## PhD. DİLŞEN OKTAY

Born in Türkiye, and Lives in Izmir.

Runs family business and takes care of olive orchards. Produces olive oil in Gömeç, Balıkesir since 1998.

Owns the brand "Ethem Bey Zeytinyağları" and the company named as DOKTAY which is focused on food, agriculture, tourism, consultancy and trade.

1998-2002 Bachelor of Science degree in the Food Engineering in CBU (Celal Bayar University, Manisa, Türkiye)

2002-2004 Master of Science degree in Economic Sciences, Marketing, Finance and Management in MAICh (Mediterranean Agronomic Institute of Chania, Greece)

**Thesis topic:** "Econometric Analysis of Turkish Olive Oil Sector With Special Reference To EU Membership"

2004-2010 Philosophy degree in Agricultural Economics in Ege University (Izmir, Türkiye)

**Dissertation topic:** "Research Into The Possible Increase of Olive Oil Consumption in The Aegean Region Through Improved Supply Chain Management"

2007 participated in the ONAOO olive oil tasting course in Aydın.

2008 participated in the OLEA olive oil tasting course in the University of Bologna.

Since 2009 has been working as panellist of olive oil tasting panel of Zeytindostu Association.

2009 - 2016 worked as translator and assistant professor in ONAOO olive oil tasting courses.

2012 participated in the UMAO olive oil tasters course (2<sup>nd</sup> level) in Rome.

2012 invited to be apprentice judge at the L'Orciolo d'Oro olive oil competition in Italy.

Since 2013 has been working as the judge of olive oil competition of Zeytindostu Association in Türkiye.

December 2014 – May 2016 worked as olive oil tasting panel leader of Zeytindostu Association in Türkiye.

Since 2015 has been working as lecturer of olive, olive oil and culinary culture class in Izmir University of Economics.

Speaks English, Italian, French fluently.