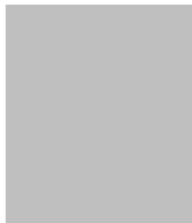


PERSONAL INFORMATION



Snježana Keleković

 Trg Sv. Trojstva 3, Osijek, 31000, Croatia

 ++385 31 224 300, 224 371

 snjezana.kelekovic@ptfos.hr

Sex Female | Date of birth 01./01./1969. | Nationality Croatian

WORK EXPERIENCE

- 2023.- Expert Advisor in the system of science and higher education
University of J.J. Strossmayer in Osijek, Faculty of Food Technology, Osijek
Sub- department of process design and pharmaceutical engineering
- 2022.-2023. Higher Expert Associate in the system of science and higher education
University of J.J. Strossmayer in Osijek, Faculty of Food Technology, Osijek
Sub- department of process design and pharmaceutical engineering
- 2018.2022. Higher Expert Associate in the system of science and higher education
University of J.J. Strossmayer in Osijek, Faculty of Food Technology, Osijek
Head of laboratory of Centar for meat control
Analyst at a laboratory for wine analysis
- 2007.– 2018. Expert Associate in the system of science and higher education
University of J.J. Strossmayer in Osijek, Faculty of Food Technology, Osijek
Head of laboratory of Centar for meat control
Analyst at a laboratory for wine analysis
2007. – 2007. Head of Laboratory
Meteor d.d. Đakovo, Croatia
Head of control and development laboratory
1994. - 2006. Expert associate
Ecochem d.o.o. , Osijek
Development of many chemical products for personal care, household purpose and industrial
- 1993.- 1994. Engineer- trainee
IPK, Oil Factory Čepin

EDUCATION AND TRAINING

1987. – 1993. BSc of food technology UNIVERSITY DEGREE
University in Osijek, Faculty of Food Technology
1983. -1987. Sanitary – laboratory professional worker SECONDARY EDUCATION
Medical school “Ruđer Bošković” , Osijek

PERSONAL SKILLS

Mother tongue(s) Croatian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1	B1	A2	A2	B1

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
Common European Framework of Reference for Languages

Communication skills Good communication skills

Organisational / managerial skills Team work, laboratory organizations

Job-related skills Good command of analysis of meat and meat products and wine.
 Educated to work on devices: FoodScan Analyser, FIA star analyser 5000, Super DEE, Super alcomat
 Conducting student exercises

Computer skills Good command of Microsoft Office™ tools

Driving licence B

ADDITIONAL INFORMATION

Projects Project collaborator:
 “Cryoprotector activity of β -glucans on myofibrillar proteins”

Seminars 1.) Quality Management and practical application of a Laboratory Data System
 2.) Implementation of ISO 17025 in a food laboratory
 3.) Sensory analyses
 4.) Marketing and customer management
 5.) Seminar about HACCP system
 6.) GWP: good weighing practice

Publications As a co-author issued 6 scientific papers and 3 professional papers