

MÜGE NEBİOĞLU

I was born in March 13, 1981 in Eskisehir. I am married and have two children. In 2003 I graduated from Uludağ University Food Engineering. In 2006 I completed my Master's degree in Food Engineering at **Uludağ University**. I started the doctorate in Ege University Food Engineering in 2014 about oils and fats technology- olive oils and phenolic.

After I worked as a **project manager** in a private company in 2003, I started to refer to it in the Ministry of Food, Agriculture and Livestock, General Directorate of Protection and Control in 2005.

I settled in Bursa in 2007 and started to work as a specialist researcher at the **Central Research Institute for Food and Feed Control** ("oil technology" – as an area of expertise) – and I still continue to work here. I am also responsible for doing and create projects with EU & Turkey Collaboration.

I started studying tasting related to olive oil, one of the subjects I worked in 2010, and got the title of **Professional Olive Oil Taster** at ONA OO, the first international school in Italy and number one in the world. I am still continuing my education.

I have organized olive oil tasting trainings with ONA OO, workshops and at the world's most famous capital cities (**Paris, Roma, Barcelona, Amsterdam, Morocco, Tunisia and Istanbul**). I am a member of the jury in various competitions organized in various countries and cities of the World like Tunisia, Paris, London, San Remo, Verona. I was a co-organiser and moderator of three of the olive oil competition held in Turkey.

I took part in three training sessions held as a tutorial with ONA OO in Turkey and I work as a professional olive oil taster and a teacher at ONA OO.