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| **uns** | UNIVERSITY OF NOVI SAD  FACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | **Polj** |
| Study Programme Accreditation  UNDERGRADUATE ACADEMIC STUDIES  AGRICULTURAL TOURISM AND RURAL DEVELOPMENT |

Table 9.1 Science, arts and professional qualifications

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| Name and last name: | | | | | | | | Jovanka V. Popov Raljić | | | | |
| Academic title: | | | | | | | | Professor | | | | |
| Name of the institution where the teacher works full time and starting date: | | | | | | | | Department of Geography,Tourism and Hotel Management  The Faculty of Natural Sciences and Mathematics Since 2010 | | | | |
| Scientific or art field: | | | | | | | | Micro-scientific or artistic field of Food Engineering, Quality Food, Nutrition, Food Safety | | | | |
| Academic carieer | | | | | | | | | | | | |
|  | | | | | Year | Institution | | | | | Field | |
| Academic title election: | | | | | 2010 | Department of Geography,Tourism and Hotel Management  The Faculty of Natural Sciences and Mathematics | | | | | Hospitality Gastronomy | |
| PhD thesis: | | | | | 1988 | Faculty of Technology, Novi Sad | | | | | Technological Science | |
| Specialization: | | | | |  |  | | | | |  | |
| Magister thesis | | | | | 1984 | The Faculty of Technology, Novi Sad | | | | | Technical Science | |
| Bachelor's thesis | | | | | 1979 | Faculty of Technology, Novi Sad | | | | | Engineering | |
| 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. | | 7ОАТ6И05 | | PRINCIPLES OF CULINARY AND NUTRITION | | | | | AGRICULTURAL TOURISM AND RURAL DEVELOPMENT | | | 2+2 |
| 2. | | 7ОАТ6И07 | | NATIONAL GASTRONOMY | | | | | AGRICULTURAL TOURISM AND RURAL DEVELOPMENT | | | 2+2 |
| Representative refferences (minimum 5, not more than 10) | | | | | | | | | | | | |
|  | Jovanka Popov-Raljić, Dodić, S., Popov, S., Jelena Dodić (2006): Sensory and colour characteristcs of frozen ready - made sauces, Critical Reviews in Food Science and Nutrition,46(2):125-129. | | | | | | | | | | | |
|  | Jovanka Popov-Raljić, Nada Lakić, Jovanka Laličić-Petronijević, Miroljub Barać, Višnja Sikimić (2008): Color changes of UHT milk during storage, Sensors 8 (9), 5961-5974; doi:10.3390/s8095961. | | | | | | | | | | | |
|  | Jovanka Popov-Raljić, Jovanka Laličić-Petronijević (2009): Sensory Properties and Color Measurements of Dietary Chocolates with different Composition During Storage for Up to 360 days, Sensors, 9(3), 1996-2016; doi:10.3390/s90301996 | | | | | | | | | | | |
|  | Jovanka Popov-Raljić, Jasna Mastilović, Jovanka Laličić Petronijević, Vladimir Popov (2009) : Investigations of Bread Production with Postponed Staling Applying Instrumental Measurements of Bread Crumb Color, Sensors, 9, 8613-8623; doi:10.339/s91108613 | | | | | | | | | | | |
|  | Jovanka Popov - Raljić, Jovanka Laličić - Petronijević, J., Georgiev, A., Popov, V., Mladenović, M.(2010): Sensory Evaluation of Pralines Containing Different Honey Products, Sensors,10, 7913-7933; doi:103390/s100907913 | | | | | | | | | | | |
|  | Demin,M., Popov- Raljić, J., Laličić Petronijević, J., Rabrenović, B., Filipčev, B., Šimurina.,O. (2012): Thermo-mechanic and sensory properties of wheat and rye breads produced with varying concentration of the additive, Hemijska industrija, 60 (5-6) DOI:10.2298/HEMIND 120613091D | | | | | | | | | | | |
|  | Popov-Raljić,J., Mastilović,J., Laličić-Petronijević, J., Kevrešan, Ž., Demin, M. 2012 Sensory and color properties of dietary cookies with different fiber sources during 180 days of storage, Hemijska industrija, Vol.,60 (5-6) DOI :10.2298/HEMIND 120327047P | | | | | | | | | | | |
|  | Popov-Raljić J., Šmit K., Ţivković A., Lukić I.: (2007): Colour and sensory properties of the mixed edible vegetable oil. Roum. Biotech. Lett, 12 (2): 3189-3194. | | | | | | | | | | | |
|  | Ivanović S., Popov-Raljić J., Baltić Z. M., Ţujović M., Tomić Z., Lilić S., Pavlović I (2011): Chemical and sensory characteristics of bunte deutsche edelziege and balkan goat meat.African Journal of Biotechnology 10(80): 18433-18439 | | | | | | | | | | | |
|  | Ivanović S., Baltić Ţ. M, Popov-Raljić J., Pisinov B., Maslic-Strizak D., Stojanović Z., Pavlović I. (2012): The effect of different probiotics on broiler meat quality. African Journal of Microbiology Research, 6 (5): 937-943 . | | | | | | | | | | | |
| Summary data for the teacher's scientific or art and professional activity: | | | | | | | | | | | | |
| Quotation total: | | | | | | |  | | | | | |
| Total ofSCI (SSCI) list papers: 24 | | | | | | |  | | | | | |
| Current projects: | | | | | | | Domestic: 2 | | | International: | | |
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