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Design Innovative Business Model For Public Health Service Management

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Abstract

Healthy nutrition is one of the basic needs to improve the quality of human life. In recent years there have been a rapid development of societies, time insufficiency, excessive intensity, social life, search for different flavors, economic freedom etc. There has been an increase in the tendency for out-of-home consumption patterns, such as restaurants or cafes, rather than preparing meals at home for many reasons. The culture of outside food consumption has increased in the world especially in Turkey in the last decade; however, sustaining food safety along with quality management issues have gained substantial importance. However, recent studies have shown that some health problems are especially common in individuals who have a high level of habitual consumption; stomach ailments, intestinal disturbances, hemorrhoid, blood pressure, increased sensitivity to some allergens. In addition, these problems can be minimized while serious economic losses are being experienced in the treatment of diseases that are the result of food poisoning in the world. However, the primary precautions such as right raw material selection, appropriate production conditions, right processing techniques, appropriate preservation methods and correct presentation conditions are respected. With this awareness, it is aimed to examination of the data obtained from hundreds of auditing applications at public consumption areas and investigation the solution methods by create a sustainable healthy out-of-home consumption model.

Recent Publications

- Silav G., 2017. "Determination Of Physicochemical And Sensory Properties of Gluten Free Biscuits Comprising Different Flour Sources". Faculty of Food Engineering Istanbul Aydın University. Istanbul, Turkey

- Silav G., 2017. "Investigation of physicochemical and sensory properties of gluten-free biscuits produced by using chestnut and buckwheat flours". *1st Innovations In Food Science & Technology Conference* Munich, Germany.

- Silav G., 2017. "Investigation of Quality and Shelf Life Properties of Gluten Free Biscuits Enriched with Chia Seed ". *10. Food Engineering Congress*. Antalya, Turkey November 2017.

Biography



Gönül SILAV is an inspector and Technical Manager at TMG Food Safety Limited Company, İstanbul /Turkey. She performs third party audits as an independent auditor under the privacy principles. She is specialized in the field of integration of the currently notified and regulations of the ministry of agriculture and the Ministry of Health and its related systems. Support the preparation of companies for official and special audits. ISO 22000 quality system, ISO 17020:2012 with documentation support, creating and managing HACCP system. Conducted food safety inspections of hundreds companies in the food sector. Worked at various global and domestic enterprises where food safety and public health are primary importance; has carried out inspection services in accordance with national and international legislation in many fields and sectors such as markets, hotels, restaurant chains, patisseries, catering and food court stores which located in shopping centers.

✓ Master Degree / 2017

- Istanbul Aydin University (Turkey) - Engineering Faculty / Food Engineering

✓ Bachlors Degree / 2012

- Ege University, İzmir (Turkey) - Engineering Faculty / Food Engineering

Volunteer Experience

- Volunteer Consultancy Services of Food Safety and Public Health Management issues at "Turkish Social Service And Children Protection Institution" 2018 Istanbul / Turkey
- Coordinator in Various Projects in Civil Society Organizations – Turkey
- Chamber of Food Engineers 2013–2016 İstanbul / Turkey
  - Chairman of Corporate Relations Commission

Sincerely
yours,

GÖNÜL SİLAV