

Josip Juraj Strossmayer University of Osijek
Faculty of Food Technology Osijek



LEARNING OUTCOMES
of the university specialist study programme
Nutrition

Osijek, 2024.

LEARNING OUTCOMES AT THE LEVEL OF STUDY PROGRAMME

Category	Learning outcomes
Knowledge and comprehension	<ul style="list-style-type: none"> - explain basic characteristics of balanced diet throughout the lifecycle - explain characteristics of a proper diet for person with diagnosed specific health issues - explain basic study types used in dietary habits survey - explain processes in the body followed by the consumption of a certain food/nutrient - explain processes in the food during the processing
Application (analysis, synthesis and evaluation)	<ul style="list-style-type: none"> - choose foods that enable balanced dietary intake by respecting individual preferences of a user - interpret pros (benefits) and cons (risk) of a certain food consumption to a user - compile dietary guidelines/plan for the intended user - design its own study in the field of nutrition
Communication and presentation skills	<ul style="list-style-type: none"> - successfully communicate with peers from the same profession - successfully communicate with work colleagues - successfully communicate with users in oral and in written - successfully present professional topics to general public
Learning skills	<ul style="list-style-type: none"> - develop skills for lifelong learning - critically follow new professional and scientific publications - individually and continuously gain knowledge and skills needed for the specific workplace - apply gained knowledge and skills in future professional and scientific education

JOSIP JURAJ STROSSMAYER UNIVERSITY OF OSIJEK
Faculty of Food Technology



REPORT ON THE COURSES

postgraduate studies

NUTRITION

Osijek, 2010.

1. INTRODUCTION

Nutrition is one of the most important factors in human life and society and as an exogenous factor it influences human health. Due to our modern life style, which includes nutrition and (in)activity, there is a worldwide pandemia of nutrition disorder and chronic non-infective diseases (obesity, cardiovascular diseases, diabetes type II and some types of carcinoma).

Therefore, by promoting proper nutrition it is possible to directly influence population health, which in the long run results in the future cost reduction of medical treatments caused by food-borne diseases. In addition to that, physical activities become an important factor in health promotion, which combined with proper nutrition, significantly contribute to a better health status.

Postgraduate Specialist Study of Nutrition, proposed by the Faculty of Food Technology, is aimed at providing knowledge based on the latest, scientific findings, technologies and ethical norms in the field of human nutrition.

The Faculty of Food Technology in Osijek is one of the oldest faculties of the Josip Juraj Strossmayer University in Osijek and has a long tradition of postgraduate scientific studies, both masters' study, which started first, and doctoral studies, in the field of biotechnical sciences, launched later.

Starting from the academic year 2005/2006 a new postgraduate specialist study Food Safety and Quality was launched at the Faculty of Food Technology, having so far 44 students enrolled.

Postgraduate Specialist Study of Nutrition is a logical continuation of scientific, professional and teaching activities at the Faculty of Food Technology (FFT), scientific branch Nutrition, scientific field Food Technology. Faculty of Food Technology has had the study of Food Technology and Process Engineering since the academic year 2001/2002. In addition to that, some professors have taken part in the doctoral study of Nutrition at the Faculty of Food-Biotechnology at the Zagreb University.

While launching this study of Nutrition, The Faculty of Food Technology has simultaneously informed all potential candidates who might find this study useful and interesting, including food technology engineers, teachers, professors and doctors. They should all be interested in lifelong learning, aimed at permanent education and prevention of non-infective diseases, which are proved to be connected with nutrition. So far there have been various inquiries of potential students with regard to enrolment possibility, which leads us to conclusion that there will be a sufficient number of interested candidates.

Postgraduate Specialist Study of Nutrition has been designed in accordance with the demands and regulations related to such type of studies in Croatia opening the possibility for students' mobility via enrollment in adequate courses at other type of studies. Furthermore, students of other postgraduate studies can choose certain contents of this study or carry out some parts of their research.

2. GENERAL PART

2.1. Justification study of the teaching program

For many years there have been undergraduate, graduate and doctoral studies in the scientific branch of nutrition in Croatia. However, the specialist study does not exist at any of the higher education institutions. Europe in general and Croatia, as well, tend to be a knowledge-based society with an impact on economy, cultural and social life of individuals and society as a whole. Each individual has an obligation of lifelong learning and it is the duty of society to make it possible and to invest in such education. Namely, there are rapid and imminent changes in professions and society which cannot be stopped and we should be prepared for them. This Specialist Study of Nutrition is closely related to contemporary time, namely, by educating experts in the field of Nutrition, human resource capital is created to disseminate knowledge and reduce chronic non-infective diseases (cardiovascular diseases, osteoporosis, some types of carcinoma, obesity) and thus contribute to national health condition. Healthier people will reduce costs for medical treatments and contribute to a more efficient economy.

The specialist study creates possibility for forging stronger partnerships and cooperation with colleagues outside higher-education institutions, improving prosperity of individuals and society in general. Such partnerships provide a better insight into new demands for trainings and education.

To sum up, there is a big interest in the Specialist Study of Nutrition which provides knowledge and skills in the area of nutrition science based on the latest scientific and research findings.

2.2. Compatibility of the study program with strategic goals of the Faculty of Food Technology

Faculty of Food Technology has been educating engineers of food technology for 40 years. Postgraduate studies for the master's degree started in 1997 and in 2002 the doctoral study was launched. Faculty of Food Technology, as a higher education institution, has curriculum compatible to similar European study programs and it has successfully implemented the Bologna process in one undergraduate study (Food Technology), in three graduate studies (Food Engineering, Process Engineering and Science of Food and Nutrition, in the postgraduate doctoral study of Food Engineering, and in the postgraduate specialist studies Food Safety and Quality and Technologies of Traditional Meat Products. Since there is a good interest in lifelong learning, acquisition of new knowledge and skills, postgraduate studies, in particular specialist studies, offer such professional specializations in specific branches and fields of food technology. This has become one of the potential ways of development for the Faculty of Food Technology. The study is based on the Faculty's long experience of undergraduate, graduate and postgraduate studies, scientific projects, both national and international, overall scientific and professional expertise and current tendencies in scientific fields (covered by biotechnical sciences). Specific conditions and needs of Slavonia, Barania and Croatia are also considered by this Study program, along with the role of science and profession in the regional and national development. The proposed study is an upgrade of the existing

undergraduate and graduate studies carried out at the Faculty of Food Technology or at similar type of studies at higher education institutions.

2.3. Comparison of the study programs with other similar programs in the EU

1. Wageningen University, Wageningen, the Netherlands, MSc Programme: Nutrition and Health: 7 specializations: Nutrition in Health and Disease, Public Health Nutrition, Nutritional and Public Health Epidemiology, Food Toxicology, Nutritional Physiology, Molecular Nutrition, Sensory Science.

2. University of Copenhagen, Department of Human Nutrition, Copenhagen, MSc Programme: Human Nutrition, Clinical Nutrition.

3. Stockholm University & Department of Biosciences and Nutrition at Karolinska Institute, Stockholm, MSc Programme: Nutrition

2.4. Compatibility of learning outcomes with demands of professional associations and workforce market

The content of the Specialist Study of Nutrition has been designed to enable students, who finish either graduate or undergraduate study of Nutrition, to acquire new knowledge and skills. At the same time, the choice of 11 elective courses makes this study accessible to students of other graduate or undergraduate studies (e.g. food engineering, medicine, biology, pharmacy, agriculture). In this way the idea of lifelong learning can spread among different experts, which is beneficial for an individual and society in general.

Students who finish this specialist study will acquire additional skills for better performance at their work places, for obtaining new ideas and for starting their own counseling centers related to proper nutrition.

In addition to that, they will be welcomed as experts in high quality catering firms, especially in the continental tourism.

2.5. Academic title acquired by finishing the study

Specialist Master (degree acquired during the graduate study), University Nutrition Specialist.

2.6. Study title, scientific area, field, and branch

Title of the study program: Postgraduate Specialist Study of Nutrition. The program study is made in accordance with the Act on scientific and artistic areas, fields and branches (NN 76/2005) and it fits in the scientific area 4 **Biotechnical Sciences**, scientific field 4.05. **Food Technology**, scientific branch 4.05.04. **Nutrition**.

2.7. Study holder and performer of the study program

Study holder and performer is Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology.

2.8. Study duration

Lectures last for two semesters (one academic year). Study completion is to be done in five semesters.

2.9. Enrolment conditions

Candidates entitled to enrolment in the postgraduate Specialist Study of Nutrition at the Faculty of Food Technology are those who have completed undergraduate or graduate studies at the Faculty of Food Technology in Osijek, Faculty of Food and Biotechnology in Zagreb or related Faculties in the country and abroad.

Candidates who have completed either undergraduate or graduate studies at the Faculty of Medicine, Pharmaceutical-Biochemical Faculty, Faculty of Agronomy or Agriculture, Department of Biology in Osijek, Teacher-Training College in Osijek (BSc in biology and chemistry) could enroll if the Faculty staff gives consent (based on the proposal of the Commission for specialist studies). All potential candidates might be asked to pass some additional exams, after thorough examination of their undergraduate or graduate curriculum, which is necessary for attending the lectures at the postgraduate Specialist Study of Nutrition. The final decision is made by the Faculty Council based on the proposal of the Commission for specialist studies. Additional exams are to be passed prior to passing any exams at the postgraduate specialist studies.

Candidates who have graduated at the undergraduate or graduate studies with the average grade 3.0 are entitled to enrolment. An exception is made for the students with the lower average grade, provided they obtain two recommendations by their university professors who have lectured at their undergraduate or graduate studies. The final decision of enrolment is made by the Faculty Council at the Faculty of Food Technology, based on the proposal of the Commission for specialist studies.

2.10. Competences acquired by students on finishing the studies

Students who complete the postgraduate Specialist Study of Nutrition will be qualified for jobs related to evaluation of food quality or giving advice on quality improvement, aimed at health maintenance and disease prevention.

3. STUDY PROGRAM DESCRIPTION

3.1. Content of the study program and ECTS

Godina/ Semestar	Oznaka predmeta	Naziv predmeta	Ukupno sati	P	S	V	ECTS bodovi
1/I	N101*	Integrative physiology and nutritional biochemistry	30	20	0	10	7
1/I	N102*	Nutrition specifics through lifespan	30	15	15	0	8
1/I	N103*	Medical nutrition therapy	20	15	5	0	6
1/I	N104	Weight reduction and personalized diets	10	7	3	0	3
1/I	N105	Consumer and ethic in nutrition	20	15	5	0	6
1/I	N106	Fundamentals of psychology and counselling	20	10	5	5	6
1/I	Ukupno potrebno upisati ECTS bodova u semestru						30
1/II	N201	Selected themes of the nutritional epidemiology	15	10	5	0	5
1/II	N202	Selected themes of functional foods and supplements	15	10	5	0	5
1/II	N203	Lifestyle and health	15	10	5	0	5
1/II	N204	Sports Nutrition	15	10	5	0	5
1/II	N205	Nutritional aspects of food preparation	15	10	5	0	5
1/II	N206	Modelling and Optimization of Nutrition	15	10	5	0	5
1/II	N207	Food-drug interactions	15	10	5	0	5
1/II	N208	Nutritionists and new technologies	15	10	5	0	5
1/II	N300*	Specialist thesis	200	-	-	-	20
1/II	Ukupno potrebno ECTS bodova u semestru						30

* Compulsory courses

It is necessary to achieve 60 ECTS credits via enrolled courses.

ECTS credits for courses have been calculated according to the real workload of students which includes obligations in the teaching program, along with the time needed for collecting data or making preparations for seminars and exams.

3.2. Course description

Course description is given in **Attachment 1**.

3.3. Study structure, length and students' obligations. Enrolment conditions in the next semester and preconditions for enrolment in specific courses

Teaching program at the Specialist Study of Nutrition is organized through lectures, seminars, consultations, and practical work and lasts for two semesters. Mentors help students in choosing courses and guide them during the studies.

There are no preconditions for enrolling in any specific course except for the additional exams as specified in the point 2.4.

3.4. List of courses or modules and other study programs that students can choose at other postgraduate studies

Implementation of the ECTS starts from the principles accepted in Europe, which specify the necessary 60 ECTS for successful completion of the academic year. Students of the postgraduate Specialist Study of Nutrition get 35 ECTS by attending lectures and passing exams at the Faculty of Food Technology, the maximum 5 ECTS credits are obtained for enrolling in other courses at Josip Juraj Strossmayer University and other universities in Croatia, and 20 ECTS for the final specialist thesis.

Commission for the Specialist studies makes a final decision regarding ECTS allocation after comparing ECTS for courses at the Faculty of Food Technology and at other Faculties where certain courses are chosen.

3.5. Criteria and conditions for ECTS credit transfer – ECTS allocation to courses chosen at other Faculties of Josip Juraj Strossmayer University or at other types of studies

ECTS credits will be recognized to students, achieved at other postgraduate studies, in accordance with the decision of the Commission for Specialist studies.

3.6. Conditions for study continuation upon study cessation or after losing right to study

Students with study cessation can continue the study if the cessation does not exceed three years.

3.7. Conditions for being entitled to a certificate about partial completion of study program, as a part of lifelong learning

Students can obtain a certificate in any stage of the study program about completed activities or acquired ECTS credits.

3.8. Study completion, conditions for obtaining a specialist thesis and procedure for evaluation and defense

A mentor is given to every postgraduate student at the beginning of the study program, in accordance with student's wishes and research area. Mentor takes care of student's involvement in professional and scientific work, choice of courses and a specialist thesis.

Regardless of extensive study areas of certain courses in the study program, topic of the specialist thesis must be closely related to knowledge and skills in nutrition. Notification of a specialist thesis is done in a prescribed form (title, exposition, literature) after having scored a minimum of 10 ECTS credits.

When Commission for Specialist Studies has accepted the thesis and proposed Committee for evaluation and defense of the thesis, the final decision is made by the Faculty Council. Committee members is composed of teachers who are assistant professors, associate or full professors in the research area of the specialist thesis. It is not inevitable that mentor of the specialist thesis is involved in the teaching program at the postgraduate Specialist Study of Nutrition.

3.9. Maximum time for starting and ending the study program

Maximum time allowed for finishing the study is five semesters, starting from the enrolment. Candidates who do not finish the study in prescribed time, must pay for each additional year 20% of the total fee amount defined for the enrolment in that academic year.

4. CONDITIONS OF THE STUDY

4.1. Proof of location for performance study

Faculty of Food Technology Osijek, F. Kuhača 20, 31000 Osijek

4.2. Proof of space and equipment for performance of study

For the study will use existing facilities and equipment at the University of Osijek, Faculty of Food Technology in Osijek, F. Kuhača 18 and 20.

Space in the PTF for the performance study consists of 6 classrooms, 16 research laboratories, and a lot of students' laboratories, library with reading room, offices for teachers, cafeteria and space for student organizations FISEC, Council Hall, Dean of the supporting services and communications, and sanitary space.

INFORMATION OF THE SURFACE AREA FOR PERFORMANCE STUDIES

Space	Surface (m ²)
LECTURE HALLS	397,65
Lecture hall I	86,00
Lecture hall II	76,90
Lecture hall III	64,90
Lecture hall IV	71,00
Lecture hall V	49,90
Lecture hall VI	48,95
Laboratories	1815,94
Scientific laboratories	1306,14
Laboratory I	42,50
Laboratory II	31,40
Laboratory III	30,20
Laboratory IV	29,70
Laboratory V	39,52
Laboratory VI	50,68
Laboratory VII	22,75
Laboratory VIII	26,36
Laboratory IX	22,75
Laboratory X	26,18
Laboratory XI	15,08
Laboratory XII	53,51
Laboratory XIII	36,98
Laboratory XIV	25,80
Laboratory XV	27,70
Laboratory XVI	28,69

Laboratories for students	509,80
Laboratory for Food Technologies	73,33
Laboratory for Food Quality Control	108,16
Laboratory for Instrumental Methods Of Analysis	118,16
Laboratory for Engineering Thermodynamics	98,08
Laboratory for Food Microbiology	48,49
Laboratory for Organic Chemistry	65,00
Laboratory for General And Analytical Chemistry	65,00
Laboratory for Water Technology And Wastewater Treatment	65,00
Laboratory for Physical Chemistry	65,00
Laboratory for Transfer Phenomena	65,00
Laboratory for Ecology	65,00
Library	300,00
Professors's offices	485,37
Cafeteria	200,00
Dean's office	250,00
Sanitation facilities	800,00
Center for meat quality	135,00
Laboratory for meat quality	135,00
Veterinary institute	213,39
Laboratory for Food Analytical Chemistry	130,00
Laboratory for Food Microbiology	83,39
TOTAL	4,248.00

LIBRARY FOND

Total library found	5,444 titles
Books and Textbooks	2.030
Journals	128 titles, 10 currently periodic

From the year 1996./1997 academy staff of the Republic of Croatia, so the Faculty of Food Technology, too, has the access to the commercial base with the whole text (in total cca 15,000 title of the journals).

LIST OF THE LABORATORY EQUIPMENT

- body analyser MC-180MA, Tanita
- Electrophoresis system, Amersham Biosciences
- HPLC – 2 ternarne pumpe, UV-Vis, PDA, Fluorescentni i RI detectors, Varian
- LC/MS/MS API 2000, Applied Biosystems
- Equipment for body fat measuring, BF-306, Omron
- Scale, Seca
- Callipers
- Spectrofluorimeter Cary Eclipse, Varian
- Spectrofotometer Specord 200, Analytik Jena
- system for microwave digestion, CEM
- Laminarij 1200 FLV, Asalair

- SPE Vacuum Manifold Visiprep, Supelco
- Evaporation System, Romer Labs

4.3. List of teachers and associates who will participate in the performance of the course

Course code	Course title	Teachers and associates	Number
N101*	Integrative physiology and nutritional biochemistry	Dr. sc. Tomislav Klavec, red. prof.	1
N102*	Nutrition specifics through lifespan	Dr. sc. Daniela Čačić Kenjerić, izv. prof.	0
N103*	Medical nutrition therapy	Dr. sc. Milena Mandić, red. prof.	0
N104	Weight reduction and personalized diets	Dr. sc. Tomislav Klavec, red. prof.	2
N105	Consumer and ethic in nutrition	Dr. sc. Irena Colić-Barić, red. prof.	0
N106	Fundamentals of psychology and counselling	Dr. sc. Gorka Vuletić Mavrinc, doc.	0
N201	Selected themes of the nutritional epidemiology	Dr. sc. Antonija Perl Pirički, izv. prof.	1
N202	Selected themes of functional foods and supplements	Dr. sc. Milena Mandić, red. prof.	0
N203	Lifestyle and health	Dr. sc. Maja Miškulin, doc.	0
N204	Sports Nutrition	Dr. sc. Daniela Čačić Kenjerić, izv. prof.	0
N205	Nutritional aspects of food preparation	Dr. sc. Tomislav Klavec, red. prof.	0
N206	Modelling and Optimization of Nutrition	Dr. sc. Damir Magdić, izv. prof.	0
N207	Food-drug interactions	Dr. sc. Tomislav Klavec, red. prof.	0
N208	Nutritionists and new technologies	Akademkinja Vlasta Piližota	1

4.4. Data of all included teachers

Tables with all included teachers there are in the **Appendix 2**.

4.5. Concluded contracts with scientific and teaching staff

For teaching at the study has signed contracts with eight permanently employed teachers with appropriate academic titles that will run 75.7% or 445 hours of standard proposed program of study and 3 of the contract with teaching staff who are employed in other institutions and will run 24.3% or 142.5 hours of standard proposed program of study.

4.6. List of associates, consultants of study, mentor or leader of the final paper

All the teachers of the Faculty of Food Technology Osijek and teaching staff who are employed in other institutions, but are included in the courses, as well as the other stuffs elected in the scientific or teaching position, with the agreement of the Faculty Council.

4.7. Optimal number of students that can enroll with respect to the space, equipment and number of teachers.

Optimal number of participants is 15, or according the resolution of the Faculty Counsel.

4.8. Cost assessment per student

Price per study participant is 25,000 HR kn

4.9. Method of monitoring the quality and performance performance study

Quality of the study program will be monitored for program evaluation by the study participants (the structure of the study and teachers) and through the Commission for the specialist study that will appoint a special committee to monitor the quality of studies, study design and the teachers. In this committee will be representatives of producers and producer associations. About all that the Commission stated the Commission for a specialist study report annually.

Appendix 1

Course description

Course code	N101	Course status	Compulsory
Study programme	Nutrition		
Semester	I		
Course lecturer	Tomislav Klavec, prof.		
Course associates	Ivica Strelec, assistant prof.		
Course content	<p>Lectures: Structure and organization of human cells, tissues and organs. Cellular biomolecules – amino acids and proteins, lipids, sugars, nucleic acids, cofactors and coenzymes. Basics of inheritance and biochemical individuality. Basics of anatomy and function of digestive tract. Hormonal and neural regulation of food intake, digestion and absorption. Energy metabolism. Biochemical bases of interaction between food and bodily systems: cardiovascular, immune, endocrine and nervous. Basics of carcinogenesis and chemopreventive nutrition. Basics of oxidative stress and the role of antioxidants. Biochemistry of aging and the role of nutrition.</p> <p>Laboratory: Determination of HDL and LDL cholesterol levels in serum. PCR analysis of selected genetic polymorphisms (IL-6, GPX1, etc.) and interpretation with respect to susceptibility to food triggered disorders. <i>In vitro</i> study of hormetic antiaging effects of phytochemicals.</p>		
General and specific knowledge acquired in course (objective)	Basic understanding of biochemistry and molecular biology. Understanding of the role of nutritive and nonnutritive food components in health promotion by explaining their action at the cellular level.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	-	-	-
(total)	20	0	10
Examination method	Oral		
Credits	7	Language	Croatian
Compulsory reading	Klavec T, Strelec I: <i>Prehrambena biokemija</i> , Interna skripta, Prehrambeno-tehnološki fakultet, Osijek, 2012. Berg JM, Tymoczko JL, Stryer L: <i>Biochemistry</i> , W.H. Freeman & Co, 2002.		
Recommended reading	Brody T: <i>Nutritional Biochemistry</i> , Academic Press, 2003.		

Course title	NUTRITION SPECIFICS THROUGH LIFESPAN		
Course code	N102	Course status	Compulsory
Study programme	Nutrition		
Semester	I.		
Course lecturer	Daniela Čačić Kenjerić, Ph.D., asc. prof.		
Course associates	-		
Course content	<p>Lectures: Introduction to Lifespan Nutrition Basic Reasons and Overview of Variation in Energy and Nutrient Needs Nutrition in Pregnancy Lactation, Breast-Feeding and Nutrition Nutrition During Infancy. Nutrition of Preschool Child Nutrition of School Child Nutrition During Adolescence Adulthood and Nutrition Elderly Nutrition Special Concerns of Nutrition in Different Gender, Socioeconomic, Ethical, Ethical and Religion based Groups</p> <p>Seminar: Special Concerns of Nutrition in the Population of Students Choice</p>		
General and specific knowledge acquired in course (objective)	Students will know nutritional needs and specific demands of different age groups		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	-	-	-
(total)	15	15	0
Examination method	Oral exam		
Credits	8	Language	Croatian
Compulsory reading	M.K. Mitchell: <i>Nutrition Across the Life Span</i> , Second edition. Saunders, 2002. (607 pp) S. Langley-Evans: <i>Nutrition: A Lifespan Approach</i> . Wiley-Blackwell, 2009. (300 pp)		
Recommended reading	Review articles from the field of lifespan nutrition		

Course title	MEDICAL NUTRITION THERAPY		
Course code	N103	Course status	Compulsory
Study programme	Nutrition		
Semester	I.		
Course lecturer	Milena Mandić, Ph.D., prof.		
Course associates			
Course content	<p>Lectures: Nutritional status of the hospitalised patient Energy and nutritional requirement according the age, sex and disease Enteral and parenteral nutrition (indications for use, formulas, contraindications, specific quality according the age and diseases) Medical nutrition therapy of the stomach, bowel, pancreas, kidney, and bone diseases Medical nutrition therapy of the diabetes mellitus Medical nutrition therapy of the hypertension, cardiovascular diseases, and cancer Medical nutrition therapy of the anorexia nervosa and bulimia nervosa News in the medical nutrition therapy</p> <p>Seminar: Special concerns of nutrition in the population of students choice</p>		
General and specific knowledge acquired in course (objective)	Students will know needs and specific demands for different medical nutrition therapy, for different diseases, as well as the medical nutrition therapy in the recuperation of the patient		
Teaching method	Lectures	Seminars	Labs
(hrs/week)			
(total)	15	5	0
Examination method	Oral or written exam, in arrangement with the participants, or depending of the participants 'number		
Credits		Language	Croatian
Compulsory reading	<ol style="list-style-type: none"> 1. ppt prezentacija 2. R. Živković: <i>Dijetetika</i>, Medicinska naklada, Zagreb, 2002. 3. L. K. Mahan, S. Escott-Stump, J. L. Raymond: <i>Krause's Food and Nutrition Care Process</i>, Elsevier, 2012. 		
Recommended reading	<ol style="list-style-type: none"> 1. Review article connected to the subject 2. S. Escott-Stump: <i>Nutrition and Diagnosis-Related Care</i>, Wolters Kluwer, 2012. 		

Course title	WEIGHT REDUCTION AND PERSONALIZED DIETS		
Course code	N104	Course status	Elective
Study programme	Nutrition		
Semester	I		
Course lecturer	Tomislav Klapac, prof.		
Course associates	Daniela Čačić Kenjerić, associate prof. Ivica Strelec, assistant prof.		
Course content	<p>Lectures: Weight reduction diets (Atkins diet, low carb diet, ketogenic diet, BestLife diet, meat diet, Herbalife, etc.). Nutritional regimens and evidence of efficiency. Physiology of weight reduction diets (changes in the organism and potential risks). Nutrient mimetics (Olestra, sweeteners). Compensation of energy intake. Detox, blood type and similar nonscientific approaches to nutrition. Personalized nutrition – basic concepts.</p>		
General and specific knowledge acquired in course (objective)	General understanding of the effect of dieting on the organism and scientifically-grounded information on efficacy and biochemical and physiological background of popular calorie restriction and other diets. Familiarization with the concept of personalized nutrition.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	-	-	-
(total)	7	3	0
Examination method	Oral		
Credits	3	Language	Croatian
Compulsory reading	PowerPoint presentations, review articles.		
Recommended reading	Kok F, Bouwman L, Desiere F: <i>Personalized Nutrition</i> , CRC Press, 2008.		

Course title	CONSUMER AND ETHIC IN NUTRITION		
Course code	N105	Course status	Elective
Study programme	Nutrition		
Semester	I.		
Course lecturer	Irena Colić Barić, Ph.D., full professor		
Course associates			
Course content	Introduction. Supply and food availability. What determined human food choice; International and national food policy as result of consumer's food behavior; Basic principals in consumer perception of safety in the agri-food chain. A short introduction of food ethics; Ethic and food in modern society; Ethical issues in food and agriculture, The ethics of sustainable intensification, Genetically modified organisms, consumers, food safety and the environment; Food authorities: ethical responsibility in the food chain.		
General and specific knowledge acquired in course (objective)	The course will provide an overview of the current understanding of the consumer food choice by exploring factors that influence consumers' perception of foods. Influences of some food quality parameters as well as process of acquisition, preparation, cooking etc. will be specially presented on the consumers' food choice. The course will provide information about food ethics and discussed about food ethic role for environment, producers and consumers as well as public health.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)			
(total)	15	5	0
Examination method	Seminar and written exam		
Credits	6	Language	Croatian
Compulsory reading	4. Lectures 5. Luning P.A., Devlieghere F., Verhe R.: Safety in the agri-food chain. Wageningen Academic Publishers, The Netherlands, 2006. 6. www.fao.org/ethics		
Recommended reading	1. The Psychology of Food Choice Ed. R. Shepherd, U. Raats 2006 2. www.foodethicscouncil.org 3. Current scientific papers and books		
Osposobljenost (Learning outcomes)	Students will be informed about major determined of human food choice and current food ethic important for food safety and management.		
Europska dimenzija (European Dimension)	Food is one of the largest product sectors of trade. The European Union engeges in trade on a large scale with third countries. On the global level the World Trade Organisation (WTO) tries to remove barriers from the internal market. This course will give important information about consumer's behavior and food ethic mostly concern about food safety and human health on international level.		

Course title	Fundamentals of psychology and counseling		
Course code	N106	Course status	Elective
Study programme	Nutrition		
Semester	II		
Course lecturer	Associate professor Gorka Vuletić, clinical psychologist		
Course associates			
Course content	<p>Basics of Psychology (cognitions, emotions, behaviour and interaction between those components, biopsychosocial model). Cognitive assessment theory, intrinsic and extrinsic motivation, assessment of motivation and motivating process. Psychology of learning (learning behaviour), assessment and change of behaviour. Communication with clients, communication with patients, health workers and other staff in health settings.</p> <p>Counselling psychology, principles of counselling for children, adults and elderly. Assumptions of effective counselling, counselling process. Strategies and techniques in counselling. Counselling skills. Methods of group counselling.</p>		
General and specific knowledge acquired in course (objective)	The aim of this subject is to acquire basic knowledge of psychology, ways of working with clients. For nutritionist, this will enable effective information acquisition, better approach to clients in counselling which was important element in nutritionist's work.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)			
(total)	10	5	5
Examination method	written exam		
Credits	5	Language	Croatian
Compulsory reading	<p>7. Smith, E.E., Nolen-Hoeksema, S., Frederickson, B.L., Loftus, G.R., Meb, D.J., Maren, S. (2007) <i>Atkinson i Hilgard: Uvod u psihologiju</i>. Naklada Slap, Jastrebarsko.</p> <p>8. Corey, G. (2004) <i>Teorija i praksa psihološkog savjetovanja i psihoterapije</i>. Naklada Slap, Jastrebarsko.</p> <p>9. Aronson, E., Wilson., T.D., Akert, R.M. (2004). <i>Socijalna psihologija</i>. Zagreb: Mate.</p>		
Recommended reading	3. Recentni znanstveni i stručni radovi iz područja primijenjene psihologije.		

Course title	SELECTED THEMES OF THE NUTRITIONAL EPIDEMIOLOGY		
Course code	N201	Course status	Elective
Study programme	Nutrition		
Semester	II.		
Course lecturer	Antonija Perl Pirički, Ph.D., prof.		
Course associates	Maja Miškulin, Ph.D., asc.prof.		
Course content	Overview of the nutritional epidemiology, Studies in the nutritional epidemiology; nature of the nutrient variations; methods of the nutrition assessment (22-hour dietary recall, food record methods, food frequency methods, duplicate diet method); reproducibility and validity of the food frequency questionnaires; surrogate source of dietary information; biochemical indicators of dietary intake and their implementation in the validation of the methods; implications of the total energy intake for epidemiologic analysis; correction for the effects of the measurement error; statistical presentation of the results		
General and specific knowledge acquired in course (objective)	Through the course students will gain knowledge on the selecting and conducting of specific method in the nutritional epidemiology		
Teaching method	Lectures	Seminars	Labs
(hrs/week)			
(total)	10	5	0
Examination method			
Credits	5	Language	Croatian
Compulsory reading	1. W. Willet: <i>Nutritional Epidemiology</i> . Oxford University Press, New York, 1998.		
Recommended reading	1. B.M. Margetts, M. Nelson: <i>Design Concepts in Nutritional Epidemiology</i> . Oxford University Press, New York, 2003. 2. S. Selvin: <i>Statistical Analysis of Epidemiologic Data</i> . Oxford University Press, New York, 1996. 3. N. Slimani, G. Deharveng, I. Unwin, J. Vignat, G. Skeie, S. Salvini, A. Møller, J. Ireland, W. Becker, D.A.T. Southgate: Standardisation of an European end-user nutrient database for nutritional epidemiology: what can we learn from the EPIC Nutrient Database (ENDB) Project? <i>Trends in Food Science and Technology</i> 18, 407-419, 2007.		

Course title	SELECTED THEMES OF FUNCTIONAL FOODS AND SUPPLEMENTS		
Course code	N 202	Course status	Elective
Study programme	Nutrition		
Semester	II.		
Course lecturer	Milena Mandić, Ph.D., prof.		
Course associates			
Course content	<p>Lectures: Functional foods (FF) and health: gastrointestinal tract, cardiovascular diseases, cancer, acute infections Functional/bioactive ingredients: antioxidants, vitamins, minerals, dietary fibre, fatty acids, fitosterols, inulin) Overview and the role of the selected supplements Legislations and FF</p> <p>Seminar: According the undergraduate and graduate studies of the students, the themes of the seminars will be selected</p>		
General and specific knowledge acquired in course (objective)	During the course the participants will be get acquainted with the importance of the functional foods selection, as well as their influence on the wellbeing to the individuals and society; the students will understand the importance of the FF producing as well as the critical attitude about the intake of the supplements		
Teaching method	Lectures	Seminars	Labs
(hrs/week)			
(total)	10	5	0
Examination method	Oral or written exam, in arrangement with the participants, or depending of the participants number		
Credits	5	Language	Croatian
Compulsory reading	10. ppt presentation 11. Functional Foods, Concept to product, ed. M. Saarela, Woodhead Publishing, Oxford, 2011.		
Recommended reading	4. Review articles from the field of functional foods, and supplements		

Course title	LIFESTYLE AND HEALTH		
Course code	N203	Course status	Elective
Study programme	Nutrition		
Semester	II.		
Course lecturer	Associate Professor Maja Miškulin, MD, PhD		
Course associates	-		
Course content	Environment and Health. Stress and health. Alcohol and Health. Smoking and Health. Physical activity and health. Impact of lifestyle habits on the incidence and prognosis of respiratory diseases. Impact of lifestyle habits on the incidence and prognosis of cardiovascular diseases. Impact of lifestyle habits on the incidence and development of diabetes mellitus type II. Impact of lifestyle habits on the incidence and development of malignant diseases. Possibilities of prevention of chronic non-communicable diseases by changing lifestyle habits and the immediate environment.		
General and specific knowledge acquired in course (objective)	The aim of this course is to familiarize students with the most significant impacts of different lifestyle habits and environment on individual and population health as well as their role in the development of many chronic non-communicable diseases as the leading cause of morbidity and mortality in Croatia and abroad. Acquiring the knowledge required for observing the health of individuals and populations, depending on the totality of the impact of environmental factors and lifestyle habits with particular emphasis on the factors that are most important for the Croatian population. Acquiring knowledge and skills necessary for understanding the dependence of health and disease on factors related to the immediate living environment and living habits and training of students for the assessment of adverse effects of environment and lifestyle on health. The ultimate goal of the course is to encourage the construction of attitudes about the benefits and importance of a multidisciplinary approach to the problem of lifestyle habits and health in order to preserve and improve population health.		
Teaching method (hrs/week) (total)	Lectures	Seminars	Labs
	10	5	0
Examination method	Test and/or oral examination, depending on the number of the course participants.		
Credits	5	Language	Croatian
Compulsory reading	12. Vorko-Jović A, Strnad M, Rudan I. Epidemiologija kroničnih nezaraznih bolesti. Medicinska naklada, Zagreb, 2010. 13. Puntarić D, Miškulin M, Bošnjir J. Zdravstvena ekologija. Medicinska naklada, Zagreb, 2012.		
Recommended reading	5. Prepared copies of the scientific articles from the primary publications. 6. Data available from the website.		

Course title	Sports Nutrition
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Course code	N204	Course status	Elective
Study programme	Nutrition		
Semester	II.		
Course lecturer	Daniela Čačić Kenjerić, Ph.D., asc. prof.		
Course associates	-		
Course content	<p>Lectures: Basic Principles of Sports Nutrition Energy Requirements Carbohydrates Intake: Timing and Choices of Carbohydrates in Different Sport Types Effects of Exercise on Protein Needs Fats as Energy-Yielding Nutrients Nutritional Aspects of Micronutrients in Sport Fluids - Dehydration and Rehydration Fluids – Electrolyte Balance Sports Nutrition and Supplements Dietary Habits in Sports</p> <p>Seminars: From Theory to Practice: Diet in Specific Sports by Students Choice</p>		
General and specific knowledge acquired in course (objective)	Students will gain knowledge on the importance of macro and micronutrients in sports nutrition. They will also be able to explain the role of balanced nutrition in sport achievements.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	-	-	-
(total)	10	5	0
Examination method	Oral exam		
Credits	5	Language	Croatian
Compulsory reading	<ol style="list-style-type: none"> 1. F. Brouns: <i>Essentials of Sports Nutrition</i> – 2nd ed. John Wiley and Sons, Chirchester. England. 2002. (227 pp.) 2. C. Williams, J. T. Devlin (eds.): <i>Foods, Nutrition and Sports Performance</i>. Chapman & Hall, 1992. (194 pp.) 		
Recommended reading	<ol style="list-style-type: none"> 1. J. A. Driskell (ed.): <i>Sports Nutrition: Fats and Proteins</i>. CRC Press, Boca Raton, 2007. 2. R. J. Maughan (ed.): <i>Nutrition in Sport</i>. Vol. 7 of the Encyclopaedia of sports medicine. Blackwell Science, 2000. 		

Course title	NUTRITIONAL ASPECTS OF FOOD PREPARATION		
Course code	N205	Course status	Elective
Study programme	Nutrition		
Semester	II		
Course lecturer	Tomislav Klapac, prof.		
Course associates			
Course content	<p>Lectures: Positive nutritive changes during food preparation: Increased digestibility of proteins, inactivation and/or removal of antinutrients (avidin, phytates, tannins, oxalates, protease inhibitors, etc.), formation of aroma substances, reduction of pesticide residues, nitrates, etc. Negative changes during food preparation: Formation of Maillard reaction products (HAA, AGE, ALE, furan, acrylamide, etc.), PAH, products of autooxidation and thermal processing of lipids, chloropropanols, amino acid derivatives, etc. Procedures to prevent formation of harmful byproducts.</p> <p>Seminars: Analysis of selected articles dealing with changes in nutritive quality over the course of food preparation and processing.</p>		
General and specific knowledge acquired in course (objective)	General knowledge of food processing conditions which affect its nutritive quality. Specific knowledge includes specialized procedures of food preparation aimed at increasing and/or preservation of food's nutritive value.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	-	-	-
(total)	10	5	0
Examination method	Oral		
Credits	5	Language	Croatian
Compulsory reading	Klapac T, Šarkanj B: <i>Opasnosti vezane uz hranu. Kemijske i fizikalne opasnosti</i> . Interna skripta, Prehrambeno-tehnološki fakultet, Osijek, 2010. Klapac T, Šarkanj B: <i>Promjene hranjive vrijednosti namirnica tijekom pripreme</i> . Interna skripta, Prehrambeno-tehnološki fakultet, Osijek, 2012.		
Recommended reading	Review articles.		

Course title	Modelling and Optimization of Nutrition		
Course code	N206	Course status	Elective
Study programme	Nutrition		
Semester	II.		
Course lecturer	Damir Magdić, PhD, assoc.prof.		
Course associates			
Course content	<p>The methodology of model development for optimization of nutrition. Mathematical methods for optimizing nutrition. Application of Simplex algorithm for meals and menus optimization. Computer programs for optimizing the menu. Creating databases and tables with the composition of foods. Creating different types of menus. Design of menus as the final product. Menu presentation in digital and printed form. Creating catalogs and databases of menus.</p>		
General and specific knowledge acquired in course (objective)	<p>General knowledge: model development methodology for optimizing nutrition, types of menus, taking into account particularities of certain types of food, work with databases. Special knowledge: the use of Simplex algorithm and computer program to create menus, design and presentation of digital and printed menus, catalog and database of menus.</p>		
Teaching method	Lectures	Seminars	Labs
(hrs/week)			
(total)	10	5	0
Examination method	Oral exam		
Credits	5	Language	Croatian
Compulsory reading	<ol style="list-style-type: none"> 1. M. Mandić: <i>Znanost o prehrani</i>. PTF, Osijek, 2007. 2. D. Magdić: <i>Numeričke metode</i>. PTF, Osijek, 2001. 3. G. Mateljan: <i>Najzdravije namirnice svijeta</i>, Planetopija, Zagreb, 2008. 4. A. Kaić-Rak, K. Antonić: <i>Tablice o sastavu namirnica i pića</i>, Zavod za zaštitu zdravlja SR Hrvatske, Zagreb, 1990. 		
Recommended reading	<ol style="list-style-type: none"> 1. R. Živković: <i>Dijetoterapija</i>, Naprijed, Zagreb, 1994. 2. R. Živković: <i>Dijetetika</i>, Medicinska naklada, Zagreb, 2002. ... 		
Learning outcomes	Students will use various computer programs and databases and create a menu tailored to the needs of the client or target group and subsequently modify it to fit lifestyles.		
European Dimension	Using the databases of foods and dietary habits of the population of Europe, made menus will be applicable to a wider area which will enable student's competitiveness on the European labor market.		

Course title	FOOD-DRUG INTERACTIONS		
Course code	N207	Course status	Elective
Study programme	Nutrition		
Semester	II		
Course lecturer	Tomislav Klapeć, prof.		
Course associates			
Course content	<p>Lectures and seminars: Influence of food and drink components on absorption, distribution, biotransformation and excretion of drugs. Metabolic enzymes of phase I and II – induction and inhibition by food constituents. P-glycoproteins and other transport proteins. Acid-base balance and influence on drug excretion. Interactions between food components and nonprescription drugs. Interactions between drugs and constituents of herbal and dietary supplements. Counselling to prevent untoward interactions or adjustments of nutrition to achieve synergism between drugs and food.</p>		
General and specific knowledge acquired in course (objective)	<p>General knowledge: biochemical and physiological fate of drugs and nutrients. Specific knowledge: potential of adverse (and desirable) interactions between drugs and food components and ways to prevent (or promote) them.</p>		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	-	-	-
(total)	10	5	0
Examination method	Oral		
Credits	5	Language	Croatian
Compulsory reading	<p>PowerPoint presentations of lectures. McCabe BJ, Wolfe JJ, Frankel EH (ur.): <i>Handbook of Food-Drug Interactions</i>, CRC Press, 2003.</p>		
Recommended reading	Review articles.		

Course title	NUTRITIONISTS AND NEW TECHNOLOGIES		
Course code	N208	Course status	Elective
Study programme	Nutrition		
Semester	II		
Course lecturer	Academian Vlasta Piližota		
Course associates	-		
Course content	<p>Learning Topics New technologies in food processing. Advantages and possible risks from use of new technologies. Combination of traditional (conventional) and novel technologies. Innovations in food processing (application of high pressure food processing, pulsed electric field, pulsed light technology, ultraviolet light, ultrasound, microwave sterilization, ohmic heating, nanotechnology, extrusion, edible coatings, etc.). Consumers and new technologies.</p> <p>Seminar Writing presentation</p>		
General and specific knowledge acquired in course (objective)	Students acquire the domain knowledge and analytical approach towards new food processing technologies and get a broad knowledge of the characteristics and the most important facts about new technologies.		
Teaching method	Lectures	Seminars	Labs
(hrs/week)	10	5	-
(total)	15		-
Examination method	Oral exam.		
Credits	5	Language	Croatian and English
Compulsory reading	<p>1. Barbosa-Canovas, G. V., Pothakamury, U. R., Palou E. (eds.): <i>Nonthermal Preservation of Foods</i>, Marcel Dekker, 1998.</p> <p>2. Barbosa-Canovas, G. V., and Zhang, H. Q. (eds.): <i>Pulsed Electric Fields in Food Processing: Fundamental Aspects and Applications</i>, Woodhead Publishing, 2001.</p> <p>3. Barbosa-Canovas, G. V., and Gould, G. W. (eds.): <i>Innovations in Food Processing</i>, CRC Press, 2000.</p> <p>4. Huang, Q. (Ed.): <i>Nanotechnology in the food, beverage and nutraceutical Industries</i>, Woodhead Publishing Series in Food Science, Technology and Nutrition No. 218, 2012.</p>		
Recommended reading	<p>1. Different journals and articles</p> <p>2. Avure Technologies, 22408 66th Avenue South Kent, WA 98032, USA</p>		

Appendix 2

Biography of teachers

NAME AND SURNAME
Irena Colić Barić
AFFILIATION
Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb
E-MAIL ADDRESS
icolic@pbf.hr
TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
Full Professor, April 2007. (biotechnical sciences, food technology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, Faculty of Food Technology and Biotechnology, University of Zagreb, Biotechnical science, 1984. MSc, Faculty of Food Technology and Biotechnology, University of Zagreb, Biotechnical science / Nutrition), 1987. PhD, Faculty of Food Technology and Biotechnology, University of Zagreb, Biotechnical science / Nutrition), 1996.
WORK EXPERIENCE year to year, institution, location
November 1984 - now - Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb June-November 1984. – Podravka,d.o.o., Food Industry, Koprivnica, Croatia
POSITIONS year to year, position held, institution
1998-2000 i od 2003-2007 Head of the Department of Food Quality Control 2009–now - Chairman of Laboratory for Nutrition Science, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2008-now - Member of the EFSA Expert working Group on Food Consumption Data, Parma, Italy Member of working group for 2007-now - President of Scientific Panel on dietetic products, nutrition and allergenic in Croatian Food Agency 2007-now- Leader of PhD and graduate study Nutrition Science, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2006- now - Vice chairmen of Department of Food Quality Control and Nutrition, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2006-now – Member of Scientific board, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2005-now – Leader of undergraduate study Nutrition Science, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2005-2007- Vice President of Scientific panel on dietetic products, nutrition and allergenic, Croatian Food Agency. 2005-now – Member of Committee for postgraduate studies, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2005-now – Member of working groups for Croatia/EU chapter 12. - Food Safety, Veterinary and Phytosanitary Policy - <i>Food labelling</i> and <i>Food for particular nutritional uses</i> 2005-now - Member of Biotechnical Field Council, University of Zagreb 2003-2007- Member of Committee for quality control and assurance in teaching, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2003-2005 – Member of working group on development of new curricula's for Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb 2001-2006 - Chairman of Department of Food Quality Control and Nutrition, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb

2000-2002 – Leader of Committee for evaluation textbooks and other publication, Ministry for education and sport, Zagreb
 1998-2005 – Member of Committee for promotion, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb
 1996-2001 - Vice chairmen of Department of Food Quality Control, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb
 1996-now – Member of Committee for international collaboration, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb
 1995–now – Member of Committee for education, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb
 1994-2009 - Chairman of Laboratory for Food Chemistry and Nutrition, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb

RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – **list a maximum of five from each category!**

Research projects

2007-now - *Diet, homocysteine and bone quality (058-0222411-28209)*, Croatian Ministry of Science, Education and Sports; main researcher
 2007-now - *Early indicators of the development of allergic diseases in children*; Croatian Ministry of Science, Education and Sports; researcher
 2006-2009 - *Freshly Baked Breads with Improvement of Nutritional Quality and Low Energy Demanding for the Benefit Of the Consumer and of the Environment (FP 6) Project no. 036302*; Associate in one of the working packages
 2003-2006 - *Dietary risks for osteoporosis in omnivore and vegetarians (0058028)*; Croatian Ministry of Science, Education and Sports; main researcher
 2001 – Assessment of the condition and the proposed changes in organised nutrition for students on national level, Croatian Ministry of Science, Education and Sports; main researcher

Organisation of meeting

2008 - 4th Central European Congress on Food and 6th Croatia Congress of Food Technologists, Biotechnologists and Nutritionist, Cavtat, Croatia. Member of organization and scientific committees.
 2004 - 5th Croatian Congress of Food Technologists, Biotechnologists and Nutritionists”, Opatija, Croatia. Member of scientific committee.
 2001 - 4th Croatian Congress of Food Technologists, Biotechnologists and Nutritionists”, Opatija, Croatia. Member of scientific and organization committees.

Editorial board

2009 – now - Food Technology and Biotechnology, member
 2008-now - Journal of Human Biology, member
 2002 –now- Croatian Journal of Food Technology, Biotechnology and Nutrition, member

PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – **list a maximum of five from each category!**

Professional projects

2009-2012 - *Improving Academia – Industry Links In Food Safety And Quality. Llieda, Spain. (TEMPUS projects)*, founded by EU, associate
 2005-2008 - *Agribusiness Higher EducAtion Development, University of Debrecen, Hungary. (TEMPUS projects)*, founded by EU, associate
 2005-2008 - *Gestion technico-économique de la qualité des produits alimentaires AGRENA, France. (TEMPUS projects)*, founded by EU, associate
 2002-2004 - *Creation centre de transfert coatie en Biotechnique et Economie appliquee per SE AGRENA, France, (TEMPUS projects)*, founded by EU, associate

Professional organisations

2005-now – Croatian Osteoporosis Society
 1999-2002 – Croatian Society for Coeliac Disease
 1996-now – Croatian Diabetes Association

1996-now - Croatian Society of Food Technologists, Biotechnologists and Nutritionists; lead Nutritionis section
 1996-now - Croatian Dairy Society
 1996-now - European Nutrition Leadership Programme
 1990-1993 - Food Technology Society

Editorial board

2007- 2010 - *Mlijeko i ja*, member
 1998-danas - *Diabetes, slatki život*, memeber

TEACHING ACTIVITIES list **current** teaching activities: subjects, study program, institution

Institution: Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb
Undergraduate study Nutrition Science: Introduction in the profession nutritionist, Nutrition Science I, Nutrition Science II, Basic of Diet therapy, Nutrition in elderly, Nutrition for athletes and solders, Obesity and other eating disorders, Phytochemicals and health
Graduate study Nutrition Science: Methods in nutrition assessment, Consumers, food and nutrition, Traditional nutrition
Postgraduate study Food Safety: Consumers science, Food Ethics
PhD study Nutrition Science : Nutrition and nutritive value of food, Achievements in nutrition science, Nutritional standards and recommendation, Recent advances in the nutrition science

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

http://bib.irb.hr/pretrazivanje_rezultat?lang=EN

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. Mentor doctoral thesis: Ranilović Jasmine: *Importance of nutrition labelling and developing acceptable formats for consumers in Croatia*: Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb: 23rd December. 2008.
2. Ranilović, Jasmina; Markovina, Jerko; Žnidar, Krešimir; Colić Barić, Irena. Attitudes to healthy eating among a representative sampling of Croatian adults: A comparison with Mediterranean countries. *International Journal of Food Sciences and Nutrition*. 60 (2009), 7 (S.I.); 11-29
3. Lambert, Jean Louis; Le-Bail, Alain; Zuniga, Ruben; Van-Haesendonck, Ingrid; Vnzeveren, E.; Petit, C.; Rosell, M.Cristina; Collar, Concha; Ćurić, Duška; Colić-Barić, Irena; Šikora, Marek; Ziobro, R. The attitudes of European consumers toward innovation in bread ; interest of the consumers toward selected quality attributes. *Journal of Sensory Studies*. 24 (2009), 2; 204-219
4. Colić-Barić, Irena; Kajfež, Romana; Šatalić, Zvonimir; Cvijetić, Selma. Comparison of dietary habits in the urban and rural Croatian schoolchildren. *European Journal of Nutrition*. 43 (2004), 3; 169-174
5. Colić Barić, Irena; Šatalić, Zvonimir; Giljević, Zlatko; Škreb, Franjo; Koren-Kesner, Inga. Does a patient's knowledge about osteoporosis have an influence on calcium intake?. *Mljekarstvo*. 54 (2004), 2; 119-128
6. Colić Barić, Irena. A comparison of nutrition knowledge, attitudes and dairy consumption of school children according to age and gender. *Mljekarstvo*. 51 (2001), 1; 3-14
7. Cvijetić, Selma; Colić-Barić, Irena; Šarić, Marija; Cecić, Ivana; Blanuša, Maja; Ilich, Jasminka Z. Nutritional and life-style factors associated with bone status in older Croatian women. *Abstracts of the 28th Annual Meeting of the American Society for Bone and Mineral Research; u: Journal of Bone and Mineral Research ISSN 0884-0431* 21 (2006) (S1). 2006. S169-S169.
8. Colić Barić, Irena; Šatalić, Zvonimir; Keser, Irena; Cecić, Ivana. Public perception of light food products. Book of Abstracts. Nantes, France, 2006. 1579-1580.

NAME AND SURNAME
Daniela Čačić Kenjerić
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Faculty of Food Technology Osijek, University of Osijek
E-MAIL ADDRESS
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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
Associate professor, 29 May 2009. (Biotechnical sciences, Food technology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, Faculty of Food Technology Osijek, University of Osijek, Osijek, Biotechnical sciences, 2000 PhD, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb, Biotechnical sciences, 2004
WORK EXPERIENCE year to year, institution, location
2000. – Faculty of Food Technology Osijek, University of Osijek
POSITIONS year to year, position held, institution
2004. – Chair of Subdepartment of Nutrition, Faculty of Food Technology Osijek
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
<ul style="list-style-type: none"> • 2007- Nutrition and lifestyle in health protection, Ministry of Science, Education and Sports, researcher • 2005-2007 Identification of botanical origin and analysis of chemical parameters of honey from Croatia and Macedonia, Ministry of Science, Education and Sports, researcher • 2002-2007 Quality and safety of food and nutrition, Ministry of Science, Education and Sports, researcher • 2000-2002 Nutritional research and hygienic propriety of food, Ministry of Science and Technology, researcher • 2000-2002 Quality control and nutritional and toxic aspects of food, Ministry of Science and Technology, researcher
<i>Awards</i>
<ul style="list-style-type: none"> • 2009- Award to the Young Scientist „Vera Johanides“, Croatian Academy of Engineering
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
<ul style="list-style-type: none"> • 2008: Development of a questionnaire for dietary habits estimation in Croatia, <i>Croatian Food Agency</i>, researcher • 2003-2005 VIP project: Botanical Origin and Quality of Mediterranean Honeys, <i>Ministry of Agriculture, Fisheries and Rural Development</i>, researcher • 2002-2006 Technological project TP-02/0113-07: Investigation of methods for unequivocal identification of honey, <i>Ministry of Science, Education and Sports</i>, researcher
<i>Professional organisations</i>
<ul style="list-style-type: none"> • Society of Chemists and Engineers, Osijek
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution

- **Ecology**, Undergraduate study programme *Food Technology*, Faculty of Food Technology Osijek
- **Functional Foods and Supplements**, Undergraduate study programme *Food Technology*, Faculty of Food Technology Osijek
- **Instrumental Analysis I**, Graduate study programme *Food Science and Nutrition*, Faculty of Food Technology Osijek
- **Nutrition Throughout the Life Cycle**, Graduate study programme *Food Science and Nutrition*, Faculty of Food Technology Osijek
- **Nutrition Science**, Postgraduate specialist study *Food Safety and Quality*, Faculty of Food Technology Osijek
- **Nutritional Science**, Undergraduate study programme *Food Technology*, Faculty of Agriculture and Food Technology, University of Mostar

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

<http://bib.irb.hr/lista-radova?autor=235380>

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. Mandić Z.; Perl Pirički, D.; **Kenjeric, D.**; Haničar, D.; Tanasić, I. (2010) Breast vs bottle: differences in the growth of Croatian infants. *Maternal and Child Nutrition*. – accepted for publication
2. Mandić, M.L.; **Kenjeric, D.**; Perl Pirički, A. (2009) Intake of some minerals in healthy adult volunteers from eastern Croatia. *Int J Food Sci Nutr*. 60(S5):77-87.
3. Mandić, M.L.; Primorac, Lj.; **Kenjeric, D.**; Mandić-Puljek, M.; Perl, A. (2008) Intake of some vitamins among clinically healthy adults from continental part of Croatia estimated by 24-hours recall. *Int J Food Sci Nutr*. 59:457-464.
4. Mandić-Puljek, M.; Mandić, M.L.; Perl, A.; **Kenjeric, D.** (2005): Calcium intake, food sources and seasonal variations in eastern Croatia. *Coll.Antropol*. 29:503-507.
5. Perl Pirički, A.; **Kenjeric, D.**; Mandić, M.L. Cereals as source of vitamins and minerals, In: Proceedings of 4th International Congress FLOUR – BREAD `07. 6th Croatian Congress of Cereal Technologists, Ed. Ugarčić-Hardi, Ž.; Osijek, Croatia, 2008.; pp. 466-470.
6. Perl, A., Mandić, M.L., Primorac, Lj.; **Kenjeric, D.**; Adam Perl, M. Dietary fibres and their food sources in the nutrition of student population, In: Proceedings of 3rd International Congress FLOUR – BREAD `05. 5th Croatian Congress of Cereal Technologists, Ed. Ugarčić-Hardi, Ž.; Osijek, Croatia, 2006.; pp. 215-221.
7. Primorac, Lj.; Mandić, M.L.; Perl, A.; **Kenjeric, D.** Quality Evaluation of Honey from Osijek Market, In: Proceedings of the 2nd Central European Meeting, 5th Croatian Congress of Food Technologists, Biotechnologists and Nutritionists, Ed. Karlović, D.; Zagreb, Croatia, 2005.; pp.270-274.
8. Perl Pirički, A.; Mandić, M.L.; **Kenjeric, D.**; Primorac, Lj. (2009): Food patterns in intake of dietary fibre in small group of Croatian adults. *Croatian Journal of Food Science and Technology*. 1(1):8-14.

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AFFILIATION
Faculty of Food Technology Osijek
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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
Full professor, June 10, 2009 (biotechnical sciences, food technology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, Faculty of Food Technology, Osijek, biotechnical sciences, 1994 MSc, Faculty of Food Technology, Zagreb, biotechnical sciences, 1997 PhD, Faculty of Food Technology, Osijek, biotechnical sciences, 2001
WORK EXPERIENCE year to year, institution, location
from 1994 - Faculty of Food Technology, Osijek
POSITIONS year to year, position held, institution
from 2004 – Head of Subdepartment of Toxicology and Nutritional Biochemistry (from 2011: Subdepartment of Biochemistry and Toxicology), PTF Osijek
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
from 2007- Synergistic mixtures in antifungal and antimycotoxigenic food protection, MZOŠ manager from 2007- Bioactive substances: isolation, characterisation, and biological effects, MZOŠ, collaborator 2002-2007 Quality and safety of food and nutrition, MZOŠ, collaborator 1998-2002 Selenium provision in the population of Eastern Slavonia, MZT, manager 1997-2002 Nutritive and toxic aspects of food and nutrition, MZOŠ, collaborator
<i>Awards</i>
1998- National award for science, category: young investigator, Croatian government
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
2008-2010 VIP project: Possibilities for increased productivity of ecologically farmed sheep, MPRR, collaborator 2005-2007 Technological project TP-04/0113-08: Formulations of feeds resistant to fungal growth and mycotoxin synthesis, MZOŠ, manager 2004-2006 VIP project Advancement of quality of ecological goat products, MPRR, collaborator 2003-2005 Technological project TP-01/0113-03: Investigation of malting procedures for domestic wheat varieties, MZOŠ, collaborator 2002-2005 Technological project TP-02/0113-07: Investigation of methods for unequivocal identification of honey, collaborator
<i>Professional organisations</i>
Society of chemists and technologists, member, Osijek
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution

Food Toxicology, Undergraduate study of Food Technology, PTF Osijek
 Nutritional Biochemistry, Graduate study of Food and Nutrition Science, PTF Osijek
 Foodborne hazards, Graduate study of Food and Nutrition Science and graduate study of Food Engineering, PTF Osijek
 Occupational Toxicology, Graduate study of Food and Nutrition Science, PTF Osijek
 Selected Chapters in Food Toxicology, Doctoral study of Food Engineering, PTF Osijek
 Toxicology of Foods, University interdisciplinary scientific study 'Protection of Nature and Environment', University J. J. Strossmayer, Osijek

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

<http://bib.irb.hr/lista-radova?autor=240361>

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. Čavar S, Bošnjak Z., **Klapec T.** et al. (2010): Blood selenium, glutathione peroxidase activity and antioxidant supplementation of subjects exposed to arsenic via drinking water. *Environ Toxicol Pharmacol* 29, 138-143.
2. Bošnjak Z., Čavar S., **Klapec T.** et al. (2008): Selected markers of cardiovascular disease in a population exposed to arsenic from drinking water. *Environ Toxicol Pharmacol* 26, 181-186.
3. **Klapec T.** et al. (2008): Selenium in placenta predicts birth weight in normal but not intrauterine growth restriction pregnancy. *J Trace Elem Med Biol* 22, 54-58.
4. Čavar S., **Klapec T.**, et al. (2005): High exposure to arsenic from drinking water at several localities in eastern Croatia. *Sci Total Environ* 339, 277-282.
5. **Klapec T.**, et al. (2004): Selenium in selected foods grown or purchased in eastern Croatia. *Food Chem* 85, 445-452.
6. Perl A., Primorac Lj., Mandić M.L., **Klapec T.**, et al. (2003): Dietary fibre intake in eastern Croatia as determined by an enzymatic-gravimetric method in duplicated portions. *Eur Food Res Technol* 217, 207-210.
7. Primorac Lj., Mandić M.L., **Klapec T.**, et al. (2003): Fat and fatty acids intake of adults in eastern Croatia. *Nutr Res* 23, 1453-1461.
8. Antunović Z., Steiner Z., Senčić Đ., Mandić M.L., **Klapec T.** (2001): Changes in ewe milk composition depending on lactation stage and feeding season. *Czech J Anim Sci* 46, 75-82.
9. Primorac Lj., Mandić M.L., **Klapec T.**, et al. (2000): Adequacy of a food composition database to estimate fat and fatty acid intake. *Int J Food Sci Nutr* 51, 25-32.
10. Glavaš-Obrovac Lj., **Klapec T.**, et al. (2000): Anticancer effect of selenium compounds on human colonic carcinoma cells. *Acta Aliment* 29, 295-306.

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assistant professor, December, 2008 (biotechnical sciences, food technology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, Faculty of Food Technology, Osijek, biotechnical science, 2002 PhD, Faculty of Food Technology, Osijek, biotechnical science, 2007
WORK EXPERIENCE year to year, institution, location
2002 - Faculty of Food Technology, Osijek,
POSITIONS year to year, position held, institution
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
2007- Development of processes for high quality food products, MZOŠ collaborator 2006-2007 Influence of trehalose addition on aroma of strawberry puree, MZOŠ, collaborator 2002-2006 Development of processes for high value food products, MZT, collaborator
<i>Awards</i>
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
2005-2007 Technological project TP-01/0113-02: Improvement of food freezing, MZOŠ, collaborator
<i>Professional organisations</i>
Association of chemists and technologists, Osijek
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution
Food chemistry, Undergraduate study Food Technology, PTF Osijek Food product development, Graduate study Food Technology, PTF Osijek Technology of preservation and conservation of fruits and vegetables, Graduate study Food Technology, PTF Osijek Chemistry and technology of fruits and vegetables, Graduate study Food Technology, PTF Osijek Minimally processed food, Graduate study Food Technology, PTF Osijek Food preparation processes, Graduate study Food Technology, PTF Osijek Food chemistry, Undergraduate study Food Technology, Faculty of Agronomy and Food Technology, University in Mostar
LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr
http://bib.irb.hr/lista-radova?autor=250632
QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.
<ul style="list-style-type: none"> • M. Kopjar, V. Piližota, N. Nedić Tiban, D. Šubarić, J. Babić, Đ. Ačkar: Effect of different

pectin addition and its concentration on colour and texture of raspberry jam. *Deutsche Lebensmittel-Rundschau*, 103 (4), 164-168 (2007).

- **M. Kopjar**, V. Piližota, J. Hribar, N. Nedić Tiban, D. Šubarić, J. Babić, T. Požrl: Influence of trehalose addition on instrumental textural properties of strawberry pastes. *International Journal of Food Properties*, 11 (3), 646-655 (2008).
 - **M. Kopjar**, V. Piližota, J. Hribar, M. Simčič, E. Zlatič, N. Nedić Tiban: Influence of trehalose addition and storage conditions on the quality of strawberry cream filling. *Journal of Food Engineering*, 87 (3), 341-350 (2008).
 - **M. Kopjar**, V. Piližota, N. Nedić Tiban, D. Šubarić, J. Babić, Đ. Ačkar, M. Sajdl: Strawberry jams: Influence of different pectins on colour and textural properties. *Czech Journal of Food Science*, 27 (1), 19-27 (2009).
 - T. Požrl, **M. Kopjar**, I. Kurent, J. Hribar, A. Janeš, M. Simčič: Phytate degradation during breadmaking: The influence of flour type and breadmaking procedure. *Czech Journal of Food Science*, 27 (1), 28-37 (2009).
 - **M. Kopjar**, V. Piližota, J. Hribar, M. Simčič: Total phenol content and antioxidant activity of water solutions of plant extracts. *Croatian Journal of Food Science and Technology*, 1 (1), 1-7 (2009).
- M. Kopjar**, V. Piližota, D. Šubarić, J. Babić: Prevention of thermal degradation of red currant juice anthocyanins by phenolic compounds addition. *Croatian Journal of Food Science and Technology*, 1 (1), 24-30 (2009).

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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
assoc. professor, 12-18-2009 (biotechnical sciences, food technology)
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EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, UO FFTOS, 1992. MSc, University of Zagreb, Faculty of Food Technology and Biotechnology Zagreb, 1999. PhD, University of Zagreb, Faculty of Food Technology and Biotechnology Zagreb, 2003.
WORK EXPERIENCE year to year, institution, location
1993.- UO FFTOS
POSITIONS year to year, position held, institution
2005.-2010. Vice Dean for Education, UO FFTOS 2005.- Chairman of Sub Dept. for Modelling, Optimization and Automation, UO FFTOS
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
1996.-2002., Main researcher: Žaneta Ugarčić-Hardi, Improving the production of high-nutrient foods, MSES R.Croatia, Researcher 2002.-2006., Main researcher: Dragan Kovačević, Modeling and optimization of the process of freezing food, MSES R.Croatia, Researcher 2007.- . Main researcher: Damir Magdić, Nondestructive methods in food production and storage, MSES R.Croatia
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
2008.-2009. Main researcher: Sanja Lončar Vicković, A systematic approach to the introduction of learning outcomes in the education of students at the University of Osijek (SUPER UNIOS), MSES R.Croatia, Researcher 2009. Main researcher: Milena Mandić, Higher Education Learning Partnership, EU, Researcher
<i>Professional organisations</i>
Croatian Society of Chemical Engineers
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution
undergraduate study - UO FFTOS Informatics (2010./11.-...) Physics (Faculty of Electrical Engineering Osijek, 1992./93.-1994./95.)

Physics 1 (Faculty of Electrical Engineering Osijek, 1992./93.-1994./95.)

graduate study - UO FFTOS

Computer aided diet optimization (2005./06.-...)

Modelling and control in the food technology processes (1993./94.-...)

Modelling of operations and processes (1993./94.-...)

Measurement, Control and Automation (1993./94. –1998./99.)

Engineering Thermodynamics (2003./04.)

Technology and computing (2003./04.)

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

<http://bib.irb.hr/lista-radova?autor=209572>

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. Perl Pirički, Antonija; Magdić, Damir; Adam Perl, Marija; Žihlavski, Irena. Diet optimization for overweight cardiovascular patients by Simplex algorithm. *Proc. of Central European Congress of Food Technologists, Biotechnologists and Nutritionists / Čurić, Duška (ed.), Zagreb : Croatian Chamber of Economy, 2008. 383-390*
2. Horvat, Daniela; Drezner, Georg; Magdić, Damir; Šimić, Gordana; Dvojković, Krešimir; Lukinac, Jasmina. Effect of an oxidizing improver on dough rheological properties and bread crumb structure in winter wheat cultivars (*Triticum aestivum* L.) with different gluten strength. *Romanian Agricultural Research. 26 (2009) ; 35-40*
3. Horvat, D.; Kurtanjek, Ž.; Drezner, G.; Šimić, G.; **Magdić, D.** Effect of HMW Glutenin Subunits on Wheat Quality Attributes. *Food Technol. Biotechnol. 47(3), 253-259 (2009)*
4. Horvat, D.; Kurtanjek, Ž.; Drezner, G.; Šimić, G.; Magdić, D. Effect of HMW Glutenin Subunits on Wheat Quality Attributes. *Food Technol. Biotechnol. 47(3), 253-259 (2009)*
5. Kurtanjek, Ž.; Horvat, D.; Magdić, D.; Drezner G. Factor Analysis and Modelling for Rapid Quality Assessment of Croatian Wheat Cultivars with Different Gluten Characteristics, *Food Technol. Biotechnol. 46(3), 270-277 (2008)*
6. Magdić D.; Horvat, D.; Jurković, Z.; Sudar, R.; Kurtanjek, Ž. Chemometric Analysis of High Molecular Mass Glutenin Fractions and Image Data of Bread Crumb Structure from Croatian Wheat Cultivars. *Food Technol. Biotechnol. 40(4), 1-11 (2002)*
7. Ana Lukić, Optimisation weekly menus for adolescents with polyarthritis, BSc - Graduate thesis, December 2009., UO FFTOS
8. Kata Mikić, Optimisation weekly menus for patients with diseased pancreas, BSc - Graduate thesis, February 2010., UO FFTOS
9. Leonard Matijević, Preparation and analysis of menus for bodybuilders using computer programs, BSc - Graduate thesis, November 2011., UO FFTOS

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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
full professor, for life, December 1999, (biotechnical sciences, food technology, nutrition)
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EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc: Faculty of Pharmacy and Biochemistry, Zagreb, 1972. MSc: Faculty of science, Zagreb PhD: Faculty of Pharmacy and Biochemistry, Zagreb, 1983.
WORK EXPERIENCE year to year, institution, location
1982: Institute of Public Health, Osijek 1982-1983. Factory of Milk Powder, Osijek 1983.-today: Faculty of Food Technology, Osijek
POSITIONS year to year, position held, institution
1999-2002 vice dean for science 1997-1999; 2002- head of the Department 2002- expert for science programme CORDIS (EE 19982B47393) 2002 TEMPUS expert 2002- Coordinator for the TEMPUS programme 1999- Chair persons of the Committee for the publication, PTF 1999-2001 Committee for the biotechnical science, Ministry of the Science, member 2000-2005 Committee for the publishing of the University, member 2002-2005 2005- University council, member 2008- Chair person of the Ethical Committee of the Faculty
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
2007- Nutrition and lifestyle in health protection, <i>Ministry of Science, Education and Sports</i> , manager 2002-2007 Quality and safety of food and nutrition nutritional security <i>Ministry of Science, Education and Sports</i> , manager 1997-2002 Dietetic investigation and food safety <i>Ministry of Science, Education and Sports</i> , manager 1996-2002 Nutritionally-toxic aspect of food and diet, <i>Ministry of Science, Education and Sports</i> , manager 1990-1996 Chemical and biological contaminants of food and water on the Slavonia province, <i>Ministry of Science, and Technology</i> , manager
<i>Awards</i>
2009- National award for science, for the 2008, Croatian government
<i>Organisations of the conferences</i>
2005, 2007, 2009, 2011: Integrated Systems for Agri-Food Production. Temisoara: Editura Orizonturi Universitare 2003: Flower-Bread '03; 2010. 13. Ruzicka Days, Vukovar

2004: 11. Ružičkine dani, Vukovar 2003: 3th Croatian Scientific Conference about Biotechnology, Biotechnology and Food, Zagreb
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
2008: Development of a questionnaire for dietary habits estimation in Croatia, <i>Croatian Food Agency</i> , manager 2002-2006 Technological project TP-02/0113-07: Investigation of methods for unequivocal identification of honey, <i>Ministry of Science, Education and Sports</i> , manager 2003-2005 VIP project: Botanical Origin and Quality of Mediterranean Honeys, <i>Ministry of Agriculture, Fisheries and Rural Development</i> , member
<i>Professional organisations</i>
Society of chemists and technologists, member, president from 2006-2010, Osijek
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution
Undergraduate study program of Faculty of Food Technology in Osijek: Science of Nutrition, Functional Food and dietary supplements Graduate study program of Faculty of Food Technology in Osijek-Food Science and Nutrition: Diet Therapy, Antioxidants in Food Specialist Postgraduate study programs-Food Quality and Safety: Nutrition PhD study Food Engineering at Faculty of Food Technology in Osijek: Elected themes of Functional Food
LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr
http://bib.irb.hr/lista-radova?autor=073571
QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.
<ol style="list-style-type: none"> 1. Mandić, M.L.; Kenjeric, D.; Perl Pirički, A. (2009) Intake of some minerals in healthy adult volunteers from eastern Croatia. <i>Int J Food Sci Nutr.</i> 60, S5; 77-87 2. Mandić, M.L.; Primorac, Lj.; Kenjeric, D.; Mandić-Puljek, M.; Perl, A. (2008) Intake of some vitamins among clinically healthy adults from continental part of Croatia estimated by 24-hours recall. <i>Int J Food Sci Nutr.</i> 59:457-464. 3. Krešić, G; Šimundić, B; Mandić, M L.; Kendel, G; Pavičić Žeželj, S. (2008) Daily menus can result in suboptimal nutrient intakes, especially calcium, of adolescents living in dormitories. <i>Nut Research.</i> 28(3): 156-165 4. Mandić-Puljek, M; Mandić, M. L.; Perl, A.; Kenjeric, D. (2005), Calcium intake, food sources and seasonal variations in eastern Croatia. <i>Coll Antropol.</i> 29 (2); 503-507 5. Klapac, Tomislav; Mandić, M. L.; Grgić, Jerica; Primorac, Ljiljana; Perl, Antonija; Krstanović, Vinko. Selenium in selected foods grown or purchased in eastern Croatia. <i>Food Chemistry.</i> 85 (2004), 3; 445-452 6. Perl, A.; Primorac, Lj; Mandić, M. L.; Klapac, T; Kenjeric, D; Mandić, M. Dietary fibre intake in eastern Croatia as determined by an enzymatic-gravimetric method in duplicated portions. <i>European Food Research and Technology.</i> 217 (2003), 3; 207-210 7. Primorac, Ljiljana; Mandić, M. L.; Klapac, Tomislav; Folivarski, Koraljka; Perl, Antonija; Kenjeric, Daniela. Fat and fatty acids intake of adults in eastern Croatia. <i>Nutrition Research.</i> 23 (2003); 1453-1461 8. Glavaš-Obrovac, Ljubica; Klapac, Tomislav; Mandić, M.L.; Karner, Ivan. Anticancer effects of selenium compounds on human colonic carcinoma cells. <i>Acta Alimentaria.</i> 29 (2000), 3; 295-306 9. Primorac, Ljiljana; Mandić, M. L.; Klapac, Tomislav; Folivarski, Koraljka; Perl, Antonija; Sudar, Rezica. Adequacy of a food composition database to estimate fat and fatty acid intake. <i>International Journal of Food Sciences and Nutrition.</i> 51 (2000), 1; 25-32 10. Adam Perl, Marija; Mandić, M. L.; Primorac, Ljiljana; Klapac, Tomislav; Perl, Antonija. Adolescent acceptance of different foods by obesity status and by sex <i>Physiology & behavior.</i> 65 (1998), 2; 241-245

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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
Assistant Professor, November 24 2008, (biomedicine and health, public health and health care)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
Medical Doctor (MD title), Medical School University of Zagreb, Medical Studies in Osijek, 2001. Philosophy Doctor (PhD title), University of Josip Juraj Strossmayer in Osijek, Faculty of Medicine, 2006. Specialist of Epidemiology, Ministry of Health and Social Welfare of the Republic of Croatia, Zagreb, 2007. Subspecialist of Health Ecology (Environmental Medicine), Ministry of Health and Social Welfare of the Republic of Croatia, Zagreb, 2009.
WORK EXPERIENCE year to year, institution, location
2001 - <i>Institute of Public Health for the Osijek-Baranja County</i> 2003 - <i>Faculty of Medicine, Josip Juraj Strossmayer University of Osijek</i> 2009 - Permanent judicial expert in the field of medicine – Epidemiology and Health Ecology for the County Court in Osijek
POSITIONS year to year, position held, institution
2008 – 2010 Vice-president of the non-governmental organisation “Through optimal body mass to health”
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Scientific projects</i>
Investigator at the scientific project entitled: “Investigation of long term consequences of war on human health” (project code:219-1080315-0288; principal investigator and the project leader: Professor Dinko Puntarić, MD, PhD, specialist of epidemiology and health ecology) since March 2007
Investigator at the scientific project entitled: “Injury prevention / safety promotion for pre-school children” (project code: 108-1081871-1895; principal investigator and the project leader: Assistant Professor Aida Mujkić-Klarić, MD, PhD, specialist of paediatrics since February 2008
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!

Professional projects

Associate at the international project entitled: „TEMPUS IV Project 144596. Higher Education Learning Partnerships-HELP“ (principal investigator and the project leader: Professor Milena Mandić, PhD) since September 2009

Professional organisations

Croatian Catholic Medical Society, since 2002

Croatian Medical Association, since 2003

Croatian Epidemiological Society, since 2003

Croatian Society of Environmental Health, since 2004

Croatian Society of Judicial Experts, since 2007

TEACHING ACTIVITIES list **current** teaching activities: subjects, study program, institution

Faculty of Medicine, University of Osijek, Integrated undergraduate and graduate medical studies, subject "Health in the community".

Faculty of Medicine, University of Osijek, university-level study of Biomedical Laboratory Technology, subject "Health ecology and hygiene of the working environment".

Faculty of Medicine, University of Osijek, Master Degree in Clinical Epidemiology, subject "General epidemiology".

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

<http://bib.irb.hr/lista-radova?autor=290921>

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. Miskulin M, Miskulin I, Mujkic A, Lovrinevic N, Puntaric D, Dumic A. Effect of benzoates from soft drinks on hyperactivity among Osijek preschool children. *Eur J Public Health*. 2009;19(Suppl 1):190.
2. Venus M, Puntaric D, Grgic M, Gmajnic R, Miskulin M. The effect of pest control on the incidence of trichinosis in Virovitica-Podravina County, Croatia. *Vet Parasitol*. 2008;156:226-33.
3. Puntarić D, Miškulin M. Javnozdravstveno značenje bolesti cirkulacijskog sustava. *Med Vjesn*. 2008;40(1-4):53-8.
4. Miskulin M, Miskulin I, Puntaric D, Milas J, Dumic A. Use and abuse of alcohol among university students from eastern Croatia. *Eur J Public Health*. 2007;17(Suppl 2):136.
5. Bošnjir J, Puntarić D, Šmit Z, Klarić M, Grgić M, Kosanović LM. Organochlorine pesticides in freshwater fish from the Zagreb area, Croatia. *Arh Hig Rada Toksikol*. 2007;58:187-93.
6. Bošnjir J, Puntarić D, Galić A, Škes I, Dijanić T, Klarić M, Grgić M, Ćurković M, Šmit Z. Migration of phthalates from plastic containers into soft drinks and mineral water. *Food Technol Biotechnol*. 2007;45:91-5.
7. Klarić M, Puntarić D, Miškulin I, Valek M, Dumić A, Ćavar S, Miškulin I, Grgić M. The role of fruit drinks in daily diet of some Osijek inhabitants, Croatia. *Coll Antropol*. 2007;31:103-8.
8. Polašek O, Kolčić I, Smoljanović A, Stojanović D, Grgić M, Ebling B, Klarić M, Milas J, Puntarić D. Demonstrating reduced environmental and genetic diversity in human isolates by analysis of blood lipid levels. *Croat Med J*. 2006;47:649-55.
9. Valek M, Klarić M, Valek I, Dumić A. A pilot questionnaire survey on eating disorders in Slavonian middle aged women. *Eur J Public Health*. 2005;15(Suppl 1):132-3.
10. Bošnjir J, Puntarić D, Klarić M, Šmit Z. Polychlorinated biphenyls in freshwater fish from the Zagreb area. *Arh Hig Rada Toksikol*. 2005;56:303-9.

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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
associate professor, September, 21st 2007. (biotechnical sciences, food technology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, Faculty of Food Technology, Osijek, biotechnical sciences, 1997
MSc,
PhD, Faculty of Food Technology and Biotechnology, Zagreb, biotechnical sciences, 2002
WORK EXPERIENCE year to year, institution, location
From 1998 – Faculty of Food Technology, Osijek
POSITIONS year to year, position held, institution
From 1994 – Head of Subdepartment of Sensory Analysis, Faculty of Food Technology, Osijek
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
2007- Nutrition and lifestyle in health protection, <i>Ministry of Science, Education and Sports</i> , researcher
2005-2007 Identification of botanical origin and analysis of chemical parameters of honey from Croatia and Macedonia, <i>Ministry of Science, Education and Sports</i> , researcher
2002-2007 Quality and safety of food and nutrition, <i>Ministry of Science, Education and Sports</i> , collaborator
1998-2002 Nutritive and toxic aspects of food and nutrition, <i>Ministry of Science, Education and Sports</i> , collaborator
<i>Awards</i>
2002 - National award for science, category: young investigator, Croatian government
2002 – Award of CATS for young scientists „Vera Johanides“, CATS
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
2008: Development of a questionnaire for dietary habits estimation in Croatia, <i>Croatian Food Agency</i> , researcher
2003-2005 VIP project: Botanical Origin and Quality of Mediterranean Honeys, <i>Ministry of Agriculture, Fisheries and Rural Development</i> , researcher
2002-2006 Technological project TP-02/0113-07: Investigation of methods for unequivocal identification of honey, collaborator
<i>Professional organisations</i>
Society of chemists and technologists, member, Osijek
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution

Sensory Analysis, Undergraduate study of Food Technology, Faculty of Food Technology Osijek
Sensory Analysis, Graduate study of Food and Nutrition Science, Faculty of Food Technology Osijek

Nutritional Epidemiology, Graduate study of Food and Nutrition Science, Faculty of Food Technology Osijek

Sensory Analysis, Postgraduate specialist study *Food Safety and Quality*, Faculty of Food Technology Osijek

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

<http://bib.irb.hr/lista-radova?autor=232395>

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. Mandić, M.L.; Kenjeric, D.; **Perl Pirički, A.** (2009) Intake of some minerals in healthy adult volunteers from eastern Croatia. *Int J Food Sci Nutr.* **60**, S5; 77-87
2. Mandić, M.L.; Primorac, Lj.; Kenjeric, D.; Mandić-Puljek, M.; **Perl, A.** (2008) Intake of some vitamins among clinically healthy adults from continental part of Croatia estimated by 24-hours recall. *Int J Food Sci Nutr.* 59:457-464.
3. Mandić-Puljek, M; Mandić, M. L.;**Perl, A.**; Kenjeric, D. (2005), Calcium intake, food sources and seasonal variations in eastern Croatia. *Coll Antropol.* 29 (2); 503-507
4. Klavec, Tomislav; Mandić, M. L.; Grgić, Jerica; Primorac, Ljiljana; **Perl, Antonija**; Krstanović, Vinko. Selenium in selected foods grown or purchased in eastern Croatia. *Food Chemistry.* **85** (2004), 3; 445-452
5. **Perl, A.**; Primorac, Lj; Mandić, M. L.; Klavec, T; Kenjeric, D; Mandić, M. Dietary fibre intake in eastern Croatia as determined by an enzymatic-gravimetric method in duplicated portions. *European Food Research and Technology.* **217** (2003), 3; 207-210
6. Primorac, Ljiljana; Mandić, M. L.; Klavec, Tomislav; Folivarski, Koraljka; **Perl, Antonija**; Kenjeric, Daniela. Fat and fatty acids intake of adults in eastern Croatia. *Nutrition Research.* **23** (2003); 1453-1461
7. Primorac, Ljiljana; Mandić, M. L.; Klavec, Tomislav; Folivarski, Koraljka; **Perl, Antonija**; Sudar, Rezica. Adequacy of a food composition database to estimate fat and fatty acid intake. *International Journal of Food Sciences and Nutrition.* **51** (2000), 1; 25-32
8. Adam Perl, Marija; Mandić, M. L.; Primorac, Ljiljana; Klavec, Tomislav; **Perl, Antonija.** Adolescent acceptance of different foods by obesity status and by sex *Physiology & behavior.* **65** (1998), 2; 241-245

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vlasta.pilizota@ptfos.hr
TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
Full professor (for life), June 2000. (Biotechnical Sciences, Food Technology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
B. S., Poljoprivredno-prehrambeno tehnološki fakultet, Sveučilište u Osijeku, Biotehničke znanosti, 1976
M. Sc., Prirodoslovno-matematički fakultet, Zagreb, Prirodne znanosti, 1983
Ph. D., Prehrambeno-biotehnološki fakultet, Zagreb, Biotehničke znanosti, 1985
WORK EXPERIENCE year to year, institution, location
1976-1978 High school Božidar Maslarić and CUO Osijek
2007-2008 European Commission, Brussels, Belgium
1979. till now – Faculty of Food Technology, University in Osijek, Osijek
POSITIONS year to year, position held, institution
1990 -1994: Vice dean for education and science
1994 – 1998: Dean
2002 – 2004: Dean
2005 till now: Head of Section for Food Industry of The Scientific Council for Technological Development of the Croatian Academy of Sciences and Arts (HAZU)
2005 – 2007: Head of Department for Food Technologies
2006 – 2007: Member of SCAR-Standing Committee for Agricultural Research, EU Commission, Brussels, Belgium
2007 – 2008: National Seconded Expert in EU Commission
2008 till now: Editor in Chief of the journal <i>Croatian Journal of Food Science and Technology</i> (Publisher: Faculty of Food Technology, Osijek)
2009 till now Head of Department for Food Technologies
2009 till now: Director of Institute for scientific and artistic work Croatian Academy of Sciences and Arts in Osijek
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
2007- Razvoj procesa proizvodnje visokokvalitetne hrane (Nacionalni znanstveni projekt), MZOŠ voditelj
2006-2007-Utjecaj dodatka trehaloze na kvalitetu paste od jagoda (Bilateralni: HR-SLO) MZOŠ, voditelj
2002-2006 Razvoj procesa proizvodnje visokokvalitetnih prehrambenih proizvoda, (Nacionalni znanstveni projekt), MZT, voditelj
<i>Editor of the journal</i>
2008 till now - <i>Croatian Journal of Food Science and Technology</i> , Editor in Chief (Publisher: Faculty of Food Technology, Osijek)
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!

<i>Professional projects</i>
2005-2007 Tehnologijski projekt TP-01/0113-02: Unaprijeđenje procesa zamrzavanja hrane, MZOŠ, voditelj
<i>Professional organisations</i>
Institute of Food Technologists-USA United Fresh Produce Association-USA Savez kemijskih inženjera i tehničara Hrvatske Društvo kemičara i tehnologa, Osijek Hrvatsko društvo prehrambenih tehnologa, biotehnologa i nutricionista Redoviti član HAZU
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution
Technology of processing of raw material of vegetative origin II, Bachelor Study in Food technology, Faculty of Food Technology in Osijek Raw material of vegetative origin, Bachelor Study in Food technology, Faculty of Food Technology in Osijek Development of new products in food industry, Master Study in Food Engineering and Nutrition, Faculty of Food Technology in Osijek Technology of fruit and vegetables processing and preservation, Master Study in Food Engineering, Faculty of Food Technology in Osijek Chemistry and technology of fruit and vegetables, Master Study in Food Engineering, Faculty of Food Technology in Osijek Minimum processing food, Master Study in Food Engineering, Faculty of Food Technology in Osijek Food process preparation, Master Study in Food Engineering, Faculty of Food Technology in Osijek Advancement in the technology of vegetative origin raw material with basic HACCP II., Postgraduate Professional Study, Food Safety and Quality, Faculty of Food Technology in Osijek Rapid methods in food analysis, Postgraduate Professional Study, Food Safety and Quality, Faculty of Food Technology in Osijek New products development, Postgraduate Professional Study, Food Safety and Quality, Faculty of Food Technology in Osijek Advancement in the technology of fruit and vegetables processing and preservation, Ph.D. Study, Food Engineering, Faculty of Food Technology in Osijek Food Chemistry, Ph.D. Study, Food Engineering, Faculty of Food Technology in Osijek New products development in food industry, Ph.D. Study, Food Engineering, Faculty of Food Technology in Osijek Minimally processed fruits and vegetables, Ph.D. Study, Food Engineering, Faculty of Food Technology in Osijek Management with waste in food industry, Ph.D. Study, Food Engineering, Faculty of Food Technology in Osijek
LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr
http://bib.irb.hr/lista-radova?autor=090114
QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.
<ol style="list-style-type: none"> 1. Vlasta Pilizota and Nela Nedic Tiban (2009): Advances in Honey Adulteration Detection. Food Safety Magazine, August/September 2009, 60-64. 2. Vlasta Piližota (2008): Nanotechnology in Food Industry («Nanotechnology: A New Frontier in Food Science»). RAD HAZU 501, Knjiga XIII. Tehničke Znanosti, 53-82. 3. Piližota V. (2008): Serving consumer demands, <i>Consumer needs for affordable food of good quality and diversity</i>, EFFoST - FIRST EUROPEAN FOOD CONGRESS, Food Production – Nutrition – Healthy Consumers, Food & Nutrition – From Food to Consumer, 4-9 November 2008, Ljubljana, Slovenia 4. Piližota, V.; Nedić Tiban, N.: Honey adulteration detection by differential scanning calorimetry (DSC). <i>Abstracts of lectures and posters. Rapid Methods Europe 2005,</i>

Noordwijk, Nizozemska, 1-1, 2005.

5. **Piližota, V.**; Palmieri, L.; Villari, G.; Dunaj, A.; Babić, J.; Nedić Tiban, N.;
Kopjar, M.: Stabilisation of apricot juice by means of high-pressure treatments. *Effost, Food Inovations for an Expanding Europe, Delegate Manual*. N., Claire (ur.), Varšava, Poljska, 1-1, 2004.
6. Ukuku, D.O., **Pilizota, V.**, Sapers, G.M.(2004): Effect of Hot Water and Hydrogen Peroxide Treatments on Survival os Salmonella and Microbial Quality of Whole and Fresh- Cut Cantaloupe. *J. Food Prot.* 67 (3) 432-457.
7. **Pilizota V.**, Sapers G.M. (2004): Novel Browning Inhibitor Formulation for Fresh-cut Apples. *J Food Sci.* 69(4) SNQ 140-143 (2004).

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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
Assistant professor, March 31, 2009 (biotechnical sciences, biotechnology)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
BSc, Faculty of Food Technology Osijek, Osijek, biotechnical sciences, 1998
MSc, Faculty of Science, Zagreb, natural sciences, 2004
PhD, Faculty of Food Technology and Biotechnology, Zagreb, biotechnical sciences, 2007
WORK EXPERIENCE year to year, institution, location
1998-1999 Saponia d.d. Osijek, Osijek from 1998 - Faculty of Food Technology Osijek, Osijek
POSITIONS year to year, position held, institution
-
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
from 2007 - Synergistic mixtures in antifungal and antimycotoxigenic food protection, Ministry of Science, Education and Sports of the Republic of Croatia, collaborator
from 2007 - Synergistic mixtures in antifungal and antimycotoxigenic food protection, Ministry of Science, Education and Sports of the Republic of Croatia, collaborator
2002-2007 Production promotion of nutritive and highly-valuable food, Ministry of Science, Education and Sports of the Republic of Croatia, collaborator
2002-2007 Hydrolases – from isolation to function, Ministry of Science, Education and Sports of the Republic of Croatia, associate collaborator
<i>Awards</i>
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
2006-2007 Chemical and biochemical changes during wheat seeds ageing, Osijek-Baranja County, associate
<i>Professional organisations</i>
Society of chemists and technologists, member, Osijek
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution
Biochemistry, Ungraduate university study programme of Food Technology , Faculty of Food Technology Osijek
Nutritional Biochemistry, Graduate university study programme of Food Science and Nutrition, Faculty of Food Technology Osijek
Food and gene interactions, Graduate university study programme of Food Science and Nutrition, Faculty of Food Technology Osijek
Selected chapters in bromatology and nutrition, Postgraduate university MSc study programme of the Faculty of Pharmacy, University of Tuzla, Faculty of Pharmacy

Food Safety, Postgraduate university MSc study programme of the Faculty of Pharmacy,
University of Tuzla, Faculty of Pharmacy

LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr

<http://bib.irb.hr/lista-radova?autor=233194&lang=EN>

QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.

1. **Strelec I.**, Ugarčić-Hardi Ž., Hlevnjak M. (2008). Accumulation of Amadori and Maillard products in wheat seeds aged under different storage conditions. *Croatica Chemica Acta*. **81 (1)**: 131-137.
2. Has-Schön E., Bogut I., **Strelec I.** (2006) Heavy metal profile in five fish species included in human diet, domiciled in the end flow of river Neretva (Croatia). *Archives of Environmental Contamination and Toxicology*. **50 (4)**: 545-551.

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Gorka Vuletić
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TITLE OR QUALIFICATION AND DATE OF LAST PROMOTION
assistant professor, Martz 28, 208 (interdisciplinary: social science-psychology and biomedicine-public health)
CV
EDUCATION degree: institution, location, scientific field, year; training: institution, location, subjects/skills, year
Bsc. of Arts in Psychology, Faculty of Philosophy, University of Zagreb MSc, Medical Faculty, University of Zagreb PhD, Medical Faculty, University of Zagreb Master degree in clinical psychology (specialization), Faculty of Philosophy, University of Zagreb
WORK EXPERIENCE year to year, institution, location
2008 – now Department of Psychology Faculty of philosophy, University J.J.Strossmayer in Osijek 1997 – 2008 School of Public Health, Medical Faculty University of Zagreb 1995 - 1996 Women Aid International, Zagreb (humanitarians organization)
POSITIONS year to year, position held, institution
2011 – now Associate professor, Department of Psychology Faculty of philosophy, University J.J.Strossmayer in Osijek 2008 – 2011 Assistant professor, Department of Psychology Faculty of philosophy, University J.J.Strossmayer in Osijek 1997 – 2008 Research assistant, School of Public Health, Medical Faculty University of Zagreb
RESEARCH ACTIVITIES list projects: year to year, title, sponsorship, position within project; organisation of meetings; editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Research projects</i>
<ul style="list-style-type: none"> • 2007-2010 "Regionalism of cardiovascular behavioural risks – model of intervention" (project of Croatian Ministry of Science, Education and Sport), Postdoctoral research fellow, from 2009 research assistant. • 2002-2006 "Genetic, social and behavioural determinants of health and illness" (project of Croatian Ministry of Science, Education and Sport), Research fellow. • 2001-2004 "Croatian health survey" (project of World bank and Croatian Ministry of Health) , Research assistant. • 1996-2002 "Hypermedia in medical education" (project of Croatian Ministry of Science, Education and Sport), Research fellow. • 1996–2002 "Analysis of health system in transition: 1998 – 2001" (project of Croatian Ministry of Science, Education and Sport), project collaborator.
Editorial board of the journal: "Klinička psihologija"
<i>Awards</i>
Australia - Europe Award Programme - scholarship for the one year of the Ph.D. research, 2001–2002 (Deakin University, School of Psychology; supervisor: Professor Robert A. Cummins).
PROFESSIONAL ACTIVITIES list projects (see above); professional organisation memberships, organisation of meetings;

editorial board memberships; awards, etc. – list a maximum of five from each category!
<i>Professional projects</i>
1996-2000 "Hygiene and health education" (UNICEF project, expert assistant on project)
<i>Professional organisations</i>
<ul style="list-style-type: none"> • Croatian psychological chamber • Croatian association for Cognitive-Behavior Therapies • International society for quality of life studies (ISQOLS) • International Well-being Group (IwbG)
TEACHING ACTIVITIES list current teaching activities: subjects, study program, institution
<ul style="list-style-type: none"> • Quality of life and health, Psychology study, Faculty of Philosophy in Osijek • Population health, Psychology study, Faculty of Philosophy in Osijek • Health psychology, Psychology study, Faculty of Philosophy in Osijek • Psychotherapy approaches (cognitive-behavior therapies), Psychology study, Faculty of Philosophy in Osijek • Health and quality of life, elective subject, Medicine, Medical faculty in Zagreb.
LINK TO BIBLIOGRAPHY e.g. Croatian scientific bibliography, bib.irb.hr
http://bib.irb.hr/lista-radova?autor=232303
QUALIFYING PUBLICATIONS list a maximum of 10 articles, scientific meeting participations, mentorships, etc.
<ol style="list-style-type: none"> 1. Vuletić, G. (2004) Generational and transgenerational factors of the health related quality of life. Ph.D. Thesis, Medical School University of Zagreb (in Croatian). 2. Vuletić, G. (1999) Sociopsychological determinants of the subjective quality of life. Master thesis, Medical School University of Zagreb (in Croatian) <p>Active participation at 11 international and 4 national conferences.</p> <p><i>Mentorship:</i> 7 for graduate thesis (at Faculty of Philosophy in Osijek) and 2 PhD mentorships (Medical faculty in Zagreb)</p>