






PERSONAL INFORMATION

Srećko Tomas



 Creska 14, Osijek 31000, Hrvatska
 031-224-335  091-1-224-335
 F. Kuhača 20, 31000 Osijek
 www.ptfos.unios.hr
 Sex M | Date of birth 23/01/1954 | Nationality Croatian

WORK EXPERIENCE

Date of last academic advancement

26. 6. 2007. - full professor in tenure

2007.- Full professor in tenure
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
 2004. - 2007. Full Professor
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
 1998. - 2004. Associate professor
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
 1995. - 1998. Assistant professor
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
 1989. - 1995. Assistant
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
 1987. - 1989. Research Associate
 Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek
 Business or sector Science and higher education

1980.-1987. Technologists and principal technologists, SOUR „OPEKA” – Osijek
 1979.-1980. Principal project engineer, Engineering, SOUR „BOROVO”
 1977.-1979. Technologists „ZAGORKA” – Bedekovčina

Business or sector Economy

EDUCATION AND TRAINING

6. 7. 1993. PhD in Chemical Engineering
 University of Zagreb, Faculty of Chemical Engineering and Technology
 1. 6. 1989. MSc in Chemical Engineering
 University of Zagreb, Faculty of Chemical Engineering and Technology
 28. 6. 1977. B.Sc of Chemical Technology
 University of Split, Faculty of Chemistry and Technology

PERSONAL SKILLS

Mother tongue(s) Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1/2	B1/2	B1/2	A1/2	A1/2
German	A1/2	B1/2	A1/2	A1/2	A1/2

Organisational / managerial skills

Position at Faculty of Food Technology Osijek:

- 1995.-1998. Vice dean for education
- 1998. -2002. Dean
- 2002.-2004. Vice dean for science
- 2004.-2008. Dean
- 1997.-1998. 2002.-2004.; 2008.-2012. Head of Department of Process Engineering
- 2001. - Head of Subdepartment of Unit operations
- 2008. - President of the Committee for the Election to scientific, scientific-educational and associate titles of the Faculty of Food Technology Osijek

Other positions:

- 1993. - 1999. Member of Governing Council of Josip Juraj Strossmayer University of Osijek
- 1996. – 1999. Deputy President of Governing Council of Josip Juraj Strossmayer University of Osijek
- 2005. - 2009. Member of the Board for the fields of chemical engineering, mining, petroleum and geological engineering, metallurgy, textile technology and graphics technologies
- 2009. – 2013. Deputy President of the Board for the fields of chemical engineering, mining, petroleum and geological engineering, metallurgy, textile technology and graphics technologies
- 2013. - President of the Board for the fields of chemical engineering, mining, petroleum and geological engineering, metallurgy, textile technology and graphics technologies
- 2003. - 2007. Member of the Management Board of the Croatian Society of Chemical Engineers and Technologists
- 2009. - 2013. Deputy Head of Croatian Society of Chemical Engineers and Technologists
- 2013. - Head of Croatian Society of Chemical Engineers and Technologists
- 2005. - 2009. Member of the of the Governing council JUPP „Kopački rit“
- 2009. – 2012. President of the Governing council JUPP „Kopački rit“

Organization of congresses:

- President of Organizing Committee of XVII. Croatian Meeting of Chemists and Chemical Engineers, Osijek, 2001.
- President of Scientific and Organizing Committee of International Congress “Ruzicka days” Vukovar, Croatia, 2008.

Computer skills

- good command of Microsoft Office™ tools

Driving licence

- B

ADDITIONAL INFORMATION

Publication

- <https://bib.irb.hr/lista-radova?autor=154264>
- Patent: Tomas, S. Destructive distillation of wood in horizontal retorts without condensation of retorts gases, HR patent PK20070336.
- Editor of the Proceedings of the 12th Ružička days, 2008.

- Projects** Project leader:
1. "Modelling and simulation of drying and extraction processes in food processing" funded by the Ministry of Science, Education and Sports, Republic of Croatia (2007.-2014.)
 2. "Modern methods of drying in food processing engineering" funded by the Ministry of Science, Education and Sports, Republic of Croatia (2002.-2006.)
 3. VIP project "Drying Slavonic indigenous and organic products" funded by Ministry of Agriculture, Republic of Croatia (2004.-2006.)

- Honours and awards**
- Rector's Award 1976. University of Split
 - Plaque Faculty of Food Technology of Osijek for contribution to the development of the Faculty (2001.)
 - Annual Award "Rikard Podhorsky" from Croatian Academy of Engineering for scientific and professional achievements (2007).
 - Charter of University of Mostar for contribution to the development of the University (2012)

- Membership**
- Croatian society of chemical engineers and technologists (HDKI); (1985. -)
 - Croatian Academy of Engineering (HATZ); (2000. -)

Scientific papers indexed in Web of science – Last 5 years

1. M. Planinić, B. Aliakbarian, P. Perego, K. Greganić, S. Tomas, A. Bucić-Kojić. Influence of Temperature and Drying Time on Extraction Yield of Phenolic Compounds from Grape Pomace Variety "Portogizac". *Chemical and Biochemical Engineering Quarterly*, 29 (2015) 343-350.
2. K. Aladić, S. Jokić, T. Moslavac, S. Tomas, S. Vidović, J. Vladić, D. Šubarić. Cold pressing and supercritical CO₂ extraction of hemp (*Cannabis sativa*) seed oil. *Chemical and biochemical engineering quarterly*. 28 (2014), 4, 481-490.
3. A. Bucić-Kojić, H. Sovová, M. Planinić, S. Tomas. Temperature-dependent kinetics of grape seed phenolic compounds extraction: experiment and model. *Food Chemistry*. 136 (2013) , 3/4; 1136-1140
4. I. Lukić, B. Miličević, S. Tomas, S. Radeka, Đ. Peršurić. Relationship between volatile aroma compounds and sensory quality of fresh grape marc distillates. *Journal of the institute of brewing*. 118 (2012), 3; 285-294
5. I. Lukić, B. Miličević, M. Banović, S. Tomas, S. Radeka, Đ. Peršurić. Secondary aroma compounds in fresh grape marc distillates as a result of variety and corresponding production technology. *Food technology and biotechnology*. 49 (2011), 2; 214-227.
6. I. Lukić, S. Tomas, B. Miličević, S. Radeka, Đ. Peršurić. Behaviour of volatile compounds during traditional alembic distillation of fermented Muscat Blanc and Muškát ruža porečki grape marcs. *Journal of the institute of brewing*. 117 (2011), 3; 440-450.
7. S. Jokić, D. Velić, M. Bilić, A. Bucić-Kojić, M. Planinić, S. Tomas. Modelling of the process of solid-liquid extraction of total polyphenols from soybeans. *Czech journal of food sciences*. 28 (2010); 206-212.
8. I. Lukić, B. Miličević, M. Banović, S. Tomas, S. Radeka, Đ. Peršurić. Characterization and Differentiation of Monovarietal Grape Marc Distillates on the Basis of Varietal Aroma Compound Composition. *Journal of agricultural and food chemistry*. 58 (2010), 12; 7351-7360.

Scientific papers indexed in CAB – Last 5 years

1. M. Planinić, S. Tomas, S. Jokić, I. Mujić, M. Bilić, D. Velić. Effect of Extraction Conditions on the Extractability of Phenolic Compounds from Lyophilised Fig Fruits (*Ficus Carica* L.). *Polish Journal of Food and Nutrition Sciences* 61 (2011), 3; 195-199.