OSOBNE INFORMACIJE

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RADNO ISKUSTVO

2017 -	Redovni profesor Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2017-2011	Vanredni profesor Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2011-2007	Docent Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2007-2001	Viši asistent Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2001-1996	Asistent Poljoprivredni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
1996-1995	Tehnolog u proizvodnji Fabrika za preradu voća „Majevičanka“ Tuzla, Bosna i Hercegovina

BRAZOVANJE I OSPOSOBLJAVANJE

2006-2002	Doktor poljoprivrednih nauka Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina
2001-1998	Magistar poljoprivrednih nauka za oblast „Tehnologija biljnih proizvoda“ Poljoprivredni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina
1995-1988	Dipl.ing. tehnologije poljoprivrednih i prehrambenih proizvoda Poljoprivredni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina

2014	Realizacija doktorske disertacije kandidatkinja Nadira Berbić (prof.dr Roland Kallenborn) Univerzitet u Aas (Norveška)
2013	Realizacija doktorske disertacije kandidatkinje Amile Vranac (prof.dr Hanz Norli) BIOFORSK u Aas (Norveška)
2011	Razvoj curriculuma za modul „Aspects of new food forms“ Univerzitet u Grazu (prof.dr Michale Murkovic
2008	Razvoj curricula za modul „Fruit and vegetable products“ (master studij) Univerzitet u Beču (prof.dr Juergen Koening)
2004	Razvoj modula „Novel food“ Univerzitet u Nantu, ENITIAA Francuska (prof.dr Armel Davenel)
2004	Latest Development in agricultural Marketing, Enviromental protection and Engineering-Scientific Society of Mechanichal Engineering in the farmes of the International Cooperation for development – Traning course Budapest, 2004.
2003	Radionica GTZ Programme – Uvođenje GMP; GHP; HACCP – Lukavac, 2003
2000	Labaratorijske analize pri kontroli kvaliteta hrane i pića (tri mjeseca)- Univerzitet u Giessenu Njemačka; The Geisenheim Research Institute; DAAD stipendija
1999	Eksperimentalni rad magistarske teze, pogonske vježbe u fabrici za preradu voća i povrća Bishofzell, Švajcarska; (tri mjeseca), ETH Univerzitet Cirih, Švajcarska; stipendija Švajcarske vlade

OSOBNE VJEŠTINE

Materni jezik: bosanski

Ostali jezici

	RAZUMIJEVANJE		GOVOR		PISANJE
	Slušanje	Čitanje	Govorna interakcija	Govorna produkcija	
engleski	B2	B2	B1	B1	B2
njemački	A2	B2	A2	A2	A2

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6. Spaho N., Oručević S., **Begić-Akagić A.** (2004): Consumer as designer of trends in food technology. *Works of Faculty of Agriculture, University of Sarajevo*, Vol. XLIX, No.54/2, pp.179-186.
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9. Spaho N., Blesić M., Oručević S., **Begić-Akagić A.,** Kurtović M. (2007): Sensory Evaluation of Traditionally Produced Distillates from three Apple Cultivars. *Works of the Faculty of Agricultural and Food Sciences, University of Sarajevo*, Volume LII, No. 58/1, pp.231-239.
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Učešće na međunarodnim i domaćim skupovima (kongres, konferencija)

1. Akagić A., Oras A., Popić D., Memišević A., Oručević Žuljević S., Spaho N. (2024). Characeristics of apple pekmez produced in traditional way in Bosnia and Herzegovina. 34th International Scientific-expert conference of Agriculture and Food Industry 9-11 October, Sarajevo B&H.
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