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| **uns** | UNIVERSITY OF NOVI SADFACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | **Polj** |
| Study Programme AccreditationUNDERGRADUATE ACADEMIC STUDIES *ORGANIC AGRICULTURE* |

Table 9.1 Science, arts and professional qualifications

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| Name and last name:  | Anka М. Popović-Vranješ |
| Academic title:  | Full Professor |
| Name of the institution where the teacher works full time and starting date: | Faculty of Agriculture Novi Sad, Department of Agriculture, since 11.07.2001. |
| Scientific or art field: | Animal Science (Dairy Science) |
| Academic carieer |
|  | Year | Institution | Field |
| Academic title election: | 2006. | University of Agriculture, Novi Sad | Animal science |
| PhD thesis: | 1983. | University of Agriculture, Novi Sad | Animal science |
| Specialization: |  |  |  |
| Magister thesis | 1976. | University of Agriculture, Novi Sad | Animal science |
| Bachelor's thesis | 1973. | University of Agriculture, Novi Sad | Animal science |
| List of courses being held by the teacher in the accredited study programmes |
|  | ID | Course name | Study programme name, study type | Number of active teaching classes |
| 1. | 3OST8O34 | Milk production and milk products | Animal production, Bachelor Studies | 4+0 |
| 2. | 3OST8I49 | Dairy engineering | Animal production, Bachelor Studies | 2+0 |
| 3. | 3MST1I08 | Projecting in dairy industry | Animal production, Master Studies | 2+0 |
| 4. | 8MST1I25 | Autochthonous cheese production | Animal production, Master Studies | 2+0 |
| 5.  | 3OOP4O17 | The principles of organic livestock production | Organic agriculture, Bachelor Studies  | 3+0 |
| 6. | 7OAT6I35 | Autochthonous dairy products | Agroturism and rural development, Bachelor Studies | 2+0 |
| 7. | 7OAT6I34 | Agricultural products processing | Agroturism and rural development, Bachelor Studies | 2+0 |
| 8. | 7OAT7I14 | Organic production | Agroturism and rural development, Bachelor Studies | 2+0 |
| 9. | 3ООP8О42 | Organic standards and certification | Organic agriculture, Bachelor Studies | 3+0 |
| Representative refferences (minimum 5, not more than 10) |
|  | Popović Vranješ A., Pejanović R., Cvetanović D., Jevtić M., Popović M., Glavaš-Trbić D., Jeţ G. (2012): Application ofthe holistic methods in analysis of organic milk, Mljekarstvo 62 (4), 284-290. |
|  | Popović-Vranješ, A., Krajinović, M., Kecman, J., Trivunović, S., Pejanović, R., Krajinović, G., Maĉak, G. (2010): Comparisonof fatty acid composition in conventional and organic milk, Mljekarstvo 60 (1), str. 59-66. |
|  | Popović-Vranješ A., Savić., Pejanović R., Jovanović S., Krajinović G., (2011); The effect of organic milk production on certainmilk quality parameters; Acta Veterinaria (Beograd), Vol. 61, No. 4, 415-421. |
|  | Popović-Vranješ, A., Jovanović, S., Savić, M., Krajinović, M., Kasalica A., Mioĉinović, D. (2008): The quality influence ofgoat milk and technology of production on the characteristic of the goat milk cheese of the Camember type. Acta Veterinaria,Vol 58, No 5-6, 521-529, Beograd. |
|  | Popović-Vranješ Anka, Krajinović, M., Pejanović, R. (2009): The influence of milk, additives and technology on the chemicalcomposition and sensory properties of Trapist cheese, Mljekarstvo, Vol. 59 (No. 1), 70-77. |
|  | Popoviš Vranješ, A., Pejanoviš R., Jovanoviš S., Saviš M., Ostojiš M., Grubaţiš M., Cvetanoviš D., (2010): Upravljanje kvalitetom u organskoj proizvodnji i preradi mleka, Prehrambena industrija, vol. 20, 1-2 , pp. 56-62,. |
|  | Popoviš Vranješ A., Pejanoviš R., Miliţiš Ţ., Grubaţiš M., Cvetanoviš D., Tomaš M. : Methods of ensuring the quality oforganic milk as a safe and functional foods, 22 nd international symposium, Trebinje, Bosnia and Herzegovina; Faculty ofagriculture Novi Sad, 19-25 June 2011, pp 60 – 62 |
| Summary data for the teacher's scientific or art and professional activity:  |
| Quotation total:  |  |
| Total of SCI (SSCI) list papers: | 7 |
| Current projects: | Domestic: 1 | International: 1 |
| Specialization  | Specialization in Meierei Zentrale in Berlin, in the form of of study visits in Ulm and Mertingen also in the company of Solva in Ludwigshafen, Germany, Denmark Pasilac- APV, Alfa Laval and Tetra Pac, Sweden, Pierre Guerin in France, dairy "Centrale del Latte", and the company Mark in Italy. |