

Curriculum Vitae

Personal information

First name(s) / Surname(s) **Ivan Nastasijevic**

Address(es) 90/50 Bulevar Zorana Djindjica, 11070, Belgrade, Serbia

Telephone(s) +381 11 2607-120 (private)

M: + 381 64 2181-654 (private)

Fax

E-mail nastasije@yahoo.com

Nationality Serbian

Date of birth August 27th, 1969.

Gender Male

Marital status Married, two children

Link to the public page Orcid: <https://orcid.org/0000-0002-7141-269X>

Research gate: https://www.researchgate.net/profile/Ivan_Nastasijevic

LinkedIn: [linkedin.com/in/ivan-nastasijevic-1a950425](https://www.linkedin.com/in/ivan-nastasijevic-1a950425)

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

Work experience

Dates **2020-current**

Occupation or position held **Principal Research Scientist, Food Systems**

Main activities and responsibilities

- Strategic thinking in food safety research and programming
- Developing research agenda in risk-based meat inspection context, and sensing systems in farm-slaughterhouse continuum
- Management, coordinating and mentoring people regarding scientific-technical cooperation with food industry
- Research conceptualisation and design (research proposals, implementation of applied food safety projects)
- Secure availability of state-of-the-art expertise in food safety research
- Communicate on complex food safety and veterinary public health issues
- Development and management of educational activities (Continuing Professional Development/CPD courses for food industry professionals and competent authorities/inspection services)
- Scientific writing (manuscripts, technical guidelines)

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

Type of business or sector Research & Development

Dates **2015-2020**

Occupation or position held **Associate Director**

Department for Technology Development and Transfer

Main activities and responsibilities	<ul style="list-style-type: none"> • Strategic thinking in food safety research and programming • Management, coordination and mentoring people regarding scientific-technical cooperation with food industry • Research conceptualisation and design (research proposals, implementation of applied food safety projects) • Secure availability of state-of-the-art expertise in food safety research • Communicate on complex food safety and veterinary public health issues • Helping accelerate new product development (NPD) • Ensure the generation high quality data to support food safety dossiers • Provide appropriate expertise in risk assessment to support early warning in food safety emergencies/crises management • Manage the department according to agreed resource plan and budget • Attract and recruit talents, lead and develop staff to ensure availability and capacity in microbiological and chemical food safety research • Development and management of educational activities (Continuing Professional Development/CPD courses for food industry professionals and competent authorities/inspection services) • Scientific writing (manuscripts, technical guidelines)
Name and address of employer	Institute of Meat Hygiene and Technology, Kacanskog 13, 11000 Belgrade, Serbia
Type of business or sector	Research & Development
Dates	2014-2015
Occupation or position held	Senior Research Associate
Main activities and responsibilities	<p><u>Research interest:</u></p> <ul style="list-style-type: none"> • Occurrence and concentration of zoonotic food (meat) borne pathogens along the meat chain • Food (meat) borne diseases: epidemiology of zoonotic food (meat) borne pathogens and impact on public health • Microbial Risk Assessment in the LISA context (Longitudinally Integrated Safety Assurance) • Food Chain Information (FCI) and Risk-based meat inspection • Contribution of environmental, on-farm and abattoir-based food (meat) borne hazards to the burden of human food (meat) borne illness - `One Health` concept • Meat (Food) Safety Management System (HACCP) • Prevalence, virulence and control of microbes on/in foods (meats): STECs O157 and non-O157, <i>Salmonella</i>, <i>Campylobacter</i> (Immunoassays – ELISA/GLISA, Immunomagnetic Separation/IMS, Multiplex PCR) • Optimization/development of novel test kits: on-farm (diagnostics platforms and technology for rapid and real-time identification of healthy or diseased animals); at abattoir (rapid pathogen testing – STECs, <i>Salmonella</i>, <i>Campylobacter</i>, <i>Listeria</i>) • International Food Law (hygienic-technical conditions - food processing establishments, process hygiene indicators, food safety criteria, official controls, food chain information, risk-based meat inspection, food safety management systems/HACCP, ISO 22000 - audit) <p><u>Extension/Outreach activities with food (meat) industries:</u></p> <ul style="list-style-type: none"> • Hygienic slaughter and dressing of animals (microbial process hygiene criteria) • Microbiological validation/verification of Critical Control Points and monitoring of meat processing in risk-based meat hygiene assurance systems (HACCP) – slaughter hygiene, meat processing hygiene • Meat and meat products` packaging and shelf life studies (food safety criteria) • Development of added-value meat products and optimization of meat production technology • Development and optimization of the Risk-Based Food (Meat) Safety Management System (GMP/GHP, SSOP, HACCP) • Audit of Prerequisite Programmes and HACCP in slaughterhouses and meat-processing establishments • 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, CFIA, FSANZ, AQIS) • Design of Continual Professional Development (CPD) training courses intended for veterinary, public health and food inspectors (Ministry of Agriculture/ Veterinary Services, Ministry of Health, National Food Authority); training on monitoring, surveillance and reporting of foodborne diseases and antimicrobial resistance; risk-based meat inspection • Teaching at University and national/international workshops – meat safety and hygiene
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	2012-2015
Occupation or position held	Lecturer in Food Safety Management
Main activities and responsibilities	<ul style="list-style-type: none"> • Development, update and delivery of online (e-learning) research-informed and evidence-based postgraduate program (MPH) in food safety, regarding Food borne Diseases monitoring, surveillance and reporting, including antimicrobial resistance; contamination in the food chain and impact on public health; and international food law (MPH in Food Safety Management) • Supervising and mentoring students at postgraduate program (on-campus & long distance/online learning) • Enhancing research within the field of foodborne diseases monitoring, surveillance and reporting, food safety and public health • Knowledge transfer and dissemination in food safety and public health <p>Responsible for Modules:</p> <ul style="list-style-type: none"> • Food borne diseases (2 semesters) • International Food Law (1 semester) • Research methods (1 semester) • Current Issues in Food Safety Management (1 semester) <p>http://www.uclan.ac.uk/research/explore/groups/nutritional_sciences_and_applied_food_safety_studies.php</p>
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	2009-2012
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 Health Regulations;
- supporting national authorities in updating and adapting relevant guidelines, materials and tools, and in performing training needs assessments, as well as organizing and implementing training activities;
- assisting in developing national recording and reporting systems, in line with WHO recommendations and definitions

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 (focus on live bivalve molluscs production chain and fishery products)

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

Specific experience:

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 – in Tajikistan.

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><u>Research:</u></p> <ul style="list-style-type: none"> • Epidemiology of zoonotic foodborne pathogens and impact on public health • Microbial Risk Assessment in the LISA context (Longitudinal and Integrated Safety Assurance) • Prevalence, virulence and control of microbes on/in foods: STEC O157, <i>Salmonella</i> (laboratory techniques: Immunoassays – ELISA/GLISA, Immunomagnetic Separation/IMS, Multiplex PCR) <p><u>Extension/Outreach activities with food (meat) industries:</u></p> <ul style="list-style-type: none"> • Hygienic slaughter and dressing of animals (microbial process hygiene) • Microbiological validation/verification of Critical Control Points and monitoring of meat processing in risk-based meat hygiene assurance systems (HACCP) – slaughter hygiene, meat processing hygiene • Meat and meat products` packaging and shelf life studies • Audit of Prerequisite Programmes and HACCP in slaughterhouses and meat-processing establishments • Development and optimization of the Risk-Based Food Safety Management Systems (GMP/GHPs, SSOPs, HACCP) • 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) • Training of veterinary, public health and food inspectors (MInistry of Agriculture/Directorate of Veterinary Services, Ministry of Health, National Food Authority) in implementation of official controls and audit of Food Safety Management Systems; training on monitoring, surveillance and reporting of foodborne diseases and antimicrobial resistance • Training of food handlers in food (meat) industries <p><u>Laboratory Quality Assurance:</u></p> <ul style="list-style-type: none"> • Experience in accreditation of food safety laboratories (ISO/IEC 17025) • Management of laboratory quality assurance system
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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	2000-2002
Occupation or position held	Federal Veterinary Inspector
Main activities and responsibilities	Veterinary-sanitary surveillance/inspection/audit of Meat & Dairy Processing Establishments (export establishments) International cooperation with EU DG Health and Consumer Protection, USDA FSIS, FAO, WHO, OIE
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	1998-2000
Occupation or position held	Veterinary Inspector
Main activities and responsibilities	Veterinary-sanitary surveillance/inspection/audit of Meat & Dairy Processing Establishments (regional level)
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	1996-1998
Occupation or position held	Veterinary surgeon
Main activities and responsibilities	Clinical diagnostics and treatment Surgery
Name and address of employer	Veterinary clinic "Mima", Belgrade, Serbia
Type of business or sector	Small animal practice

Education

Dates	2008
Title of qualification awarded	Doctor of Veterinary Sciences (PhD)
Principal subjects/occupational skills covered	PhD thesis: "Risk Assessment and Risk Mitigation Options for <i>E. coli</i> O157 in the beef chain" <ul style="list-style-type: none"> • Epidemiology of Zoonotic Foodborne Pathogens in the Food Chain • Microbiological Risk Assessment • Food (Meat) Hygiene & Safety • Veterinary Public Health

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)

Dates **2005**

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

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

Dates **1996**

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

Principal subjects/occupational skills covered Veterinary Medicine (Clinic)
Veterinary Epidemiology (Communicable Diseases, Zoonoses)
Food Safety & Veterinary Public Health

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

Professional examination

Dates **1997**

Title of qualification awarded **Certificate of the passed State Professional Exam for Veterinary License**
Certificate number: 152-02-180/97-05, June 12th 1997

Professional body/association Professional examination for Veterinary Licensing
Examination Board for professional examinations of Doctors of Veterinary Medicine
Veterinary license no: 4038

Name and type of organisation providing certification exam Ministry of Agriculture, Forestry and Water Management
Directorate of Veterinary Services
Republic of Serbia

Dates **2000**

Title of qualification awarded **Certificate of the passed State Professional Exam for Government Veterinary Inspectors**
Certificate number: 152-02-845/2000-19, October 5th 2000

Professional body/association Professional examination for Government Veterinary Inspectors
Examination Board for employees with high educational qualifications employed with State Administration Authorities

Name and type of organisation providing certification exam Ministry of Justice
Republic of Serbia

Key Qualifications

- Epidemiology of zoonotic food borne pathogens - monitoring, surveillance, reporting and control
- Food Safety and Veterinary Public Health
- Microbiological Risk Assessment
- Food Safety Management Systems (Prerequisite Programs & HACCP)
- Laboratory Quality Assurance System (ISO 17025)

Training

Dates **2021**

Programme **European Institute of Innovation and Technology (EIT) Food Government Executive Academy (EIT Food GEA) Edition 2021**

Principal subjects/occupational skills covered	<ul style="list-style-type: none"> • Mission-oriented Research & Innovation • Open innovations and corporate R&D for consumers and society • Agri-food start-ups addressing societal challenges • Sustainability of food systems • Research & Innovation in food service sector • Agri-food regulation in practice • Alternative proteins in food supply
Scope of work	Development of skills for inter-regional cooperation linked to the Research and Innovation Smart Specialization Strategies (RIS3) Dissemination of knowledge on recent trends in agri-food innovations
Name and type of organisation providing education and training	European Institute of Innovation and Technology (EIT) & Faculty of Management, University of Warsaw, Poland
Dates	2020
Programme	Change Management – Organizational Capacity for Change - Revised
Principal subjects/occupational skills covered	<ul style="list-style-type: none"> • Module 1: Organizational capacity for change (Principles of Leadership, Developing Thrust, Change Champions, Middle Managers, Leading Organizational Change) • Module 2: Organizational structure (Organizational Structure Types, Organizational Change, Planning and Executing Change, Change Management Skills) • Module 3: Change Management – Factors for Success (Factors of Change, Change Planning Elements, Governance and Change Management, Change Management and Leadership, Change Management and Stakeholders, Workforce Alignment)
Scope of work	The course consists of three modules (key concepts and case studies) and a final exam
Name and type of organisation providing education and training	Certificate No. 1629-15035077 Alison, Galway Technology Park Parkmore, Galway H91 E309, Ireland.
Dates	2012
Programme	Introduction to Negotiation Skills
Principal subjects/occupational skills covered	<ul style="list-style-type: none"> • Module 1: Introduction to negotiation • Module 2: Preparation for negotiation • Module 3: Techniques of Value creation • Module 4: Techniques of Value Distribution • Module 5: Implementation and Follow-up
Scope of work	The course consists of five modules (key concepts and case studies) and a final exam; The course was recommended for WHO Project Managers and Technical Officers
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	<ul style="list-style-type: none"> • Prevalence, virulence and control of microbes on/in foods (meats) • Rapid detection and enumeration of foodborne pathogens (STEC O157) (e.g. 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	Intermediate Certificate in Applied HACCP Principles (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
Dates	2003
Programme	HACCP System Applications, National Training Course
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
Dates	2003
Programme	IATCA QMS Lead Auditor Training Course (ISO 9001:2000) 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
Dates	2002
Programme	Veterinary Biologics Training Program & Veterinary Services
Principal subjects/occupational skills covered	International training course
Scope of work	<ul style="list-style-type: none"> • improving the availability, safety, efficacy and use of veterinary biologics (vaccines and diagnostics) • cost-effective method to prevent animal disease, to increase the efficiency of food production. IICAB (Institute for International Cooperation in Animal Biologics) established in cooperation with USDA APHIS
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
Dates	2002
Programme	BSE and the Food Industry Training Course
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	2020
Programme	Specialization in Food Inspection
Principal subjects	Precision Livestock Farming in Food Safety Context Risk based meat inspection and integrated meat safety assurance
Scope of work	Teaching
Name and type of organisation providing education and training	College of Veterinary Medicine University of Parma, Italy
Dates	2012-2015
Programme	Master degree course: Food Safety Management

Principal subjects	<p><u>Module: Foodborne Diseases</u> 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><u>Module: International Food Law</u> 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><u>Module Research Methods</u> Qualitative Research; Research Methodologies: Study Design; Collecting and Analysing Qualitative Data; Surveys and Sampling; Presentation of Data.</p>
Scope of work	Teaching, research and outreach
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	2011-2013
Programme	Master degree course: Monitoring and evaluation of mutagenic, carcinogenic and teratogenic environmental risks
Principal subjects	Integrated approach to the food chain and food safety; 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”
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	2008-2010
Programme	Bachelor of Global Nutrition and Health Specialization: Public Health Nutrition and Food Policy Module: Food Safety
Principal subjects	Microbial and chemical hazards in food; 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; Microbiology and hygiene (process hygiene - and food safety criteria); Food Safety Management Systems (GHP/GMP & HACCP); LISA concept (Longitudinal and Integrated Safety Assurance)
Scope of work	Teaching
Name and type of organisation providing education and training	Metropolitan University College, Copenhagen, Denmark
Dates	2003-2014
Programme	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 & Tools
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

Editing

Dates **2015-current**

Peer reviewer:Food Control (IF₂₀₂₁ 6.652)Frontiers in Microbiology (IF₂₀₂₁ 6.064)Foods (IF₂₀₂₁ 5.561)Foodborne pathogens and diseases (IF₂₀₂₁ 3.788)Frontiers in Veterinary Science (IF₂₀₂₁ 3.471)

EU Commission COST actions (2018 - to date)

Innovation Fund, Republic of Serbia / Collaborative Grant Scheme Program (2018 - to date)

Principal Guest Editor2023 - Frontiers in Microbiology (IF₂₀₂₂ 5.2) – Special Issue: Technologies to Address Risk Assessment, Food Safety and Public Health in Food Production Chain<https://www.frontiersin.org/research-topics/49699/technologies-to-address-risk-assessment-food-safety-and-public-health-in-food-production-chain>**Guest Editor**2023 – Frontiers in Veterinary Science (IF₂₀₂₂ 3.2) – Special Issue: Veterinary Public Health: Veterinary medicine's Current Challenges in a Globalised World<https://www.frontiersin.org/research-topics/59534/veterinary-public-health-veterinary-medicines-current-challenges-in-a-globalised-world>**Dates** 2009-2010**International Commission on Microbiological Specifications for Foods****ICMSF 8**, Review/Editing of the chapters:

Chapter 7. Application and Use of Criteria and other tests

Chapter 8. Meat products

Dates 2015Procedia Food Science 5, 1-328 (58th International Meat Industry Conference)<http://www.sciencedirect.com/science/journal/2211601X/5>**Professional Appointments****Dates** 2023 - current**Member of the Working Group on Veterinary Public Health & Sustainability of the Federation of Veterinarians of Europe (FVE WG VPH & Sustainability)**

To assist FVE in the following directions:

- The role of veterinarians in Veterinary Public Health and their contribution to the EU Farm to Fork Strategy under the umbrella of the Green Deal
- Transition to more sustainable farming and food production and the UN SDGs

Dates 2020 - current**UK Food Standards Agency Roster of Specialists****Dates** 2023 – 2027**EFSA Roster - Scientific and Technical Support - Various Scientific and Communication Profiles - EOI/EFSA/2022/01****Projects****Dates** 2022-2025**Position** WP2 Leader / Principal Researcher
Microbiology and molecular biology**Institution** Institute of meat hygiene and technology (Belgrade, Serbia) and BioSense Institute (Novi Sad, Serbia)**Source of funding** Programme `IDEAS`, Science Fund, Republic of Serbia**Project Title** **Microfluidic Lab-on-a-Chip platform for fast detection of pathogenic bacteria using novel electrochemical aptamer-based sensors (MicroLabAptaSense) (ID 7750276)**
WP2: Food Safety - microbiology and molecular biology**Project budget** € 300,000.00**Dates** 2020-2024**Position** **Project leader / Principal Researcher****Institution** Institute of meat hygiene and technology (Belgrade, Serbia) and BioSense Institute (Novi Sad, Serbia)

Source of funding Proof of Concept Programme (PoC) & Technology Transfer Programme (TTP)
Innovation Fund, Republic of Serbia

Project Title **Development and Integration of Microfluidic Biosensors for Meat Safety monitoring in farm-to-slaughterhouse continuum (DIBMES)** (PoC ID 5524 & TTP ID 1125)

Project budget € 40,000.00

Dates **2019-2023**

Position **Management Committee (MC) member**
Steering Committee Member
Vice chair of Working Group 5 (former): on meat safety assurance system training, communication and monitoring

Institution COST action 18105

Source of funding EU Commission

Project Title **Risk based meat inspection and integrated meat safety assurance (RIBMINS)**

Project budget € 500,000.00

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 **2009-2014**

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, 6th Framework Programme (FP6)

Project Title	ProSafeBeef (Food CT-2006-36241) <i>Pilar 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.)
Dates	2006-2008
Position	Research Associate / Lead Researcher for WP2
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	Ministry of Agriculture, Forestry and Water Management (MAFWM), Republic of Serbia
Project Title	Risk Assessment and Control Options for the reduction of major foodborne bacterial pathogens in the meat chain (401-00-13645/06-05) <i>WP2: Risk assessment and risk mitigation options for E. coli O157 in the beef chain - LISA context</i>
Project budget	€ 110 000
Dates	2006-2008
Position	Research Associate / Lead Researcher for WP4
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	Ministry of Agriculture, Forestry and Water Management (MAFWM), Republic of Serbia
Project Title	Development of generic Prerequisite Programmes and HACCP plans in the food chain (food of animal origin) (401-00-13782/06-05) <i>WP4: Development of generic Prerequisite Programmes and HACCP plans for slaughter, dressing, cutting/debonning and dispatch of fresh meat" (bovine, pork and poultry meat)</i>
Project budget	€ 90 000
Dates	2005-2007
Position	Research Associate / Lead Researcher for WP4
Institution	Institute of meat hygiene and technology (Belgrade, Serbia)
Source of funding	Ministry of Science and Technological Development (Republic of Serbia)
Project Title	Confectioning of bovine meat and sterilized beef can <i>WP4: Development of generic HACCP plans for:</i> 1. Confectioning of bovine meat and modified atmosphere packaging (MAP) 2. Sterilized beef can
Project budget	€ 200 000

Professional membership

Member of professional associations/organizations

- **Representative (former) of the Veterinary Chamber of Serbia in UEVH (Union of European Veterinary Hygienists) / FVE (Federation of Veterinarians of Europe)**
- Veterinary Chamber of Serbia
Licence number: 4038
Personal identification number: 142
- UK VPHA (Veterinary Public Health Association), Division of British Veterinary Association
- 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

Awards

Institution/Association/Organization	IAFP 2007 PhD Travel Scholarship Award IAFP 94 th 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 language **Serbian**

Curriculum vitae of

Ivan Nastasijevic, DVM, MPH, PhD

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

Self-assessment	Understanding		Speaking		Writing
	Listening	Reading	Spoken interaction	Spoken production	
<i>European level (*)</i>					
English	proficient/ advanced (C2)	proficient/ advanced	proficient/ advanced	proficient/ advanced	proficient/ advanced
French	Intermediate (B1)	intermediate	intermediate	intermediate	intermediate
Croatian	proficient/ advanced (C2)	proficient/ advanced	proficient/ advanced	proficient/ advanced	proficient/ advanced

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

Social skills and competences	<ul style="list-style-type: none"> • The ability to remain relaxed • Listening skills • Empathy • Friendly approach
Organisational skills and competences	<ul style="list-style-type: none"> • Communication skills • Teamwork • Leadership • Coaching and developing people • Goal-oriented approach • Self-awareness • Problem solving skills • The ability to build report • Intercultural awareness
Technical skills and competences	<ul style="list-style-type: none"> • Project management: capacity building in food safety/food control and public health systems; coordination with different stakeholders at national and international level (e.g. Competent Authorities/Public Health Agencies, National Reference Laboratories, food industry, consumer associations, academic and research institutions) • Research: risk assessment and control measures for food borne pathogens in the food chain, food safety management, meat inspection, biosensors in farm-slaughterhouse continuum • Writing project proposals • Scientific writing
Computer skills and competences	General computer literacy (Word, Excel, SPSS package, Power Point, scientific databases)
Artistic skills and competences	Playing guitar & accordion
Other skills and competences	Sports (swimming, gymnastics, golf, cycling, ice skating)
Driving licence	Category "B"

Additional information

(References)

1. **Prof. Jeffrey LeJeune**
Food Safety & Quality Officer
Agriculture and Consumer Protection Department
Food Systems and Food Safety Division
Food and Agriculture Organization of the United Nations (FAO)
Viale delle Terme di Caracalla, 00153 Rome, Italy
E: Jeffrey.lejeune@fao.org
2. **Dr. Hilde Kruse**
Joint FAO/WHO Codex Alimentarius
Secretariat
Food and Agriculture Organization of the United Nations (FAO)
Viale delle Terme di Caracalla, 00153 Rome, Italy
T: +39 06 570 53331
E: hilde.kruse@fao.org
3. **Mick Bosilevac, PhD**
Research Microbiologist
U.S. Meat Animal Research Center "Roman L. Hruska" (USMARC)
Meat Safety and Quality Unit
U.S. Department of Agriculture, Agriculture Research Service - ARS,
P.O. Box 166, Spur 18D, Clay Center, NE 68933-0166
USA
T: +991 402-762-4225
E: mick.bosilevac@usda.gov
W: <https://www.ars.usda.gov/plains-area/clay-center-ne/marc/msqr/>
4. **Prof. Lis Alban, DVM, PhD, DipECVPH**
Chief Scientist, Veterinarian, Adjunct Professor
Food safety, veterinary conditions & risk analysis
Danish Agriculture & Food Council
T: +45 3071 6444
E: lia@lf.dk
W: <https://agricultureandfood.dk/>
5. **Prof. Ivar Vagsholm, DVM, PhD, DipECVPH**
Professor, Veterinary Public Health and Epidemiology
Faculty of Veterinary Medicine and Animal Science
Department of Biomedicine and Veterinary Public Health
The Swedish University of Agricultural Sciences
75007 UPPSALA, Sweden
T: +46 18 67 23 78
E: ivar.vagsholm@slu.se

Annexes

- Annex 1:** Scientific publications
Annex 2: Selected presentations
Annex 3: Seminars/Workshops/Professional activities

Annex 1:

Scientific publications (*corresponding author)

- **Nastasijevic, I.***, Proscia, F., Jurica, K., Veskovic-Moracanin, S. (2023) Tracking antimicrobial resistance in the meat chain: One Health context. *Food Reviews International (in press)*.
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- Bojan Blagojevic, Truls Nesbakken, Ole Alvseike, Ivar Vågsholm, Dragan Antic, Sophia Johler, Kurt Houf, Diana Meemken, **Ivan Nastasijevic**, Madalena Vieira Pinto, Boris Antunovic, Milen Georgiev, Lis Alban (2021) Drivers, opportunities, and challenges of the European risk-based meat safety assurance system. *Food Control* 124, 107870, <https://doi.org/10.1016/j.foodcont.2021.107870>.
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- Mitrovic, R., **Nastasijevic, I.**, Djordjevic, V., Mitrovic, M., Baltic, M. (2007) Microbiological wholesomeness and detection of *Bacillus cereus* in foodstuffs of different origin. *5th Balkan Congress for Microbiology (Abstract book, p. 128 -129), Budva, Montenegro, 24-27 October, 2007.*
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- **Nastasijevic, I.**, Mitrovic, R., Buncic, S. (2006) Risk Assessment for *Escherichia Coli* O157:H7 in integrated system of beef meat production. *12th Annual Conference of veterinarians with international participation (Abstract book, p. 112 -113), Republic of Srpska, Teslić, 31 May-3 June, 2006.*
- **Nastasijević, I.** (2004) Risk Analysis as a tool for achieving safe and quality food. *45th Congress of Food Hygiene Veterinarians of Germany, Austria and Switzerland- Section of food hygiene (Proceedings p. 95 -100), Garmisch-Patenkirchen, 28 September-1 October, Germany, 2004.*

Books/Guidebooks/Manuals:

- **Nastasijevic, I.***, Boskovic, M., Glisic, M. (2022) Abattoir Hygiene. Chapter 29. Section: Changes in pathogenic microbiological contamination of food pre- and post- farm gate. Present Knowledge in Food Safety (PKFS) – A Risk Based Approach Throughout the Food Chain. Ed. International Life Sciences Institute (ILSI), Washington D.C., USA. Elsevier. <https://doi.org/10.1016/B978-0-12-819470-6.00002-0>.
- **Nastasijevic, I.** (2015) VTEC O157 in the beef chain. Book, Ed. "Zaduzbina Andrejevic", Belgrade, Serbia (ISSN 1450-801X; ISBN 978-86-525-0206-6). *Description: The author discusses the epidemiology of Escherichia coli O157 in the beef chain, its significance for the public health and meat industry in Serbia and internationally, with overview on the most effective pathogen control strategies.*
- Ricci, A., Cibir, V., Ruffa, M., Belluco, S. and **Nastasijevic, I.** (2011) Risk Assessment of Live Bivalve Molluscs Harvest Area in Butrinti Lagoon. WHO Publication (*prepared for Ministry of Agriculture, Food and Consumer Protection, Albania*). *Description: Joint publication of WHO Regional Office for Europe, WHO Country Office Albania and Istituto Zooprofilattico Sperimentale delle Venezie (IZSve), Padova, Italy (prepared for Ministry of Agriculture, Food and Consumer Protection, Albania).*
- **Nastasijevic, I.**, Kruse, H. and Biba, M. (2011) User Manual - Real Time Reporting System on food safety hazards in shellfish. WHO Publication (*prepared for Ministry of Agriculture, Food and Consumer Protection, Albania*).
- **Nastasijevic, I.** (2009) Development of Generic Prerequisite Programmes and HACCP plans in the food chain (food of animal origin); WP4: Development of generic Prerequisite Programmes and HACCP plans for slaughter, dressing, cutting/debonning and dispatch of fresh meats (bovine, pork and poultry). Project No: 401-00-13782/06-05, Ministry of Agriculture, Forestry and Water Management/Veterinary Directorate, Republic of Serbia.
- Stojisic, M. and **Nastasijevic, I.** (2004) Handcraft meat processing, zoonotic diseases and food safety management system. Ed. SD Publik. ISBN 86-84019-21-0.
- **Nastasijevic, I.** and Bogojevic, M. (2004) Approval of food processing establishments - export in the EU and US market, Guidebook for the FYROM food processing industry, Publisher: Land o Lakes Inc., Minnesota, USA.

Annex 2:

Events and Speaking Engagements

- **Nastasijevic I.***, Kundacina, I., Jankovic, S., Mitrovic, R., Radonic, V. (2023) Challenges in agri-food chain: Biosensors in the meat production system. *IOP Conf. Series: Earth and Environmental Science...1-4 October 2023, Mt. Kopaonik, Serbia (in press)*.
- **Nastasijević, I.***, Radonic, V., Jurica, K. (2022) Biosensors in the meat chain continuum as a tool for animal health, food safety, food quality and food crime control. *6th IMEKO FOODS Conference, 7-9 December 2022, Dubrovnik, Croatia, book of abstracts, page 55. ISBN: 978-953-7124-12-0.*
- **Ivan Nastasijević***, Ivana Branković Lazić, Milan Milijašević, Mladen Rašeta, Boris Mrdović, Branislav Baltić, Nikola Betić, Aleksandar Bajčić (2018) Precision livestock farming in a food safety context. Unifood Conference, University of Belgrade 210th Anniversary, Belgrade, October 5-6 2018, *book of abstracts*, page 116. ISBN 978-86-7522-060-2.
- **Nastasijević, I.*** (2018) Whole Genome Sequencing: A Food Safety Management Tool in Meat Industry. 6th Workshop, Specific Methods for Food Safety and Quality, September 27th 2018, Vinca Institute of Nuclear Sciences, Belgrade, Serbia, *proceedings*, page 125-133. ISBN 978-86-7306-148-1.
- **Nastasijević, I.*** (2018) Whole Genome Sequencing: A Food Safety Management Tool in Meat Industry. 6th Workshop, Specific Methods for Food Safety and Quality, September 27th 2018, Vinca Institute of Nuclear Sciences, Belgrade, Serbia, *proceedings*, page 125-133. ISBN 978-86-7306-148-1.
- **Nastasijević, I.***, Lakićević, B. and Petrović, Z. (2017) Cold chain management in meat storage, distribution and retail: A review. *IOP Conf. Series: Earth and Environmental Science* 85, 012022. doi :10.1088/1755-1315/85/1/012022.
- **“Foodborne diseases monitoring, surveillance and reporting”** (Nastasijevic, I., 2015) European College of Veterinary Public Health (ECVPH) Annual Meeting 2015, 9-10th October 2015, Belgrade, Serbia.
- **“Climate change in the meat safety context”** (Nastasijevic, I, 2015) The 58th International Meat Industry Conference (MeatCon2015), 4-7th October 2015, Zlatibor, Serbia.
- **“Monitoring on Zoonoses, Zoonotic Agents, Antimicrobial Resistance and Foodborne Outbreaks: EU perspective”** (Nastasijevic, I. 2012). WHO Regional Office for Europe, Workshop on foodborne diseases monitoring, surveillance and reporting in Croatia, Zagreb, 20 September 2012.
- **“General aspects of antimicrobial resistance and European strategic action plan on antibiotic resistance”; Tackling antimicrobial resistance from a food safety perspective”; “Integrated monitoring of antimicrobial resistance in the EU”; “Antimicrobial usage in animals and humans – status in EU”** (Nastasijevic, I. 2012). WHO Regional Office for Europe, Workshop on antimicrobial resistance monitoring, surveillance and reporting in Croatia, Zagreb, 21 September 2012.
- **“Botulism prevention and WHO 5 keys to Safer Foods”** (Nastasijevic, I. 2012). WHO Workshop on Nutrition and Food Safety Strategy in Tajikistan, Dushanbe, 27-31 August 2012.
- **“Strengthening national food safety systems - WHO/FAO Guidelines”; “Food Safety Risk communication: WHO 5 Keys to safer food”; “Surveillance of food- and water borne diseases and monitoring of contamination in the food chain”** (Nastasijevic, I. 2012). WHO Workshop on food and water safety, 11-13 Jun 2012, Ashgabat, Turkmenistan.

- **“Food Safety in a Global Perspective – How Does the International Trade of Food Influence the Risk for the European Consumer”** (Nastasijevic, I. 2012). EU Commission, DG Health and Consumer Protection, Better Training for Safer Food, Training Course 3 on Zoonoses, May 2012, Dublin, Ireland.
- **“E. coli O104 Outbreak in Europe 2011 – Lessons Learnt”** (Nastasijevic, I. 2011). WHO/FAO Training Course: Strengthening Capacities for Effective Participation in Codex alimentarius process and Use of Codex Standards, Guidelines and Recommendations, 6-8 September 2011, Durres, Albania.
http://www.who.int/foodsafety/codex/Report_Durres_Albania_Sept_2011.pdf
- **“Epidemiology and Surveillance of Foodborne Diseases and monitoring of contamination in the food chain”** (Nastasijevic, I. 2011). WHO/FAO Workshop on food safety and Hazard Analysis Critical Control Points, 11-15 July 2011, Dushanbe, Tajikistan.
- **“Food Safety Risk Communication: WHO 5 keys for safer food”** (Nastasijevic, I. 2011). WHO/FAO Workshop on food safety and Hazard Analysis Critical Control Points, 11-15 July 2011, Dushanbe, Tajikistan.
- **“Identification of Critical Control Points in Household Canning”** (Nastasijevic, I. 2011). WHO/FAO Workshop on food safety and Hazard Analysis Critical Control Points, 11-15 July 2011, Dushanbe, Tajikistan.
- **“Management of Food Safety Hazards in the meat chain”** (Nastasijevic, I. 2011). WHO/FAO Workshop on food safety and Hazard Analysis Critical Control Points, 11-15 July 2011, Dushanbe, Tajikistan.
- **“Antibiotic resistance in a food safety context”** (Nastasijevic, I. 2011). WHO EURO Workshop on Antibiotic Resistance, 7 April 2011, Tirana, Albania.
- **“Introduction to Foodborne Diseases Outbreak Investigation”** (Nastasijevic, I., 2010). WHO EURO Training Course on Food Safety and HACCP in cooperation with Food Safety and Veterinary Authority of Romania, 25-29 October 2010, Lepsa, Romania.
- **“Laboratory Accreditation Systems within EU”** (Nastasijevic, I., 2009). WHO EURO training course in seafood safety control, Training of the regional laboratory staff in the implementation of techniques for the determination of pathogens and toxic residues in seafood, 16-19 November 2009, Institute of Food Safety and Veterinary (IFSV), Tirana, Albania.
- **“Integrated Monitoring of Zoonotic Foodborne Pathogens in the Meat Chain”** (Nastasijević, I., 2009) *Plenary paper at International 55th Meat Industry Conference, Tara, Serbia (proceedings, p. 92-93), 15-17 June, 2009.*
- **“HACCP – Food Safety Management System”** (Nastasijević, I., 2009) Training course on food safety, Training centre of Veterinary Services - Serbian Army, Ministry of Defense, Republic of Serbia, Belgrade, 10th June, 2009.
- **“Food safety: Introduction to microbiology”** (Nastasijevic, 2008)
“Food safety: Chemical contaminants of food” (Nastasijevic, 2008)
“Food safety: Factors affecting the growth of micro-organisms and their manipulation to control growth” (Nastasijevic, 2008)
“Food safety: Differences between endo- and exotoxins” (Nastasijevic, 2008)
“Food safety: Considerations of beneficial micro-organisms and their use in food” (Nastasijevic, 2008)
“World Trade Organization: SPS Agreement” (Nastasijevic, 2008)
“Auditing of Food Safety Systems” (Nastasijevic, 2008)
 Bachelor of Global Nutrition and Health; Specialization: Public Health Nutrition and Food Policy; Module 4: Food Security and Food Safety; SUHR`S University College, University of Copenhagen, Denmark.

- **"Integrated approach to the food chain"** (Nastasijevic, 2008)
"Case study: Development of HACCP system for the production of commercially sterilized meat cans-corned beef" (Nastasijevic, 2008)
 WHO EURO/WHO MZCP 3- Level Workshop on Food Safety & HACCP, 13th-20th September, 2008, Tashkent, Uzbekistan.
- **"Longitudinal and Integrated (Food) Safety Assurance- LISA Concept"** (Nastasijevic, 2008)
"Case study: EHEC *E. coli* foodborne outbreak from cold-smoked non-heat-treated fermented sausages/Anecdotal evidence" (Nastasijevic, 2008)
 WHO EURO/WHO MZCP National Foundation & Intermediate Training Course on Food Safety and HACCP systems, 30th March - 5th April, 2008, Valcea, Romania.
- **"Trends and sources of zoonoses, zoonotic agents and meatborne outbreaks- EU overview"** (Nastasijević, 2007)
"Microbiological Self-checks in Abattoirs in the context of HACCP verification" (Nastasijević, 2007)
"Risk assessment and control options for *E. coli* O157:H7 in beef chain- longitudinal and integrated approach" (Nastasijević, 2007)
"Review of new and emerging technologies for red meat safety" (I. Nastasijević, 2007)
"Rapid methods in food microbiology and verification/validation of HACCP plan" (Nastasijević, 2007)
 WHO EURO/WHO MZCP Intercountry Intermediate and Upgraded Training Courses on Food Safety and HACCP systems, 6 -12th October, 2007, Nicosia, Cyprus.
- **"The Food Safety Management Systems in Abattoirs"** (Nastasijević, 2007)
"Validation of HACCP plan with respect to Pre-operational and Operational Prerequisite Programs" (Nastasijević, 2007)
 WHO/MZCP Intercountry Training Course "Introduction in Food Safety and HACCP Systems", organized by the Food Safety Unit in WHO/ECEH Office, in collaboration with WHO/Mediterranean Zoonoses Control Programme (WHO/MZCP), for Balkan Countries- "Stability Pact Countries", Athens, Greece, 5-9th March, 2007.
- **"Good Manufacturing and Good Hygienic Practices as Prerequisite Programmes"** (Nastasijević, 2006)
"Risk Management in Slaughterhouses" (Nastasijević, 2006)
 MZCP NATIONAL TRAINING COURSE ON "Introduction in Food Safety and HACCP", Damascus, Syria, 16-21st September 2006.
- **"Avian Influenza"**, WHO/MZCC updating (Nastasijevic *et al.*, 2005)
- **"Inspection & Auditing of Pre-requisite Programs and HACCP principles in the Slaughterhouse"** (Nastasijević, 2005)
"Sanitation procedures (SSOP`s)"- basic principles (examples) (Nastasijević, 2005)
"Case study- development of HACCP system for bovine slaughter" (Nastasijević, 2005)
 WHO/MEDITERRANEAN ZOOSES CONTROL PROGRAMME, International Workshop on Food Safety and Foodborne Diseases Management - HACCP Systems and Tools (In collaboration with the OIE Regional Representation for the Middle East and the Meat & Livestock Australia/M.E. & Africa Regions), Cairo, Egypt, 27-30th November 2005.
- **"Risk based meat inspection and Prerequisite programs for HACCP"** (Nastasijević, 2005)
 WHO/MZCC National training course for Turkish Government Veterinary Services - DG of protection and control, Ministry of Agriculture, Ankara, Turkey, October, 2005.

Annex 3:

Seminars/Workshops/Professional activities

- EU COST action 18105: Risk based meat inspection and integrated meat safety assurance. Core Group Meeting, 4-6 March 2020, Zurich, Switzerland.
- EU COST action 18105: Risk based meat inspection and integrated meat safety assurance. Management Committee Meeting, 5-7 November 2019, Copenhagen, Denmark.
- EU COST action 18105: Risk based meat inspection and integrated meat safety assurance. Core Group Meeting, 11-12 June 2019, London, UK.
- EU COST action 18105: Risk based meat inspection and integrated meat safety assurance. Management Committee Meeting, 9-10 March 2019, Brussels, Belgium.
- WHO Regional Office for Europe Consultative Meeting on Environmental Public Health Agenda, 16-17 April 2012, Bonn, Germany.
- WHO FERG (Food borne and Epidemiology Reference Group) – Estimation of the Global Burden of Food borne Diseases. Strategy and Kick-off meeting of the FERG Pilot Country Studies, 7-10 November 2011, Durres, Albania.
- EU TAIEX, Workshop on monitoring and reporting system of zoonoses and zoonotic agents, Belgrade, Serbia, 30th – 31st March, 2009.
- 17th Joint Coordinating Committee WHO/MZCC & WHO/HQ, Athens, December 2007.
- IAFP 94th Annual Meeting, Lake Buena Vista, FL, USA, 8-11 July 2007.
- 16th Joint Coordinating Committee WHO/MZCC & WHO/HQ, Athens, December 2005.
- Veterinary-sanitary requirements for export of meat and meat products in US market (Capacity Building for Trade of Livestock, Meat and Meat Products), USDA APHIS, USDA FSIS, Belgrade, June 2005.
- International Grades and Standards Training, USDA AMS/FAS, Belgrade, Serbia, November 2004.
- HACCP systems applications, WHO/MZCC, National training course, Belgrade, Serbia, November 2003.
- Food Safety Risk Assessment Workshop, USDA/FAS, Belgrade, Serbia, October 2002.
- Veterinary Biologics Training Program & Veterinary Services Training Course, USDA/WHO Institute for International Cooperation in Animal Biologics (IICAB), Iowa State University, College of Veterinary Medicine, Ames, Iowa, USA
- Import Risk Assessment Training Program, USDA FSIS, USDA APHIS, FDA Washington DC, USA, March, 2002
- Enhancing food safety systems, USDA Training program, Belgrade, Serbia, November, 2001
- EU FMD/UN FAO Workshop on Foot and Mouth Disease, Contingency planning, Brno, Czech Republic, June, 2001