

# Curriculum Vitae

## Personal information

Name and Surname **Ivan Nastasijevic**  
Address 90/50 Bulevar Zorana Djindjica, 11070, Belgrade, Serbia  
Telephone +381 11 2607-120 (private) Mob: + 381 64 2181-654 (private)  
E-mail [nastasije@yahoo.com](mailto:nastasije@yahoo.com)  
Web <http://inmes.rs/team/ivan-nastasijevic-phd/?lang=en>  
[https://www.researchgate.net/profile/Ivan\\_Nastasijevic/publications](https://www.researchgate.net/profile/Ivan_Nastasijevic/publications)  
<https://www.linkedin.com/in/ivan-nastasijevic-1a950425/>

Nationality Serbian  
Date of birth August 27<sup>th</sup>, 1969.  
Gender Male  
Marital status Married, two children

**Occupational interest** **Food/Meat Safety, Meat Technology, Longitudinally Integrated Safety Assurance (LISA), Food borne Diseases, Veterinary Public Health**

## Work experience

Dates **2015-current**

Occupation or position held **Associate Director**

Head, Department for Technology Development and Transfer

Main activities and responsibilities

- Management of scientific-technical cooperation with meat (food) industry
- Management of applied research activities (research proposals, fundraising)
- Management and development of educational activities (Continuing Professional Development/CPD courses) for meat/food industry professionals and competent authority/veterinary inspection
- General Secretary of the Council of Meat Industry Technologists (Serbia)

Achievements

- Successful fundraising in cooperation with National Innovation Fund (30 'Innovation vouchers')
- Improved regional competitiveness and export potential of the national meat industry
- Improved capacity for transfer of technology and building strong team of professional staff
- Leading role in the EU COST action 18105: Risk Based Meat Inspection and Integrated Meat Safety Assurance

Name and address of employer Institute of Meat Hygiene and Technology, Kacanskog 13, 11000 Belgrade, Serbia

Type of business or sector Research & Development – meat safety/microbiology and meat technology

Dates **2014-2015**

Occupation or position held **Senior Research Fellow**

Main activities and responsibilities	<p><i>Research interest</i></p> <ul style="list-style-type: none"> <li>• Occurrence and concentration of zoonotic food (meat) borne pathogens along the meat chain</li> <li>• Epidemiology of zoonotic food (meat) borne pathogens and public health impact</li> <li>• Microbial Risk Assessment in the LISA context (Longitudinally Integrated Safety Assurance)</li> <li>• Food Chain Information (FCI) and Precision Livestock farming (PLF)</li> <li>• Risk-based meat inspection</li> <li>• `One Health` concept (environment-food animal-human interface)</li> <li>• Meat technology (carcass fabrication, processed meats production)</li> <li>• International Food Law</li> </ul> <p><i>Extension/Outreach activities with food (meat) industries</i></p> <ul style="list-style-type: none"> <li>• Hygienic slaughter and dressing of animals (SOPs, microbial process hygiene)</li> <li>• Development/optimization of Risk-Based Food (Meat) Safety Management System (GMP/GHP, SSOP, HACCP)</li> <li>• Validation of Critical Control Points</li> <li>• Meat and meat products` packaging (Modified Atmosphere Packaging)</li> <li>• Shelf life studies</li> <li>• Development of added-value meat products and optimization of processed meats technology</li> <li>• Audit of Prerequisite Programmes and HACCP in slaughterhouses and meat-processing establishments</li> </ul>
Achievements	<ul style="list-style-type: none"> <li>• Developing a protocol for Food Chain Information (FCI) flow in the farm-slaughterhouse continuum</li> <li>• Optimization of control measures for prevention and/or minimization of cross-contamination at slaughter line</li> <li>• Developed protocol for shelf life studies (meat and meat products)</li> <li>• Developed national standard for audit of meat safety and quality system intended for retail chains (audit of suppliers)</li> </ul>
Name and address of employer	Institute of Meat Hygiene and Technology, Kacanskog 13, 11000 Belgrade, Serbia
Type of business or sector	Research & Development – meat safety/microbiology and meat technology
Dates	<b>2012-2015</b>
Occupation or position held	<b>Lecturer in Food Safety Management</b>
Main activities and responsibilities	<ul style="list-style-type: none"> <li>• Development, update and delivery of online (e-learning) postgraduate program in food safety management (food borne diseases monitoring, surveillance and reporting; antimicrobial resistance; contamination in the food chain and impact on public health; and international food law</li> <li>• Supervising and mentoring students</li> <li>• Knowledge transfer and dissemination in food safety and public health</li> </ul> <p><i>Module Leader</i></p> <ul style="list-style-type: none"> <li>• Food borne diseases (2 semesters)</li> <li>• International Food Law (1 semester)</li> <li>• Current Issues in Food Safety Management (1 semester)</li> </ul>
Achievements	<ul style="list-style-type: none"> <li>• Update and development of teaching syllabus in food safety management</li> </ul>
Name and address of employer	University of Central Lancashire (UCLan) International Institute of Nutritional Sciences and Applied Food Safety Studies (IINSAFSS) Preston, Lancashire PR1 2HE, UK
Type of business or sector	Education/Teaching Research Outreach and knowledge transfer
Dates	<b>2009-2014</b>
Occupation or position held	Technical Officer, Food Safety (UN Grade: P4)

Main activities and responsibilities **Project Manager, Food Safety** (Project: Strengthening Food Control Institutions in Albania)

*Job description*

- building up project infrastructures involving different stakeholders, building capacity (both in terms of project staff and counterparts at the country level), overseeing operations, providing technical advice to the government of Albania and monitoring, evaluating and reporting throughout the projects and up to their closure;
- supporting national authorities in developing, implementing and evaluating national strategies in line with the framework of the International Food Safety and Public Health Regulations;
- assisting in developing national recording and reporting systems, in line with World Health Organization (WHO) recommendations

*The overall objective*

- To support development of national food safety system towards technical and managerial framework that will ensure food safety
- To develop holistic, risk-based, farm-to-fork approach through interdisciplinary and inter-sectoral cooperation between veterinary, health and food authorities

*The specific objectives*

- A. Capacity building in monitoring and managing contamination in the food chain and responding to food safety events
  - Support the national reference laboratory (Food Safety and Veterinary Institute) for accreditation in microbiological and chemical analyses (*Salmonella*, MPN *E. Coli*, biotoxins - DSP, PSP, ASP, phytoplankton, organochlorine pesticides, heavy metals and histamine)
  - Support to regional lab network restructuring
  - Update of legal framework for collection of samples and analyses
- B. Capacity building in inter-sectoral communication between veterinary, health and food authorities and response to food safety events
  - Establish routine communication between Institute of Public Health, Food Safety & Veterinary Institute and National Food Authority
  - Communication to reduce health risks for domestic consumers and expand access to international markets

*Other Activities*

- Support in development of web based and real time reporting system between veterinary, health and food authorities related to food safety hazards and risks
- Support in risk assessment regarding zoonotic food borne pathogens
- Support in monitoring, surveillance and reporting of foodborne diseases and antimicrobial resistance
- Training of inspectors in regulatory assessment of HACCP and implementation of the official food control
- Capacity building regarding food safety and public health system, official food controls and accreditation of food safety laboratories (Southern Europe - Albania, Romania, Serbia, Croatia, Greece, Cyprus), Near-east and Central Asia (Turkey, Uzbekistan, Turkmenistan, Tajikistan)
- Development of national control program regarding prevention of botulism (Tajikistan)

Achievements

- Successful certification of national food safety system regarding export of live bivalve molluscs in the EU
- Successful certification of national Food Safety and Veterinary Institute according to the international requirements (ISO 17025)

Name and address of employer World Health Organization, Regional Office for Europe (WHO EURO), Copenhagen, Denmark

Type of business or sector Division of Communicable Diseases, Health Security and Environment (DCE)

Dates **2002-2009**

Occupation or position held **Research Fellow / Quality Assurance Manager**

Main activities and responsibilities	<p><i>Research</i></p> <ul style="list-style-type: none"> <li>• Epidemiology of zoonotic foodborne pathogens and impact on public health</li> <li>• Prevalence, virulence and control of microbes on/in foods: STEC O157, <i>Salmonella</i> (laboratory techniques: Immunoassays – ELISA/GLISA, Immunomagnetic Separation/IMS, Multiplex PCR)</li> </ul> <p><i>Extension/Outreach activities with food (meat) industries</i></p> <ul style="list-style-type: none"> <li>• Hygienic slaughter and dressing of animals (microbial process hygiene)</li> <li>• Development and optimization of the Risk-Based Food Safety Management Systems (GMP/GHPs, SSOPs, HACCP)</li> <li>• Microbiological validation of Critical Control Points</li> <li>• Audit of Prerequisite Programmes and HACCP in slaughterhouses and meat-processing establishments</li> <li>• Advisory activities/outreach regarding international food safety and public health legislation and/or standards, guidelines (i.e. Codex Alimentarius, WHO, FAO, OIE, EU, USDA FSIS, US FDA, FSANZ, AQIS)</li> <li>• Training of veterinary, public health and food inspectors</li> <li>• Training of food handlers in food (meat) industries</li> </ul> <p><i>Laboratory Quality Assurance</i></p> <ul style="list-style-type: none"> <li>• Experience in accreditation of food safety laboratories (ISO/IEC 17025)</li> <li>• Management of laboratory quality assurance system</li> </ul>
Name and address of employer	Institute of Meat Hygiene and Technology, Kacanskog 13, 11000 Belgrade, Serbia
Type of business or sector	Research & Development, knowledge dissemination/extension with food (meat) industries
Dates	<b>2000-2002</b>
Occupation or position held	<b>Federal Veterinary Inspector</b>
Main activities and responsibilities	<ul style="list-style-type: none"> <li>• Veterinary-sanitary surveillance/inspection/audit of Meat &amp; Dairy Processing Establishments (export establishments)</li> <li>• International cooperation (EU DG Health and Consumer Protection, USDA FSIS, FAO, WHO, OIE)</li> </ul>
Name and address of employer	Federal Ministry of Agriculture, Federal Veterinary Services, FR of Yugoslavia
Type of business or sector	Department for Export Establishments
Dates	<b>1998-2000</b>
Occupation or position held	<b>Veterinary Inspector</b>
Main activities and responsibilities	<ul style="list-style-type: none"> <li>• Veterinary-sanitary surveillance/inspection/audit of Meat &amp; Dairy Processing Establishments (regional level)</li> </ul>
Name and address of employer	Ministry of Agriculture and Water Management, Veterinary Services, Republic of Serbia
Type of business or sector	Department for veterinary-sanitary surveillance of food processing establishments
Dates	<b>1996-1998</b>
Occupation or position held	<b>Veterinary surgeon</b>
Main activities and responsibilities	<ul style="list-style-type: none"> <li>• Clinical diagnostics and treatment</li> <li>• Surgery</li> </ul>
Name and address of employer	Veterinary clinic "Mima", Belgrade, Serbia
Type of business or sector	Small animal practice
<b>Education</b>	
Title of qualification awarded	<b>Doctor of Veterinary Sciences (PhD)</b>
Principal subjects/occupational skills covered	<p>PhD thesis: "Risk Assessment and Risk Mitigation Options for <i>E. coli</i> O157 in the beef chain"</p> <ul style="list-style-type: none"> <li>• Epidemiology of Zoonotic Foodborne Pathogens in the Food Chain</li> <li>• Microbiological Risk Assessment</li> <li>• Food (Meat) Hygiene &amp; Safety</li> <li>• Veterinary Public Health</li> </ul>

Name and type of organisation providing education and training University of Novi Sad, Serbia  
Faculty of Agriculture  
Department of Veterinary Medicine / Meat Hygiene & Safety Department

US Meat Animal Research Center "Roman L. Hruska", Clay Center, Nebraska  
USDA Agriculture Research Service (ARS)

Title of qualification awarded **Master of Biochemical Sciences (MPH)**

Principal subjects/occupational skills covered MPH thesis: "Investigation of action of peroxyacetic acid on lipid component of bacterial spores and contribution to the standardization of efficiency evaluation test"  

- Microbiology & Biotechnology
- Sanitation Practices in Food Industries

Name and type of organisation providing education and training University of Belgrade, Serbia  
Faculty of Chemistry  
Department of Biochemistry / Group for Microbiology and Biotechnology

Title of qualification awarded **Doctor of Veterinary Medicine (DVM)**

Principal subjects/occupational skills covered  

- Veterinary Medicine (Pre-clinical and Clinical subjects)
- Veterinary Epidemiology (Communicable Diseases, Zoonoses)
- Food Safety (Meat, Milk/Dairy, Poultry, Fish, Eggs)

Name and type of organisation providing education and training University of Belgrade, Serbia  
Faculty of Veterinary Medicine

## Key Qualifications

- Food (Meat) Safety and Veterinary Public Health
- Epidemiology of zoonotic food borne pathogens (monitoring, surveillance, control)
- Microbiological Risk Assessment
- Risk Based Food Safety Management System (HACCP)
- Processed Meats Technology
- Laboratory Quality Assurance System (ISO 17025)

## Professional development

Dates **2012**

Programme **Introduction to Negotiation Skills**

Principal subjects/occupational skills covered  

- Introduction to negotiation
- Preparation for negotiation
- Techniques of Value creation
- Techniques of Value Distribution
- Implementation and Follow-up

Scope of work Five modules (key concepts and case studies) and a final exam

Name and type of organisation providing education and training Consensus Building Institute, Boston, Massachusetts, US

Dates **2007**

Programme **Norman-Borlaug Fellowship**

Principal subjects/occupational skills covered  

- Prevalence, virulence and control of microbes on/in foods (meats)
- Rapid detection and enumeration of foodborne pathogens (STEC O157) (Immunomagnetic separation - IMS, multiplex PCR, Immunoassay – GLISA rapid test)

Scope of work Projects:  
1. "Prevalence and characterization of STEC O157 in US beef and beef products";  
2. "Prevalence and characterization of STEC non-O157 in US swine and pork products"  
3. "Optimization of selective enrichments: media-antibiotic combination"

Name and type of organisation providing education and training United States Meat Animal Research Center "Roman L. Hruska" (USMARC), Clay Center, Nebraska  
USDA Agriculture Research Service (ARS)  
Norman-Borlaug Fellowship 2007.

Dates **2005**

Programme	<b>Intermediate Certificate in Applied HACCP Principles</b> (Accreditation Number 100/1581/4)
Principal subjects/occupational skills covered	HACCP principles
Scope of work	Professional exam
Name and type of organisation providing education and training	The Royal Institute of Public Health, London, UK
<b>Dates</b>	<b>2003</b>
Programme	<b>HACCP System Applications, National Training Course</b>
Principal subjects/occupational skills covered	Food safety, epidemiology, public health and HACCP principles
Scope of work	Certification exam
Name and type of organisation providing education and training	WHO/MZCC (World Health Organization / Mediterranean Zoonoses Control Centre), Athens, Greece
<b>Dates</b>	<b>2003</b>
Programme	<b>IATCA QMS Lead Auditor Training Course (ISO 9001:2000)</b> Certificate Number 030127LA1-01
Principal subjects/occupational skills covered	Quality Management Systems
Scope of work	Professional exam
Name and type of organisation providing education and training	AQEG (American Quality & Environmental Group), Chicago, USA
<b>Dates</b>	<b>2002</b>
Programme	<b>Veterinary Biologics Training Program &amp; Veterinary Services</b>
Principal subjects/occupational skills covered	International training course
Scope of work	<ul style="list-style-type: none"> <li>improving the availability, safety, efficacy and use of veterinary biologics (vaccines and diagnostics)</li> <li>cost-effective method to prevent animal disease, to increase the efficiency of food production</li> </ul>
Name and type of organisation providing education and training	USDA/WHO Institute for International Cooperation in Animal Biologics (IICAB), Iowa State University, College of Veterinary Medicine, Ames, Iowa, USA
<b>Dates</b>	<b>2002</b>
Programme	<b>BSE and the Food Industry Training Course</b>
Principal subjects/occupational skills covered	BSE and TSE – clinical aspects, diagnosis and prevention
Scope of work	Prevention and control of BSE
Name and type of organisation providing education and training	Management Forum, London, UK

## **Teaching Lecturer**

**Dates** **2012-2015**

Programme **The Master degree course: Food Safety Management**

Principal subjects	<p><i>Module: Foodborne Diseases</i> Subjects: Introduction to foodborne diseases; Microbiology fundamentals for the study of foodborne diseases; Epidemiological surveillance for foodborne diseases; Control mechanisms for the food industry; The cost of foodborne disease; Case studies on foodborne outbreaks; Chemical Foodborne Disease; Adverse Reactions to Foods; Research skills – an introduction; Writing skills; Presentation skills; Critical reflection and evaluation methods.</p> <p><i>Module: International Food Law</i> Subjects: International Food Law and International Food Regulatory Agencies; Food Law in the UK and EU; Food Law in North America; Food Law in Global Marketplaces; UK and EU Food Labelling; Expert Witnesses and Investigative Case Study.</p> <p><i>Module Research Methods</i> Qualitative Research; Research Methodologies: Study Design; Collecting and Analysing Qualitative Data; Surveys and Sampling; Presentation of Data.</p>
Scope of work	Teaching
Name and type of organisation providing education and training	University of Central Lancashire (UCLan) International Institute of Nutritional Sciences and Applied Food Safety Studies (IINSAFSS) School of Sport, Tourism and The Outdoors Preston, Lancashire PR1 2HE, UK
Dates	<b>2011-2013</b>
Programme	<b>The Master degree course: Monitoring and evaluation of mutagenic, carcinogenic and teratogenic environmental risks</b>
Principal subjects	<p><i>Module: Integrated approach to the food chain and food safety</i></p> <p>Subjects: Microbiological contaminants in the food chain; Food Safety: Microbial toxins – differences between endo- and exotoxins; Food Safety: Microbial Source Tracking; Chemical contaminants in the food chain; Antibiotic resistance in a food safety context; Management of food safety hazards in the food chain: example of meat chain; Epidemiology and surveillance of food borne diseases and monitoring of food contamination in the food chain; <i>E. coli</i> O104 outbreak in Europe 2011 – lessons learnt; Food Safety Risk Communication: WHO “5 Keys for Safer Food”</p>
Scope of work	Teaching
Name and type of organisation providing education and training	University of Catania, Italy, Faculty of Medicine, Department of Hygiene and Public health
Dates	<b>2008-2010</b>
Programme	<b>Bachelor of Global Nutrition and Health Specialization: Public Health Nutrition and Food Policy Module: Food Safety</b>
Principal subjects	<p><i>Module: Microbial and chemical hazards in food</i></p> <p>Subjects: International food safety legislation (Codex Alimentarius, WHO, FAO, EU food safety regulations (“Hygienic package”); Causes, effects and extent of food-borne diseases; Epidemiology of foodborne diseases; Risk Assessment; Food Safety Management Systems (GHP/GMP &amp; HACCP); LISA concept (Longitudinal and Integrated Safety Assurance)</p>
Scope of work	Teaching
Name and type of organisation providing education and training	Metropolitan University College, Copenhagen, Denmark
Dates	<b>2003-present</b>
Programme	<b>WHO MZCP (Mediterranean Zoonoses Control Programme) and WHO EURO (Regional Office for Europe) - International Training Courses on HACCP system applications and Food Safety Management Systems &amp; Tools</b>
Principal subjects	Epidemiology of zoonotic foodborne pathogens, monitoring, surveillance, reporting and control of food borne hazards/risks, food safety, HACCP, audit of food safety management systems
Scope of work	Lecturer / Facilitator
Name and type of organisation providing education and training	WHO EURO (Regional Office for Europe), Copenhagen, Denmark WHO MZCC (Mediterranean Zoonoses Control Centre), Athens, Greece

## Scientific editing

Dates **2009-2010**

**International Commission on Microbiological Specifications for Foods ICMSF 8**, Review/Editing of chapters:  
Chapter 7. Application and Use of Criteria and other tests  
Chapter 8. Meat products

Dates **2015**

Procedia Food Science 5, 1-328 (Elsevier)

## Selected projects

Dates **2019-2023**

Position **Management Committee Member**

**Vice-chair of the Working Group 5 (WG5): Meat safety assurance system training, communication and monitoring**

**Member of WG3: Abattoir-level controls and risk categorization of abattoirs**

Institution Institute of Meat Hygiene and Technology, Belgrade (Serbia) / University of Novi Sad (Serbia), Faculty of Agriculture, Department of Veterinary Medicine

Source of funding **EU Commission, COST (European Cooperation in Science and Technology) 18105**

Project Title **Risk based meat inspection and integrated meat safety assurance**

Project budget € 500000 (five hundred thousand euros) (28 countries in consortium)

Dates **2016-2018**

Position **Project manager/ Principal Researcher**

Institution Institute of meat hygiene and technology (Belgrade, Serbia)

Source of funding Institute of meat hygiene and technology (Belgrade, Serbia) and Meat Industry "Carnex", Serbia

Project Title **Animal welfare and biosecurity interface with pork meat safety and quality**

Project budget € 30,000.00 (thirty thousand euros)

Dates **2014-2016**

Position **Project manager/ Principal Researcher**

Institution Institute of meat hygiene and technology (Belgrade, Serbia)

Source of funding Institute of meat hygiene and technology (Belgrade, Serbia)

Project Title **Whole genome sequencing (WGS) as a food safety management tool in meat industry: a proof of concept**

Project budget € 20,000.00 (twenty thousand euros)

Dates **2009-2012**

Position **Project Manager**

Technical Officer (P4), Food Safety

Institution World Health Organization, Regional Office for Europe (WHO EURO)

Source of funding Government of Italy

Project Title **Strengthening Food Control Institutions in Albania**

Project budget € 2,000,614.00 (two million six hundred fourteen euros)

Dates **2009-2010**

Position **Project manager/ Principal Researcher**

Institution Institute of meat hygiene and technology (Belgrade, Serbia)

University of Novi Sad Agriculture Faculty, Department of Veterinary Medicine (Novi Sad, Serbia)

Source of funding Ministry of Science and Technological Development (Republic of Serbia)

Project Title **Improvement of beef safety: Exposure assessment of consumers to *E. coli* O157:H7 & *Salmonella* spp. and development of control strategies (BT\_20209)**

Project budget € 120 000

Dates **2007-2010**

Position **Research Associate**



Institution	University of Novi Sad Agriculture Faculty, Department of Veterinary Medicine (Novi Sad, Serbia) Institute of meat hygiene and technology (Belgrade, Serbia)
Source of funding	EU Commission, 6 <sup>th</sup> Framework Programme (FP6)
Project Title	<b>ProSafeBeef (Food CT-2006-36241)</b> <i>Pillar 2: Control and intervention strategies, which can be implemented along the fork-to-farm chain to ensure safe beef</i> <i>WP2.3 - Slaughter Strategies</i> <i>Task 2.3.1- Hide decontamination</i>
Project budget	€ 250 000 (Task 2.3.1.)

## Professional membership

Member of professional associations/organizations

- **Representative of the Veterinary Chamber of Serbia in UEVH** (Union of European Veterinary Hygienists), the section of FVE (Federation of Veterinarians of Europe, Brussels)
- **Representative of Republic of Serbia in Global Microbial Identifier (GMI)** – The genomic epidemiological database for global identification of microorganisms
- **IAFP** (International Association for Food Protection), Des Moines, Iowa, USA  
- Professional Development Groups (PDGs): Microbial Risk Analysis; Meat & Poultry Hygiene; Seafood Safety and Quality; Food Safety Education
- **UK VPHA** (Veterinary Public Health Association), Division of British Veterinary Association), Leeds, UK
- **Veterinary Chamber of Serbia**  
Licence number: 4038, from 5 March, 2018.  
Personal identification number: 142
- **Secretary General of Council of Meat Technologists, Republic of Serbia**

## Awards

Institution/Association/Organization	IAFP 2007 Travel Scholarship Award (PhD) IAFP 94 <sup>th</sup> Annual Meeting, Lake Buena Vista, FL, USA IAFP (International Association for Food Protection), Des Moines, IA , USA
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## Personal skills and competences

Mother tongue(s) **Serbian**

Other language(s) **English**  
2013 paper based IELTS, Academic level: proficient (Overall score: 7.5 or 86%)  
2003 paper based TOEFL, General level: proficient (Overall score: 623 points or 92%)

Self-assessment <i>European level (*)</i>	Understanding		Speaking		Writing
	Listening	Reading	Spoken interaction	Spoken production	
<b>English</b>	proficient/ advanced (C1)	proficient/ advanced (C1)	proficient/ advanced (C1)	proficient/ advanced (C1)	proficient/ advanced (C1)
<b>French</b>	Intermediate (B2)	Intermediate (B2)	Intermediate (B2)	Intermediate (B2)	Intermediate (B2)
<b>Croatian</b>	proficient/ advanced (C2)	proficient/ advanced (C2)	proficient/ advanced (C2)	proficient/ advanced (C2)	proficient/ advanced (C2)

(\*) *Common European Framework of Reference for Languages*

Social skills and competences

- The ability to remain relaxed
- Listening skills
- Empathy
- Friendly approach

Organisational skills and competences

- Leadership
- Communication skills
- Teamwork
- Goal-oriented approach
- Self-awareness
- Problem solving skills
- The ability to build report
- Intercultural awareness

Technical skills and competences

- Project management
- Research
- Scientific writing

Computer skills and competences

General computer literacy (Word, Excel, SPSS package, Power Point, scientific databases)

Artistic skills and competences

Playing guitar & accordion, painting

Other skills and competences

Sports (gymnastics, swimming, golf, cycling, ice skating)

Driving licence

Category "B"

**List of scientific publications**

Available upon request

**Events and Speaking Engagements**

Available upon request