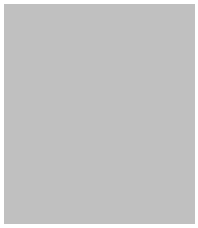
OSOBNE INFORMACIJE

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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
2007-2002	Viši asistent Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
2002-1999	Asistent Poljoprivredni fakultet, Univerziteta u Sarajevu, Bosna i Hercegovina
1999-1993	Saradnik na ispitivanju živežnih namirnica i predmeta opšte upotrebe i član Komisije za ispitivanje sanitarnog minimuma Zavod za javno zdravstvo Federacije Bosne i Hercegovine, Odjeljenje za higijenu i toksikologiju, Laboratorij bromatologije.
1993-1989	Asistent na projektu “Novi proizvodi na bazi mlijeka i surutke” u okviru DC X TO 6.13. UPI Institut za istraživanje i razvoj Sarajevo – Butmir, Bosna i Hercegovina

OBRAZOVANJE

2007	Doktor poljoprivrednih nauka Poljoprivredno-prehrambeni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina
1999-2000	Magistar poljoprivrednih nauka za oblast Tehnologija biljnih proizvoda Poljoprivredni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina
1987-1990	Prehrambeno-biotehnološki fakultet Zagreb, Sveučilišta u Zagrebu Postdiplomski znanstveni studij Prehrambene tehnologije
1982-1987	Dipl. ing poljoprivrede; Odsjek: Prerada i kontrola poljoprivrednih proizvoda Poljoprivredni fakultet, Univerziteta u Sarajevu Bosna i Hercegovina

OBUKE I OSPOSOBLJAVANJE

2001 Institut fur Pflanzenbau Giessen, Njemačka,

2004 Istituto Agronomico per L Oltremare, Firenca, Italija

2004 Gépipari Tudományos Egyesület Budapest, Budimpešta, Mađarska

2005 UMB, Norwegian University of Life Science, Department of Plant and Environmental Science, Aas, Norveška

2008 University of Hohenheim, Stuttgart, Njemačka

2015 Fakulteta za vede o zdravju, Inštitut za živila, prehrano in zdravjeica, Maribor, Slovenia

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Ostali jezici

	RAZUMIJEVANJE		GOVOR		PISANJE
	Slušanje	Čitanje	Govorna interakcija	Govorna produkcija	
Engleski	B2	B2	B2	B2	B2

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