

PERSONAL INFORMATION

Anita Pichler



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Sex female | Date of birth 26/11/1974 | Nationality Croatian

WORK EXPERIENCE

Date of last election 30.05.2017.

Position Associate professor

Employer Faculty of Food Technology Osijek, Franje Kuhaća 20, 31000 Osijek, Croatia

Date (from – to) 2012.-2017.

Position Assistant professor

Employer Faculty of Food Technology Osijek, Franje Kuhaća 20, 31000 Osijek, Croatia

Sector Science and high education

EDUCATION

Date 27. may 2011.

Qualification awarded PhD biotechnical science, food technology

Principle subjects/skills PhD thesis: "Influence of different additives and storage on quality, rheological and thermophysical properties of raspberry cream filling"

Education organisation name Faculty of Food Technology University of Osijek
Science and high education

EQF (or other) level if relevant Level 8.2 according HKO; level 8 according EQF; level 3 according QF-EHEA

Date 25. may 2001.

Qualification awarded BSc biotechnical science, food technology

Principle subjects/skills BSc thesis: "Influence of potassium mercaptobenzimidazole on polyphenol oxidase activity in model systems and in fresh-cut apples"

Education organisation name Faculty of Food Technology University of Osijek
Science and high education

EQF (or other) level if relevant Level 7.1 according HKO; level 7 according EQF; level 2 according QF-EHEA

PERSONAL SKILLS

Mother language Croatian

English

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
C1	C1	B2	B2	C1

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

Organisational / managerial skills Head of Sub-department of Food Engineering

Communication skills Good communication skills

Computer skills Good command of Microsoft Office™ tools

Driving licence B

ADDITIONAL INFORMATION

Projects

Principle investigator of scientific project:

Membrane processes: Influence of concentration on aroma and colour compounds in red wine (2018.-2020.)

Principle investigator of professional project:

The effect of the extraction on the content of color and aroma of cherry wine (2018.)

Researcher at international projects:

ESF and CSF under the „Research cooperability program“: Fibers and proteins as building blocks for development of novel food ingredients (2019. - 2023.)

INNOWINE (2012. – 2014.)

Researcher at scientific projects

Trehalose: fruit product quality improvement (2014.- 2017.)

Development of new modified starches and their application in food industry - 113 - 1130473 - 0571 (2010.- 2013.)

Improving processes of food production 113-1130475-0565 (2007.–2010.)

Improving processes for high quality food and beverage 0113004 (2002. – 2007.)

Training

Year 2005.
Place Bratislava, Slovakia
Organisation Faculty of Chemical and Food Technology, Slovak University of Technology
Field Food technology

Year 2014.
Place Ljubljana, Slovenia
Organisation Biotechnical Faculty, University of Ljubljana
Field Food technology