

Personal information



CRISTINA POPOVICI

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Date of birth 30/05/1983 | Nationality Republic of Moldova

WORK EXPERIENCE

May 2017- present

Associate Professor

Name and address of employer

Technical University of Moldova
Faculty of Food Technology, Department of Food and Nutrition
Str. Studentilor 9/9, Educational Building No. 5, MD 2068, Chișinău, Republic of Moldova

Main activities and responsibilities

Didactical and research activities in the area of food science, technology and nutrition;
Technology of food products for public catering;
Nutrition and food safety;
Scientific training;
Supervisor of BSc and MSc thesis;
Supervisor of practical training;
Responsible of faculty internationalization.

Type of business or sector: Higher education

September 2011- May 2017

Interim Associate Professor

Name and address of employer

Technical University of Moldova
Faculty of Food Technology, Department of Food and Nutrition
Str. Studentilor 9/9, Educational Building No. 5, MD 2068, Chișinău, Republic of Moldova

Main activities and responsibilities

Didactical and research activities in the area of food science, technology and nutrition;
Theoretical bases of public catering technology;
Technology of food products for public catering;
Toxicology and food safety;
Production Management in Public Alimentation Units;
Scientific training;
Supervisor of BSc and MSc thesis;
Supervisor of practical training;
Member in the Commission for BSc thesis evaluation;
Secretary of the Commission for MSc thesis evaluation.

Type of business or sector: Higher education

June 2010- September 2011

Senior Lecturer

Name and address of employer

Technical University of Moldova
Faculty of Food Technology, Department of Food and Nutrition
Str. Studentilor 9/9, Educational Building No. 5, MD 2068, Chișinău, Republic of Moldova

Main activities and responsibilities

Didactical and research activities in the area of food science, technology and nutrition;
Theoretical bases of public catering technology;
Service Management in Public Alimentation Units;
Design of Public Alimentation Units;
Supervisor of BSc thesis;
Supervisor of practical training.

Type of business or sector: Higher education

December 2008- June 2010 **Assistant Lecturer**

Name and address of employer Technical University of Moldova
 Faculty of Food Technology, Department of Food and Nutrition
 Str. Studentilor 9/9, Educational Building No. 5, MD 2068, Chişinău, Republic of Moldova

Main activities and responsibilities Didactical and research activities in the area of food science, technology and nutrition;
 Theoretical bases of public catering technology;
 Service Management in Public Alimentation Units;
 Supervisor of BSc thesis;
 Supervisor of practical training.

Type of business or sector: Higher education

EDUCATION AND TRAINING

May – September 2011 **Postdoc fellow**

„Dunarea de Jos” University of Galati, Faculty of Food Science and Engineering
 111 Domneasca str., 800201, Galati, Romania

Research on oxidative stability of walnut oil and obtaining of natural extracts with high antioxidant potential

Level in national or international classification: Higher academic studies

December 2005 – February 2009 **PhD in Engineering**

Technical University of Moldova, Faculty of Technology and Management in Food Industry,
 Department of Technology and Organisation of Public Alimentation
 9/9 Studentilor str., block 5, MD 2068, Chişinău, Republic of Moldova

Research on iodine fortification of vegetable oils for food products obtaining

Level in national or international classification: Higher academic studies

September 2000 – June 2005 **Engineering diploma**

Technical University of Moldova, Faculty of Technology and Management in Food Industry,
 Department of Technology and Organisation of Public Alimentation
 9/9 Studentilor str., block 5, MD 2068, Chişinău, Republic of Moldova

Research of the implementation of calcium fortified bakery products

Level in national or international classification: Higher academic studies

PERSONAL SKILLS AND COMPETENCES

Mother tongue (s) Russian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	B2	B2	B2
Romanian	C1	C1	B2	B2	C1
German	A2	A2	A2	A1	A2

Social and Research
Competences

Membership in Scientific Committees of International Conferences:

- Scientific International Conference "New Ideas in Food Science – New Products of Food Industry", National University of Food Technologies, Kiev, Ukraine, 13-16 september 2014;
- Scientific International Conference "Development of the Science, Technologies and Techniques for the Manufacture, Packaging, Labeling, Storage and Distribution of Foods", University of Food Technologies, Plovdiv, Bulgaria, 2015, 2016;
- Scientific International Conference "Youth scientific achievements to the 21st century nutrition problem solution", National University of Food Technologies, Kiev, Ukraine, 2014, 2015, 2016, 2017;
- Scientific International Conference "Modern Technologies in the Food Industry", Technical University of Moldova, 2012, 2014, 2016 (Secretary of the Conference).

Membership in Editorial Board of Scientific International Journal:

- *Ukrainian Food Journal*, www.ufj.ho.ua
Founder: National University of Food Technologies, Kiev, Ukraine

Selection of papers

1. **Cristina Popovici**, Alexei Baerle, Pavel Tatarov. Innovation strategies for creating advantage of walnuts (*Juglans regia* L.) bioactive compounds in foods. 3rd International Conference IMEKOFOODS "Metrology Promoting Harmonization & Standardization in Food & Nutrition", Aristotel University of Thessaloniki, Greece, 1st – 4th October 2017.
2. **Cristina Popovici**, Vavil Caragia, Liviu Gaceu, Anatoli Cartasev, Olga Migalatiev, Nina Bogdan, Irina Grumeza, Roman Golubi. Improvement of the properties of goat milk yogurt using berry juice. The 8th International Symposium "Euroalimint - Mutatis mutandis in food". „Dunarea de Jos” University of Galati, Romania, 7-8 September 2017.
3. **Cristina Popovici**, Alexei Baerle, Pavel Tatarov. Innovation strategies to walnut milk production. Proceedings of the 3^d International Conference "Modern Technologies in the Food Industry - 2016", 20-22 September 2016, ISBN 978-9975-87-138-9, p. 256-261.
4. **Cristina Popovici**, Oleksii Gubenia. Fatty acids composition and radical scavenging activity of walnut oil (*Juglans regia* L.) from central Moldova. Book of abstracts of 8th Central European Congress on Food 2016 - Food Science for Well-being (CEFood 2016), 23-26 May 2016, ISBN 978-966-612-181-6, p. 297.
5. Alexei Baerle, **Cristina Popovici**, Oxana Radu, Pavel Tatarov. Effect of synthetic antioxidants on the oxidative stability of cold pressed walnut oil. *Journal of Food and Packaging Science, Technique and Technologies*, ISSN 1314-7773 (Online), Year V, № 9, 2016, p. 19-24.
6. **Cristina Popovici**, Ecaterina Dmitrieva, Adriana Birca, Iulia Iatco. Overview of national moldavian regulations on food labeling. *Journal of EcoAgriTourism*, ISSN 1844-8577, v. 10, nr. 1 (28), 2014, p. 90-95.
7. **Cristina Popovici**. Soxhlet extraction and characterisation of natural compounds from walnut (*Juglans regia* L.) by-products. *Ukrainian Food Journal*, Vol. 2, Issue 3 (2013), ISSN 2304-974X, p. 328 - 336.
8. **Cristina Popovici**. Effect of microwave and convective drying process on antioxidant potential of agro-food products. *Agricultural Informatics 2013 International Conference. The past, present and future of agricultural informatics*, 8-9 November 2013, Debrecen, Hungary, ISBN 978-615-5094-09-5, p. 57-66.
9. **Cristina Popovici**, Nina Mija, Adriana Birca, Iulia Iatco. Compliance with labeling legislation of the Republic of Moldova in the field of confectionery products. *Acta Universitatis Cibiniensis. Series E: Food Technology*. Volume 17, Issue 2, p. 61–67, ISSN (Print) 2344-150X, DOI: 10.2478/auaft-2013-0013.

10. **Cristina Popovici**, Tatiana Capcanari, Olga Deseatnicova, Rodica Sturza. Rheological properties and a new functional mayonnaise microstructure of enriched by grape seeds oil. Journal of Engineering Academy of Armenia, ISSN 1829-0043, v. 9, nr.1, 2012, p. 192-196.
11. **Cristina Popovici**, Olga Deseatnicova, Rodica Sturza. Extraction of bioactive phenolic compounds from plants and effects of extract on lipid oxidation. Book of abstracts of Biotech 2011 & 5th Czech-Swiss Symposium with Exhibition "Biotechnology in Pharmacy, Nutrition, for sustainable growth and Novel Approaches in Bioprocessing" 15-17 June 2011, Institute of Chemical Technology Prague, Czech Republic, ISBN 978-80-7080-782-8, p. 61.
12. **Cristina Popovici**. Investigation concerning bioavailability in vivo of iodine from fortified fatty products. Proceedings of the NanoMemCourse EA3: Nano-Structured Materials and Membranes in the Food Industry. Institute on Membrane Technology of the National Research Council ITM-CNR in cooperation with University of Calabria, 15-24 September 2010, Cetraro and Rende, Calabria, Italy.
13. **Cristina Popovici**, Ilona Saykova, Bartosz Tylkowsky. Evaluation de l'activité antioxydant des composés phénoliques par la réactivité avec le radical libre DPPH. Revue électronique internationale pour la science et la technologie, ISSN 1313 – 8871, Nr. 4, 2009, p. 26 – 39.
14. **Cristina Popovici**. The influence of natural antioxidants on the oxidative stability of iodine – fortified sunflower oil in the process of storage. Surface Engineering and Applied Electrochemistry, ISSN (print): 1068 – 3755, ISSN (online): 1934 – 8002, Nr. 44 (5), 2008, p. 415-421.

Organisational skills and Competences

- Member of the Scientific Seminar for evaluation of PhD thesis at the Technical University of Moldova. Profile: 253. Technologies in the Food Industry; Specialization: 253.01. Technology of foods of vegetable origin; 253.02. Technology of foods of animal origin; 253.06. Biological and chemical technologies in food industry. Decision no. AT- 4/4.4 from 05 July 2016;
- Director of the **Project no. 16.80012.51.23A** „*Innovative product from goat milk with high biological properties* „InoBioProd”, 2017-2018;
- Member of the **Project no.15.817.02.30A** “*Development of methods and technics for modernisation of nuts (Juglans regia L.) processing technology using their biologically active constituents in the functional foods*”, 2015-present;
- Member of the **Project no. 318946 - FP7-PEOPLE - 2012 – IRSES** „*NUTritional LABELing Study in Black Sea Region Countries (NUTRILAB)*”, 2013-2015;
- Member of the **Project no. 11.817.04. 40.A** “*Developing methods to protect lipid oxidative degradation nuts*”, 2010-2014.

Digital Competences

Knowledge in computer networks and operating the following programs: Microsoft Office, Adobe Photoshop, CorelDraw.

Driving licence

B Category from 2001

26.06.2017

Associate Professor CRISTINA POPOVICI, PhD

