

**Curriculum vitae** Personal information
Europass**Rotar M. Ancuța**

📍 Calea Mănăștur, No. 3-5, 400372 Cluj-Napoca, Romania
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✉️ anca.rotar@usamvcluj.ro ; a_m_rotar@yahoo.com

Sex Female | Date of Birth 15/02/1970 | Nationality: Romanian

Professional experience

Period Apr. 2012 - onwards, Head of Distance Learning Department - Administrative activity, organizing and coordination

Period Oct 2017- onwards, Professor - Teaching activity and research, 2021, Habilitation Certificate nr. 3166/22.06.2021

Oct. 2014 - onwards, Associate Professor - Teaching activity and research

Period Feb. 2005 - Oct. 2014, Lecturer - Teaching activity and research

Technical skills Microbiological analysis for pathogenic or non-pathogenic bacteria from food
Determination of antibacterial activity of vegetable and animal products through spectrophotometric methods
Microbial evaluation of surfaces, production spaces, personal and air microflora
Proteomic analysis of bacteria using electrophoresis- SDS page, SDS-2D, physicochemical analysis, GC-MS

Period Feb. 2005- Oct. 2014, Lecturer

Feb. 2002 - Feb. 2005, Assistant Professor

Feb. 2000 - Feb. 2002, Teaching Assistant

Oct. 1996 -Jun. 1997, Veterinary doctor at Food Control Laboratory Cluj I, Sanitary Veterinary Direction Cluj-Napoca

Jun. 1997 - Oct. 1999, Veterinary doctor, S.C. "Agromag" S.A. Cluj-Napoca

Teaching activity 2010 - onwards, Food Microbiology (course)
2010 - 2014, Quality Control of Food Products
2008 - 2011, Certification of food products (course) Makis-project
2009 - 2012, Certification of food products (Master degree SAPCO)
2011 - onwards, (course and practical work) of Biological Contaminants (Master degree SAPCO)
2014 - onwards, (course and practical work) of Food contaminants (Master degree GNDA)
2005 - onwards, (course and practical work) Food borne diseases
2000 - onwards, (practical work) Food Microbiology

Education and formation

Period Oct. 2000 - Oct. 2006, PhD in Veterinary Medicine, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca (UASVM Cluj-Napoca)

Oct. 1990 - Jun. 1996, Bachelor of Veterinary Medicine - UASVM Cluj-Napoca, Faculty of Veterinary Medicine, Cluj-Napoca

Sep. 1984 - Jun. 1988, High School Diploma - Nature Sciences High School, Cluj-Napoca

May - Jun. 2007, Training of Agricultural Advisory Trainers - Bygholm Agricultural College, Denmark, Issues of Agricultural Policy, EU standards for food processing and food safety, Rural Development -common agricultural policy, methods of communication and curricular development
2002-2003, Degree in „Hygienic Design” Wageningen University, European Chair in Food Safety Microbiology
2008, Certificate of attendance at the Course: Understanding international standards of quality and food safety; UASVM Cluj
2008, Certificate of attendance at the Course: Applicability of International Food Quality and Safety Standards
Apr. 2009, Certificate of graduation of training courses using the Assistant-ID platform for Tutors S.C. ITC Cluj software
10-11 Oct. 2013, POSDRU Workshop - Distance Learning Workshop, UBB Cluj-Napoca
Jun.- Jul. 2015, Project Manager course

Erasmus Programme:

2008, France, Clermont-Ferrand University
20012, 2015, Spain, Universidad Politecnica de Valencia
2013, Italy, University of Bologna
2016, 2018 Italy, University of Bari
2017, Spain, Universita Miquel Hernandez de Elche

**Research-
Coordinates**

1. Head of Project PN-II-IN-CI-2013-1-0027- "Extraction optimization for kefiran, natural ingredient with possible application in food industry" no. 194CI/21.10.2013
http://uefiscdi.gov.ro/userfiles/file/Inovare/CI_2013/Lista%20proiecte%20finantate/Lista%20proiecte%20finantate%20sesiunea%20I.pdf
2. Head of Project PN-II-IN-CI-2013-1-0048 – The technology for the production of a variety of functional mustard enriched with aromatic herbs no. 186 CI/21.10.2013http://uefiscdi.gov.ro/userfiles/file/Inovare/CI_2013/Lista%20proiecte%20finantate/Lista%20proiecte%20finantate%20sesiunea%20I.pdf
3. Head of Project PN-II-IN-CI-2013-1-0089- Development of a new acidified dairy product enriched with goji berries and the study of probiotic characteristics at storage; no. 207CI/02.12.2013
http://uefiscdi.gov.ro/userfiles/file/Inovare/CI_2013/Lista%20proiecte%20finantate/Lista%20proiecte%20finantate%20sesiunea%20II%20-%20lista%20I_1.pdf
4. Project Head: Proteomic profile of *Escherichia coli*, *Salmonella* group C, D and *Staphylococcus aureus* involved in food contamination - UASVM Grants, no. 1215/15/06.02.2012
5. Head of a project for company providing services no:13157/05.10.2011- S.C.Prodvinalco SA subject: Microbiological risk assessment of products obtained at S.C. Prodvinalco S.A. for quality assurance, 2011-2012
6. Head of a project for company providing services Nr:2171/29.02.2012-S.C Solanum SRL subject: Microbiological risk assessment of products obtained at S.C. Solanum SRL S.A., for quality assurance 2012-2013

Member of the research groups (9 grants):

1. Project. no. 914/2002: Biotechnology embryo transfer from research to extension in small and medium cattle farms in central and NW Romania- member- World Bank; 2002-2004
2. Project INFRAS CI 605/2004-2006, Contract Nr. 209/4.10.2004: *Food Safety and Quality Testing Laboratory* – collaborator – CNCSIS; 2005-2007
3. Programme „ Strengthening infrastructure and quality standardization– member CEEX; 2005-2007
4. Project no. 135/2006: Modern unconventional technologies in compliance with European regulations for wastewater treatment and sludge treatment for reutilization processes – member CEEX; 2006-2008
5. Project no. CEEX 180/2006: The development of a biological system for understanding molecular modelling involved in prostate cancer-member CEEX; 2006-2008
6. Project. no. 166/2006: Research on the diagnosis and control using biomarkers- member CEEX, UBB; 2006-2008
7. Project Makis/ University Consortium /World Bank; 2008- 2011
8. Project CNMP, Programme 4 – Partnerships in priority areas , "Reducing contamination with mycotoxins to obtain bakery products characterized by high fiber content for safe consumption 2008-2011
9. PN III, Mobility Project, no. 110 BM / 2017, Development of new food bio-membranes with antioxidant and antimicrobial properties by incorporation of bioactive compounds extracted from plants, 2017-2019

List of relevant publications:

1. Ioana M. Bodea, Florin I. Beteg, **Carmen R. Pop***, Adriana P. David, Mircea Cristian Dudescu, Cristian Vilău, Andreea Stănilă, Ancuța M. Rotar, Giorgiana M. Cătunescu*, Optimization of moist and oven-dried bacterial cellulose production for functional properties, *Polymers* 2021, 13(13), 2088; <https://doi.org/10.3390/polym13132088> IF = 4.3290
2. **Carmen Rodica Pop**, Teodora Emilia Coldea, Liana Claudia Salantă,* , Alina Lăcrămioara Nistor , Andrei Borsa , Anca Corina Fărcas , Vasile Constantin Florian and Ancuta Mihaela Rotar, The Effect of Extraction Conditions on the Barrier and Mechanical Properties of Kefiran Films, *Coatings* 2021, 11, 602. <https://doi.org/10.3390/coatings11050602> IF = 2.8810
3. Ana B. Cerezo, Giorgiana M. Cătunescu,* Mercedes Martínez-Pais González, Ruth Hornedo-Ortega, Carmen R. Pop, Crina Claudia Rus, Flore Chirilă, **Ancuța M. Rotar**, M. Carmen Garcia-Parrilla and Ana M. Troncoso,* (2020), Anthocyanins in Blueberries Grown in Hot Climate Exert Strong Antioxidant Activity and May Be Effective against Urinary Tract Bacteria, *Antioxidants*, Available at:
<https://www.mdpi.com/2076-3921/9/6/478>, Q1
4. Cătunescu GM, *Rotar AM**, Pop CR, Diaconeasa Z, Bunghez F, Socaci MI, Semeniuc CA (2019), Influence of extraction pre-treatments on some phytochemicals and biological activity of Transylvanian cranberries (*Vaccinium vitis-idea L.*), *LWT - Food Science and Technology*, ISSN: 0023-6438, 102, 385-392, 2019, IF=3.7140, Available at :
<https://www.sciencedirect.com/science/article/pii/S0023643818311290>, Q1
* autor corespondent
5. Giorgiana M. Cătunescu, Mircea Muntean, Ovidiu Marian, Adriana Paula David, **Ancuța M. Rotar*** (2019), Comparative effect of gamma irradiation, drying, and freezing on sensory, and hygienic quality of parsley leaves, *LWT - Food Science and Technology*, ISSN: 0023-6438, 115, 108448, 2019, IF= 3.7140, Available at :
<https://www.sciencedirect.com/science/article/pii/S002364381930790X>, Q1
6. Cristina Anamaria Semeniuc, Maria-Ioana Socaci, Sonia Ancuta Socaci, Vlad Muresan, Melinda Fogarasi and **Ancuta Mihaela Rotar** (2018), Chemometric Comparison and Classification of Some Essential Oils Extracted from Plants Belonging to Apiaceae and Lamiaceae Families Based on Their Chemical Composition and Biological Activities, *Molecules*, ISSN 1420-3049, 23(9), 2261, 2018. Q2
7. Giorgiana M. Cătunescu, Ioan Rotar, Roxana Vidican, Florina Bunghez, **Ancuța M. Rotar***, (2017) Gamma radiation enhances the bioactivity of fresh parsley (*Petroselinum crispum* (Mill.) Fuss Var.Neapolitanum); *Radiation Physics and Chemistry* 132 (2017) pg. 22–29; IF= 1.315, Q1 Available at: <http://www.sciencedirect.com/science/article/pii/S0969806X16306910>
8. Semeniuc, **C.A., Rotar***, A., Stan, L., Pop, C.R., Socaci, S., Mireșan, V., Muste, S., (2016), Characterization of pine bud syrup and its effect on physicochemical and sensory properties of kefir. *CyTA – Journal of Food*, 14(2), pp.213-218. DOI:10.1080/19476337.2015.1085905 Available at: <http://www.tandfonline.com/doi/full/10.1080/19476337.2015.1085905> (ISI) IF=1,180
9. Pop, C., Salantă, L., **Rotar, A.M.**, Semeniuc, C.A., Socaci, C., Sindic, M., (2016) , Influence of extraction conditions on microbial polysaccharide kefiran characteristics, isolated from kefir grains biomass. *Journal of Food and Nutrition Research*. Available at: <http://www.vup.sk/download.php?bullID=1881> (ISI) IF=1.950, Q2
10. Cristina Anamaria Semeniuc, Carmen Rodica Pop, **Ancuta Mihaela Rotar***, (2016) Antibacterial activity and interactions of plant essential oil combinations against Gram-positive and Gram-negative bacteria. *Journal of Food and Drug Analysis*, , IF=3.068, Q1, Available: <http://www.sciencedirect.com/science/article/pii/S1021949816300801>
11. **Rotar, A.M.**, Vodnar, D.C., Bunghez, F., Cătunescu, G.M., Pop, C.R., Jimboorean, M., Semeniuc, C.A., (2015), Effect of goji berries and honey on lactic acid bacteria viability and shelf life stability of yoghurt. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, 43(1), pp.196-203. (ISI) IF=0.547 , DOI:10.15835/nbha4319814 Available at: <http://search.proquest.com/docview/1699538565?pq-origsite=gscholar>



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