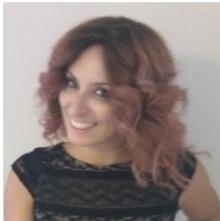


PERSONAL INFORMATION

Mirela Lučan



 Sjenjak 44, HR-31000 Osijek, Croatia

 +385 31 224 409

 mlucan@ptfos.hr

 www.ptfos.unios.hr

Sex Female | Date of birth 13/12/1977 | Nationality Croatian

WORK EXPERIENCE

April 2017 – Present

Assistant professor

Faculty of Food Technology Osijek, Franje Kuhača 20, HR-31000 Osijek, Croatia

- professor at Department of dairy technology and project researcher

[Science and higher education](#)

July 2014 – April 2017

Postdoctoral researcher

Faculty of Food Technology Osijek, Franje Kuhača 20, HR-31000 Osijek, Croatia

- assistant at Department of dairy technology and project researcher

[Science and higher education](#)

December 2004 – June 2014

Assistant - Junior researcher

Faculty of Food Technology Osijek, Franje Kuhača 20, HR-31000 Osijek, Croatia

- assistant at Department of dairy technology and project researcher

[Science and higher education](#)

EDUCATION AND TRAINING

June 27, 2014

PhD in Biotechnical Sciences, field of Food Technology

Level 8.2 according to HKO;
Level 8 according to EQF; Level 3 according to QF-EHEA

Faculty of Food Technology Osijek, Franje Kuhača 20, HR-31000 Osijek, Croatia

- Title: Effect of honey addition on fermentation kinetics and antibacterial properties of probiotic fermented milk

December 23, 2003

Master Engineer of Food Engineering

Level 7 according to HKO;
Level 7 according to EQF;
Level 2 according to QF-EHEA

Faculty of Food Technology Osijek, Franje Kuhača 20, HR-31000 Osijek, Croatia

- Title: Influence of prebiotic addition to properties of fermented dairy beverages from goat milk during the storage

PERSONAL SKILLS

Mother tongue(s)

Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	B1	B1	B2
German	A2	B1	A1	A1	A2

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Communication skills ▪ good communication skills gained through my experience as assistant and lecturer, as well as collaborator on professional and research projects and during various workshops, seminars, and conferences

Organisational / managerial skills Teamwork, organisational skills, leadership

- team member and leader of scientific and professional projects (2004-)
- lecturer, seminars, laboratory exercises at Department of dairy technology (2004-)
- member of International Congress “Flour-Bread” (2005-2009)
- member of Organizing Committee of International Congress “Flour-Bread” (2011)
- MSc thesis mentoring (2014-)
- member of Editorial board of Dairy journal (2017-)
- Head of Department of Dairy Technology (2018-)
- member of Scientific Committee of Croatian experts symposium with international participation (2018-)

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Proficient user	Proficient user	Independent user	Proficient user	Independent user

Levels: Basic user - Independent user - Proficient user
[Digital competences - Self-assessment grid](#)

▪ good command of office suite (word processor, spread sheet, presentation software)

Driving licence B

ADDITIONAL INFORMATION

Scientific-professional field ▪ food technology, development and improvement of food production and food products, technology of milk and milk products

List of publications ▪ [Croatian Scientific Bibliography CROSB](#)

Projects **Project leader**

- The effect of salt reduction on characteristics of traditionally produced cheese from Slavonia (2018-2019)
- Application of the salt substitutes in the development of low-sodium dairy spread and cheese (2018-2019)

Researcher/team member of projects

- Development and Implementation of the Interdisciplinary Graduate Study Programme “Biotechnology” in English (2019-2020)
- Improvement of quality, shelf life and functionality of wheat-based products (2010-2012)
- Fruit and vegetable juices fermented with bifidobacteria: fermentation kinetics, composition and antagonistic action against selected intestinal and urogenital pathogens (2009-2011)
- Improvement and standardization of technology of semi-hard and white cheese on family farms in Osijek-Baranja County (2008)
- Functionality of different kinds of milk and whey fermented with probiotics (2006-2010)
- Bioactive Components Produced by Bifidobacteria During Fermentation and Their Effects on Enteric and Urogenital Pathogens (2005-2007)
- Production promotion of nutritive and highly-valuable food (2004-2006)

Memberships ▪ Croatian Dairy Union (2006-)