

Europass Curriculum Vitae

Personal information

First name(s) / Surname(s)
Address(es)
Telephone(s)
E-mail
Nationality

Desired employmen Occupational fi

Work experier

Occupation or position h Main activities and responsibili Name and address of emplo Type of business or se Da Occupation or position h Main activities and responsibili

Education and train

Dates 2011-2013

covered

Title of qualification awarded Postdoctoral research fellowship Principal subjects/occupational skills Genomics, Proteomics, Metabolomics si Bioinformatics: Molecular markers for food authentification covered Name and type of organisation Institute of Biochemistry, Postdoctoral Program EUROPEAN SOCIAL FUND providing education and training Cellular and Molecular Biotechnologies for Medical Applications, Bucharest 2002-2007 Dates Title of qualification awarded PhD Degree in Biotechnology Principal subjects/occupational skills

The title of PhD thesis: Biochemical analysis and evaluation of some flavonoids activity, PhD supervisor: Prof. Carmen Socaciu)

Page 1/5 - Curriculum vitae of For more information on Europass go to http://europass.cedefop.europa.eu © European Union, 2004-2010 24082010 Surname(s) First name(s)



SIMONA IOANA VICAŞ

Telephone(s)	Mobile:
E-mail	
Nationality	Romanian
Date of birth	
Gender	Female
Desired employment / Occupational field	
Work experience	
Dates	2009-present
Occupation or position held	Associate professor
ain activities and responsibilities	Teaching, Research activity
Name and address of employer	University of Oradea, Faculty of Environmental Protection, 26 General Magheru, postcode 410048
Type of business or sector	University
Dates	1997-1998; 1998-2002; 2002-2009
Occupation or position held	Preparatory, assistant, lecturer
ain activities and responsibilities	Teaching, Research activity
Name and address of employer	University of Oradea, Faculty of Environmental Protection, 26 General Magheru, postcode 410048
Type of business or sector	University
Education and training	
Detec	2014 2012

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Name and type of organisation providing education and training

University of Agricultural Science and Veterinary Medicine Cluj Napoca, Romania

Dates	April 2006-Octomber 2006		
Title of qualification awarded	Postdoctoral research fellowship		
Principal subjects/occupational skills covered	Cytotoxicity assessment of vegetable extracts on suspension cells by MTS assay, Agarose gel electrophoresis of DNA		
Name and type of organisation providing education and training	Kobe University, Japan, Faculty of Agriculture, Department of Biofunctional Chemistry, Laboratory of Food & Nutritional Chemistry		
Dates	2004-2005		
Title of qualification awarded	Master Degree in Teacher Training		
Name and type of organisation providing education and training	University of Oradea, Romania		
Dates	1995-1996		
Title of qualification awarded	Master Degree in Molecular Biology		
Name and type of organisation providing education and training	University of Bucharest, Romania		
Dates	1990-1995		
Title of qualification awarded	Rachalar of Science Degree in Ricchemistry		
•	Bachelor of Science Degree in Biochemistry		
Name and type of organisation providing education and training	Faculty of Biology, University of Bucharest, Romania		
Personal skills and competences			
Mother tongue(s)	Romanian		
Other language(s)	English (1)		
Self-assessment	Understanding Speaking Writing		
European level (*)	Listening Reading Spoken interaction Spoken production		
Language	1 B2 1 B2 1 B2 1 B2 (*) Common European Framework of Reference for Languages 1 B2 1 B2 1 B2		

The chapter in international books

Vicas SI, Bandici L., Teusdea A, Turcin V., Popa D., Bandici G., 2017, The bioactive compounds, antioxidant capacity, and color intensity in must and wines derived from grapes processed by pulsed electric field. CyTA – Journal of Food, 15 (4), 553–562

Vicas S.I., Teusdea A., Carbunar M., Socaci S., Socaciu C., **2013**, Glucosinolates Profile and Antioxidant Capacity of Romanian *Brassica* Vegetables obtained by Organic and Conventional Agricultural Practices", Plant Foods for Human Nutrition, 68 (3), 313-21

Socaci S., C Socaciu, C Mureşan, A Fărcaş, Ma Tofană, **Vicaş S.I.**, A Pintea, **2014**, Chemometric Discrimination of Different Tomato Cultivars Based on Their Volatile Fingerprint in Relation to Lycopene and Total Phenolics Content", Phytochemical Analysis, 25 (2), 161-169

Vicaş S., Rugină D., Leopold L., Pintea A., Socaciu C., **2011** HPLC Fingerprint of Bioactive Compounds and Antioxidant Activities of *Viscum album* from Different Host Trees, Notulae Botanicae, 39 (1), 48-57.

Vicaş S., Chedea V., Socaciu S., 2011 Inhibitory effects of isoflavones on soybean lipoxygenase-1 activity, Journal of Food Biochemistry, 35, 613-627.

Vicas S., Rugina D., Socaciu C., **2011** Comparative Study about Antioxidant Activities of *Viscum Album* from Different Host Trees, Harvested in Different Seasons, Journal of Medicinal Plant Research, 5(11), 2237-2244.

Vicas S., Prokisch J., Rugina D., Socaciu C., 2009, Hydrophilic and Lipophilic Antioxidant Activities of Mistletoe (*Viscum album*) as determined by FRAP method, Notulae Botanicae , 37 (2), 112-116

Vicas SI., Teusdea A., Popa D., Bandici G., Bandici L. (2016). Obtaining high quality white and red wines by homogenization and treating grapes in pulsed electric field.Environmental Influence on the food quality and human health. M. Dzugan, A. pasternakiewicz, M. Wesolowska (Eds.). ISBN 978-83-7996-409-3, pp.73-84.

Vicas SI., Teusdea A., Laslo V. (2015). The changes of some secondary metabolites from fruits and vegetables grown under organic and conventional agricultural practices, in Green Education for a Green Economy, Ed. Universitatii din Oradea, ISBN 978-606-10-1512-2, pp.147-159.

Vicas S. I., Rugina D. and Socaciu C. (2012). Antioxidant Activity of European Mistletoe (Viscum album), Phytochemicals as Nutraceuticals - Global Approaches to Their Role in Nutrition and Health, Dr Venketeshwer Rao (Ed.), ISBN: 978-953-51-0203-8, InTech.

Chedea VS, **Vicaş S. I.**, Socaciu C., Nagaya T., Ogola H.J.O., Yokota K., Nishimura K., Jisaka M. (2012). Lipoxygenase-Quercetin Interaction: A Kinetic Study Through Biochemical and Spectroscopy Approaches, Biochemical Testing, Dr. Jose C. Jimenez-Lopez (Ed.), ISBN: 978-953-51-0249-6, InTech.

The projects	NATIONAL PROJECTS PN III-P2-2.1-PED-2016-1846/2017 Nanoparticule de seleniu îmbogățite cu probiotice ca alimente funcționale împotriva toxicității induse de metale	Role Manager	Years 2017-2018
	grele PN-III-P2-2.1-CI-2017-0064 Transfer tehnologic pentru obtinerea unor produse terapeutice inovative pe baza de nanopropolis Contract nr. 86CI/2017	Member	2017
	PN-III-P2-2.1-CI-2017-0428 Optimizarea procesului tehnologic de obținere a unor suplimente naturale inovatoare cu impact pozitiv asupra sănătății umane	Member	2017
	PN-II-PT-PCCA-2013-4-2225 Electromagnetic methods for improving processes winery. Contract 170/2014	Member	2014-2016
	PN-II-IN-CI-2013-1-0015 Obtaining nutritional supplements from vegetables products with antioxidant effect. Contract 198CI/2013	Member	2013-2014
	PN-II-IN-CI-2013-1-0080 Innovative technologies feeding of broiler turkeys based on the use of alternative sources of protein available anti- nutritive substances	Member	2013-2014
	PN-II-IN-CI-2012-1-0295 Optimization of food suppliment with antioxidant and antitumoral effects	Manager	2012-2013
	PN-II-IN-CI-2012-1-0327 Obtaining tea from unconventional vegetable sources rich in bioactive compounds	Manager	2012-2013
	PN-II-IN-CI-2012-1-025 Establishing technology of obtaining juices with high antioxidant properties. Contract 153CI/2012	Member	2012-2013
	PN-II-IN-CI-2012-1-0257 Study of cultivation and utilization efficiency in poultry diets of free alkaloid lupine varieties	Member	2012-2013
	PN – II – ID – PCE – 2008 – 2 , Assessment of in vitro antioxidant and anticancer effects of European mistletoe extract (<i>Viscum album</i>) characterized by taxonomic markers	Manager	2009-2011
	PN – II – ID – PCE – 2008 – 2, Study and optimization of the technological and nutritional factors in order to obtain functional foods enriched in omega-3 polyunsaturated fatty acids and CLA (conjugated linoleic acid) in sheep	Member	2009-2011
	Proiect MEC – Interdisciplinary Laboratory for analysis of risk factors in agriculture, forestry and environment	Member	2006– 2008
	Grant CNCSIS, cod 758 – Advanced methods of detection and analysis of biochemical marker of quality control and authenticity of origin of functional foods	Member	2004-2006
Erasmus mobility	University of Debrecen, Hungary (from 2007 –2016)– Teaching Staff and Training staff - the field: Biochemistry University of Rzeszow, Poland – Teaching Staff (from 2015-2018) –the field: Food Technology		
CEEPUS III	University of Rzeszow, Poland (2018)	,	07
Post University Course	 2009 - PhD Course:Biomolecular Interactions by Experimental Methods, november2-6, Brno, Czech Republic 2009 - Certificate of Attendance – FEBS workshop "Education in Biochemistry", 30 september. 		
	 2009 - Certificate of Attendance – FEBS Workshop "Educa 2010 - Certificate of Attendance – Transylvania Summer S Napoca, 2009 - Certificate of Completion, Cell culture Seminar, 29 J 	School in Chromat	ography, 14-20 July, Cluj-
Dago 1/5 Curriquium vites of	2011 - Certificat de absolvire-Manager de proiect, 2011		

Social skills and competences	Teamwork, good communication skills and organizational capacity analysis. Handling ability of some research equipments.
Organisational skills and competences	Project manager and members of research national projects Member of organization committees of some national and international scientific events
Computer skills and competences	Microsft Windows Xp, 7, Microsoft Office (Word, Excel, Power Point, Access), Origin 7, EndNote, Shimadzu LC Solution Software, Graph Prism 5
Driving licence	B category