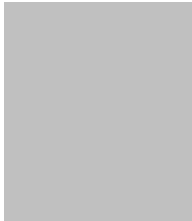


PERSONAL INFORMATION

Dr. Cserhalmi Zsuzsanna



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Sex female | Date of birth 24/10/1954 | Nationality Hungarian

POSITION

Senior researcher, head of unit

WORK EXPERIENCE

26/06/2000 -
 03/09/2016 – 14/06/2017
 01/01/2004 – 01/08/2012
 01/05/1997 –
 01/06/1989 -30/04/1997
 11/02/1983 – 31/05/1989

head of unit
 mandated institute director
 head of department
 senior researcher
 research fellow
 scientific co-worker
 NAIK Food Science Research Institute

15/09/1978 – 10/02/1983

rapporteur, chief rapporteur, head of group

EDUCATION AND TRAINING

1997 **PhD chemical science, University of Horticulture and Food Industry, Budapest**
 1989 dr univ, University of Horticulture, Budapest
 1982-1984 MSc in Food qualification engineer, Budapest University of Technology and Economics
 1973-1978 MSc in Preserving industrial engineer, University of Horticulture, Budapest

PERSONAL SKILLS

Food technology: mild food processing and preservation technologies (e.g. Pulsed electric field, microwave heating, radiofrequency heating)
 Mother tongue(s) Hungarian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
German	B2	B2	B2	B2	B2

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Communication skills

- good communication

Organisational / managerial skills

- leadership experience

Job-related skills

- research experience

Digital competence

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Independent user	Independent user	Independent user	Basic user	Basic user

Levels: Basic user - Independent user - Proficient user
[Digital competences - Self-assessment grid](#)

Replace with name of ICT-certificate(s)

- good command of office suite (word processor, spread sheet, presentation software)

Driving licence

B

- Publications** see publication list and https://vm.mtmt.hu/search/slist.php?nwi=1&initd=1&ty_on=1&url_on=1&cite_type=2&orderby=3D1a&location=mtmt&stn=1&AuthorID=10010644
- Projects**
- NOVELQ (2006-2011) EU FP6 project: „Novel processing methods for the production and distribution of high-quality and safe foods” (researcher)
- Q-Porkchains (2007-2011) EU FP6 project: „Development of an innovative, integrated, and sustainable food production chain of high quality pork products matching consumer demands” (researcher)
- HighTechEurope (2009-2013) EU FP7 project: „European Network for integrating novel technologies for food processing” (researcher)
- KMOP-1.1.1-08/1-2008-0005 project BIOGREEN subcontractor (2009-2011): „Germination and microwave treatment of different seeds to produce new, excellent nutritional properties food ingredients” (researcher)
- FVM project (2010): „Studying the effect of food preservation and processing technologies” (project leader)
- FM project (20/03/02)(2011): „Survey of oxidation and acidity changes, the shelflife and quality parameters of wheat and rye milling products” (project leader)
- FM project (20/03/02/00)(2013): „Presentation of food products based on technology research on OMÉK 2013” (project leader)
- SPICED (2013-2016) EU FP7 project: „Securing the spices and herbs commodity chains in Europe against deliberate, accidental or natural biological and chemical contamination” (researcher)
- FM project (2013-2017): „Effect of mild food preservation and processing technologies on the biological useful compounds of plant origin food and on the pesticide; analysis of consumer’s acceptance of technologies” (project leader)
- FM project(2014-2019): „Research for the food application of GMO free, reduced tripsin inhibitor content soybean adaptable for domestic cultivation” (project leader)
- AGR-PIAC-13 project (2014-2016): „Determination of special flour-mixture based paste types with high added value, clinically tested health protective properties, enriched with unique agent-combination by application of novel analytical and technological processes” (researcher)
- GOP 1.1.1.11-2012-0485. project (2014-2015): „Development of mineral water product family having health protecting attributes, which are proved by human clinical studies. These newly developed products will contain specific bioactive components in forms of microcapsules” (researcher)
- TÉT_15_IL3E57B827 (2017-2019): „Development of gluten-free egg substitute and additives providing equivalent texture and development of plant-based products” (researcher)

Honours and awards Újhelyi Imre award 2015

Memberships SZIE Faculty of Food Science, Food Science Doctoral School, member
Hungarian Academy of Sciences (MTA) public board member
MTA non-academic representatives
MTA Food Science Commission, secretary
Hungarian Society of Nutrition, member
Codex Alimentarius Commission, member
Hungarian Food Science and Technology Association, member
Élelmiszer Tudomány Technológia (Food Science Technology) scientific journal managing editor