

PERSONAL INFORMATION

Nikola Tomic



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Sex Male | Date of birth 28/03/1973 | Nationality Serbian

POSITION

Full Professor

RESEARCH INTEREST

Sensory analysis of food | Consumer research | Food quality and safety

SCIENTIFIC DATABASES

Scopus ID [56382303000](https://scopus.com/authid/detail.url?authorid=56382303000)
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 eNAUKA [BC373](https://e-nauka.gov.rs/en/author/BC373)

WORK EXPERIENCE

- | | |
|-------------------------|--|
| 20/09/2022 – Present | Full Professor
University of Belgrade, Faculty of Agriculture, <u>Department of Food Safety and Quality Management</u> <ul style="list-style-type: none"> Lecture courses on sensory analysis of food, quality control in food testing laboratories, and control of documents in food business sector, for undergraduate students Lecture courses on sensory analysis of food for graduate and postgraduate students Supervising and monitoring students during preparation of their thesis |
| 14/11/2017 – 20/09/2022 | Associate Professor
University of Belgrade, Faculty of Agriculture, <u>Department of Food Safety and Quality Management</u> <ul style="list-style-type: none"> Lecture courses on sensory analysis of food, and control of documents in food business sector, for undergraduate students Lecture courses on sensory analysis of food for graduate and postgraduate students Supervising and monitoring students during preparation of their thesis |
| 06/12/2012 – 14/11/2017 | Assistant Professor
University of Belgrade, Faculty of Agriculture, <u>Department of Food Safety and Quality Management</u> <ul style="list-style-type: none"> Lecture courses on sensory analysis of food, and control of documents in food business sector, for undergraduate students Lecture courses on sensory analysis of food for graduate and postgraduate students Supervising and monitoring students during preparation of their thesis |
| 15/04/2009 – 06/12/2012 | Teaching Assistant
University of Belgrade, Faculty of Agriculture, <u>Department of Food Safety and Quality Management</u> <ul style="list-style-type: none"> Laboratory exercises in sensory analysis of food, food quality management and food safety management, for undergraduate students |
| 15/01/2002 – 15/04/2009 | Teaching Assistant
University of Belgrade, Faculty of Agriculture, <u>Department of Animal Products Technology</u> <ul style="list-style-type: none"> Laboratory exercises in sensory analysis of meat products, and quality control and safety of meat products, for undergraduate students |

EDUCATION AND TRAINING

- 2006 - 2012 Doctor of Science in Biotechnology (Food Science and Technology)**
University of Belgrade, Faculty of Agriculture
Thesis title: Application of mild antimicrobial treatments to control *Campylobacter jejuni* and *Bacillus cereus* in food.
Main subjects:
 - Food microbiology and food safety
 - Mild antimicrobial treatment of poultry and ready to eat meals
 - *Campylobacter jejuni* and *Bacillus cereus*
 - Sensory analysis
- 2002 – 2006 Magister of Science in Biotechnology (in the area of Animal Products Technology)**
University of Belgrade, Faculty of Agriculture
Thesis title: Comparative investigations of significant quality properties of “Uzice Beef Prshuta” with a view to production optimization and product quality standardization.
Main subjects :
 - Meat science and technology (focus on dry-cured meat products), product quality
 - Meat microbiology
 - Meat safety
 - Sensory analysis
 - Experimental statistics
 - English
- 1995 - 2001 Diploma Engineer in Animal Products Technology - University Degree (Dipl. Ing.)**
University of Belgrade, Faculty of Agriculture
Thesis title: Calcium and magnesium determination in ice cream.
Main subjects :
 - Mathematics, Statistics
 - Inorganic chemistry, Analytical chemistry, Organic chemistry, Biochemistry, Physical chemistry
 - Physics, Thermodynamics, Process engineering, Preservation, Packing and packaging materials
 - Food (meat and dairy) microbiology, Biochemical engineering
 - Meat science and technology
 - Dairy science and technology
 - Quality control, Food safety, Sensory analysis
 - English
- 30/09/2014 – 01/10/2014 Hands-on Sensory Evaluation Workshop**
Held in Podcetrtek, Slovenia
Organized by Frutarom Etol (Slovenia)
 - Sensory perception
 - Building a sensory panel
 - Sensory methods (in QC and R&D, shelf life determination)
 - Consumer research
 - Sensory statistics
- 23/09/2013 – 25/09/2013 Hands-on Sensory Evaluation Workshop**
Held in Istanbul, Turkey
Organized by Frutarom Etol (Slovenia)
 - Sensory perception
 - Building a sensory panel
 - Sensory methods (in QC and R&D, shelf life determination)
 - Consumer research
 - Sensory statistics

- 24/06/2013 – 28/06/2013 **Food Safety Management Systems Auditor / Lead Auditor Training Course (Based on ISO 22000:2005)**
 Held in Belgrade, Serbia
 Organized by Nigel Bauer & Associates (UK)
 IRCA certified training course (Certificate no.: 10834)
- Food safety management system
 - Prerequisite programs and HACCP principles
- 19/11/2012 – 23/11/2012 **Environmental Management Systems Auditor / Lead Auditor Training Course (Based on ISO 14001:2004)**
 Held in Belgrade, Serbia
 Organized by Lloyd's Register Quality Assurance Ltd. (UK)
 IRCA certified training course (Certificate no.: 12-3730)
- Environmental Management System
- 17/01/2011 – 21/01/2011 **Quality Management Systems Auditor / Lead Auditor Training Course (Based on ISO 9001:2008)**
 Held in Belgrade, Serbia
 Organized by Lloyd's Register Quality Assurance Ltd. (UK)
 IRCA certified training course (Certificate no.: 10-5466)
- Quality Management System
- 14/01/2011 – 15/01/2011 **ISO 17025:2005 Internal Auditor Training Course – in-house training**
 Held at the University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
- General requirements for the competence of testing and calibration laboratories
- 15/05/2010 – 16/05/2010 **Training on understanding and interpretation of the ISO 17025:2005 standard requirements (General requirements for the competence of testing and calibration laboratories) – in-house training**
 Held at the University of Belgrade, Faculty of Agriculture, Belgrade, Serbia
- General requirements for the competence of testing and calibration laboratories
- 15/10/2007 – 17/11/2007 **Norman E. Borlaug International Agricultural Science and Technology Program.
 Meat Technology and Application of HACCP to Animal Harvest and Meat Processing.**
 Held at The Ohio State University campus in Columbus, Ohio (USA)
 Department of Animal Sciences, Meat Science Program, The Ohio State University
- Meat technology
 - Meat safety
 - Application of HACCP to Animal Harvest and Meat Processing
- 15/02/2006 – 04/04/2006 **The 6th International Course on: Food Technology**
 Held at The Hebrew University of Jerusalem campus in Rehovot, Israel
 Faculty of Agricultural, Food and Environmental Quality Sciences, Division for External Studies, The Hebrew University of Jerusalem
- Water in the food industry
 - Functional foods, pharmafoods and nutraceuticals; Food fortification
 - Food microbiology
 - Food polymers; Hydrocolloids and food stabilizers
 - Meat industry; Food protection by microbial cultures in meat products
 - Dairy industry
 - Meat & meat analogs and Cheese analogs
 - Grains; Baking science and technology
 - Product development
 - Sensory evaluation
 - HACCP in the food industry
 - Food packaging; Food labeling
 - Accreditation of food laboratories

20/05/2003 – 23/05/2003

HACCP for Food Industry Food Safety Training Course

Held in Belgrade, Serbia

Organized by United States Department of Agriculture (USA)

- Prerequisite programs and HACCP principles (theory and practice)

17/02/2003 – 21/02/2003

ISO 9001:2000 Auditor / Lead Auditor Training Course

Held in Belgrade, Serbia

Organized by Nigel Bauer & Associates (UK)

IRCA certified training course (Certificate no.: 2003/1627)

- Quality Management System

PERSONAL SKILLS

Mother tongue(s)
Languages similar to
the mother tongue

Serbian language
Montenegrin, Croatian, Bosnian

Other language(s)

English language

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
C2	C2	C1	C1	C1

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
Common European Framework of Reference for Languages

Communication skills

- Oral communication
- Written communication
- Presentation skills
- Ability to listen and learn from criticism

Organisational / managerial skills

- Team work
- Report building
- Problem solving

Job-related skills

- Presenter
- Educator
- Trainer

Computer skills

- Different kinds of software programs (especially for data processing)

Driving licence

- B
- C

SCIENTIFIC PROJECTS

International Projects

- EU - HORIZON 2020 project: MycoKey "Integrated and innovative key actions for mycotoxin management in the food and feed chain" (2016-2020). Grant No. 678781. Project coordinator: Antonio Francesco Logrieco (Consiglio Nazionale Delle Ricerche, Roma, Italy). Role: coordinator for Serbia (University of Belgrade – Faculty of Agriculture).
- EU - HORIZON 2020 project: Future Food "Faster Upcoming Technology Uptake Relevant for the Environment in Foods Drying" (2015-2020). Grant No. 635759. Project coordinator: Dr. Maaike van der Kamp - van Roosmalen (Feyecon Development & Implementation BV, Weesp, Netherlands).
- EU - FP7 project: Aquavalens "Protection the health of the Europeans by improving methods for the detection of pathogens in drinking water and water used for the food preparation" (2013-2018). Grant No. 311846. Project coordinator: Prof. Dr. Paul Hunter.
- EU - FP7 project: Veg-i-Trade "Impact of Climate Change and Globalisation on Safety of Fresh Produce – Governing a Supply Chain of Uncompromised Food Sovereignty" (2010-2015). Grant No. 244994. Project coordinator: Prof. Dr. Mieke Uyttendaele (Faculty of Bioscience Engineering, Ghent University, Belgium).
- EU Project: MICRORISK (June 2010 – September 2010: working in the Laboratory of Food Microbiology and Food Preservation, Department of Food Safety and Food Quality, Faculty of Bioscience Engineering, Ghent University, Belgium).
- EU - FP6 project: Pathogen-Combat "Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain" (April 2008 – September 2008: working in the Laboratory of Food Microbiology and Food Preservation, Department of Food Safety and Food Quality, Faculty of Bioscience Engineering, Ghent University, Belgium) Project coordinator: Prof. Dr. Mogens Jakobsen.

National Projects

- TR31034: "Selected biological hazards for the safety / quality of food of animal origin and control measures from farm to consumer", National Project supported by Ministry of Education, Science and Technological Development of the Republic of Serbia (2010-2019). Project coordinator: Prof. Dr. Sava Buncic (University of Novi Sad, Serbia).
- TR20121: "Improvement of quality and safety management systems in the production of traditional meat products with protected designation of origin". National Project supported by Ministry of Science and Environmental Protection of the Republic of Serbia (2008-2010). Project coordinator: Doc. Dr. Dusan Zivkovic (University of Belgrade, Serbia).
- TR20066: "Sustainability of mass food production chain". National Project supported by Ministry of Science and Environmental Protection of the Republic of Serbia (2008-2010). Project coordinator: Dr. Jasna Mastilović (FINS, Novi Sad, Serbia).
- BTN.351005: "Optimization and harmonization of dry-cured mutton and beef products processing technology". National Project supported by Ministry of Science and Environmental Protection of the Republic of Serbia (2005-2008). Project coordinator: Prof. Dr. Radomir Radovanovic (University of Belgrade, Serbia).
- BTN.5.3.3.7163.B: "Uzice Beef Prshuta – optimization and harmonization of product bearing Protected Designation of Origin mark of production". National Project supported by Ministry of Science and Environmental Protection of the Republic of Serbia (2003-2005). Project coordinator: Prof. Dr. Radomir Radovanovic (University of Belgrade, Serbia).

RESEARCH TOPICS

Food analysis

- Application of a wide range of different sensory analysis methods and techniques for sensory differentiation and characterization, with special data processing, to different types of food and beverages.

- Sensory tests with both trained panels and consumers

Food quality

- Application of texture analysers to determine the mechanical properties of foods and texture profiles
- Novel food technologies and a possibility of their application in the industry
- Product optimization

- Development of quality indexes models

Consumer research

- Consumer acceptance and preferences, emotional responses, attitudes, willingness to pay

Food safety

- Mild antimicrobial treatments and a possibility of their application in the industry
- Food safety management (prerequisite programs and HACCP)
- Exposure assessment based on consumption studies targeting specific food hazards

Publications

A1	Papers in peer-reviewed journals with an impact factor included in the © Web of Knowledge	38
A2	Papers published in widely distributed peer-reviewed scientific journals, not included in (A1)	4
A4	Papers published in journals not included in (A1) and (A2)	12
B1	Book author	2
C1	Papers in (inter)national conference proceedings not included in the previous categories	17
C2	(Inter)national posters and abstracts	15



Scopus

Citations: 865 | h-index: 16

Some presentations

- Application of supercritical carbon dioxide for drying of fruits and vegetables – Sensory and food safety perspectives. ICAPP: 1st International Conference on Advanced Production and Processing. Book of Abstracts, 8-9. Invited lecture. October 10-11, 2019, Novi Sad, Serbia.
- Effects of different drying methods on changes in sensory properties of beetroot. Oral presentation at UNIFood Conference. October 5-6, 2018, Belgrade, Serbia.
- Injury caused by intense pulsed UV light formed basis for reductions of *Campylobacter jejuni* on chicken legs in high-O₂ modified atmosphere. Oral presentation at 25th International ICFMH Conference – FoodMicro. July 19-22, 2016, Dublin, Ireland.
- Descriptive sensory attributes and consumer acceptance of cherry pie filling. Oral presentation at II International Congress “Food Technology, Quality and Safety”. The Congress was organized by University of Novi Sad, Institute of Food Technology. October 28-30, 2014, Novi Sad, Serbia.
- Salting process optimization in production of Uzice Beef Prshuta – traditional Serbian dry-cured meat product. Oral presentation at XII International Meat Technology Symposium NODA 2010. The Symposium was organized by University of Novi Sad, Institute of Food Technology and Faculty of Technology. October 2010, Novi Sad, Serbia.

MEMBERSHIPS

- Technical Committee for Sensory Analysis (E034-12) at the Institute for Standardization of Serbia

TEACHING

Mentor
(thesis defended)

- 51 bachelor theses in total
- 31 master thesis in total

Jury member
(thesis defended)

- 52 bachelor theses in total
- 36 master thesis in total
- 2 spec. thesis in total
- 5 PhD thesis in total

Lecturing and
organization of training courses

- Sensory evaluation of meat products. Lecture at “Hands-On Sensory Evaluation Workshop” held in Podcetrtek (Slovenia). The workshop was organized by Frutarom Etol (Slovenia) in September/October 2014.
- Sensory evaluation of meat products. Lecture at “Hands-On Sensory Evaluation Workshop” held in Istanbul (Turkey). The workshop was organized by Frutarom Etol (Slovenia) in September 2013.
- Cajetina meat industry: experiences with protecting a product through geographical indications. Lecture at the Seminar on The protection of Geographical Indications held in Becici, Montenegro. The Seminar was organized by CARDS Regional Project for Intellectual Property Rights in the Western Balkans in October 2006.
- More than 10 in-house Sensory Analysis of Food training courses for food companies and laboratories
- In-house HACCP and Food Safety training courses for more than 5 food companies