



PERSONAL INFORMATION

Marko Jukić



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J.J. Strossmayer University of Osijek
 Faculty of Food Technology Osijek
 Department of Food Technologies
 Sub-department of Cereal Technology

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WORK EXPERIENCE

Academic advancement

2024. – Full Professor (Tenured)
 2019. – 2024. – Full Professor
 2013. - 2019. – Associate Professor
 2010. - 2013. – Assistant Professor
 2009. - 2010. – Senior Assistant – Postdoctoral Researcher
 2001. - 2009. – Assistant – Junior Researcher

Employer

Faculty of Food Technology Osijek

Type of business or sector

Science and higher education

EDUCATION AND TRAINING

2009. **PhD in Biotechnical Sciences**
 J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
 Title of thesis: Influence of enzymes, hydrocolloids and emulsifiers on bread staling kinetics
2009. **Pedagogical – psychological and didactic - methodological education**
 J.J. Strossmayer University of Osijek, Faculty of Education
2000. **Mag. Ing. of Food technology**
 J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek

RESEARCH INTERESTS

- Food technology
- Grain processing
- Analytical and rheological characterisation of flour and dough
- Cereal-based functional foods
- Grain storage and flour production
- Production of bakery, pasta and biscuit products
- Application of food industry by-products

TEACHING ACTIVITIES

- Basics of Cereal Technology, undergraduate university study programme in Food Technology, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Technology of Flour Production and Processing, graduate university study programme in Food Engineering, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Technology of Flour Production and Processing, graduate university study programme in Food Science and Nutrition, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Cereal storage and flour production, graduate university study programme in Food Engineering, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Baking Technology, diplomski studij Prehrambeno inženjerstvo, Sveučilište Josipa Jurja Strossmayera u Osijeku, Prehrambeno-tehnološki fakultet Osijek

- Technology of pasta and biscuit production, graduate university study programme in Food Engineering, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Processing technology of raw materials with plant origin, undergraduate university study programme in Food Technology, Faculty of Agriculture and Food Technology of the University of Mostar
- Technology of Flour Production and Processing, graduate university study programme in Food Engineering, Faculty of Agriculture and Food Technology, University of Mostar
- Cereal Technology, graduate university study programme in Food Engineering, Faculty of Chemistry and Technology, University of Split
- Achievements in Technology of Flour Production and Processing, postgraduate doctoral study programme Food Technology and Nutrition, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Technology of functional cereal-based products, postgraduate doctoral study programme Food Technology and Nutrition, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Cereals of the Future, postgraduate specialist study programme Sustainable and Circular Bioeconomy, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek
- Attainments in Processing of Vegetable Origin Raw Materials Including HACCP Elements I, postgraduate specialist study programme Food Safety and Quality, J.J. Strossmayer University of Osijek, Faculty of Food Technology Osijek

PUBLICATIONS

- ORCID: <https://orcid.org/0000-0001-8790-5256>
- Scopus: <https://www.scopus.com/authid/detail.uri?authorId=16402140600&origin=resultslist>
- WoS: <https://www.webofscience.com/wos/author/record/Q-5635-2018>
- Google Scholar: <https://scholar.google.com/citations?user=cLAZe6YAAAAJ&hl=en&oi=sra>
- CroRIS: <https://www.croris.hr/crosbi/searchByContext/2/2712>