

# Academic Curriculum Vitae

## Personal information



#### Ramzija Name **CVRK** Family name TOPCAGIC Origin family name Faculty of Technology, University of Tuzla, Univerzitetska 8, Address 75 000 Tuzla, Bosnia and Herzegovina Phone Work: (387) - 35-320-790; GSM: (387) -61-412-100; Fax Work: (387) - 35 - 320 - 741 E-mail/Web ramzija.cvrk@untz.ba; www.tf.untz.ba Nationality Bosnian Date of Birth 26.11.1969. Gender Female Univesity of Tuzla Apointed to Academic Unit Faculty of Technology Department Food Technology Academic Title Associate professor, PhD Work experience Date March, 2017.- present Position/Title Associate professor, PhD Teaching various core food technology and food engineering classes in undergraduate and Description of duties and graduate level which included: Water Technology, Technology of Edible Oils and Fats, Food Lipids, responsibilities Food Safety, Technology of Ready Meals, Toxicological Aspects of Food, Quality control of additives. Univesity of Tuzla; Faculty of Technology Organization Name **Business Activity of Organization** Higher education and scientific research Date March, 2012.- March, 2017. Position/Title Assistant professor, PhD Teaching various core food technology and food engineering classes in undergraduate and Description of duties and graduate level which included: Water Technology, Technology of Edible Oils and Fats, Food Lipids, Responsibilities Food Safety, Technology of Ready Meals, Toxicological Aspects of Food. Univesity of Tuzla; Faculty of Technology **Organization Name** Higher education and scientific research **Business Activity of Organization**

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University of Tuzla

Date	March, 2007. – March, 2012.
Position/Title	Senior Teaching Assistant
Description of duties and responsibilities	Teaching various core food technology, chemistry, and chemical engineering classes in undergraduate level which included: Analytical Chemistry, Physical Properties of Food, Production of Organic Food and Food Analysis.
Organization Name Business Activity of Organization	Univesity of Tuzla; Faculty of Technology Higher education and scientific research
Date Position/Title	January 2002. – January 2009. Head of Department for Research and Developement, and Representative of Management for Quality
Description of duties and responsibilities	Responsible for development of new tehnologies , new products and quality of products. In addition responsible for implementation standards of series ISO 9001, HACCP - Hazard Analysis Critical Control Point; Halal Food Standard; Standards for organic food production (KRAV), and Food
Organization Name	Safety. Vegafruit d.o.o. , Doboj Istok, B&H.
Business Activity of Organization	Food Industry – Fruit and Vegetable Processing
Date	September 1997 January 1999.
Position/Title Description of duties and	Process Engineer Responsible for manufacturing of Infusion solutions including process control and quality control of
responsibilities	final products.
Organization Name	Medifarm d.o.o.,Gracanica, B&H.
Business Activity of Organization	Pharmaceutical Industry
Academic Education Bachelor	
Graduation Year	1997.
Degree	Engineer of ChemicalTeshnology (B.Sc.)
Field of Study	Chemical Technology
Name of Institution	University of Tuzla
Country / Language	Bosnia and Herzegovina / Bosnian
Master	
Graduation Year	2002.
Degree	M.Sc. (Master of Science)
Field of Study	Food Technology and Engineering
Thesis title	"Application Differential Scanning Calorimetry (DSC) for investigations fats and oils"
Name of Institution	University of Tuzla
Country / Language	Bosnia and Herzegovina / Bosnian
Doctorate	
Graduation Year	2010.
Degree	PhD (Doctor of Science in field of Food Engineering)
Field of Study	Food Technology and Engineering
Thesis title	"Influence of fats and oils in feed for broiler production on the quality of chicken meat"
Name of Institution	University of Tuzla
Country / Language	Bosnia and Herzegovina / Bosnian
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Training Experience	
Dates	June, 2016.
Field of Study	Food Technology and Engineering
	YOK/Council of Higher Education /Mevlana Exchange Programe of Teachers.
	Faculty of Engineering, Canakkale Onsekiz Mart University (COMU), Canakale.
Language/Place	English / Canakale, TURKEY.
Dates	
Field of Study	April, 2013.
	"Development of education and transfer of knowledge in the area of food technology" Participation
Language/Place	in the EDUFOOD Project (research and mentoring to develop a master's thesis for students). English / Sør-Trøndelag University College, Faculty of Technology, Trondheim, NORWAY.
- /	English / Sel-Thendelag University College, Faculty of Technology, Tronuneini, NORWAT.
Dates	May – July, 2004.
Field of Study	Production Management for Eastern European Countries
Language/Place	English / Northern Advancement Center for Science and Technology , Hokkaido University,
S	Sapporo, JAPAN.
Datess	
Field of Study	August , 2004.
Language/Place	"Food Safety and Modern Metods of Food Treatment"
0 0	English / Michigan State University, East Lansing, Michigan, USA
Dates	April, 1998.
Field of Study	"Quality control of solution for hemodialysis and infusion solution"
Language/Place of Instruction	English /Laboratori Diaco Biomedicali S.P.A. Award, Trieste, ITALY.
Selected publications	
Books	
Dooks	Ramzija Cvrk, Sabina Begić: "Technology of drinking water", University book (in Bosnian),
	Printcom doo, Tuzla, 2015.
Chapters in book	
	Srebrenkoska Vineta, Jasic Midhat,Sokolovic Slobodan and <b>Cvrk Ramzija</b> (2013): "Environmental sustainability and industry". In: Sustainable technologies. Faculty of Technology,
	University of Novi Sad, Novi Sad, Serbia, pp. 55-72. ISBN 978-86-6253-011-0.
	https://eprints.ugd.edu.mk/view/creators/Cvrk=3ARamzija=3A=3A.html (ASCII Citation).
Chapters in book	
	Midhat Jašić, Ramzija Cvrk, Alen Džafić (2013): 'Situation and prospect the waste disposal fruit
	and vagatables for example Eana Srebranik" Rock 2. Sustainable technologies in Food industry
	and vegetables for example Fana Srebrenik", Book 2- Sustainable technologies in Food industry, Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.
Original paper/Chapter	and vegetables for example Fana Srebrenik", Book 2- Sustainable technologies in Food industry, Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.
Original paper/Chapter	Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212. Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological
Original paper/Chapter	Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212. Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products",
Original paper/Chapter	Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212. Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological
	<ul> <li>Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.</li> <li>Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products", DOI https://doi.org/10.1007/978-3-319-90893-9_59; Published in: New Technologies, Development and Application, Springer International Publishing.</li> </ul>
Original paper/Chapter Original paper/Chapter	<ul> <li>Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.</li> <li>Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products", DOI https://doi.org/10.1007/978-3-319-90893-9_59; Published in: New Technologies, Development and Application, Springer International Publishing.</li> <li>Cvrk R., Softić M., Begić S., Stanić M.H. (2020):The Possibility of Improving Mineral Water</li> </ul>
	<ul> <li>Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.</li> <li>Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products", DOI https://doi.org/10.1007/978-3-319-90893-9_59; Published in: New Technologies, Development and Application, Springer International Publishing.</li> <li>Cvrk R., Softić M., Begić S., Stanić M.H. (2020):The Possibility of Improving Mineral Water Quality Using Selective Ion Exchange Column. In: Karabegović I. (eds) New Technologies, Development and Application II. NT 2019. Lecture Notes in Networks and Systems, vol 76.</li> </ul>
	<ul> <li>Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.</li> <li>Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products", DOI https://doi.org/10.1007/978-3-319-90893-9_59; Published in: New Technologies, Development and Application, Springer International Publishing.</li> <li>Cvrk R., Softić M., Begić S., Stanić M.H. (2020):The Possibility of Improving Mineral Water Quality Using Selective Ion Exchange Column. In: Karabegović I. (eds) New Technologies,</li> </ul>
	<ul> <li>Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.</li> <li>Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products", DOI https://doi.org/10.1007/978-3-319-90893-9_59; Published in: New Technologies, Development and Application, Springer International Publishing.</li> <li>Cvrk R., Softić M., Begić S., Stanić M.H. (2020):The Possibility of Improving Mineral Water Quality Using Selective Ion Exchange Column. In: Karabegović I. (eds) New Technologies, Development and Application II. NT 2019. Lecture Notes in Networks and Systems, vol 76.</li> </ul>
	<ul> <li>Faculty of Technology, University of Novi Sad, Novi Sad, Serbia, pp.191-212.</li> <li>Ramzija Cvrk, Azra Begović, Snježana Marić, Nils V. Juul (2019): "The Effect of Technological Process on Physico-Chemical and Nutritional Properties of Sour Cherries Products", DOI https://doi.org/10.1007/978-3-319-90893-9_59; Published in: New Technologies, Development and Application, Springer International Publishing.</li> <li>Cvrk R., Softić M., Begić S., Stanić M.H. (2020):The Possibility of Improving Mineral Water Quality Using Selective Ion Exchange Column. In: Karabegović I. (eds) New Technologies, Development and Application II. NT 2019. Lecture Notes in Networks and Systems, vol 76.</li> </ul>

Original paper/Chapter	Amra Selimović, Halid Junuzović, Sabina Begić, <b>Ramzija Cvrk</b> (2020):Efficiency of Precipitation and Removal of Pb(II) and Zn(II) Ions from Their Mono - component and Two - Component Aqueous Solutions Using Na <sub>2</sub> CO <sub>3</sub> . In: Karabegović I. (eds) New Technologies, Development and Application II. NT 2019. Lecture Notes in Networks and Systems, vol 76. Springer, Cham. <b>First Online</b> 24 April 2019. <u>https://doi.org/10.1007/978-3-030-18072-0_66</u> .
Original scientific paper	Bašić Meho, Mahmutović Hava, <b>Cvrk Ramzija</b> , Smajlović Vahidin (2012): Effect of fat source in broiler diet on slaughter parameters fattened chicken, Meat Technology Vol. 53, No 2, pp. 85–93.
Original scientific paper	M.Bašić, Hava Mahmutović, <b>Ramzija Cvrk</b> , A. Hasić (2012): Impact of hybrids of fattened chickens on slaughter indicator and chemical composition of meat, Krmiva, Vol 54, No. 1. pp.9-16.
Original scientific paper	<b>Cvrk Ramzija</b> , Bašić Meho, Sadadinović Jasminka, Božić Aleksandar, Čorbo Selma, Pucarević Mira (2010): Study of the effect of broiler nutrition and duration of fattening on the lipid status of meat, Meat Technology, Vol. 51, No.2, pp.105-114.
Professional paper	Meho Bašić, <b>Ramzija Cvrk</b> , Jasminka Sadadinović, Aleksandar Božić, Selma Čorbo, Mira Pucarević (2010): Effect of fat source in broiler diet on oxidation stability of lipids in frozen chicken meat during storage, Meat, Vol.XII. No.4, pp231-236.
Scientific paper	<b>R.Cvrk</b> , M.Bašić, J.Sadadinović, A.Božić, S.Čorbo, M.Pucarević (2009): Oxidation stability of lipids in chicken meat depending on the type of fat in food for fattening and length fattening, XX Scientific Conference of Agriculture and Food industry, Oral presentation, Neum, B&H, , Proceedings of Conference pp.125-132.
Scientific paper	Jasminka Sadadinović, <b>Ramzija Cvrk</b> (2009): Comparative studies of oxidation state of sunflower oils and palm oils by differential scanning calorimetry (DSC). XX Scientific Conference of Agriculture and Food industry, Oral presentation, Neum, B&H, , Proceedings of Conference pp. 133-143.
Review	<b>Ramzija Cvrk,</b> Meho Bašić, Jasminka Sadadinović, Selma Čorbo (2008): Fats and oils in feed for chickens fattening,Third of Scientific Conference - Agrotech, Gradačac, B&H, Proceedings of Conference pp.15-23.
Scientific paper	Sadadinović J., Mičević S., Đonlagić N., <b>Topčagić R</b> ., Berbić Z.,(2005): Monitoring of butter and animal fat oxidation stability by differential scanning calorimetry (DSC)", Mljekarstvo Vol. 55 (3) pp. 235-243.
Scientific paper	Begić-Akagić A., Jarebica Dž., Muminović Š., Ačkar M., Tahmaz J., Čivić H., Milicevic D., <b>Topcagic_R.</b> (2005): Influence of different inhibitors on chemical content and browning index in new varieties of potato, Works of the Faculty of Agriculture, University of Sarajevo, Vol.L, No. 56/2005.
Scientific paper	Begic-Akagic A., Jarebica Dz., Jahic N., Orucevic S., Milicevic D., <b>Topcagic R.</b> (2004): Influence of different inhibitors on enzymatic browning in new varieties of potato (Tango, Palma and Inovator), 2 nd Central European Meeting, 5 th Croatian Congres of Food Technologists, Biotechnologists, and Nutritionists, 17-20 October 2004, Opatija, Croatia
Scientific paper	Sadadinovic J.,.Djonlagic N,. <b>Topcagic, R</b> (2003): Determination of oxidation state of sunflower oil with differential scanning calorimetry (DSC), University of TUZLA, Seminar of Food and Chemical Technologists, Banja Luka, B&H, Nov. 2003.
Scientific paper	Sadadinovic J.,.Djonlagic N <u>,.</u> <b>Topcagic R</b> (2003): Monitoring oxidation stability of heated palm oils by differential scanning calorimetry (DSC), University of TUZLA, Seminar of Food and Chemical Technologists, Neum,B&H, June. 2003.
Professional paper	A.Begic-Akagic, Dz.Jarebica, <u>R. Topcagic</u> , E.Bahor, D.Milicevic (2003): The inflence of different aromas on ketchup quality, Works of the Faculty of Agriculture, University of Sarajevo, Vol.XL VIII, 52/2003.

# Selected projects and presentations

Presentations

**<u>Ramzija</u>** Cvrk, Faculty of technology, University of Tuzla: "*Potential substitutes of haram additives in food industry*, Sarajevo halal forum 2012, 26. September 2012., Business center UNITIC Sarajevo, B&H.

**Ramzija Cvrk**, Azra Begović, Midhat Jašić, Nils Juul, Marianne Østerlie,G. Merethe B. Thomas: "*Uticaj tehnološkog postupka u očuvanju bioaktivnih tvari iz značajnijih vrsta voća u BiH*". Zbornik sažetaka Međunarodnog sipozijuma Hranom do Zdravlja , Tuzla, 2013. www.hranomdozdravlja.com

Zagorka Blazevska, **Ramzija Cvrk**, Midhat Jašić "*Brusica u prevenciji urinarnih infekcija*". Zbornik sažetaka Međunarodnog sipozijuma Hranom do Zdravlja , Tuzla, 2013. www.hranomdozdravlja.com

Elma Hamzić, **Ramzija Cvrk**, Midhat Jašić, Zahida Ademović: "Određivanje antioksidativnog kapaciteta ulja iz koštica bundeve prisutnih na tržištu BiH". Zbornik sažetaka Međunarodnog sipozijuma Hranom do Zdravlja, Tuzla, 2013. <u>www.hranomdozdravlja.com</u>

Midhat Jašić, <u>Ramzija Cvrk:</u> "Postupci prečišćavanja otpadnih voda iz prerade voća i povrća", Zbornik sažetaka, 3. Međunarodni simpozij "Okolišni potencijali, održivi razvoj i proizvodnja hrane" 14-15. Novembar, Tuzla, 2013.

Midhat Jašić, <u>Ramzija Cvrk</u>: '*Footprint prehrambenih proizvoda*'', Zbornik sažetaka, 3. Međunarodni simpozij "Okolišni potencijali, održivi razvoj i proizvodnja hrane" 14-15. Novembar, Tuzla, 2013.

Mirza Softić, **Ramzija Cvrk**, Sabina Begić: "Uticaj primjene selektivne ionoizmjenjivačke kolone na kvalitet mineralne vode «Tuzlanski kiseljak mg<sup>++</sup>», IV Međunarodni, Naučno-stručni Simpozij "Okolišni potencijali, održivi razvoj i proizvodnja hrane", OPORPH-2015, 12-13. Novembar, 2015. godine, Tehnološki fakultet Tuzla.

<u>Ramzija Cvrk,</u> Lejla Halilčević, Sabina Begić:" *Monitoring kvaliteta pitke vode na području općine Zavidovići – BiH*", II međunarodni i VI Hrvatski znanstveno-stručni skup "Voda za sve", 18.mart, 2016. Godine, Osijek, R Hrvatska.

### Selected projects

Holder of project **"The study of quality of edible oils used for frying food in public restaurants** ", approved by the University of Tuzla, and funded by the Ministry of Science and Education of the Federation of Bosnia and Herzegovina, 2016.

Member of Tempus Project: **EDUECO- Education of Teachers in the field of Ecological Food Production and Management** (Ref.No 516964-TEMPUS-1-2011-1-NL-TEMPUS-JPHES); University main project coordinator: VHL-University of Applied Science, Wageningen, The Nadherland.

Participant of Tempus Project: **EDUFOOD - Development of education and transfer of knowledge in the area of food technology/** training for food industry in the area Food Quality and analysis. University main project coordinator: Sør-Trøndelag University College, Faculty of Technology, Trondheim, Norway.

Participant of Tempus Project: 'Creation of university – enterprise cooperation for education on sustainable technologies''(Tepus 158989-Tempus-1-2009-1-BE-Tempus-JPHES);

Personal skills and	
Competences	
Language	English
Level	Professional working proficiency
Computer skills	Microsoft office: Word, Excel, Power Point, Adobe Acrobat, Internet Explorer etc.
Organizational skills and Competences	Organization of seminars, workshops, editing of papers and profesional journals. Mentor of five master thesis and 55 undergraduated thesis.
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