

Kişisel Bilgiler

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Eğitim Bilgileri

Doktora, Yıldız Teknik Üniversitesi, Kimya Metalurji, Kimya Mühendisliği, Türkiye 2003 - 2008
Yüksek Lisans, Yıldız Teknik Üniversitesi, Kimya Metalurji, Kimya Mühendisliği, Türkiye 2000 - 2002
Lisans, Ege Üniversitesi, Mühendislik Fakültesi, Kimya Mühendisliği, Türkiye 1995 - 1999

Araştırma Alanları

Çevre Teknolojisi, Kimya Mühendisliği ve Teknolojisi , Biyoteknoloji, Proses ve Reaktör Tasarımı, Gıda Teknolojisi

Akademik Unvanlar / Görevler

Doç.Dr., Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi/Kimya Mühendisliği Bölümü, Kimya Mühendisliği Bölümü,
2012 - Devam Ediyor

Verdiği Dersler

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