

Gokce Arslan

A: Ashfield, NSW | M: 0433 546 846 | E: g.arslan@unswalumni.com

PROFILE SUMMARY:

An ambitious and outcome driven food technologist and dietitian with strong experience and excellent skills in problem solving, research and communication in food service and nutrition. Passionate about food and driven by the desire to address the problems in the industry and be a part of the practical solutions.

EDUCATION:

- Master's in Food Science and Technology - UNSW – 76/100 (2019-2020)
- Master's in Nutrition & Dietetics - Baskent University (Turkey) – GPA 3.6/4.0 (2012-2015)
- Bachelor's in Nutrition & Dietetics - Hacettepe University (Turkey) - GPA 2.5/4.0 (2007-2011)

RELEVANT WORK EXPERIENCE:

'Like Family' (Previously known as Home Care Heroes): FEB 2019 - Present

Position: Social Carer (Casual role whilst completing Masters)

- Providing an NDIS supported client nutritional support through meal preparation at an Australian household.
- Assisting with daily tasks.

Ankara Training and Research Hospital (public): 2012 - 2020

Position: Dietitian (Full Time) Food Service System Dietitian, Bariatric Surgery Dietitian, Clinic Dietitian and Assigned Member of Control Organization

- Evaluated nutritional status of patients, developed recipes and diet plans, and counselled patients on special diet modifications in a clinical setting.
- Consulted bariatric surgery patients and developed healthy eating habits before and after surgery through in person consultations and was the part of multidisciplinary team.
- Monitored and managed the operations for cost-effective recipe development, food procurement, production, and distribution of high-quality meals and snacks for patients and staff as well as external local clinics.
- Analysed the dietary habits of the public, gathered actionable insights, and communicated key learnings to hospital management and government headquarters for prevention of nutrition-related diseases.
- Participated in analysing data, gathering insights on daily consumption of the staff and patients to prevent food waste and estimate procurement requirements.
- Presented key learnings from consumption study to chief dietitian, Quality Assurance Team in the Hospital, and the Hospital procurement division.
- Collaborated with cross functional teams and private consulting practices to provide expertise in nutrition, as well as promote health and prevent disease.
- Administered, planned, and directed activities of food service department.
- Established policies and procedures to provide direction for menu formulation, food preparation and service, purchasing and contributed to the increased performance and productivity of the business.
- Monitored the ongoing sanitation and safety standards program within the food service setting.
- Implemented and monitored ongoing hygiene programs, safety practices, and personnel management.
- Collaborated with their university programs to train interns in clinics and food service systems.
- Prepared technical specifications for tenders.

Gokce Arslan

A: Ashfield, NSW | M: 0433 546 846 | E: g.arslan@unswalumni.com

Guven Hospital (private): SEP 2011 – Jan 2021

Position: Dietitian (Full Time)

- Provided training to Nutrition & Dietetics Interns
- Conducted auditing of the hospital kitchen.

Kecioren Hospital (private): July 2011 – Sep 2011

Position: Dietitian (Full Time)

- Provided a comprehensive analysis of the nutrition problems within the community by assessing the nutritional status of patients within clinical settings.
- Monitored operations for food production and distribution of meals and snacks.
- Monitored food safety and hygiene and standards and processes in the food service settings.

RELEVANT INTERNSHIP EXPERIENCE

I undertook the following internships from June 2010 - May 2011

- Ankara Provincial Directorate of Health Kalaba Primary Health Clinic
- Republic of Turkey Presidency Restaurant
- GMMA (Gulhane Military Medicine Academy)
- Hacettepe University Hospital Complex
- Yuksek Ihtisas Hospital
- Various clinics, hospital kitchen with HACCP certificate, Enteral/Parenteral Nutrition

RESEARCH EXPERIENCE

- Thesis- Masters (2020): The Effects of Radio Frequency Electric Fields on *Escherichia coli* Inactivation and Vitamin C Retention in Orange Juice
- Thesis – Masters (2015): Orthorexia nervosa prevalence study in healthcare and non-health care individuals
- Thesis – Masters (2011): Determining fluid intake behaviours individuals between 19-30 of Age
- Literature Review (2011): Non-alcoholic beverages interactions in health (Seminar)

MEMBERSHIPS

- Australian Institute of Food Science and Technology
- UNSW Chemical Engineering Postgraduate Society (Co-founder/ Secretary)

TECHNICAL SKILLS

- SPSS, Foodworks, Microsoft Office

ADDITIONAL EDUCATION AND CERTIFICATES

- 34th EFFoST International Conference (2020) 'online'
- Current Nutrition Approaches in Diseases Symposium- Ankara/Turkey (2017)
- Procurement Management in Food Service Systems -Ankara/Turkey (2015)
- 20th International Congress of Nutrition –Granada/Spain (2013)
- Reflection of Diet Therapy in Diseases to Clinical Practises Symposium -Ankara/Turkey (2012)
- 2nd National Geriatric and Gerontology Course- Ankara/ Turkey (2012)
- U.S. Embassy's Health Fair- Ankara/Turkey (2011)
- ISO 22000 Food Safety Seminar –Ankara/Turkey (2011)
- 7th Nutrition and Dietetics Congress –Istanbul/Turkey (2011)

Gokce Arslan

A: Ashfield, NSW | M: 0433 546 846 | E: g.arslan@unswalumni.com

REFERENCES AVAILBLE UPON REQUEST