

Name and family name		Vesna Vujasinović			
Title		Assistant professor			
Narrow scientific area		Gastronomy			
Academic career	Year	Institution	Area	Narrow scientific or art area	
Election to the title	2019	Faculty of Sciences, Novi Sad	Tourism	Gastronomy	
PhD	2011	Faculty of Technology, Novi Sad	Technological sciences	Food chemistry	
Master degree	2005	Faculty of Veterinary Medicine, Belgrade	Food safety and quality	Food safety and quality	
Master diploma	-				
Diploma	2004	Faculty of Technology, Novi Sad	Food Engineering	Food Preservation Technologies	
List of subjects the teacher is lecturing in doctoral studies					
No.	Mark	Subject name			
1	DT112	Food safety management in hospitality industry			
The most significant papers, in compliance with the requirements of the additional requirements of the standard for the given field (minimum 10, not more than 20)					
1.	Vujasinović V., Djilas S., Dimić E., Basić Z., Radočaj O. (2012): <i>The Effect of Roasting on the Chemical Composition and Oxidative Stability of Pumpkin Oil</i> . European Journal of Lipid Science and Technology, 114 (5), 568-574. DOI: 10.1002/ejlt.201100158. ISSN: 1438-7697.				M21
2.	Vujasinović V., Đilas S., Dimić E., Romanić R., Takači A. (2010): <i>Shelf life of cold-pressed pumpkin (Cucurbita pepo L.) seed oil obtained with a screw press</i> . Jurnal of the American Oil Chemists Society, 87,1497-1505. DOI: 10.1007/s11746-010-1630-x. ISSN: 0003-021X.				M21
3.	Radočaj O., Dimić E., Diosady L. L., Vujasinović V. (2017). Use of hull-less pumpkin (Cucurbita pepo-L) seed oil press-cake in gluten-free cookies: nutritional and mineral profile. Agro Food Industry Hi-tech, 28 (2), 28-31. ISSN: 1722-6996.				M23
4.	Popov-Raljić J., Laličić-Petronijević J., Dimić E., Popov V., Vujasinović V., Blešić I., Portić M. (2013): <i>Change of sensory characteristics and some quality parameters of mixed milk and cocoa spreads during storage up to 180 days</i> . Hemijska Industrija, 67 (5), 781-793. DOI: 10.2298/HEMIND120903004P. ISSN: 0367-598X.				M23
5.	Dimić E., Premović T., Radočaj O., Vujasinović V., Takači A. (2018): Influence of seed quality and storage time on the characteristics of cold-pressed sunflower oil: impact on bioactive compounds and color. La Rivista Italiana delle Sostanze Grasse, 95 (2-3), 23-36. ISSN: 0035-6808.				M23
6.	Radočaj O., Dimić E., Vujasinović V. (2012): <i>Development of a hull-less pumpkin (Cucurbita pepo L.) seed oil press-cake spread</i> . Journal of Food Science, 77 (9), C1011-C1017. DOI: 10.1111/j.1750-3841.2012.02874.x. ISSN: 0022-1147.				M21
7.	Radočaj O., Vujasinović V., Dimić E., Basić Z. (2014): <i>Blackberry (Rubus fruticosus L.) and raspberry (Rubus idaeus L.) seed oils extracted from dried press pomace after long-term frozen storage of berries can be used as functional food ingredients</i> . European Journal of Lipid Science and Technology, 116 (8), 1015-1024. DOI: 10.1002/ejlt.201400014. ISSN: 1438-7697.				M21
8.	Dimić E., Premović T., Takači A., Vujasinović V., Radočaj O., Dimić S. (2015): <i>Uticaj kvaliteta semena na oksidativnu stabilnost hladno presovanog ulja suncokreta</i> . Hemijska Industrija, 69 (2),175-184. DOI:10.2298/HEMIND140216032D. ISSN: 0367-598X,				M23
9.	Bjelica M., Vujasinovic V., Rabrenovic B., Dimic S. (2019): <i>Some Chemical Characteristics and Oxidative Stability of Cold Pressed Grape Seed Oils Obtained from Different Winery Waste</i> . European Journal of Lipid Science and Technology, 121 (8)				M22
10.	Radočaj O., Dimić E., Diosady L.L., Vujasinović V. (2011): <i>Optimizing the texture attributes of a fat-based spread using instrumental measurements</i> . Journal of Texture Studies, 42, 394-403. DOI: 10.1111/j.1745 -46 03.2011.00300.x. ISSN 0022-4901.				M22
Cumulative data of scientific activity of the teacher					
Total number of citations, without self citations		161			
Total number of papers on the SCI (or SSCI) list		15			
Current participation in projects		Domestic: 1		International: 0	
specialization		Faculty of Bioscience Engineering - Safety in the Agro-Food Chain (Socrates Intensive Programme), Ghent, Belgium (2005.) LA FONDATION POUR LA FORMATION HOTELIERE, PhD Elizabeth Ineson и Adrian Barsbi: Managing food and beverage operations, Belgrade (2017.)			
Other information you consider to be important					
Member of the expert team for the award symbol "Best from Vojvodina" for products of oil industry (2005.)					
Member of the committee for standards and related documents KS E034-2,11, Oleaginous seeds and fruits, fats and oils of vegetable or animal origin and their by-products (from 2013.)					
Lecturer at the seminar: Principles of HACCP in the hotel and hospitality industry, Faculty of Science in Novi Sad, leader: Dragan Tešanović, PhD					

