

ДЕКАНУ ПОЉОПРИВРЕДНОГ ФАКУЛТЕТА УНИВЕРЗИТЕТА У БЕОГРАДУ

На основу члана 10. „Правилника о минималним условима за стицање звања наставника на Универзитету у Београду“ („Гласник Универзитета у Београду“ бр. 192/16, 195/16, 199/17, 203/18 и 223/21), подносим

ИЗВЕШТАЈ О РАДУ РЕДОВНОГ ПРОФЕСОРА

за период од 2016. до 2021. године

Име и презиме	Андреја Рајковић
Датум и место рођења	25.12.1975. Београд
Ужа научна област	Управљање безбедношћу и квалитетом хране
Институт за	Прехрамбену технологију и биохемију
Катедра за	Управљање безбедношћу и квалитетом хране
Датум избора у звање редовног професора	11.03.2015.

БИБЛИОГРАФИЈА НАУЧНИХ И СТРУЧНИХ РАДОВА У ПРЕТХОДНОМ ПЕТОГОДИШЊЕМ ПЕРИОДУ (Са ознаком врсте резултата, односно М категорија рада)

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НАСТАВНА АКТИВНОСТ У ПРЕТХОДНОМ ПЕТОГОДИШЊЕМ ПЕРИОДУ
(Списак предмета са статусом предмета (обавезни или изборни, ниво студија) у чијем извођењу је наставник учествовао; Списак менторства и/или учешћа у комисијама за одбрану завршних радова на докторским, специјалистичким или мастер академским студијама са насловом рада, именом и презименом кандидата)

ОАС

1. **Процена ризика безбедности хране (Статут 14) – Обавезан предмет** за модул Управљање безбедношћу и квалитетом у производњи хране

2. **Управљање безбедношћу у производњи хране** (Статут 14) – Обавезан предмет за модул Управљање безбедношћу и квалитетом у производњи хране; Изборни предмет за остале модуле
3. **Опасности у производњи хране** (Статут 14) – Обавезан предмет за модул Управљање безбедношћу и квалитетом у производњи хране

МАС

1. **Процена ризика безбедности хране** (Статут 20) - Изборни предмет за модул Прехрамбени инжењеринг
2. **Анализа ризика безбедности хране** (Статут 14) – Изборни предмет за модул Управљање безбедношћу и квалитетом у производњи хране
3. **Методе и технике унапређења безбедности хране** (Статут 14) – Изборни предмет за модул Управљање безбедношћу и квалитетом у производњи хране
4. **Регулатива безбедности, квалитета и животне средине у прехранбеној индустрији** (Статут 14) - Изборни предмет за модул Хемија хране
5. **Регулатива безбедности, квалитета и животне средине у прехранбеној индустрији** (Статут 14) - Изборни предмет за модул Управљање безбедношћу и квалитетом у производњи хране

ДАС

1. **Ин виво, ин витро и ин силицо приступи у безбедности хране** (Статут 20) – Изборни предмет
2. **Одабрана поглавља из управљања безбедношћу у производњи хране** (Статут 20) - Изборни предмет
3. **Моделовање у управљању безбедношћу и квалитетом хране** (Статут 14) – Изборни предмет
4. **Одабрана поглавља из управљања безбедношћу у производњи хране** (Статут 14) - Изборни предмет

Списак менторства:

1. ДАС- Procena izloženosti aflatoksinu B1 putem hrane u Republici Srbiji i efikasnost dekontaminacije pomoću ultraljubičastog zračenja. Univerzitet u Beogradu. (Удовички Божидар, 2021)
2. МАС- Occurrence of Aflatoxin B1 in Cereal and Cereal-based Products in Serbia and Possibility of Prevention via UV Radiation (Ade Lanang Biyantara, 2018)
3. МАС - Učestalost pojave aflatoksina B1 u orašastim plodovima u Republici Srbiji i mogućnost prevencije primenom ultraljubičastog zračenja (Слађана Досковић, 2018)
4. МАС- Učestalost pojave ohratoksina a u odabranim proizvodima u Republici Srbiji i mogućnost prevencije primenom ultraljubičastog zračenja (Милица Симић, 2019)
5. ОАС- Pregled i analiza postojećih saznanja o ko-prisustvu različitih mikotoksina u prehrambenim proizvodima i hrani za životinje (Милица Симић, 2017)

ФАКУЛТЕТСКЕ, СТРУЧНЕ И ДРУШТВЕНЕ АКТИВНОСТИ У ПРЕТХОДНОМ ПЕТОГОДИШЊЕМ ПЕРИОДУ (Учешће у пројектима, комисијама, одборима, стручним органима, професионалним удружењима или организацијама националног или међународног нивоа и слично на и/или ван Факултета)

1. Члан научног комитета агенције за безбедност хране у Белгији - FAVV
2. Члан радне групе EFSA stakeholder working group on emerging risks

3. Члан управног одбора International Committee of Food Microbiology and Food Hygiene
4. Главни уредник International Journal of Food Contamination, члан уредничког одбора International Journal of Food Microbiology, Food Analytical Methods, Frontiers in Microbiology.
5. Члан научног и организационог одбора Конгреса FoodMicro 2016, FoodMicro2018, FoodMicro 2020/2022 и FoodMicro 2024
6. Рецезент за пројекте ЕУ Horizon2020, Marie Curie, EiT Food.
7. Учешће на међународним пројектима: H2020 MusoKey, H2020 FutureFood, H2020 EuroMix, FOD Syantir, H2020 Imptox, H2020 FoodEnTwin.

Датум

09.12.2021.

**Подносилац извештаја
Андреја Рајковић**


