

PERSONAL INFORMATION

Darko Velić



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Sex Male | Date of birth 20/02/1974 | Nationality Croatian

WORK EXPERIENCE

Date of last academic advancement

2016 – Full Professor

2010 – Associated Professor

2007 – 2010 Assistant Professor

2000 – 2007 Assistant

Subdepartment of Process Design and Construction Materials at the Faculty of Food Technology Osijek

Name and address of employer University in Osijek, Faculty of Food Technology, Franje Kuhača 20, 31000 Osijek, Croatia

Type of business or sector Science and higher education

EDUCATION AND TRAINING

2006. Ph.D. in Biotechnical sciences, Food engineering, University in Osijek, Faculty of Food Technology

2000. B.Sc. of Food Technology, University in Osijek, Faculty of Food Technology

PERSONAL SKILLS

Mother tongue Croatian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1	B1	B2	B1	B1

Organisational / managerial skills	Head of the Department of Process Engineering, University of Osijek, Faculty of Food Technology Osijek, 2013. – 2015. Deputy Head of the Department of Process Engineering, University of Osijek, Faculty of Food Technology Osijek, 2011. – 2013. Manager, Bioprodukt Ltd., 2007. – 2008. Certification committee BIOPA - Association for Organic-Biological Production, 2005 – 2008. Team leader and instructor "Herbal Network" project community initiative INTERREG III A-NNP, Slovenia-Hungary-Croatia, HZZZ OS, 2007 – 2008. Advisor in the organic products processing, BIOPA - Association for Organic-Biological Production Osijek, 2006.
Computer skills	Good command of Microsoft Office™ tools
Driving licence	B

#### ADDITIONAL INFORMATION

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Associate in national scientific projects:

*Research projects funded by the Ministry of Science, Education and Sports, Republic of Croatia:*

(113005) "Modern methods of drying in food processing engineering"

(113-0000000-3497) "Development of integrated drying methods and processes of biological materials"

*VIP projects, Ministry of Agriculture, Republic of Croatia:*

"Drying Slavonic indigenous and organic products"

"Production of apple cider vinegar on family farms"

"Development and standardisation of organic blackberry wine production"

*Technological projects:*

(TP-02/0113) "Development and construction of surfactant sensors" and

TP (01/0113-03) "Research on malting methods of domestic wheat varieties".

*Professional projects:*

"Herbal Network" project community initiative INTERREG III A-NNP, Slovenia-Hungary-Croatia, HZZZ OS, 2007-2008;

MMTPR-SU1/20222: "Education of the population on the special care of Slavonia and Baranja for organic production" 2007–2009;

Study "Market of organic fruits, vegetables and herbs in Slavonia and Baranja", Biopa & GTZ, 2008.

"Developing knowledge and awareness of the risks of residues of pesticides in food among farmers in Slavonia and Baranja" HAH – USAID, 2007

CARDS project "The sustainable development of family farms in Baranja" 2005–2006.

Awards: 2004. Annual prize of Croatian Academy of Engineering for Young Scientists "Vera Johanides" in 2003.