

PERSONAL INFORMATION

Éva Kónya Dr.

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 konya.eva@eki.naik.hu

POSITION

research fellow

WORK EXPERIENCE

09/2011–Present

assistant research fellow, later research fellow

Food Science Research Institute, National Agricultural and Innovation Centre, Budapest (Hungary)

Classical and instrumental analytical measurements

Macro and micro element content determination by atomic absorption spectrometry

Fatty acid composition determination by gas chromatography

Method development by near-infrared spectroscopy to predict quality parameters on a rapid, non-destructive way

09/2008–08/2011

assistant lecturer

Faculty of Agricultural and Food Sciences and Environmental Management, University of Debrecen, Debrecen (Hungary)

Lectures on food engineering BSc, and Msc

Research activity on determination of cereals' rheological properties and analyses of soil samples

EDUCATION AND TRAINING

09/2009–01/2016

PhD degree, food sciences

University of Debrecen, Debrecen (Hungary)

09/2003–06/2008

MSc in bioengineering

Budapest University of Technology and Economics, Budapest (Hungary)

PERSONAL SKILLS

Mother tongue(s)

Hungarian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	C1	B2	B2	B2
Language Examination Certificate in English, Economics and management C1					

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

ADDITIONAL INFORMATION

- Projects**
- 2012-2013 Development of potato production technologies and trademarks (NTP–BURG0009) – participant
 - 2013-2016 SPICED – Securing the spices and herbs commodity chains in Europe against deliberate, accidental or natural biological and chemical contamination. (EU FP7) No. 312631 – participant
 - 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 micro-capsules. (GOP) – participant
 - 2014-2016 Determination of special flour-mixture based paste types with health protective, high added value properties by novel analytical and technological processes – participant
 - 2017-2020 In-situ, complex water quality monitoring by using direct and immuno-fluorimetry as well as plasma spectroscopy (NVKP_16) – participant
- In other research projects she works on determination of fatty acid composition of walnut, macro and micro element content of fruits, fruit-based products, vegetables, and other food raw materials and follow-up the ripening of red paprika fruit by near-infrared spectroscopy.

- Publications**
- Number of scientific papers is 7, 1 in international journal, 3 in English language published in Hungary, 3 in Hungarian language published in Hungary. Number of proceedings is 4. Number of independent citation is 4, cumulative impact factor is 2,048.