



Vladimir Kitanovski

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Mirche Acev N.4, 1000, Skopje, North Macedonia

About me:

Associate Professor at "Mother Teresa" University in Skopje, Faculty for Technological sciences, department Food Technology

● WORK EXPERIENCE

17/02/2020 – CURRENT – Skopje, North Macedonia

UNIVERSITY PROFESSOR – "MOTHER TERESA" UNIVERSITY - SKOPJE, FACULTY OF TECHNOLOGICAL SCIENCES

- Food Technology department

Education | <http://unt.edu.mk/en/> | str.Mirce Acev nr.4, 1000, Skopje, North Macedonia

30/09/2020 – CURRENT – Brussels, Belgium

MC SUBSTITUTE IN SENSORFINT COST (EUROPEAN COOPERATION IN SCIENCE AND TECHNOLOGY) ACTION – EUROPEAN NETWORK FOR ASSURING FOOD INTEGRITY USING NON-DESTRUCTIVE SPECTRAL SENSORS

<https://www.cost.eu/>

01/04/2016 – 31/12/2017

TEAM MEMBER OF THE PROJECT "STRAWPOWER" – MACEDONIAN SCIENTIFIC SOCIETY - BITOLA

- Active participation in writing and shaping of the project,
- Based on data obtained with fieldwork and practical work

<https://mnd-bitola.mk/> | University Library, 4000, Bitola, North Macedonia

01/05/2021 – CURRENT – Brussels, Belgium

PROJECT MANAGER – EU4TECH POC WESTERN BALKANS

Smart TTI

<https://eu4tech.eu/>

<https://eu4tech.eu/download/smart-tti-mk/>

● EDUCATION AND TRAINING

01/10/2012 – 05/12/2017 – bul. Maritza nr. 25, Plovdiv, Bulgaria

PH.D IN FOOD TECHNOLOGY – University of Food Technology

Field(s) of study

- Food Technology

EQF level 8 | <https://uft-plovdiv.bg/>

01/11/2010 – 14/06/2012 – str. Partizanska nn, Bitola, North Macedonia

MASTER OF SCIENCE IN PROCESSING OF ANIMAL PRODUCTS – St.Kliment Ohridski University - Bitola, Faculty of Biotechnical Sciences-Bitola

Field(s) of study

- Food technology

EQF level 7 | <https://www.fbn.uklo.edu.mk/>

01/10/2005 – 08/12/2009 – str. Partizanska nn, Bitola, North Macedonia

BACHELOR-PROCESSING OF ANIMAL PRODUCTS – St.Kliment Ohridski University -Bitola, Faculty of Biotechnical Sciences-Bitola

Field(s) of study

- Food technology

EQF level 6 | <https://www.fbn.uklo.edu.mk/>

05/02/2013 – 15/02/2013 – Marinou Antipa 54,, Thessaloniki, Greece

CERTIFICATION OF PROFESSIONAL SKILLS IN THE FIELD OF AGROTOURISM IN GREECE – Perrotis College / American farm school

Agrotourism and sustainable rural development of the countryside of the American Farm School Post Secondary Educational and Training Association

Field(s) of study

- Agrotourism

Certificate of attendance | <https://www.perrotiscollege.edu.gr/>

24/10/2014 – 26/10/2014 – bul. Maritza nr.25, Plovdiv, Bulgaria

MEMBER OF ORGANIZATION COMMITTEE OF INTERNATIONAL SCIENTIFIC CONFERENCE "FOOD SCIENCE, ENGINEERING AND TECHNOLOGY 2014" – University of food Technologies

Сертификат за активно учество во организациониот комитет на Научната конференција "Хранителна наука, техника и технологии 2014"

Field(s) of study

- Scientific Conferences

Certificate for active participation in organization committee | <https://uft-plovdiv.bg/>

01/05/2020 – 15/06/2020 – Via Roberto Sarfatti 25, Milan, Italy

COURSE CERTIFICATE FOR SUCCESSFULLY COMPLETED "FOOD & BEVERAGE MANAGEMENT" – Bocconi University

www.unibocconi.eu

01/05/2020 – 15/06/2020 – 6100 Main St, Houston, TX 77005, United States, Houston, United States

ENGINEERING PROJECT MANAGEMENT: INITIATING AND PLANNING – Rice University, Houston, Texas

<https://www.rice.edu>

<https://www.britishcouncil.mk/en>

<https://www.britishcouncil.mk/en>

● LANGUAGE SKILLS

Mother tongue(s): **MACEDONIAN**

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	C2	C2	C2	C2	C2
BULGARIAN	C2	C2	C2	C2	C2
SERBIAN	C2	C2	C2	C2	C2

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

● PUBLICATIONS

Extension the Shelf-Life of Fresh Golden Rainbow Trout via Ultra-Fast Air or Cryogenic Carbon Dioxide Super Chilling

Kitanovski VD, Vlahova-Vangelova DB, Dragoev SG, Nikolov HN, Balev DK (2017) Extension the Shelf-Life
<https://www.longdom.org/open-access/extension-the-shelflife-of-fresh-golden-rainbow-trout-via-ultrafast-air-or-cryogenic-carbon-dioxide-super-chilling-2155-9546-1000481.pdf> – 2017

EXTENDING THE SHELF LIFE OF RAINBOW TROUT VIA APPLYING COLD TREATMENT PROCESSES

<https://www.uklo.edu.mk/tabs/view/7701c9e53467ddd7a1920c44ff3464f6> – 2021

Effect of electrochemically activated anolyte on the shelf-life of cold stored rainbow trout

KITANOVSKI, Vladimir Dimche et al. Effect of electrochemically activated anolyte on the shelf life
<https://www.ijfsab.com/index.php/fsab/article/view/2> – 2018

THE ROLE OF INFORMATION TECHNOLOGY (IT) IN FOOD SYSTEMS SUSTAINABILITY

<https://uklo.edu.mk/wp-content/uploads/2021/12/16.pdf> – 2021

● **CONFERENCES AND SEMINARS**

13/10/2016 – 15/10/2016 – University of Food Technologies Plovdiv, R. Bulgaria

Impact of albinism on the quality of the chilled rainbow trout (*Oncorhynchus mykiss*)

19/11/2014 – 22/11/2014 – Faculty of Veterinary medicine Sofia, R. Bulgaria

Energy value of meat of Golden rainbow trout

18/05/2018 – 20/05/2018 – University "Goce Delcev" Shtip, N.Macedonia

Determining the influence of cattle breeds on the color of beef meat

26/08/2021 – 29/08/2021 – Krakow Poland

Effect of added γ irradiated black pepper (*Piper Nigrum*) on quality characteristics and shelf – life of mortadella

<https://www.icomst2021.com/>

17/11/2021 – 19/11/2021 – Trieste

Strengthening Technology Transfer in Europe - Focus on the Western Balkans and South-East Europe

<https://s3platform.jrc.ec.europa.eu/en/w/strengthening-technology-transfer-in-europe-focus-on-the-western-balkans-and-south-east-europe>

● **ORGANISATIONAL SKILLS**

Organisational skills

Excellent organizational skills in the teaching process, gained from previous work experience in higher education institutions, except in Macedonia, I have worked in Bulgaria and Greece.

Excellent team skills that I have gained by participating in European Union funded projects in Macedonia, Greece and Bulgaria.

● **COMMUNICATION AND INTERPERSONAL SKILLS**

Communication and interpersonal skills

Well-adapting, socially interactive, team-oriented and optimistic

● **JOB-RELATED SKILLS**

Job-related skills

Engineering, Chromatography, Application of Antioxidant Activity, Food Chemistry, Fat Extraction, Protein Extraction, Determination of Chemical Composition of Food, Fatty Acid Knowledge, Gel Electrophoresis, Knowledge of Essential Oils, Microbiology of food, Determination of total viable counts microorganisms, Determination of the total number of psychotropic microorganisms, Process optimization, Refrigeration technology, Food preservation, Food life extension, Lipid analyses, High Performance Liquid Chromatography HPLC, Biochemistry, Spectrophotometry, Oxidation, Food Processing & Engineering, Biotechnology, Fermentation, Lipid Metabolism, pH Determination, Acid Number Determination, Peroxide Number Determination, Quantity Determination, Quantity Determination Basics, Determination of α -amine nitrogen, Determination of fatty acid composition, Optimization of "superchilling" of foods, Complete

multifactorial experiment in "statgraphics", Review of papers in Impact Factor Scientific Journals, Publishing in Impact Factor Scientific Journals