

## Europass Curriculum Vitae



### Personal information

FAMILY NAME First name **STAN Laura**  
E-mail [laurastan@usamvcluj.ro](mailto:laurastan@usamvcluj.ro)  
Nationality Romanian  
Gender Female  
Date of birth, place of birth 16<sup>th</sup> July 1976, Cluj-Napoca, Romania

### Work experience

Dates Jul. 2015 – present  
Occupation or position held Lecturer in Sensory analysis of foods and Quality control of bee products  
Name and address of employer University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca  
Faculty of Food Science and Technology  
3-5 Calea Mănăştur, 400372 Cluj-Napoca, România

### Main activities and responsibilities

#### Research

- Sensory analysis of foods
- Quality control of bee products (propolis, honey, bee pollen)
- Quality control of foods

#### Teaching activity to bachelor students specialized in Food Quality Control

- Course lecturer “Art of tasting and sensory analysis” for students in the second year of Master program Gastronomy, Nutrition and Diet
- Course lecturer “Sensorial analysis of foods” for bachelor students from 3<sup>rd</sup> and 4<sup>th</sup> year of study from Faculty of Food Science and Technology.
- Course lecturer “Quality Control of Bee Products” and lab works with bachelor students from 4<sup>th</sup> year of study.
- Seminars in Food Management Systems (ISO 22000, ISO 9000).

#### Mentoring

- Supervision and coordination of bachelor and master theses.

#### Management

- Organization of Student’s Food Festival in 2016

Dates Oct. 2011 – Jul. 2015  
Occupation or position held Assistant Professor in Department of Food Science  
Name and address of employer University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca  
Faculty of Food Science and Technology  
3-5 Calea Mănăştur, 400372 Cluj-Napoca, România

### Main activities and responsibilities

#### Research

- Standardization of propolis
- Quality control of bee products (propolis, honey, bee pollen)
- Quality control of foods (microbiological and physico-chemical)

	<p><b>Teaching</b></p> <ul style="list-style-type: none"> <li>- Lab works in Food Microbiology with students from the second year of study specialized in Food Quality Control</li> <li>- Lecturer in Quality Control of Bee Products Course and lab works with students in the fourth year of study specialized in Food Quality Control.</li> <li>- Lecturer in Food Management Systems (ISO 22000, ISO 9000)</li> </ul> <p><b>Mentoring</b></p> <ul style="list-style-type: none"> <li>- Supervision and coordination of bachelor and master theses. Successfully supervised over 15 bachelor theses and 1 master thesis.</li> </ul> <p><b>Management</b></p> <ul style="list-style-type: none"> <li>- Supervision of freshmen admission in the following academic years 2013, 2014, 2015</li> <li>- Organization of Student's Food Festival in 2012, 2013, 2014, 2015</li> <li>- Workshop in partnership with Café River "The science and technology of a perfect espresso"</li> </ul>
Dates	Oct 2007 – Oct. 2011
Occupation or position held	Researcher in Laboratory for Quality Control of Bee products
Name and address of employer	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Laboratory for Quality Control of Bee Products 3-5 Calea Mănăştur, 400372 Cluj-Napoca, România
Type of business or sector	Research and development, higher education and training.
Main activities and responsibilities	<p><b>Research</b></p> <ul style="list-style-type: none"> <li>- Quality evaluation of bee products with the main interest on standardization of propolis.</li> <li>- Elaboration and evaluation of research grants.</li> <li>- Elaboration of technical and financial documentation needed for periodical reports of research grants; organization of workshops and round table for project partners.</li> <li>- Organization of national and international scientific events symposiums, congresses and workshops (guests invitation, organization of event website, organization of guests accommodation conditions, direct translation to and from English).</li> </ul> <p><b>Development</b></p> <ul style="list-style-type: none"> <li>- Elaboration of Quality Manual for Laboratory for Honeybee Diagnosis and Control from USAMV and implementation of quality management system according to quality standard SR EN ISO CEI 17025:2005</li> <li>- Elaboration of Quality Manual for Laboratory of Quality Control of Bee Products according to SR EN ISO CEI 17025:2005. Elaboration of analysis procedures for quality control of honey.</li> </ul> <p><b>Teaching</b></p> <ul style="list-style-type: none"> <li>- Worklabs with students: beekeeping and quality control of beeproducts.</li> <li>- Organization and training courses with beekeepers.</li> </ul>
<b>Education and training</b>	
Dates	1 <sup>st</sup> Oct 2003 – Oct 2007
Title of qualification awarded	Doctorate degree in Animal Husbandry
PhD Thesis	Evaluation of propolis quality and authenticity markers.
Name and type of organization providing education and training	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania Coordinator: Prof. Liviu Al. Mărghitaş, PhD
Level in national or international classification	6
Dates	1 <sup>st</sup> Oct 2003 – 28 Fbr 2004
Title of qualification awarded	Master degree
Principal subjects/occupational skills covered	Biochemistry and Biotechnology of Natural Extracts / Analytical Methods for Quality Control of Vegetal Extracts
Name and type of organization providing education and training	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania Coordinator: Prof. Carmen Socaciu, PhD
Level in national or international classification	6

Dates	1 <sup>st</sup> Oct 1998- July 2003																														
Title of qualification awarded	Diploma Engineer in Food Science and Technology																														
Principal subjects/occupational skills covered	Food Science and Technology, Food Quality Control, HACCP																														
Name and type of organization providing education and training	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania																														
Level in national or international classification	5																														
<b>Personal skills and competences</b>																															
Mother tongue	Romanian																														
Other languages																															
Self-assessment																															
European level (*)																															
<b>English</b>	<table border="1"> <thead> <tr> <th colspan="4">Understanding</th> <th colspan="4">Speaking</th> <th colspan="2">Writing</th> </tr> <tr> <th colspan="2">Listening</th> <th colspan="2">Reading</th> <th colspan="2">Spoken interaction</th> <th colspan="2">Spoken production</th> <th colspan="2"></th> </tr> </thead> <tbody> <tr> <td>C1</td> <td>Experienced user</td> <td>C1</td> <td>Experienced user</td> <td>C2</td> <td>Experienced user</td> <td>C2</td> <td>Experienced user</td> <td>B2</td> <td>Experienced user</td> </tr> </tbody> </table>	Understanding				Speaking				Writing		Listening		Reading		Spoken interaction		Spoken production				C1	Experienced user	C1	Experienced user	C2	Experienced user	C2	Experienced user	B2	Experienced user
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	(*) Common European Framework of Reference for Languages																														
Social skills and competences	<p>Team spirit – collaboration in order to achieve the common goals, elaboration of research reports for 3 PN II projects, 5 CEEX projects, 1 INFRAS project, 1 BIOTECH project.</p> <p>Good ability to adapt to multicultural environments, gained by abroad scholarships (4 of them during student years and 1 of them during PhD study).</p> <p>Good communication skills in front of public gained during lab works with students, oral presentation of scientific articles during international symposiums, and direct translations at international events from Romanian to English and vice versa.</p>																														
Organizational skills and competences	<p>Project management and coordination: director of four research grants.</p> <p>Organizational spirit:</p> <ul style="list-style-type: none"> <li>- active member in elaboration of research projects (16 research projects),</li> <li>- organization of research activities: planning, acquisition of needed materials for experimental design, implementation of experimental plan, data interpretation, finalization of proposed objectives</li> <li>- preparation of theoretical and practical materials for student work laboratories</li> <li>- organization of workshops and symposiums (over 7),</li> <li>- organization of Student's Food Festival (first 4 editions).</li> </ul>																														
Technical skills and competences	<p>Knowledge regarding elaboration and implementation on quality system in analytical laboratories, acquired during training courses organized by RENAR during 2004-2007.</p> <p>Technical trainings for analytical equipments use. Basic equipment for any analysis laboratory and spectrophotometry (UV-VIS, FTIR), chromatography (HPLC, TLC) and colorimetry.</p> <p>Quality control process of bee products (propolis, honey, beepollen).</p> <p>Genetic analysis of honeybee viruses – practical training.</p>																														
Computer skills and competences	<p>Microsoft Office Tools 2010 (Word, Excel, Power Point, Access, Publisher)</p> <p>Origin 9</p> <p>Chemical formulae writing program ISIS Draw.</p> <p>Operational programs for analytical laboratory equipments (high performance chromatography Shimadzu, spectrophotometer UV-VIS Shimadzu, FTIR Bruker).</p>																														
<b>Research Activity</b>	<p>2003 – present: research fields of interest:</p> <ul style="list-style-type: none"> <li>- Sensory analysis of foods</li> <li>- Quality of bee products (propolis, honey and bee pollen) – spectrophotometric and chromatographic methods for identification and quantification of biologically active compounds;</li> </ul>																														

- Continuous improvement of food quality and control (GMP, HACCP);
- Honeybee genetics – interactions between bee products and honeybee diseases.

1998- 2003: Chemistry and Biochemistry of Natural Pigments

## Research Projects

### Evaluator:

2008 - Second National Programme for Innovation, Research & Development: Capacities and Ideas.

### Project Manager:

**RO-CLUNFO2/71755990**, Project for training, co-financed by German Government (Senior Experten Services) and USAMV Cluj-Napoca, entitled Sensory analysis of foods, 20.11.2017-30.11.2017

**RO-CLUNFO/71650997**, Project for training, co-financed by German Government (Senior Experten Services) and USAMV Cluj-Napoca, entitled Sensory analysis of foods, 06.03.2017-25.03.2017

**Grant USAMV-CN ctr. no. 1215/2/06.02.2012** *Propolis – steps toward standardization*

**PNII – PD, RU-2009-1 ctr. no. 106/30.07.2010, 2010-2012**, *Validated Methods for Quality Control of Romanian Propolis*

**Grant CNCSIS TD ctr. no. 314/2004, 2004-2006**, *Development and implementation of quality certification system for bee products used as food additives*

**Grant ANSTI CNCSIS S, 2001-2002**, *Extraction and chemical characterisation of oleoresins from native vegetative sources*

### Team Member:

**CNFIS-FDI-2017-0701**, “Correlation between educational offer and market request for work at USAMV Cluj-Napoca”

**PNIII-P2-2.1contract nr. 14BG/01.10.2015**, project type: Knowledge transfer to economic partners „Bridge Grant”- Project title – “Development, optimization and technological innovation at SC Dragon RC SRL for higher quality and nutritionally balanced of pastry and bakery products”

**PN-III-P2-2.1-CI-2017-0037, ctr. 28CI/25.07.2017** (July 2017 – December 2017): “Innovative technologies for cold pressed oils: “Omega(w)-rina” – spreadable product rich in PUFA and antioxidants“

**Tempus – 544543 – TEMPUS – 1 – 2013 – 1RS – TEMP US – JPCR – MHTSPS** *Modernization and harmonization of Tourism study programs in Serbia*

**Project POS CCE Operation 212, ctr. 207/20.07.2010, ID. 618, Cod SMIS-CSNR 12460**, Romanian High Competence Scientific Center in Bee Biotechnology– RoBeeTech

**PN II – Ideas 390/1.10.2007** Characterization of genetic potential of *Apis mellifera carpatica* honeybee using molecular techniques for biodiversity preservation

**PN II – Partnership –ctr. 51-070, 2007-2010, MRC-PA** *High accuracy methodologies for residues and contaminants detection in bee products with nutritive value*

**PN II – Partnership – ctr. 51-014, 2007-2010, CO-SERISTECH** *Genetic Potential and Biodiversity Preservation of Sericicultural Resources*

**PN II – Capacities ECERC 105/2007** *Development of Aphis Laboratory for Bee Products Authentication Using Modern Methods and Technologies*

**CEEX I – 30, 2006-2008**, *Honeybees Use as Biomonitors for Risk Evaluation Regarding Gene Transfer from Genetic Modified Plants to Other Unmodified Melliferous Plants*

**CEEX III – 31, 2005-2007**, *Beekeeping – from Science to Agribusiness and Apitherapy*

**CEEX III – 230, 2006-2008**, *Sericulture – from tradition to top biotechnology in FP7, Seris-Tech*

**CEEX IV – 160, 2006-2008**, *Competence Level Improvement of Laboratory for Quality Control of Beeproducts*

**CEEX IV – 270, 2006-2008**, *Development of a Regional Laboratory for Disease Control and Diagnosis*  
**INFRAS 603, 2004-2006**, *Development and Accreditation of Regional Laboratory for Quality Analysis of Bee Products*

**BIOTECH 4575, 2004-2006**, *Development of a Regional Laboratory for Biological Material Control and Beekeeping Biotechnologies under the European Union Standards*

**CNCSIS type A, 825, 2005-2007**, *Quality control methods for propolis as an additive in food products*

**CNCSIS type A, 844, 2004-2006**, *Modern Methods for Authenticity Control of Transylvanian Honey*

**CNCSIS type A, 2000-2002**, *Liposomal systems doped with natural lypophylic antioxidants: spectrofluorimetric characterisation, in vitro effects on isolated natural membranes and cell cultures*

**World Bank Project 2238/23.11.2001**, *Organizations and Exploitation Model for Silkworm Farm in Transylvania*

## Scholarships abroad

1. 23-27 Apr 2018, Spain, Univ. Miguel Hernandez, Erasmus Programme Staff Mobility - Teaching Assignment, Department of Food Sciences - Sensory Analysis
2. 13-18/12/2014 Germany, Fulda, Erasmus Programme Staff Mobility - Teaching Assignment

	<ol style="list-style-type: none"> <li>3. 21/01/2014-22/02/2014 Italy, Università degli Studi di Napoli Federico II, in the frame of the project CARINA "Sicurezza, Sostenibilità e Competitività nelle Produzioni Agroalimentari della Campania"</li> <li>4. 24-28/09/2013 Italy, Università degli Studi di Napoli Federico II, Erasmus Programme Staff Mobility - Teaching Assignment</li> <li>5. Socrates Intensive Programme 'Food and Health' Ghent University, Belgium in collaboration with USAMV 2007</li> <li>6. Bulgarian Academy of Science – Organic Chemistry Institute, Chemistry of Vegetal Products, Coordinator Prof. Dr. Vassya Bankova, Oct. 2006.</li> <li>7. Program Leonardo da Vinci Community Vocational Training Action Program, University Hohenheim 28/08/02-28/11/02</li> <li>8. Socrates Intensive Programme 'Novel and Functional Foods' Ghent University, Belgium 27/01/02-9/02/2002</li> <li>9. Socrates-Erasmus: University Bremen, Germany, 10/02/01- 16/06/01</li> </ol>
<b>Training courses</b>	<ol style="list-style-type: none"> <li>1. 14-17 Nov. 2017, Introduction course to the Sensory Analysis of Honey, Bologna, Italy</li> <li>2. 21 - 24 Mar 2016, 7th International Advanced Course - Sensory Perception and Food Preference: affective drivers of food choice, University Wageningen, Netherlands</li> <li>3. 23-34 Apr 2015 "Sensorial analysis of honey", organized by Etienne Brunneau – CARI (Centre Apicole de Recherche et d'Information), Belgium</li> <li>4. 10-11 Oct. 2013 Workshop „Blended-learning in university - course for teachers”, organized by Departament for Lifelong Learning, Technical University Cluj-Napoca</li> <li>5. 6-7 Sept 2012 "Communicating Food Science Research in Cluj-Napoca", 7FP Maitre Seminars: Media Actions for International Training of Researchers</li> <li>6. Mar. 2009 Postdoctoral course „Infrared Spectrometry”, organized by Comporter</li> <li>7. Mar. 2007 "Apitherapy Course", Passau, Germany, Dr. Stefan Stângaciu</li> <li>8. Ian. 2007 "Estimation of measurement precision of results", organized by RENAR, Romania</li> <li>9. Ian. 2007 "Validation of analysis methods" organized by RENAR, Romania</li> <li>10. Oct. 2005 "Technical and Management Requirements for Laboratory Accreditation" organized by SC. Givaroli SRL, Romania</li> <li>11. Nov. 2005 "Audit of Quality Management System – ISO 9000" organized by SC. Givaroli SRL</li> <li>12. Nov. 2004 "Trust increase in competence of trial laboratories – General Aspects of SR EN ISO /CEI 17025:2005 standard for accreditation activity of trial laboratories" organized by RENAR</li> <li>13. 2000-2003 "Pedagogical Course" USAMV Cluj-Napoca</li> </ol>
<b>Membership in international and national organizations</b>	<p>Slow Food International (2016)  American Nutrition Association (2016)  Food Tech Innovation Portal (2016)  European Plant Science Organisation (2016)  American Nutrition Association (2016)  Food Tech Innovation Portal (2016)  European Plant Science Organisation (2016)  Romanian Association of Specialists from Food Industry (2012)  International Honey Commission - World Network of Bee Product Science (Sept.2007)  Founding member of Romanian Association of Ecological Honey Producers (Jan. 2004)  Founding member of Romanian Association of Silk Producers (Jan. 2004)  Romanian Society of Chemistry and Molecular Biochemistry (since 1998)</p>
<b>Member in committees</b>	<p>Secretary of Admission Committee for USAMV (2016-2017)  Secretary of Admission Committee for Faculty of Food Science and Technology (2013-2016)  Secretary of Commission for Ethics and Academic Integrity of Faculty of Food Science and Technology (2014-2015)  Member in the jury of „Healthy food” Competition 6<sup>th</sup> apr 2015 organised by Colegiul Tehnic Napoca</p>
<b>Reviewer/ editorial board</b>	<p>Reviewer for Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, volume Food Science and Technology (2013 – present)  Reviewer for Journal of Apicultural Research (2010)  Member in editorial board of the journal "Agricultura, Agricultural Practice and Science Journal" (2012 – present)</p>
<b>Scientific articles (selection from the last 5 years)</b>	<ol style="list-style-type: none"> <li>1. Maria Simona Chis, Adriana Paucean, Laura Stan, Vlad Muresan, Romina Alina Vlaic, Simona Man, Biris-Dorhoi Elena-Suzana, Sevastita Muste, 2018, Lactobacillus plantarum ATCC 8014 in quinoa sourdough adaptability and antioxidant potential, Romanian Biotechnological Letters, doi: 10.26327/RBL2018.171</li> <li>2. Elena Andruta Muresan, Sevastita Muste, Crina Carmen Muresan, Elena Mudura, Adriana Paucean, <b>Laura Stan</b>, Romina Vlaic, Constantin Gheorghe Cerbu, Vlad Muresan, 2017,</li> </ol>

Assessment of Polyphenols, Chlorophylls and Carotenoids during Developmental Phases of Three Apple Varieties, Romanian Biotechnological Letters, 22 (3),12456-12553

3. Cristina Semeniuc, Anca Rotar, Laura Stan, Carmen Pop, Sonia Socaci, Vioara Mireșan, Sevastita Muste. (2015). Characterization of pine bud syrup and its effect on physicochemical and sensory properties of kefir. *CyTA-Journal of Food*, 1-6 <http://www.tandfonline.com/doi/abs/10.1080/19476337.2015.1085905>
4. Mihaela Niculae, Laura Stan, Emöke Pall, Anamaria Ioana Paștiu, Iulia Maria Balaci, Sevastita Muste, Marina Spînu (2015). In vitro Synergistic Antimicrobial Activity of Romanian Propolis and Antibiotics against *Escherichia coli* Isolated from Bovine Mastitis. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, 43(2), 327-334. DOI: 10.15835/nbha43210074
5. Pocol Cristina Bianca, Stan Laura, 2015, Ethical concerns in Romanian beekeeping, International Conference EurSafe 2015, Know your food! – Food Ethics and Innovation, Wageningen Academic Press, 400-405, ISBN: 978-90-8686-264-1, [http://www.wageningenacademic.com/doi/abs/10.3920/978-90-8686-813-1\\_60](http://www.wageningenacademic.com/doi/abs/10.3920/978-90-8686-813-1_60)
6. Pompei Bolfa, Raluca Vidrighinescu, Andrei Petruta, Dan Dezmirean, Laura Stan, Laurian Vlase, Grigore Damian, Cornel Catoi, Adriana Filip, Simona Clichici, 2013, Photoprotective effects of Romanian propolis on skin of mice exposed to UVB irradiation, *Food and Chemical Toxicology* 62, 329–342, <http://dx.doi.org/10.1016/j.fct.2013.08.078>
7. M Niculae, CD Sandru, E Pall, S Popescu, L Stan, M Spinu, 2013, Antimicrobial activity of Romanian propolis ethanolic extracts against *E. coli* isolated from bovine mastitis, *Planta Med* 2013; 79 - PL15
8. Stan L, Niculae M., Marghitas L. Al., Spinu M, Dezmirean D, Antibacterial effect of Romanian propolis on *Pseudomonas aeruginosa* and *Staphylococcus intermedius*, *Planta Medica*, 2012, 11/78, 1094
9. Niculae M., Stan L, Spinu M, Marghitas L. Al., Sandru CD, Pall E, In vitro antimicrobial activity and cytotoxic potential of North-West Romanian propolis, *Proceedings of 43 International Symposium on Essential Oils*, 5-8 sept 2012 (Portugalia), pg 150
10. Niculae M, Spinu M, Sandru CD, Marghitas LA, Stan L, Bobis O, Brudasca CI, Tamas M, 2011, In vitro antimicrobial efficacy of honeydew honey and *Calendula officinalis* L. against *Pseudomonas aeruginosa*, *Planta medica - Journal of Medicinal Plant and Natural Product Research*, 77(12), 1458
11. Stan, Laura, Mărghitaș, L. Al., Dezmirean D., 2011, Quality criteria for propolis standardization, *International Symposium Animal Sciences and Biotechnologies* 44(2), 137-140
12. Stan Laura, Mărghitaș, L. Al., Dezmirean D., 2011, Influence of collection methods on propolis quality, *Buletinul USAMV* 68(1-2), 278-282, Print ISSN 1843-5262; Electronic ISSN 1843-536X
13. Stan, Laura, Mărghitaș, L. Al., Dezmirean, D., 2010, Chemical composition of Romanian propolis, 3<sup>rd</sup> World Propolis Science Forum – 10th Asian Apicultural Association, 114-125.
14. Liviu Al. Mărghitaș, Dezmirean Daniel, Adela Moise, Otilia Bobiș, Laura Laslo, Stefan Bogdanov, 2009, Physico-chemical and bioactive properties of different floral origin honey from Romania, *Food Chemistry*, 112(4), 863-867, ISSN 1843-5262, <http://doi:10.1016/j.foodchem.2008.06.055>

## Manuals for students

- 1) Laura Stan, 2018, Analiza senzorială a produselor alimentare – manual pentru învățământul la distanță, Ed. Academic Press Cluj-Napoca, e- ISBN 978-973-744-673-2
- 2) Laura Stan, 2016, Prelucrarea statistică a datelor – îndrumător pentru seminar, Ed. Academic Press Cluj-Napoca, ISBN 978-973-744-573-5
- 3) Laura Stan, Crina Carmen Muresan, 2015, Analiza senzorială a alimentelor – îndrumător de lucrări practice, Ed. Academic Press Cluj-Napoca ISBN 978-973-744-423-3
- 4) Laura Stan, 2015, Obținerea și controlul calității produselor apicole, – îndrumător de lucrări practice, Ed. Academic Press Cluj-Napoca, ISBN 978-973-744-496-7

## Scientific book

Stan Laura, 2018, Evaluarea unor markeri de calitate și autenticitate ai propolisului, AcademicPres, Cluj-Napoca

Cluj-Napoca, June 2018