

CURRICULUM VITAE

1. NAME AND SURNAME / TITLE

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4. EXPERTISE AREAS:

Food chemistry, fruit and vegetable technology, gastronomy

5. EDUCATION (LAST 2, GRADUATED):

- Pamukkale University, Food Engineering Department, Food Engineering Doctorate Program, 2021.
- Selçuk University, Department of Occupational Health and Safety, Occupational Health and Safety Master's Program (without Thesis), 2017.

6. PUBLICATIONS (LAST 5):

- Batu, H. S. and Kadakal, Ç., "Drying characteristics and degradation kinetics in some parameters of goji berry (*Lycium Barbarum* L.) fruit during hot air drying", *Italian Journal of Food Science*, 33 (1), 16-28, (2021).
- Batu, A. and Batu, H. S., "The Place of Sesame and Tahini in Turkish Gastronomy", *Aydın Gastronomy*, 4(2), 83-100, (2020).
- Kadakal, Ç., Nizamoğlu, N. M., Tepe, T. K., Arısoy, S., Tepe, B. and Batu, S., "Relation Between Ergosterol and Various Mycotoxins in Different Cheeses", *Turkish Journal of Agriculture-Food Science and Technology*, 8(4), 895-900, (2020).
- Batu, A. and Batu, H. S., "Historical background of Turkish gastronomy from ancient times until today", *Journal of ethnic foods*, 5(2), 76-82, (2018).
- Kadakal, Ç., Batu, H. S., Tepe, T. K., Sengun, P. and Otağ, F. B., "Which One May Be the Best Quality Parameter of Risky Foods in Terms of Mold: Aflatoxins, Patulin, Ochratoxin A and Ergosterol", *Journal of International Scientific Publications*, 6, 159-169, (2018).