EDUCATION:

* DVM at University of Ankara, Faculty of Veterinary Medicine

 September 2006 - June 2011

* Summer School at University of Veterinary and Pharmaceutical Sciences Brno

June 2011 - September 2011

* PhD at University of Ankara, Faculty of Veterinary Medicine, Department of Food Hygiene and Technology

 September 2011 – September 2017

* Doctor Asistant at University of Ankara, Faculty of Veterinary Medicine, Department of Food Hygiene and Technology – Till August 2017

SKILLS:

* Qualified on food microbiology, food safety, food technology, food production, risk assessment, Quality Management System (TS EN ISO 9001), Food Safety Management System (TS EN ISO 22000), HACCP, GPP, GLP, GHP, GTP.
* Working with academic members of the project team to deliver project outcomes.
* Monitoring and application of microbiological-chemical analysis and analysis of gross chemical composition in animal origin food samples.
* The responsibilities of the dairy and meat products processing practice halls of Food Technology Department according to the daily routines schedule, and the demonstration of the related application courses to the students.

LANGUAGE:

* English

 ★★★★☆ - Highly proficient in speaking and writing

* Turkish

 ★★★★★ - Native speaker

POSTER PRESENTATIONS:

* Onaran B., Bilir Ormancı F. S. Edible Films and Coatings (Yenilebilir Film ve Kaplamalar), Antalya

 April 2013

 5. National Veterinary Food Hygiene Congress

* Şireli U. T., Onaran B. Süt ve Süt Ürünleri Tüketiminin Kanser Hastalıkları ile İlişkisi (Consumption of Milk and Milk Products and Their Relation to Cancer).

 November 2013

 TGDF Gıda Kongresi

* Onaran B., Bilir Ormancı F. S. Kefir from different countries, Sarajevo

 October 2015

The 3rd International Symposium On Traditional Foods From Adriatic To Caucasus.

* İplikçioğlu Çil, G., Şireli, U. T., Onaran, B. (2015). Hygienic Control of Three Broiler Houses to Detect the Effectiveness of a Commercial Disinfectant.

September 2015

19. World Veterinary Poultry Association Congress

* Küplülü Ö, Orhan CE, Onaran B. (2016). Mad honey poisoning in Turkey., Struga, Macedonia

September 2016

7th International Meeting ‘Days of Veterinary Medicine 2016’

* Ozansoy G, **Onaran B**, Göncüoğlu M, Diker KS. Tavuk karkaslarında post-chilling peroksiasetik asit uygulaması ile raf ömürlerinin uzatılması, Antalya, Turkey.

April 2017

4th International Poultry Meat Congress.

ORAL PRESENTATIONS:

* Onaran B, Ayaz ND, Cufaoglu G, Goncuoglu M, Bilir Ormancı FS, Erol I. Prevalence of Listeria monocytogenes in cattle and sheep carcasses and presence of L. monocytogenes lytic bacteriophages in slaughterhouse wastewater, London.

 August 2016

 3rd International Veterinary Congress.

* Onaran B, Cufaoglu G, Ayaz ND, Goncuoglu M, Bilir Ormancı FS. Biocontrol of E. coli O157:H7 in Ready-to-eat Salad Using Lytic Bacteriophage, Valencia.

 November 2016

 4th World Congress on Infection Prevention and Control as Invited speaker

* Onaran B, Cufaoglu G, Ayaz ND, Goncuoglu M, Bilir Ormanci FS, Erol I. Antibiotic Resistance Profiles of *Listeria Monocytogenes* Isolated From Cattle and Sheep Carcasses, Sofia.

November 2017

10th Balkan Congress of Microbiology

PUBLICATIONS:

* Cufaoglu G, Onaran B, Ayaz ND, Goncuoglu M, Ormancı FS (2017). Biocontrol of Escherichia coli O157:H7 in ready-to-eat salad using a lytic bacteriophage. Med. Weter. 73 (7): 422-424, 2017.
* Onaran B, Bülent B (2017). Effects of bacteriocin applications for Clostridium botulinum and Listeria monocytogenes in seafood products. Kocatepe Vet J. DOI: 021376920036292.
* Onaran B, Cufaoglu G (2017). Comparison of microbial population of household and commercial kefirs in Ankara, Turkey. Vet Hekim Der Derg; 88(1): 52-58.
* Şireli, U. T., Filazi, A., Onaran, B., Artık, N., Ülker, H. (2015). Etlerdeki Kalıntı Endişeleri (Residue Concerns in Meat). Turkiye Klinikleri J Food Hyg Technol-Special Topics; 1(2): 7-16.
* Şireli U. T., Onaran B. (2013). Avrupa ve Amerika’da Salmonella Kontrolündeki Başarı ve Gelişmeler (Achievements and Developments in Salmonella Control in Europe and America). Veteriner Tavukçuluk Derneği Mektup Ankara. 11(3): 3-4.
* Şireli U. T., Onaran B. (2013). Uzun yaşamın sırrı: Yoğurt (The secret of long life: Yogurt). Süt hattı. 16:16.

PROJECTS:

* TÜBİTAK (project no: 113Z407)

Presence and antibiotic resistance of vancomycin resistant enterococci in retail chicken and turkey meat in Ankara (Ankara’da satışa sunulan tavuk ve hindi kuşbaşı örneklerinde vankomisin dirençli enterokokların varlığı ve antibiyotik dirençliliğinin belirlenmesi)

* TÜBİTAK (project no:114R104)

Prevalence of *Listeria monocytogenes* in cattle and sheep carcasses and presence of *L. monocytogenes*lytic bacteriophages in slaughterhouse wastewater

(Sığır, Koyun Karkas ve Piliç Boyun Derisi Örneklerinden İzole Edilen Listeria monocytogenes’lerin Karakterizasyonu ve Mezbaha Atık Sularından Elde Edilen Bakteriyofaj Kokteyli İle Farklı İki Gıda Modelinde *L. monocytogenes*'in Biyokontrolü)