europass



# Darko Velić

**Nationality:** Croatian **Date of birth:** 20/02/1974

**Place of birth:** Bihać, Bosnia and Herzegovina **Phone number:** (+385) 989288903

**Email address:** darko.velic@ptfos.hr

**Website:** https://www.ptfos.unios.hr/index.php/nastavno-osoblje/prof-dr-sc-darko-velic

**Work:** Faculty of Food Technology Osijek, J. J. Strossmayer University of Osijek, Kuhačeva 18, 31000 Osijek (Croatia)

## WORK EXPERIENCE

***University in Osijek, Faculty of Food Technology*** – Osijek, Croatia

**Address**: F. Kuhaca 18, 31000 Osijek (Croatia)

### Full Professor Tenured

[ 2021 – Current ]

Modules taught: undergraduate study programme Food Technology (Machine elements), graduate study programme Food Engineering (Food Plant Design, Food Process Equipment Design), Graduate study programme Process Engineering (Process Equipment Design, Industrial Process Design and Optimisation).

Postgraduate study programme Food Technology and Nutrition (Food Plant Design and Optimisation, Organic Food Production, Energy Efficiency of Food Industry Process)

***Faculty of Food Technology Osijek, J. J. Strossmayer University of Osijek*** – Osijek, Croatia

### Full Professor

[ 2016 – 2021 ]

***Faculty of Food Technology Osijek, J. J. Strossmayer University of Osijek*** – Osijek, Croatia

### Associated Professor

[ 2010 – 2016 ]

***Faculty of Food Technology Osijek, J. J. Strossmayer University of Osijek*** – Osijek , Croatia

### Assistant Professor

[ 2007 – 2010 ]

***Faculty of Food Technology Osijek, J. J. Strossmayer University of Osijek*** – Osijek , Croatia

### Assistant

[ 2000 – 2007 ]

## EDUCATION AND TRAINING

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

***University in Osijek, Faculty of Food Technology*** [ 2000 – 2006 ]

**Address:** F. Kuhača 18, 31000 Osijek (Croatia) | **Website:** www.ptfos.hr | **Level in EQF:** EQF level 8

### B.Sc. of Food Technology

***University in Osijek, Faculty of Food Technology*** [ 1995 – 2000 ]

**Level in EQF:** EQF level 7

### Teaching mobility CEEPUS

***Wroclaw University of Environmental and Life Sciences, Faculty of Biotechnology and Food Science*** [ 21/06/2026 – 27/06/2026 ]

**City:** Wroclaw | **Country:** Poland

### Teaching mobility CEEPUS

***University of Chemistry and Technology Prague Faculty of Food and Biochemical Technology*** [ 18/05/2026 – 22/05/2026 ]

**City:** Prague | **Country:** Czechia

### Professional training ERASMUS+ programme

***University of Agriculture in Krakow, Faculty of Food Technology*** [ 23/06/2025 – 27/06/2025 ]

**City:** Krakow | **Country:** Poland

### Teaching mobility CEEPUS

***University of Chemistry and Technology Prague, Faculty of Food and Biochemical Technology*** [ 21/04/2025 – 27/04/2025 ]

**City:** Prague | **Country:** Czechia

### Teaching mobility ERASMUS+ KA 1 programme

***University of Ljubljana, Biotechnical Faculty, Department of Food Science and Technology*** [ 17/10/2016 – 28/10/2016 ]

**City:** Ljubljana | **Country:** Slovenia

## LANGUAGE SKILLS

**Mother tongue(s):** Hrvatski

**Other language(s):**

### English

**LISTENING** B2 **READING** B2 **WRITING** B2

**SPOKEN PRODUCTION** B2 **SPOKEN INTERACTION** B2

*Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user*

## SKILLS

MS Office (Word Excel PowerPoint) / Good Communication and Writing Skills / Windows / Social Media including Facebook , WhatsApp and Twitter / Video Conferencing (Zoom, Teams, Skype, Webex) - Advanced / Corel Draw (Highly Proficient) / Adobe (Photoshop, InDesign, Dreamweaver) / AutoCad 2D -3D

## PROJECTS

**Projects funded by the Croatian scientific foundation and Croatian Ministry of Science and Education** (113-00 00000-3497) "Development of integrated drying methods and processes of biological materials" (2008 - 2010)(113005 ) "Modern methods of drying in food processing engineering" (2002 - 2006)

**VIP projects, Ministry of Agriculture, Republic of Croatia**
"Development and standardisation of organic blackberry wine production" (2012 - 2014)"Drying Slavonic indigenous and organic products" (2004 - 2006)"Production of apple cider vinegar on family farms" (2004 - 2006)

**Technological projects:** (TP-02/0113) "Development and construction of surfactant sensors" andTP (01/0113-03) "Research on malting methods of domestic wheat varieties"

**Other:** EDUcation for CLImate Change mitigation in the municipal solid waste sector, Source of funding: European Climate Initiative (EUKI), The German Federal Ministry for Economic Affairs and Climate Action (BMWK) (1/10/2021 - 31/1/2024)Production of fruit wine from the organic Siberian blueberry (*Lonicera caerulea*). Source of funding: Osijek-Baranja County (November 30, 2022 – November 30, 2023)Development and the establishment of an interdisciplinary graduate study programme "Biotechnology" in English, The European Social Fund (ESF), 2018 – 2020 (working group member)Research on the possibility of using waste lignocellulosic materials from agricultural and food production as adsorbents. Osijek-Baranja County. (1/12/2018 – 1/12/2019)"Herbal Network" project community initiative INTERREG III A-NNP, Slovenia-Hungary-Croatia, HZZZ OS, 2007-2008MMTPR-SU1/20222: "Education of the population on the special care of Slavonia and Baranja for organic production" 2007–2009Study “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, 2007CARDS project "The sustainable development of family farms in Baranja” 2005–2006Development and the establishment of an interdisciplinary graduate study programme "Biotechnology" in English, The European Social Fund (ESF), 2018 – 2020 (working group member)

## PUBLICATIONS

### CRORIS

**Link:** https://www.croris.hr/osobe/profil/3374

### Google Scholar

**Link:** https://scholar.google.hr/citations?hl=hr&user=WFDcqTgAAAAJ

### ORCID

**Link:** https://orcid.org/0000-0002-3888-998X

## HONOURS AND AWARDS

[ 2004 ] Croatian Academy of Engineering
**Annual prize of Croatian Academy of Engineering for Young Scientists "Vera Johanides" in 2003**

## COMMUNICATION AND INTERPERSONAL SKILLS

### Communication skills

Excellent communication skills have been developed through extensive experience in various teaching roles and participation in numerous projects.

### MANAGEMENT AND LEADERSHIP SKILLS

Head of the Subdepartment of Process Design and Pharmaceutical Engineering, University of Osijek, Faculty of Food Technology, 2020 –

Head of the Subdepartment of Process Design and Construction Materials, University of Osijek, Faculty of Food Technology, 2016 – 2020

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

## DRIVING LICENCE

**Driving Licence:** B

## HOBBIES AND INTERESTS

**Music, Cycling**