

PERSONAL INFORMATION



Stela Jokić

📍 Strossmayerova 170, 31000 Osijek, CROATIA
 📞 +385 31/224 333 📠 +385 98/1 666 629
 ✉ stela.jokic@ptfos.hr
 🌐 <http://www.ptfos.unios.hr/index.php/component/gridbox/nastavno-osoblje-2/stela-jokic-phd-full-professor>

Sex Female | Date of birth 31/07/1982 | Nationality Croatian

WORK EXPERIENCE

- 01.11.2017.– 01.10.2021. Institution: Faculty of Food Technology Osijek
Position: Vice-dean for science
- 01.07.2019 – today Institution: Faculty of Food Technology Osijek
Position: PhD, Full professor
Work field: Teaching / Research
- 26.02.2016. –01.07.2019. Institution: Faculty of Food Technology Osijek
Position: PhD, Associate professor
Work field: Teaching / Research
- 01.12.2012. – 26.02.2016. Institution: Faculty of Food Technology Osijek
Position: PhD, Assistant professor
Work field: Teaching / Research
- 31.01.2012. - 01.12.2012. Institution: Faculty of Food Technology Osijek
Position: PhD, Higher assistant
Work field: Supercritical fluid extraction, plant design, scale-up, edible and essential oils
- 01.05.2007. - 31.01.2012. Institution: Faculty of Food Technology Osijek
Position: Asistent
Work field: Supercritical fluid extraction, modelling, optimization, drying

EDUCATION AND TRAINING

- 18.06.2017. – 30.06.2017. University of **Maribor (Slovenija)**, Faculty of chemistry and chemical engineering
Joint Research Centre – DR JRC **Ispra, Italija**
- 09.03.2016. – 11.03.2016. Biotechnical Faculty, **Ljubljana, Slovenia** (Response Surface Methodology)
- 03.06.2014. – 09.06.2014. University of **Maribor (Slovenia)** and **Graz** University of Technology (**Austria**); *Life Long Learning INTENSIVE PROGRAM; Process Intensification by High Pressure Technologies*
- 01.07.2012. – 18.07.2012. Budapest University of Technology and Economics, **Budapest, Hungary** (Sherwood number)
- 21.08.2011. – 05.09.2011. Faculty of Technology, **Novi Sad, Serbia** (Vacuum drying, Extraction, HACCP)
- 01.05.2011. – 01.07.2011. Budapest University of Technology and Economics, **Budapest, Hungary** (Supercritical CO₂ extraction, mathematical modeling, „scale up“)
- 01.10.2010. – 01.02.2011. Faculty of Technology, **Novi Sad, Serbia** (Extraction of edible oils)
- 01.07.2010. – 01.10.2010. Faculty of Technology, **Novi Sad, Serbia** (Supercritical fluid extraction)
- 01.05.2009. – 01.07.2009. Faculty of Chemical and Food Technology, **Bratislava, Slovak Republic** (Optimization of a real milk spray dryer)
- 02.03.2009. – 02.04.2009. The European Food Safety Authority (EFSA), **Parma, Italy** (AFC, PLH, PPR and CONTAM Panel; The FEEDAP, BIOHAZ, AHAW and NDA Panel)
- 2007. Institute for Food Process Engineering in Freising - Weihenstephan, **Freising, Germany** (CMP-Caseinomacropptide)
- 01.11.2004. – 01.01.2005.

PERSONAL SKILLS

Mother tongue(s) Croatian
 Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	C1	C1	C1
German	A1	A1	A1	A1	A1

- Communication skills**
- good communication skills gained through work at the position of university professor
 - Excellent English skills gained during stay in the USA in 2004, 2005 and 2006 as part of CCUSA program "Work Experience USA" - United States Government designated Exchange Visitor Program (few month work / travel program).
- Organisational / managerial skills**
- leadership (three scientific project in the last two years)
 - 2014. – member of the organizing committee symposium „Today science – tomorrow industry“, Vukovar, Croatia
 - 2012, 2013, 2014. – member of the organizing committee symposium „With Food to Health“, Tuzla, B&H
 - 2013. – the organizer of the Science Festival in Osijek , Croatia
 - 2011. – in organization of „6th International Medicinal Mushroom Conference“, Zagreb, Croatia
- Job-related skills**
- laboratory work; process optimization using various software packages, the teacher at different subjects: Optimization and design of industrial processes, Food process design, Machine Elements, Environmental Engineering Process, Cosmetic products technology, etc.
- Computer skills**
- good command of Microsoft Office™ tools, Visio, Mathcad, Design Expert, Statistica
- Other skills**
- Team work – good communication and organisation skills; responsibility, tolerance, proactivity.
 - Travel has played a large role in shaping her view of others and of cultural differences. Friends and acquaintances all testify to the fact that she relate to people easily and that she is able to adapt quickly to new surroundings and situation. She has learnt to work towards, and achieve her aims with great commitment and perseverance.
- Driving licence**
- B

ADDITIONAL INFORMATION

- Projects.**
- Project leader: Development and Implementation of the Interdisciplinary Graduate Study Programme "Biotechnology" in English (ESF, UP.03.1.1.02) (2018-2020)
 - Project leader: Application of innovative techniques of the extraction of bioactive components from by-products of plant origin HRZZ (2018-2023)
 - Project leader: Separation of active compounds from food by-product – Cocoa Shell and formulation of powdery product (Croatia – Slovenia international project; 2018-2020)
 - Oil production from pepper seeds, a by-product of food processing, by supercritical CO₂ extraction. Podravka (2018)
 - Possibilities of processing medicinal herbs using modern technological processes, Osijek-Baranja County (2018)
 - Project leader: Application of high pressure technologies in the extraction of plant material (Croatia – Serbia international project; 2016-2018)
 - Project leader: Development of high valued products based on medicinal plant extracts (2016-2017)
 - Project leader: Extraction of active substances from plant material using supercritical CO₂ (2015-2016)
 - Project leader: The risk assessment on the safety of fresh and semi-hard cheeses at markets of Republic Croatia (2014-2015)
 - Project leader: Optimization of the production of high quality hemp oil (2013 –2014)

Participation in projects:

- Application of food industry by-products in development of functional and environmentally friendly extruded food products and additives (2014-2018)
- Technological project for plant design for processing of honey and bee products in Široki Brijeg (2013-2014)
- Development and standardization of the production of organic blackberry wine (2012-2014)
- Technological project for chestnut processing plant in Finidi (2012-2013)
- Technological project for plant design for processing of honey and bee products in Cerovlje (2011-2012)
- Development of Integrated Drying Methods and Processes of Biological Materials (2008-2010)

- Awards**
- Award of the Croatian Academy of Engineering for young scientist "Rikard Podhorsky" in 2019
 - National Science Award for 2018 for promotion of the science (Republic Croatia)
 - National Science Award for 2016 (Republic Croatia)
 - Danubius Young Scientist Award 2015 for Croatia
 - Annual Award Faculty of Food Technology Osijek for achievements in the field of research, teaching and professional work in 2015
 - Annual Award Faculty of Food Technology Osijek for achievements in the field of research, teaching and professional work in 2013
 - Award of the Croatian Academy of Engineering for young scientist "Vera Johanides" in 2013
 - Annual Science Award for the year 2012 from the Osijek-Baranja County
 - Award for achievement in the field of science from town Đurđenovac (2013)
 - National Science Award for 2011 (Republic Croatia) – for young scientist
 - AXON Award for the best communication (Title: „Optimization of basil extraction process considering its antioxidant properties“ in section Nutrition and Healthy Lifestyle) at 11th European Nutrition Conference FENS, Madrid, Spain, 29th October 2011.
 - Rectorate award for academic year 2004./2005.
 - University scholarship for academic year 2001./2002.
 - State scholarship "A" category for academic year 2001./2002.
- Memberships**
- Member of Croatian Society of Chemical Engineering 2012.-
 - European Hygienic Engineering and Design Group 2012. –
- Mentoring**
- Successful mentor on postgraduate University Study-Food Engineering (Candidate: Krunoslav Aladić; defense date: 06.02.2015.; title of PhD Thesis "Extraction optimization of hemp (*Cannabis sativa* L.) oil from cold pressed cake with supercritical CO₂")
- Successful mentor on postgraduate University Study- Food Technology and nutrition (Candidate: Nika Pavlović; defense date: 13.07.2020.; title of PhD Thesis "Application of innovative techniques for extracting bioactive components from cocoa shell")
- Successful mentor on postgraduate University Study- Food Technology and nutrition (Candidate: Marina Zorić; defense date: 13.07.2021.; title of PhD Thesis "Optimization of supercritical CO₂ extraction of immortelle flower (*Helichrysum italicum* (Roth) G. Don.) and chaste tree fruit (*Vitex agnus castus* L.)")

For the publication list please follow the link <http://bib.irb.hr/lista-radova?autor=294973>