



Europass Curriculum Vitae



Personal information

First name(s) / Surname(s) **Milica Vilusic**
Address(es) Faculty of Technology, Univerzitetska 8, 75 000 Tuzla, Bosnia and Herzegovina
Telephone(s) ++387 35 320 784 Mobile: ++387 61 305 551
Fax(es) ++387 35 320 741
E-mail milica.vilusic@untz.ba
Nationality B&H/Croatian
Date of birth 03.10.1966.
Gender Female

Work experience

Dates	2012.-
Occupation or position held	PhD Associate Professor, scientific field Food Technology
Name and address of employer	Faculty of Technology, University of Tuzla
Type of business or sector	Higher education
Dates	2007.-2012.
Occupation or position held	PhD Assistant Professor, scientific field Food Technology
Name and address of employer	Faculty of Technology, University of Tuzla
Type of business or sector	Higher education
Dates	2002.-2007.
Occupation or position held	MSc. Assistant, scientific field „Food Technology
Name and address of employer	Faculty of Technology, University of Tuzla
Type of business or sector	Higher education
Dates	1998.-2002.
Occupation or position held	Dipl. Ing. Assistant, scientific field Food Technology
Name and address of employer	Faculty of Technology, University of Tuzla
Type of business or sector	Higher education
Dates	1992.-1997.
Occupation or position held	Nurse
Name and address of employer	Martha-Maria Altenheim, Nürnberg
Type of business or sector	Health care / Medical service

Education and training

Dates 2007.
Title of qualification awarded Dr. Sc., scientific field Food Engineering

Name and type of organisation providing education and training Faculty of Technology, University of Tuzla

Dates 2002.

Title of qualification awarded Mr. Sc., scientific field Food Engineering

Name and type of organisation providing education and training Faculty of Technology, University of Tuzla

Dates 2000-2001.

Title of qualification awarded Scholarship holder of the Swiss government, Guest researcher

Name and type of organisation providing education and training ETH Zurich, Department Agricultural and Food Science, Institut Food Science (Dairy Science)

Dates 1990.

Title of qualification awarded Dipl. Ing. of Food Technology

Name and type of organisation providing education and training Faculty of Food Technology, J. J. Strossmayer University of Osijek

Personal skills and competences

Mother tongue(s) **Croatian**

Other language(s) **German, English, Russian**

Self-assessment

European level (*)

German

English

Russian

Understanding		Speaking		Writing
Listening	Reading	Spoken interaction	Spoken production	
C2	C2	C1	C1	C2
B2	C1	A2	A2	C1
B2	C1	A1/2	A1/2	B2

(*) [Common European Framework of Reference for Languages](http://europa.europa.eu/education/policies/education/learning_languages/european_framework_of_reference_for_languages/)

Social skills and competences Team spirit, good ability to adapt to multicultural environment, practical experience at various organizational levels, etc.

Organisational skills and competences 2009.-2017. Head of Department of Food technology
2009.-2010. Vice-dean for Teaching and Student Affairs
Member of expert work group for research on dietary habits of adults and adolescents of the Food Agency of B&H (2016.-)
Representative of the Faculty of Technology in the Council of the Technical Sciences and Senate University of Tuzla (2013.-2016.)

Technical skills and competences Application of some analytical and instrumental methods/labor equipments; expert and a member of expert teams for food science; Lead auditor (TÜV Croatia - Member of TÜV Nord Group); Team member of Center for Transfer of Knowledge of the Faculty of Technology, University of Tuzla; Member of scientific and editorial boards of journals and proceedings;

Computer skills and competences Good command of Microsoft Office™ tools

Other skills and competences Mountaineering; Floriculture and horticultur

Driving licence Category B

Additional information Author/co-author of more than 40 academic papers in national, regional and International peer-reviewed conferences or journal

- Annexes** Brenjo, D., Hajrić, Dž., Arar, K., Jašić, M., Vilušić, M. (2018): Physical activities of adolescents and
(2010.-2018.) dults in Bosnia and Herzegovina, Food in health and disease, special edition, 128-134.
- Vilusic, M., Ilicic, T. Andrejas, F. (2018): The effect of location of bee pasture on the content of heavy metals in honey, Book of abstracts and full papers from third congress of beekeeping and bee products with international participation, 3 (1), 93-99.
- Pleadin, J., Vasilj, V., Kudumija, N., Petrović, D., Vilušić, M., Škrivanko, M.: Survey of T-2/HT-2 toxins in unprocessed cereals, food and feed coming from Croatia and Bosnia&Herzegovina, Food Chemistry, 2017, 224, 153-159.
- Brčina, T., Vilušić, M., Moranjak, M. (2017): Sensory properties of dairy products on fresh cheese and fruit, Technologica Acta 10 (2), 1-8.
- Husejnagić, D., Hodžić, S., Avdić, A., Širanović, S., Vilušić, M. (2016): Antimicrobial activity of the cell free supernatants of the lactic acid bacteria isolated from fresh cow cheese produced in Tuzla region, Technologica Acta 9 (2), 49-55.
- Mrkaljević, E., Jašić, M., Šubarić, D., Vilušić, M., Banjari, I.: Texture analysis of typical products using microscopy, Book of abstracts and papers of 8th International Symposium, Tuzla-Osijek-Trondheim-Novi Sad-Štip 2015, 37-38.
- Budimlić, A., Spahić Bajrić, A., Jusufhodžić, Z., Jašić, M., Šubarić, D., Vilušić, M.: Led and arsenic content in samples of raw milk in Una-Sana Canton, Book of abstracts and papers of 8th International Symposium, Tuzla-Osijek-Trondheim-Novi Sad- Štip 2015, 30.
- Vilušić, M., Pešić, T., Bašić, M., Jašić, M. (2013): Diversity in production and quality of "masni" cheese, Conference Proceedings Jahorina business day: Entrepreneurship, Tourism and Gastronomy, Jahorina 5.-9. mart 2013, 500-509.
- Vilušić, M., Pešić, T., Junuzović, Đ., Mulalić, S. (2012): Possibility of Čabrenjak cheese production in semi-industrial conditions, Food Industry - Milk and milk products 23 (1), 45-48.
- Moslavac, T., Pozderović, A., Pichler, A., Benčić, Đ., Vilušić, M., Barulek, I. (2012): The impact of extra virgin olive oil and lemon juice to the rheological properties of mayonnaise, Meat, XIV (2), 157-162.
- Moslavac, T., Pozderović, A., Pichler, A., Vilušić, M., Benčić, Đ., Dominković, O. (2011): The effect of tea extract and rosemary on the oxidative stability of vegetable oils, Bulletin of plant protection 6, 50-58.
- Vilušić, M.: Tradition and the functionality of dairy products and honey, Proceedings of "Tourist-gastronomic and environmental potential of BiH", Scientific Symposium with international participation, Tuzla, October 2011., 22.
- Vilušić, M., Pešić, T., Puškarević, E.: Characterization of the domestic production of processed cheese in the region of Doboj East, Food Industry - Milk and milk products, 2010, 21 (1-2), 42-45.
- Books:**
- Bašić, M., Vilušić, M. (2018): Raw material of animal origin, University of Tuzla, Tuzla.
- Hodžić, S., Vilušić, M., Nurkić, M. (2018): Food Microbiology, University of Tuzla, Tuzla.
- Vilušić, M. (2014): Functional milk products, University of Tuzla, Tuzla.
- Book chapters (international editions):**
- Jašić M., Spahić E., Sarvan E., Bašić M., Vilušić M., Suljkanović A., Mujkanović S., Hećimović E., Ar-nautović N. (2012): A guide to traditional food products manufacturers, chapter 5. Dry cheese and wooden bucket cheese manufacturing, OGR INPRINT, Užice, 44-54.
- Vilušić M. (2013): Dairy processing Wastewater, in Book 2 Sustainable technologies in food industry, ed. R. Grujić, M. Jašić, University of Novi Sad, Faculty of Technology Novi Sad, 179-190.
- Current Project:**
- Project "Investigation of the possibility of producing cheese dessert with added fruit and its acceptability with consumers" (2010), MONKS TK
- TEMPUS 158989 - BE-JPHES: "Creation of university-enterprise cooperation networks for education on sustainable technologies", (2010 - 2013).
- Project "Development of education and transfer of knowledge in the area of food technology – EDU-FOOD", 2011-2014. (extended to June / June 2015).
- Sub-project within EDUFOOD: "Establishment of the Knowledge Transfer Center of the Faculty of Technology, University of Tuzla".
- IPA project: "Development of typical products in SI B&H in Serbia", <http://www.nbrudruzenje.org/2012-12-25-03-11-45/2013-01-02-20-59-38/rtpbihsr.html>.
- Participation on EFSA Project for Adults: Support to National Dietary Surveys in Compliance with the EU Menu methodology (sixth support) – "The adults' survey" including subjects from 10 to 74 years old (Contract Number OC/EFSA/DATA/2016/03-CT01).