

PERSONAL INFORMATION



Amel Selimović

 Aleja Alije Izetbegovića 39, 75000 Tuzla, Bosnia and Herzegovina

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Sex male | Date of birth 18.02.1976 | Nationality BiH

POSITION

Doctor of Technical Science in the field of food engineering, Assistant professor

WORK EXPERIENCE

September, 2016 – present

Assistant professor / Doctor of Technical Science in the field of food engineering

Preparing and conducting classes in accordance with the curriculum; work on own professional training; research; participation in the work of commissions and expert bodies of faculties and universities

May, 2015 - september, 2016

Senior Assistant / Doctor of Technical Science in the field of food engineering

University of Tuzla, Faculty of Technology

Preparation and execution of exercises under the supervision of teachers; assisting the teacher in the preparation of scientific and teaching; participation in the maintenance examination in accordance with the curriculum; work on the own professional development; participation in the work of committees and expert bodies of the Faculty and the University
High education

September, 2011 – may, 2015

Senior Assistant / Magister of Technical Science in the field of food engineering

University of Tuzla, Faculty of Technology

Preparation and execution of exercises under the supervision of teachers; assisting the teacher in the preparation of scientific and teaching; participation in the maintenance examination in accordance with the curriculum; work on the own professional development; participation in the work of committees and expert bodies of the Faculty and the University
High education

March, 2011 – september , 2011

Assistant / Magister of Technical Science in the field of food engineering

University of Tuzla, Faculty of Technology

Preparation and execution of exercises under the supervision of teachers; assisting the teacher in the preparation of scientific and teaching; participation in the maintenance examination in accordance with the curriculum; work on the own professional development; participation in the work of committees and expert bodies of the Faculty and the University
High education

September, 2007 – march, 2011

Assistant / Engineer of technology

University of Tuzla, Faculty of Technology

Preparation and execution of exercises under the supervision of teachers; assisting the teacher in the preparation of scientific and teaching; participation in the maintenance examination in accordance with the curriculum; work on their own professional development; participation in the work of committees and expert bodies of the Faculty and the University
High education

EDUCATION AND TRAINING

June, 2011 – may, 2015

Doctoral Dissertation

University of Tuzla, Faculty of Technology

September, 2008 – march, 2011

Magister of Science

University of Tuzla, Faculty of Technology

Post-graduate
studies in food
engineering

September, 1998 – december,
2005

Graduated engineer of technology

University of Tuzla, Faculty of Technology

Graduate study

PERSONAL SKILLS

Mother tongue(s)

Bosnian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B1	B1	B1

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
Common European Framework of Reference for Languages

Communication skills

- Ability to communicate in written and oral form, understanding or facilitate understanding of different messages in different situations and for different purposes.
- Ability to write different kinds of texts for different purposes, monitoring the process of writing.
- The ability to search, collect and process written information, data and concepts that are used in the study and organization skills.

Computer skills

- good command of Microsoft Office tools

Driving licence

- B, B1 i BE category

ADDITIONAL INFORMATION

Publications

- Amel Selimović, Dijana Miličević, Amra Selimović, Ramzija Cvrk, Tijana Brčina, Halid Junuzović, Hurija Alibašić, Amela Jašić (2018): The influence of rye sourdough fermented with *Lactobacillus Plantarum* on the properties of bread. PROCEEDINGS OF XII CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA pp. 349 – 358.
- Tijana Brčina, Milica Vilušić, Amel Selimović (2017): Reološka svojstva mliječnog proizvoda na bazi svježeg sira i voća. Croatian Journal of Food Technology, Biotechnology and Nutrition 12 (3-4), 137-145
- Amel Selimović, Dijana Miličević, Amra Selimović, Sanja Oručević Žuljević, Amela Jašić, Amila Vranac (2017): Properties of crackers with buckwheat sourdough. Acta Chimica Slovaca, Vol. 10, No. 2, 2017, pp. 152—158, DOI: 10.1515/acs-2017-0025
- Amra Selimović, Amel Selimović, Halid Junuzović, Aida Salkić, Selma Sarajlić (2016): Antioksidativna aktivnost u vodenim infuzijama različitih biljnih mješavina. PROCEEDINGS OF XI CONFERENCE OF CHEMISTS, TECHNOLOGISTS AND ENVIRONMENTALISTS OF REPUBLIC OF SRPSKA pp. 40 – 48.
- Milicevic, Dijana; Avdic, Gordan; Ackar, Durdica; Selimovic, Amel & Andrejas, Martina (2016): Production of Pasta With Addition of Nusproduct Food Industry. Proceedings of 5th International Conference "Vallis Aurea" – Focus on: Research & Innovation, Požega – Vienna, Croatia – Austria, pp. 0321 – 0327.
- A. Selimović, Dijana Miličević, M. Jašić, Amra Selimović, Đurđica Ačkar, Tijana Pešić (2014): The effect of baking temperature and buckwheat flour addition on the selected properties of wheat bread. Croat. J. Food Sci. Technol. 6 (1) 43-50.
- Dijana Miličević, Gordan Avdić, Amel Selimović, Damir Mehić (2014): The production og maglica, Proceedings of 7th International Congress, "Flour-Bread '13", 9th Croatian Congress of Cereal Technologists, 292 – 297.
- Amila Vranac, Lejla Muhović, Duško Savić, Sanja Oručević, Asima Begić – Akagić, Amel Selimović (2013): Effect of adding buckwheat whole grain flour on antioxidant and sensory properties of biscuits. Works of the Faculty of Agricultural and Food Sciencies, University of Sarajevo, No. 63/2: 105-113.
- Amel Selimović, Dijana Miličević, Mirsad Salkić, Amra Selimović, Đurđica Ačkar, Tijana Pešić (2013): Total phenols content, antioxidant activity and colour of wheat bread with addition buckwheat flour. Technologica Acta Vol. 6, No.1, 51 – 58.
- Dijana Miličević, Amel Selimović, Sanja Oručević, Edin Hadžić, Đurđica Ačkar (2012): Influence of ascorbic acid on the quality bread from flour T-500 and wholegrain flour. Proceedings of 6th International Congress "Flour-Bread '11", 8th Croatian Congress of Cereal Technologists, 295 – 301.
- Amel Selimović, Dijana Miličević, Sanja Oručević, Đurđica Ačkar, Jurislav Babić (2011): Influence of buckwheat flour on the dough rheology and sensory properties of wheat bread. Technologica Acta Vol. 4, No.1, 33 – 38.
- Amra Selimović, Mirsad Salkić, Amel Selimović (2011): Direct spectrophotometric determination of L-ascorbic acid in pharmaceutical preparations using sodium oxalate as a stabilizer. International Journal of Basic & Applied Sciences IJBAS-IJENS Vol:11 No.02, 125 – 131.
- Miličević, D., Selimović, A., Ačkar, Đ., Pešić, T., Islamagić, A., Lukić, T., Aljić, M. (2010): Determination of the flour type impact on the pasta quality parameters. Proceedings of 5th International Congress "Flour-Bread '09", 7th Croatian Congress of Cereal Technologists, 116 – 125.
- Miličević D., Selimović A., Pešić T., Hodžić H., Aljić M. (2009): A Baking Function Depending Upon Storage Condition and a Type of Flour. Agriculturae Conspectus Scientificus, Vol. 74, No. 3; 243-247.
- Miličević D., Selimović A., Pešić T., Mujić A., Sinanović N. (2008): Influence type of flour on the baking properties and organoleptic properties of cookies. Proceedings of 1st International Conference "Vallis Aurea" – Focus on: Regional Development, Požega – Vienna, 0643 – 0647.
- Miličević D., Pešić T., Selimović A., Topalović A., Bajrić J. (2008): Properties of chocolates depends on quality and sort cocoa beans . Proceedings "III Conference of food production and processing - agroTECH 2008", 147-151.
- Miličević D., Selimović A., Pešić T., Hodžić H., Mira A. (2008): The influence of temperature and humidity on the properties of different types of flour. Proceedings "III Conference of food production and processing - agroTECH 2008", 51 – 56.
- Jašić M., Selimović A., Alihodžić D. (2008): Aromatic and medicinal plants. Journal "Pogledi" No 12, 173 - 187.
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- Projects**
- TEMPUS Project: Tempus158989-Tempus-1-2009-1-BE-Tempus-JPHES "Creation of university-enterprise cooperation networks for education on sustainable technologies" (2010 – 2013)
 - Development of education and transfer of knowledge in the area of food technology, EDUFOOD Project, (2012-2014).
 - "Innovations in the dry prunes value chain". The project is part of the EU ProLocal Program for Local Government and Economic Development in Bosnia and Herzegovina (duration of the Project 1 year; 2017-18).

- Conferences**
- Miličević D., Selimović A., Pešić T., Hodžić H., Mima A.: The influence of temperature and humidity on the properties of different types of flour. "III Conference of food production and processing - agroTECH 2008", 21. august 2008, Gradačac, Bosnia and Herzegovina.
 - Miličević D., Pešić T., Selimović A., Topalović A., Bajrić J.: Properties of chocolates depends on quality and sort cocoa beans. "III Conference of food production and processing - agroTECH 2008" 21. august 2008, Gradačac, Bosnia and Herzegovina.
 - Miličević D., Selimović A., Pešić T., Mujić A., Sinanović N. (2008): Influence type of flour on the baking properties and organoleptic properties of cookies. 1st International Conference "Vallis Aurea" – Focus on: Regional Development, Požega – Vienna, Požega 19th september 2008, Croatia.
 - Miličević D., Selimović A., Pešić T., Hodžić H., Aljić M. (2008): A Baking Function Depending Upon Storage Condition and a Type of Flour. International Congress of Technologists for Post-harvest Technology "ZRNKO" Stubičke Toplice, 18 – 20. november 2008, Croatia.
 - Miličević, D., Selimović, A., Ačkar, Đ., Pešić, T., Islamagić, A., Lukić, T., Aljić, M. : Determination of the flour type impact on the pasta quality parameters, 5th International Congress "Flour-Bread '09", 7th Croatian Congress of Cereal Technologists Opatija, October 21 -23, 2009, Croatia.
 - Jašić, Midhat; Šubarić, Drago; Miličević, Dijana; Crvenjak, Denijal; Selimović, Amel: Influence of extrusion on the quality of gluten-free raw material used for cream-soup production. Scientific and Professional Conference 13th Ružička Days "TODAY SCIENCE – TOMORROW INDUSTRY" Vukovar 16th and 17th September 2010, Croatia.
 - Amila Vranac, Lejla Muhović, Duško Savić, Sanja Oručević, Asima Begić – Akagić, Amel Selimović: Effect of adding buckwheat whole grain flour on antioxidant and sensory properties of biscuits. 6th International Congress "Flour-Bread '11", 8th Croatian Congress of Cereal Technologists, Opatija, October 12 – 14, 2011, Croatia.
 - Dijana Miličević, Amel Selimović, Sanja Oručević, Edin Hadžić, Đurđica Ačkar: Influence of ascorbic acid on the quality bread from flour T-500 and wholegrain flour. Proceedings of 6th International Congress "Flour-Bread '11", 8th Croatian Congress of Cereal Technologists, Opatija, October 12 -14, 2011, Croatia.
 - Dijana Miličević, Gordan Avdić, Amel Selimović, Damir Mehić: The production og maglica. 7th International Congress "Flour-Bread '13", 9th Croatian Congress of Cereal Technologists, Opatija, October 16 – 18, 2013, Croatia.
 - Samra Bajić, Midhat Jasic, Ramzija Cvrk, Amel Selimović: Development of fresh drinks with *Stevia rebaudiana* as a natural non-nutritive sweeteners. IV International scientific Symposium "With food to health". Tuzla, 16th October, Bosnia and Herzegovina.
 - Fatima Duraković, Midhat Jasic, Ramzija Cvrk, Amel Selimović: *Stevia rebaudiana* as a natural non-nutritive sweeteners in the productions of fruit juices and syrups as functional products. IV International scientific Symposium "With food to health". Tuzla, 16th October, Bosnia and Herzegovina.
 - Amel Selimović, Dijana Miličević, Amra Selimović, Eldad Mrkaljević: Properties of crackers with buckwheat sourdough. 4th scientific symposium with international participation – OPORPH 2015, "Environmental resources, sustainable development and food production", Tuzla, November 12-13, 2015, Bosnia and Herzegovina.
 - Amra Selimović, Amel Selimović, Halid Junuzović, Aida Salkić, Selma Sarajlić: Antioksidativna aktivnost u vodenim infuzijama različitih biljnih mješavina. XI Conference of Chemists, Technologists and Environmentalists of Republic of Srpska, TESLIĆ, HOTEL „KARDIAL“, 18 & 19, NOVEMBER 2016. REPUBLIC OF SRPSKA, B&H
 - Amel Selimović, Dijana Miličević, Amra Selimović, Ramzija Cvrk, Tijana Brčina, Halid Junuzović, Hurija Alibašić, Amela Jašić: The influence of rye sourdough fermented with Lactobacillus Plantarum on the properties of bread. XII Conference of Chemists, Technologists and Environmentalists of Republic of Srpska, TESLIĆ, HOTEL „KARDIAL“, 2 and 3, NOVEMBER 2018. REPUBLIC OF SRPSKA, B&H

Books	<ul style="list-style-type: none">• Jašić M. et al.: ŠLJIVA I PROIZVODI OD ŠLJIVE, Tehnologija, sušenje, kvaliteta i tržište. 2018., Foto „Čiro“ d.o.o., Gradačac.• Selimović Amel, Brčina Tijana: Sirovine prehrambene industrije, I dio, Sirovine biljnog porijekla. 2019., OFF-SET, Tuzla.
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ANNEXES