

PERSONAL INFORMATION Suela Lulollari

📍 Pojan, 7014, Korça, Albania

Telephone: +355 688088422

E-mail: slulollari@unkorce.edu.al suela.lulollari@yahoo.com

Gender ; Female. Nationality Albanian

OCCUPATIONAL FIELD

Food Chemistry
(Food Technology, Food Microbiology, Laboratory, Food Quality and Safety Management).

WORK EXPERIENCE

01/10/24-Ongoing

ASSISTANT-LECTOR

- Development of teaching and research activities,
- Drafting of curricula and teaching programs,
- Development and management of laboratory practices

**”Fan.S.Noli” University of Korça, Faculty of Agriculture, Department of Agro-Food.
Bulevardi Rilindasi 11, Korça (Albania)**

10.09.18 - 01.01. 21 /
01.11.21 - 01.05.24

TECHNICAL DIRECTOR (Production Department Manager)

- Production planning and organization,
- Management of the production group and structures in the production / processing / storage process,
- Product control,
- Product development, label implementation.
- HACCP and EN ISO 22000-2018,
- Responsible for microbiological and physico-chemical analyses

FIX PRO SH.P.K Rr. "EORDEJ" Lagjia 1, 7000 Korca (Albania)

10.09.12 –10.09.18

QUALITY AND FOOD SAFETY MANAGER

- Food safety team leader,
- Product control,
 - Increasing group performance through training
 - HACCP and EN ISO 22000-2005,
 - Responsible for microbiological and physico-chemical analyses

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EDUCATION AND TRAINING

02.02.20-06.02.20

"Workshop meat"

Knowledge on the production of sausages, sausages, fermented sausages, vegetarian sausages, hams, food additives

Mongutia, FOOD GROUP, Mainz (Germany)

18.10.19

"Employee Recruitment and Selection"

Skills on employee recruitment techniques.

Chamber of Commerce and Industry, Tirana (Albania)

18.10.15 – 23.10.15

"Quality control and development of additives"

Knowledge of the production of Sausages, Sausages, Fermented Sausages, etc.

RAPS AUSTRIA, Obertrum (Austria).

10.2010–07.2012

Master of Science in Food Sciences and Technologies:

Topic: Study of Microbiological Biodiversity in Decorative Plant Environments.

- Modern Concepts of Food Technology, Biotechnology of Fermentative Processes, Bioengineering,
- Food Preservation Technologies, Enzymology, HACCP, Quality Control and Food Safety, etc.

Faculty of Natural Sciences, Department of Industrial Chemistry – University of Tirana

10.2007- 7.2010

First Level Diploma in Food Chemistry (Bachelor)

- Inorganic Chemistry, Organic Chemistry, Food Microbiology, Food Chemistry and Technology, Analytical Chemistry, etc

Faculty of Natural Sciences, Department of Industrial Chemistry – University of Tirana

PERSONAL SKILLS AND COMPETENCES

Mother tongue(s) Albanian

Other languages English, Italian

Social Skills and competences

Team leadership skills • Empathetic • Strategic thinking skills in decision making. • Able to inspire and professionally grow the people around me. Ability to work under pressure

Organisational skills, Technical skills and competences	Technical training for organizing work in groups, Training on working with machinery and industrial processing lines. Training on the use of various laboratory equipment (assembly and commissioning)
Computer skills and competences	Microsoft Word / Microsoft Excel / Microsoft PowerPoint / Social Media
Other competences	Driver's License (B)

SCIENTIFIC RESEARCH

National and International
Conferences

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Scientific papers

1. Lulollari S, Dalanaj N, Ceci R, Prifti D, Troja R "Exploration of the Microbiological Diversity of the Albanian Endemic Decorative Plants. J. Int. Environmental Application & Science, Vol. 8(4): 607-611 (2013)
2. The Influence of Altitude on Yeast Biodiversity and Characterization in Albanian Endemic Decorative Plants Gurazi, V. 1, Dalanaj, N. 2, Troja, R. 3, Lulollari, S. 4 1-Department of Food Science and Biotechnology; Agricultural University of Tirana vgurazi@ubt.edu.al 2-Department of Agro- Environment and Ecology; Agricultural University of Tirana 3- Department of Industrial Chemistry; University of Tirana 4-Production Director "Fix Pro" Albania
3. "Application of Transglutaminase Enzyme as A Substitute of Phosphates in Meat Processing Technology" Vilma Gurazi, Xhuljana Sula, Kapllan Sulaj, Suela Lulollari, October 3-FOOD. A, B, C, D, E. 1, 3rd International Symposium on Traditional Foods and Sustainable Nutrition. 2, October 3-4, 2024.