 2005	Training on Chromatographic Analyse Technics and Analyse of Alcohol by using Gas Chromatography
Ankara, 2005	Accreditation of Laboratory
Manisa, 2004	ISO 17025, Validation, Basic Calibration, Calculation of Uncertainty
Manisa, 2004	Quality Inspector in Organization
TSI Ankara 2000, 2004	Quality Management System
Manisa, 2004	TS-EN ISO 17025 and Control of Statistic Process
ITU İstanbul, 2003	Training on Method Validation and Measurement Uncertainty
Ankara, 2003	Food Safety Control System based on HACCP
Ankara, 2003	Training on EU Legislation
Ankara, 2001	Training on Monitoring and Assessment of Food Control Laboratory
İstanbul, 2001	Training on Managing Director in Food Establishment
Karaman, 2000	Food Safety
İstanbul, 2000	Implementation of HACCP on Milk and Milk Product,

	Training program on Milk Technology
Ankara, 1997	Computer usage
Nevşehir, 1997	Illnesses caused by Iodine deficiency and Program of UNICEF on Iodize Salt
Turkish Atomic Institute Ankara, 1994	Food Irradiation
İzmir, 1981	Food Inspector
Ankara, 1980	Introduction to Food Inspection

Language Skills (1 - excellent; 5 - basic)

Language	Reading	Speaking	Writing
Turkish	1	1	1
French	1	2	2

Memberships of NGO's and Professional Bodies,

- Member of Association on Turkish- French Engineers
- Member of Turkish-American & International Women's Cultural & Charitable Society

Other skills : Computer literate: MS Office (Word, Excel, Power point, Outlook)

Present position: Free- lance consultancy

Key Qualifications

26 year's experience at Ministry of Food Agriculture and Livestock (MFAL) in different areas of food safety and after retiring, 10 years' experience in alcoholic beverage international sector in a private company as institutional relation expert (DIAGEO plc - Mey Beverage Industry Inc. Comp.). Main working areas are, national and international food legislation, Turkish food standards, laboratory inspection and accreditation, intellectual property rights.

In these period, main activities are;

- ✓ Food inspection facilities, preparation of food legislation, preparation of legislation that is relevant with establishment and working principle of MFAL and private Laboratories, inspection of institutional and private laboratories
- ✓ Technical assistance to project named "Supporting to Food Inspection Services" that was financed by EU (MEDA).
- ✓ Institutional relation with universities, NGO's and public institutions and also follow to draft legislations and current works in private sector
- ✓ Preparation of application dossier to geographical indication of "Rakı"
- ✓ Solving problems that occurred during export and import stage of products,
- ✓ Accreditation of company laboratories and consilience of methods that used in private company laboratories
- ✓ Preparation of product labels, description of brands.

PROFESSIONAL EXPERIENCE

Date from - Date to	Company	Position	Description
2015-	Free Lance Consultant	Consultant	Preparation and implementation of project relevant with food safety and consultancy for food safety legislation in national and international level
March 2004- July 2014	DIAGEO plc -Mey Beverage Industry Inc. Comp.	Institutional Relation Expert	<ul style="list-style-type: none"> • Institutional relation with universities, NGO's and public institutions • Follow up; national and international food legislation and drafting of them • Participation of working group that prepared Turkish food legislation and follow up the current works • Review the reports of analyse and inspections that were made by public institution to the establishments and selling points of company • Acceleration of import and export of the products • Examination of labels and ingredients of new products • Participation of expertise commission on Alcoholic Beverages that was established by State Planning Organization for preparation of IX. Development Plan • Representation of All Food Importers Association (TUGIDER), International Invertor Association (YASED), Federation of Food Association, The Coordination Council for the Improvement of Investment Environmentin the TPI- technical committee on intellectual and industrial property right
1998 –March 2004	Ministry of Agriculture and Rural Affairs General Directorate of Protection and Control Department of Public Health Services	Division Manager Laboratory Inspector Technical Assistant in MEDA Project	<ul style="list-style-type: none"> • Preparation of legislation that was relevant with control of public and private laboratories • Inspection of Control Laboratories that were participated to project named “Supporting to Turkish Food Inspection Services” (EU financed).And also inspection of milk, poultry and fishery establishments under the same project and assistance to project director. • Review on qualification of food laboratory and food sector of Turkish Republic of North Cyprus (TRNC) and participation of working group on harmonization of food legislation of TRNC to Turkish Legislation.

	Division on Control Laboratory and Residue Monitoring		<ul style="list-style-type: none"> • Participation to EU Food and Veterinary Office (FVO) missions that were relevant with control of aflatoxin on hazelnut, pistachio, fig. And relevant establishments were inspected with these missions. • Participation to preparation and implementation of National Residue Monitoring Plan and worked as a project manager. • Technical assistance to “Supporting to Turkish Food Inspection Services” (EU financed). • Participation to EU Food and Veterinary Office (FVO) missions that were relevant with control of monitoring of residue plan. In these frame, milk and honey establishment, fish farms and animal holdings were inspected. And also Provincial Control Laboratories were inspected in these missions.
1996-1998	Ministry of Agriculture and Rural Affairs General Directorate of Protection and Control Department of Food Control Services Division on Food Codex and Nutrition	Technical Expert	<ul style="list-style-type: none"> • Preparation of Turkish Food Codex Regulation and communicate about some foodstuffs • Monitoring and scanning of EU Food Safety Legislation.

1978-1996	Ministry of Agriculture and Rural Affairs Ankara Province Control Laboratory	Food Inspector Chief of Milk Laboratory	<ul style="list-style-type: none"> • Inspection of food establishments and taking samples from these establishments and also making analyse of them. • Worked on monitoring of food safety issues as a researcher and leader • Implemented project as a researcher for food industry are; <ul style="list-style-type: none"> ✓ Research on making fruit yogurt ✓ Research on making kefir in industrial scale ✓ Research on some quality criteria of white cheese that presented for consumption in Ankara ✓ Research on using whey powder for making yogurt ✓ Determination of some quality criteria in Kashar Cheese ✓ Determination of optimum usage of Sodium Carboxymetil Cellulose and pectin at Ayran ✓ Determination of lipolitik and proteolitik activity in UHT Milk
-----------	--	---	---