

**Europass
Curriculum Vitae**



Personal information

First name(s) / Surname(s) **VODNAR, Dan - Cristian**
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 Telephone(s) - Mobile: +40747341881
 Fax(es) +40364815110
 E-mail dan.vodnar@usamvcluj.ro
 Nationality Romanian
 Date of birth 02 .11.1982
 Gender Male

Occupational field

2016 June-now
 2016 March-now
 2015 February- now
 2011 October- February 2015
 2011 January- 2011 December

Work experience

2008 February – 2011 September
 2007 October – 2010 October
 2005 September -2006 June

Occupation or position held

PhD supervisor, field: BIOTEHNOLOGY, specialization Food Biotechnology, University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca
 Vice-rector for Research, University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.
 Lecturer, Food Biotechnology, Food Chemistry, Molecular Gastronomy
 Assistant Professor: Food Biotechnology, Food Chemistry, Food Microbiology. University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.
 Postdoctoral position
 PhD Student, Department of Chemistry and Biochemistry, Area Biotechnology. University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.
 Substitute Teacher at the College "Iulian Pop" Cluj Napoca. Area: Food Industry.

Name and address of employer

University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.

Education and training

Dates 2007 October - 2010 September
 2007 October - 2009 February
 2002 October - 2007 July
 1997 September – 2001 July

Title of qualification awarded

PhD Diploma in Biotechnology
 Master Diploma
 Dipl. Engineering Diploma
 Bachelor Diploma
 Domain Biotechnology, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca.

Name and type of organisation providing education and training	<p>Faculty of Agriculture, Food Quality Management Program, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca.</p> <p>Faculty of Agriculture, Control and Expertise of Food Products. University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca.</p> <p>National College "George Barițiu „Mathematics-Physics Specialization, Cluj-Napoca.</p>
Skills and qualifications:	
Dates	2007-now
Scholarship, Course, Seminar, Training ,Workshop	<p>Workshop FEBS- European Federation of Biochemistry Societies. University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.</p> <p>Training "ID-Assistant" for tutors. University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.</p> <p>Course: MAKIS- Modernizing Agricultural Knowledge and Information System. University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.</p> <p>First International Workshop „New Approaches in Bioencapsulation". University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.</p> <p>Seminar: Implista. International Quality Standards and Food Safety. University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca.</p> <p>Scholarship DBU (Deutsche Bundesstiftung Umwelt). Theme: Optimization of lactic acid fermentation, in order to obtain pure lactic acid with application on bioplastic technologies. Location: Leibniz Institute for Agrartechnik Bornim, ATB, Potsdam, Germany.</p> <p>3rd International Advanced Course on Food Fermentation, Wageningen University, Graduated School VLAG, Netherlands.</p> <p>Scholarship Socrates. Thema: <i>Escherichia coli</i> O 157: H7. Socrates student, with research program in Molecular Microbiology Laboratory. University of Hohenheim, Stuttgart, Germany.</p>
Research Projects	
Dates	From 2007- now
Program:	<p>International Programs-coordinator</p> <p>Mannunet II- TOMATOCYCLE. 2017-2020</p> <p>Food Fermentations for Purpose: Health Promotion and Biopreservation- LONGLIFE. 2016-2019.</p> <p>National Programs –coordinator</p> <p>PN-III-P2-2.1-PED-2016-1237, 17 PED/2017 Effective use of crude biodiesel glycerol in lactic acid production</p> <p>POC, P-37_637/2016 Development and modeling of bioprocesses for the production of 1,3-propanediol (PD) and crude glycerol citric acid with applications in the food industry" - ProGlyCom</p> <p>PN-II-PT-PCCA-2013-4-0743, 2014- 2016. New generation of probiotic functional beverages with impact on gastrointestinal health.</p> <p>PN-II-IN-CI-2012-1-0009/2012. Probiotic microencapsulation in different matrices and <i>in vitro</i> viability of bacteria.</p> <p>PN-II-IN-CI-2012-1-0157/2012. Food Quality Management System applied in microencapsulated probiotic jelly technology.</p> <p>PN-II-IN-CI-2012-1-0311/2012. Food Safety Improvement for intelligent antimicrobial fruit wash labels production.</p> <p>PN-II-IN-CI-2012-1-0372/2012, Food Quality Management System applied in development of bioactive packaging with antimicrobial biofilm.</p> <p>BD (Ph.D. Student Scholarship). Subject: Optimization of lactic fermentation, induced by different microorganisms on vegetal substrates. Organizer: CNCSIS.</p> <p>Member of the project</p> <p>: Achievement of candy with natural ingredients, using functional and innovative alternatives. Organizer: AMCSIT</p> <p>Innovative technologies in production of functional foods using plants with impact on human health. Organizer: CNMP.</p> <p>: Methodologies with high accuracy in detection of residues and contaminants in food bee products. Organizer: CNMP.</p>

List of Relevant Publications:

1. **VODNAR, D.C.**, CĂLINOIU, L.F., DULF, F.V., ȘTEFĂNESCU, B.E.,CRIȘAN, G., SOCACIU, C. Identification of the bioactive compounds and antioxidant, antimutagenic and antimicrobial activities of thermally processed agro-industrial waste. *Food Chemistry*. **2017**. 231: 131-140.
2. STANA, A., **VODNAR, D.C***, TAMAIA, R., PÎRNĂU, A., VLASE, L., IONUȚ, I., ONIGA, O., TIPERCIUC, B. Design, Synthesis and Antifungal Activity Evaluation of New Thiazolin-4-ones as Potential Lanosterol 14_-Demethylase Inhibitors. *International Journal of Molecular Science*. **2017**. 18(1), 177.(*corresponding author).
3. MOCAN, A., ZENGİN, G., SIMIRGIOTIS,M., SCHAFBERG, M., MOLLICA, A., **VODNAR, D.C.**, CRIȘAN, G., ROHN S. Functional constituents of wild and cultivated Goji (*L. barbarum* L.) leaves: phytochemical characterization, biological profile, and computational studies. *Journal of Enzyme Inhibition and Medicinal Chemistry*. **2017**. 32(1), 153–168.
4. VASILE, C., RÂPĂ, M., ȘTEFAN, M., STAN, M., MACAVEI. S., DARIE-NIȚĂ, R. N., BARBU-TUDORAN, L., **VODNAR, D. C.**, POPA, E. E., ȘTEFAN, R., BORODI, G., BREBU M. New PLA/ZnO:Cu/Ag bionanocomposites for food packaging. *eXPRESS Polymer Letters*. **2017**. 11(7) 531–544.
5. DULF, F. V., **VODNAR, D.C.**, SOCACIU, C. Effects of solid-state fermentation with two filamentous fungi on the total phenolic contents, flavonoids, antioxidant activities and lipid fractions of plum fruit (*Prunus domestica* L.) by-products. *Food Chemistry*, **2016**, 209: 27-36.
6. ORODAN, M., VODNAR, D.C., TOIU, A, POP, C.E., VLASE, L., ISTUDOR, V., ARSENE, A-L. Phytochemical analysis, antimicrobial and antioxidant effect of some gemmotherapeutic remedies used in respiratory diseases. *Farmacia*, **2016**, 64 (2): 224-230.
7. TOIU, A., VLASE, L., ARSENE, A-L., **VODNAR, D.C.**, ONIGA, I. LC/UV/MS profile of polyphenols, antioxidant and antimicrobial effects of *Ajuga Genevensis* l. Extracts. *Farmacia*, 2016, 64 (1): 53-57.
8. STAN, M., POPA, A., TOLOMAN, D., SILIPAS, T-D., **VODNAR, D.C.** Antibacterial and Antioxidant Activities of ZnO Nanoparticles Synthesized Using Extracts of *Allium sativum*, *Rosmarinus officinalis* and *Ocimum basilicum*. *Acta Metallurgica Sinca (English Letters)*. 2016, 29:228-236.
9. IONUȚ, I. , **VODNAR, D.C***, ONIGA, I., ONIGA, O., TIPERCIUC, B., TAMAIA, R. Biological evaluation and molecular docking of some chromenyl-derivatives as potential antimicrobial agents. *Pakistan Journal of Pharmaceutical Sciences*. 2016, 353: 261-272. (*corresponding author).
10. VEDEAN, N. S., COZAR, B.I., STANESCU, R., ȘTEFAN, R., **VODNAR, D.C.**, COZAR, O. Structural investigation of V2O5–P2O5–K2O glass system with antibacterial potential. *Bulletin of Materials Science*. 2016. 39:697–702.
11. POPESCU, R. A., MAGYARI, K., VULPOI, A., TRANDAFIR, D. L., LICARETE, E., TODEA, M., ȘTEFAN, R., VOICA, C., **VODNAR, D.C.**, SIMON, S., PAPUC, I., BAIA, L. Bioactive and biocompatible copper containing glass-ceramics with remarkable antibacterial properties and high cell viability designed for future in vivo trials. *Biomaterials Science* , 4:1252-1265.
12. POP, O.L., **VODNAR, D.C***, SUHAROSCHI, R., MUDURA, E., SOCACIU, C. L. plantarum ATCC 8014 Entrapment with Prebiotics and Lucerne Green Juice and Their Behavior in Simulated Gastrointestinal Conditions. *Journal of Food Process Engineering*. **2016**, 39: 433-441.(*corresponding author)
13. TOIU, A., VLASE, L., DRAGOI, C.M., **VODNAR, D.**, ONIGA, I. Phytochemical analysis, antioxidant and antibacterial activities of *Hypericum Humifusum* l. (*Hypericaceae*). *Farmacia*, **2016**, 65 (5): 663-667.
14. STANA, A., ENACHE, A., **VODNAR, D.C.**, NASTASĂ, C., , BENEDEC, D., IONUȚ, I., LOGIN, C., MARC, G., ONIGA, O., TIPERCIUC, B. New Thiazolyl-triazole Schiff Bases: Synthesis and Evaluation of the Anti-Candida Potential. *Molecules* **2016**, 21(11), 1595.
15. BUNGHEZ, F., ROTAR, A., VODNAR, D.C, CATUNESCU, G.M., SOCACIU, C. Comparative evaluation of phenolics' profile and recovery in spray dried powders obtained from rosemary and oregano extracts in relation to their antibacterial activity in vitro. *Romanian Biotechnological Letters*. **2016**, 22 (6): 11992-12004.
16. TONEA, A., OANA, L., BADEA, M., SAVA, S., VOINA, C., RANGA, F., **VODNAR, D.** HPLC analysis, antimicrobial and antifungal activity of an experimental plant based gel, for endodontic usage. *STUDIA UBB CHEMIA, LXI, 4, 2016* (p. 53 - 68).
17. **VODNAR, D.C.**, POP, O.L., DULF, F.V., SOCACIU, C. Antimicrobial Efficiency of Edible Films in Food Industry. *Notulae Botanicae Horti Agrobotanici*. **2015**. 43(2):302-312.
18. DULF, F.V., **VODNAR, D.C***, DULF, E-H., TOSA, M, I. Total Phenolic Contents, Antioxidant Activities and Lipid Fractions from Berry Pomaces Obtained by Solid-State Fermentation of two *Sambucus* Species with *Aspergillus Niger*. *Journal of Agricultural and Food Chemistry*. **2015**. 63(13):3489-500. (*corresponding author)
19. ROTAR, A.M., **VODNAR, D.C***, BUNGHEZ, F., CĂTUNESCU, G. M., POP, C. R., JIMBOREAN, M., SEMENIUC, C. A. Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. *Notulae Botanicae Horti Agrobotanici*. **2015**. 43(1):196-203. (*corresponding author)
20. POP, O.L., BRANDAU, T., SCHWINN, J., **VODNAR, D.C.**, SOCACIU, C. The influence of different polymers on viability of *Bifidobacterium lactis* 300b during encapsulation, freeze-drying and storage. *Journal of Food Science and Technology*. **2015**.52(7):4146-4155.

21. MOCAN, A., VLASE, L., **VODNAR, D.C.**, GHELDIU, A-M., OPREAN, R., CRIȘAN, G. Antioxidant, Antimicrobial Effects and Phenolic Profile of *Lycium barbarum* L. Flowers. *Molecules*. **2015**. 20(8): 15060-15071.
22. MOCAN, A., **VODNAR, D.C.**, VLASE, L., CRIȘAN, O., GHELDIU, A-M., CRIȘAN, G. Phytochemical Characterization of *Veronica officinalis* L., *V. teucrium* L. and *V. orchidea* Crantz from Romania and Their Antioxidant and Antimicrobial Properties. *International Journal of Molecular Science*. **2015**. 16(9), 21109-21127
23. MOCAN, A., VLASE, L., ARSENE, A.L., **VODNAR, D.C.**, BISCHIN, C., SILAGHI-DUMITRESCU, R., GHELDIU, A.M., OPREAN, R., CRIȘAN, G. HPLC/MS analysis of caffeic and chlorogenic acids from three romanian *Veronica* species and their antioxidant and antimicrobial properties. *Farmacia*. **2015**. 63 (6):890-896.
24. COLITA, A., DINA, N.E., **VODNAR, D.**, LEOPOLD, N., DAVID, L. The discrimination of Gram-positive bacteria using Raman and SERS spectrosopies. *European Biophysics Journal*. **2015**, 44 (1):S43–S248.
25. STAN, M., POPA, A., TOLOMAN, D., SILIPAS, T.D., **VODNAR, D.C.**, KATONA, G. Enhanced antibacterial activity of zinc oxide nanoparticles synthesized using *Petroselinum crispum* extracts. *AIP Conference Proceedings*. **2015**, 1700, 060004.
26. DIACONEASA, Z., RANGA, F., RUGINĂ, D., LEOPOLD, L., POP, O., **VODNAR, D.**, CUIBUS, L., SOCACIU, C. Phenolic Content and Their Antioxidant Activity in Various Berries Cultivated in Romania. *Bulletin UASVM Food Science and Technology*. **2015**. 72(1): 99-103.
27. POP, O.L., DIACONEASA, Z., BRANDAU, T., CIUZAN, O., PAMFIL, D., **VODNAR, D.C.**, SOCACIU, C. Effect of Glycerol, as Cryoprotectant in the Encapsulation and Freeze Drying of Microspheres Containing Probiotic Cells. *Bulletin UASVM Food Science and Technology*. **2015**. 72(1): 27-32.
28. POP, O.L., DIACONEASA, Z., MESAROȘ, A., **VODNAR, D.C.**, CUIBUS, L., CIONTEA, L., SOCACIU, C. FT-IR Studies of Cerium Oxide Nanoparticles and Natural Zeolite Materials. *Bulletin UASVM Food Science and Technology*. **2015**. 72(1): 50-55.
29. BORȘA, A., MUSTE, S., **VODNAR, D.C.**, SALANȚĂ, L.C., CUIBUS, L., BORȘA, N. Sensory analysis of a new generation of probiotic drinks with functional gastrointestinal health impact. *UASVM Food Science and Technology*. **2015**. 72(2): 188-192.
30. **VODNAR, D.C.**, SOCACIU, C. 2014. Selenium enriched green tea increase stability of *Lactobacillus casei* and *Lactobacillus plantarum* in chitosan coated alginate microcapsules during exposure to simulated gastrointestinal and refrigerated conditions, *LWT - Food Science and Technology*, 2014, 57(1):406-411.
31. MAGYARI, K., STEFAN, R., **VODNAR, D.C.**, VULPOI, A., BAIA, L. The silver influence on the structure and antibacterial properties of the bioactive 10B₂O₃-30Na₂O-60P₂O₅ glass. *Journal of Non-Crystalline Solids*. **2014**, 402: 182-186
32. MOCAN, A., VLASE, L., **VODNAR, D.C.**, BISCHIN, C., HANGANU, D., GHELDIU, A-M., OPREAN, R., SILAGHI-DUMITRESCU, R., CRIȘAN, G. Polyphenolic Content, Antioxidant and Antimicrobial Activities of *Lycium barbarum* L. and *Lycium chinense* Mill. Leaves. *Molecules* **2014**, 19(7), 10056-10073
33. **VODNAR, D.C.**, DULF, F.V., POP, O L, SOCACIU, C. **2013**. L (+)-lactic acid production by pellet-form *Rhizopus oryzae* NRRL 395 on biodiesel crude glycerol. *Microbial Cell Factories*, 12:92.
34. Dulf FV, Oroian I, **Vodnar DC**, Socaciu C, Pinteana A.; **2013**; Lipid Classes and Fatty Acid Regiodistribution in Triacylglycerols of Seed Oils of Two *Sambucus* Species (*S. nigra* L. and *S. ebulus* L.) *Molecules*. 18(10):11768-11782.
35. DEZSI, Ș., BĂDĂRĂU, A.S., BISCHIN, C., **VODNAR, D.C.**, SILAGHI-DUMITRESCU, R., GHELDIU, A-M., MOCAN, A., VLASE, L. Antimicrobial and Antioxidant Activities and Phenolic Profile of *Eucalyptus globulus* Labill. and *Corymbia ficifolia* (F. Muell.) KD Hill & LAS Johnson Leaves. *Molecules*. **2015**. 20(3): 4720-4734.
36. PAUCEAN ADRIANA, **VODNAR DAN CRISTIAN**, SOCACI SONIA ANCURTA, SOCACIU CARMEN . **2013**. Carbohydrate metabolic conversions to lactic acid and volatile derivatives, as influenced by *Lactobacillus plantarum* ATCC 8014 and *Lactobacillus casei* ATCC 393 efficiency during in vitro and sourdough fermentation. *European Food Research and Technology*, available online.
37. **VODNAR, D.C.**, SOCACIU, C., **2012**. Green tea increases the survival yield of *Bifidobacteria* in simulated gastrointestinal environment and during refrigerated conditions. *Chemistry Central Journal*, **2012**, 6:61.
38. **VODNAR, D.C.** **2012**. Inhibition of *Listeria monocytogenes* ATCC 19115 on ham steak by tea bioactive compounds incorporated into chitosan-coated plastic films. *Chemistry Central Journal*, 2012, 6:74
39. **VODNAR, D.C.**, POP, OL, SOCACIU, C. **2012**. Monitoring Lactic Acid Fermentation in Media Containing Dandelion (*Taraxacum officinale*) by FTIR Spectroscopy. *Not Bot Horti Agrobo*, 2012, 40(1):65-68.
40. **VODNAR, D.C.**, SOCACIU, C., **2011**. Metabolic activity and behavior of *Lactobacillus casei* during fermentation and microencapsulation, *USAMV Bulletin*, 68:499-506
41. Teodora Emilia, RUSU COLDEA, Carmen SOCACIU, Maria Pârv, **Dan VODNAR.**, **2011**. Gas-Chromatographic Analysis of Major Volatile Compounds Found in Traditional Fruit Brandies from Transylvania, Romania. *Notulae Botanicae Horti Agrobotanici*, 39,109-116.

42. **VODNAR, D.C.**, VENUS, J., SCHNEIDER, R., SOCACIU, C., **2010**. Lactic acid production by *Lactobacillus paracasei* 168 in discontinuous fermentation using lucerne green juice as nutrient substitute, *Chemical Engineering and Technology*, 33:468–474.
43. **VODNAR, D.C.**, SOCACIU, C., ROTAR, A.M., STANILA, A., **2010**. Morphology, FTIR fingerprint and survivability of encapsulated lactic bacteria (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*) in simulated gastric juice and intestinal juice, *International Journal of Food Science and Technology*, 45 (11):2345-2351 .
44. **VODNAR, D.C.**, PAUCEAN, A., DULF, F.V., SOCACIU, C., **2010**. HPLC characterization of lactic acid formation and ftir fingerprint of probiotic bacteria -during fermentation processes, *Notulae Botanicae Horti Agrobotanici*, 38:109-113.
45. DULF, F.V., UNGURESAN, M.L., **VODNAR, D.C.**, SOCACIU, C., **2010**. Free and esterified sterol distribution in four Romanian vegetable oils, *Notulae Botanicae Horti Agrobotanici*, 38:91-97
46. PAUCEAN, A., SOCACIU, C., **VODNAR, D.**, MUDURA, E., 2010. A new functional dairy product containing an optimized mixture of *Lactococcus* bacteria, kefir and brewer's yeasts. *Romanian Biotechnology Letters*. 15: 5793-5800.

Books/Chapters

1. SOCACI, S., FĂRCAȘ, A., **VODNAR, D.C.**, TOFANĂ, M. Food Wastes as Valuable Sources of Bioactive Molecules in Superfood and Functional Food - The Development of Superfoods and Their Roles as Medicine. 2017, InTech, p.75-93.
2. POP, O.L., **VODNAR, D.C.** Procyanidins and their effectiveness after incorporation into food systems. in Procyanidins: Characterisation, Antioxidant Properties and Health Benefits. Nova Publishers, New York, USA, **2016**, p 129-149.
3. **VODNAR, D.C.**, POP, O.L., SOCACIU, C. Probiotics: Microencapsulation.” In Encyclopedia of Biomedical Polymers and Polymer Biomaterials, 1st Ed.; Mishra, M., Ed.; Taylor & Francis: New York, **2015**; Vol. 7, p. 4644-4651.
4. POP, O.L., **VODNAR, D.C.**, SOCACIU, C. “Encapsulation Field Polymers: Fourier Transform Infrared Spectroscopy (FTIR).” In Encyclopedia of Biomedical Polymers and Polymer Biomaterials, 1st Ed.; Mishra, M., Ed.; Taylor & Francis: New York, **2015**; Vol. 5, p. 3277-3293.
5. **VODNAR, D.C.** POP, O. L., SOCACIU, C. Probiotics: Microencapsulation. Encyclopedia of Biomedical Polymers and Polymeric Biomaterials, Ed. Taylor & Francis, New York, USA. **2014**. DOI 10.1081/E-EBPP-120049275.
6. POP, O.L., **VODNAR, D.C.** SOCACIU, C. Encapsulation field polymers: FTIR characterization. Encyclopedia of Biomedical Polymers and Polymeric Biomaterials, Ed. Taylor & Francis, New York, USA. **2014**. DOI 10.1081/E-EBPP-120049263.
7. **VODNAR, D.C.** **2014**. *In vitro* survivability of probiotic bacteria during exposure to gastrointestinal tract conditions. AcademicPres, Cluj Napoca. ISBN 978-973-744-349-6.
8. **VODNAR, D.C.** **2013**. Food Biotechnology. AcademicPres, Cluj Napoca, ISBN 978-973-744-323-6.
9. **VODNAR, D.C.** **2013**. Food Biotechnology –Practical. AcademicPres, Cluj Napoca, ISBN 978-973-744-319-9.
10. **VODNAR, D.C.**, SOCACIU, C. 2012. Food Chemistry- Practical, AcademicPres, Cluj Napoca, Romania, ISBN: 978-973-744-262-8

National Patents

- OSIM A00767/29.10.2012. Method for preparing microspheres with probiotics.
OSIM A00768 /29.10.2012. Process for probiotic jelly.
OSIM A00798/9.11.2012. Fruit-wash label.
OSIM no. A 00261 from 13.04.2012. Packaging bioactive antimicrobial film.
OSIM no. A 00503/8.07.2013. Process for obtaining antimicrobial food packaging
OSIM no A 00040 from 19.02.2016. The composition and process for obtaining the probiotic jelly.

Awards:

- Gold Medal, International Fair of Inventions, Geneve, Switzerland, 2017.
Excellence Diploma USAMV “Lecturer of the year 2016”
Excellence Diploma for “Micro-encapsulated probiotics with food applicability”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “Edible Molecular Lipstick”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “Instant drink from whey, with essential amino acids from quinoa, fruity taste”, , International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “Process for improving the bioavailability of carotenoid and chlorophyll compounds from alpha alpha powder by incorporating it into raw vegan chocolate”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “Dairy products enriched with anthocyanins - process of obtaining butter with anthocyanins”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “ Synergetic kombucha drink from matcha powder with tomato juice and ginger”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “ Graviola based ice-cream with food matrix for symbiotic Capsules”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma for “Aglutenic muffin enriched with essential amino acids from Moringa oleifera”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca
Excellence Diploma from USAMVB Timisoara for “Micro-encapsulated probiotics with food applicability”, International Exhibition of Inventions PRO INVENT, XV Edition, 2017, Cluj-Napoca

Awards: Excellence Diploma USAMV for the international awards, 2016
 Excellence Diploma and Gold Medal with special mentions for "Process for obtaining a jelly with gold nanoparticles", International Exhibition of Inventions PRO INVENT, XIV-a Edition, 2016, Cluj Napoca.
 Excellence Diploma and Gold Medal with special mentions for "Process for producing the bioactive film with antimicrobial activity.", International Exhibition of Inventions PRO INVENT, XIV-a Edition, 2016, Cluj Napoca
 Excellence Diploma and Gold Medal with Special Mentions for "PROCESS FOR OBTAINING ANTIMICROBIAL LABELS AND THEIR USES" International Exhibition of Inventions PRO INVENT, XIV-a Edition, 2016, Cluj Napoca
 Excellence Diploma for " The composition and process for obtaining the probiotic jelly", International Exhibition of Inventions PRO INVENT, XIV-a Edition, 2016, Cluj Napoca
 Excellence Diploma and third prize at the national contest "Rada Mihalcea for Young Researchers in Science and Engineering", 2016, Cluj-Napoca
 Young Scientist Award 2016, Vira International Foundation, India.
 .Semifinalist at the contest European Social Innovation, 2015. (30 semifinalists from 1408 applications).
 Excellence Diploma USAMV " Assistant Professor of the Year 2014
 Top 100 "people who change the country in a good manner "Foreign Policy Romania 2014- for research/innovation activities
 Excellence Diploma from the Research Center "Nanomaterials for Mechanical Microsystems" of the Valahia University of Targoviste for the invention "PROCESS FOR OBTAINING ANTIMICROBIAL LABELS AND THEIR USES" International Exhibition of Inventions PRO INVENT, XIII-a, 2015, Cluj Napoca.
 Excellence Diploma at the national contest "Young Researchers in Science and Inginery", 2015, Cluj Napoca.
 Technology and Innovation Award, Aspen Institute Romania, 2015, Bucharest
 Danubius Young Scientist Award 2014, Vienna, Austria. 25.06.2014
 Excellence Diploma and Gold Medal at International Exhibition of Inventions PRO INVENT,10th Edition, 2014, Cluj Napoca.
 Excellence Diploma and Bronze Medal at International Exhibition of Inventions PRO INVENT,9th Edition, 2013, Cluj Napoca.
 4 UEFISCDI awards for ISI articles.
 Excellence Diploma USAMV " Assistant Professor of the Year 2013"
 Excellence Diploma USAMV " Assistant Professor of the Year 2012

Other language(s)

Self-assessment
 European level (*)

English

French

German

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
C1	Proficient user	C1	Proficient user	B2	Independent user	B2	Independent user	B2	Independent user
A1	Basic user	A1	Basic user	A1	Basic user	A1	Basic user	A1	Basic user
B2	Independent user	B2	Independent user	A2	user	A2	user	A2	user

(*) *Common European Framework of Reference for Languages*

Social skills and competences

Team spirit: I work in a team experience since faculty, when I participated in the alleged activities of practical and research projects conducted in the faculty.

Organisational skills and competences

Currently responsible of DBU Alumni Romania. (<http://dbualumniro.objectis.net/>)

Computer skills and competences

Knowledge of Internet Navigation, on database search.
 Operating knowledge of Microsoft Office programs (Word, Excel, PowerPoint, Access), as well as programs that ChemWin, EndNote, Origin, Prism.
 Basic knowledge in making web sites.
 Basic understanding of graphic programs: Photoshop, Photo-Brush.

Artistic skills and competences

Passionate on: Graphics, Theater.

Other skills and competences

Hobbies: Literature, Theater, Tennis.

Driving licence

Category B

Additional information | References can be provided on request.