

Małgorzata Nowacka

Education

2013 – 2014 Warsaw University – Postgraduate studies

Faculty of Law and Administration
Postgraduate studies in the field of Intellectual property

2012 – 2013 SGH Warsaw School of Economics – Postgraduate studies

Postgraduate studies in the field of Innovation Manager

2012 – 2012 Stanford University, California, USA

Top 500 Innovators Science - Management - Commercialization,
Stanford University, California, USA, 13.10-16.12.2012 (2 month)

2009 / 2010 Warsaw University of Life Sciences – Postgraduate studies

Faculty of Humanities Sciences
Studies for teacher training (one-semester)

2009 – 2010 Warsaw University of Life Sciences – Postgraduate studies

Faculty of Food Sciences
Postgraduate studies in the field of modern instrumental analytical methods for the safety testing health food and feed

2005 – 2009 Warsaw University of Life Sciences – Ph.D. Studies

Faculty of Food Sciences
Department of Food Engineering and Process Management
Doctor of agricultural sciences

2004 – 2005 Warsaw University of Life Sciences – Postgraduate studies

Faculty of Economics and Agriculture
Pedagogical Studies

2000 – 2005 Warsaw University of Life Sciences – Master Studies

Faculty of Food Technology
Department of Food Engineering and Process Management
Master of Food Technology and Human Nutrition

Career

Warsaw University of Life Sciences (WULS-SGGW)

Faculty of Food Sciences

December 2009 - onwards

Department of Food Engineering and Process Management
Scientist

The responsibilities include research and didactic issue.
I am reviewer in national and international journals.

Voivodship Sanitary and Epidemiological Station in Warsaw

September 2005 – October 2017

Department of Food and Feed Safety and Cosmetics
Senior Assistant.

The responsibilities include participation in control of food production, food contact materials and coordination of Rapid Alert System for Food and Feed, co-operation with the Laboratory Unit. I conducted the training about food law issues for sanitary inspectors.

Internships and training

Research stay at the University of Bologna, Faculty of Food Sciences, Campus Cesena, Italy, 01.09 - 10.11. 2016 (2,5 months)

Professional training, TRADEIT - Entrepreneurial Summer Academy, University of Insubria, Como, Italy, 23-26.06.2015

Professional training on Controls on Contaminants in feed and food, BTSF – Better Training for Safer Food, 07-10.10.2014, Berlin, Germany laying Health & Consumers Directorate-General for Health & Consumers

Internship - Lecturer, University of Veterinary Medicine and Food Sciences ON-IRIS, Nantes, France, 12-15.05.2013

Internship, NASA Synthetic Biology, Mountain View, California, USA, 26.11-12.12.2012 (2 weeks)

Internship - Lecturer, University of Veterinary Medicine and Food Sciences ON-IRIS, Nantes, France, 02-07.04.2012 (1 week)

Research stay at the University of Bologna, Faculty of Food Sciences, Campus Cesena, Italy, 07.01 - 31.03. 2012 (3 months)

Professional training in the Voivodship Sanitary and Epidemiological Station in Warsaw, Laboratory Department of Food Hygiene, Nutrition and Consumer, 01.06-15.10.2011 (5 months - 240 h)

Internship - Lecturer, University of Veterinary Medicine and Food Sciences ON-IRIS, Nantes, France, 23-28.05.2011 (1 week)

Internship - Lecturer, University of J.J. Strossmayer in Osijek, Croatia, Department of Food Science, 15.04-15.05.2011 (1 month)

Expert in the workshop of the EU project Foresight "Food and Nutrition XXI Century" the "Innovative materials, innovative products," Innovative packaging ", "Food safety ", Institute of Horticulture, Skierniewice, Poland, 09-11.02.2011

Course in materials and articles intended to come into contact with food, Lisbon, Portugal 19-21.10.2010 laying Health & Consumers Directorate-General for Health & Consumers

Research stay at the University of Bologna, Faculty of Food Sciences, Campus Cesena, Italy, 01.04 - 01.07. 2008 (3 months)

Research stay at University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania, Food and Health - Socrates Intensive Program, 18.02 - 3.03. 2007 (2 weeks)

Professional training in the Secondary School of Catering and Hotel in Warsaw (Teaching practice), 01-30.04.2005 (1 month)

Professional training in the Department of confectionary "Jałowiec" S.C. in Częstochowa (student practice), 30.06 - 27.07.2003, 1.07 - 28.07.2004 (2 months)

Articles

Author and co-author of several original papers, popular science publications and books chapter (around 90). Referee of scientific articles in national and international journals with impact factor.

The topics of my research and development include issues related to the removal of water from plant tissue, using unconventional technological processes, i.e. microwave-convective or infrared drying and innovative pre-treatment as ultrasound and pulsed electric field applied before operations as drying or osmotic dehydration.

Projects

- BIOSTAREG Project ID 298537 (2016-2018, NCBR): EKOPOLPAK: New packaging with the use of renewable raw materials and innovative paraffin impregnates, project manager from WULS.
- Iuventus Plus Project IP2014 033173 (2015-2017, Ministry of Science and Higher Education): Application of innovative methods for obtaining fruit snacks, project manager.
- Project LIDER No. 497 / L-4/2012 (2013-2016, NCBiR): Use of pulsed electric field and combined method using pulsed electric field and ultrasound to support drying process of plant tissue, project contractor.
- WULS Grant for a young academic or doctoral student titled "The use of ultrasound to modify the properties of plant tissue before the drying process" awarded within the internal competition of WULS-SGGW (09.2013-06.2014), project manager.
- Research project N R12 0137 10 (PBR X, NCBR) "Production of apparatus for non-destructive evaluation of vegetable and fruit quality on the basis of biospeckle phenomena" (Grant Implementing Institution - B. Dobrzański Institute of Agrophysics in Lublin) - Project contractor (07.2012-12-2012) - Head of research topic: Device for non-destructive evaluation of the quality of vegetables and fruits based on biospeckle phenomena.
- WULS Grant for a young academic or doctoral student titled "Use of ultrasound to modify the properties of plant tissue" awarded within the internal competition of WULS-SGGW (06.2011-05-2012), project manager.
- Task in "LIDER" program (2011, NCBiR) "An analysis of the textural food additives in Poland and the methods of utilization of waste from the fruit and vegetable industry" (Grant Institution - B. Dobrzański Institute of Agrophysics, Polish Academy of Sciences in Lublin) "New textural food additive based on waste raw materials of the fruit and vegetable industry" - project contractor, 11.2011-01-2012
- Grant No. NN 312 159134 (2008-2009), principal contractor - "Studies on the use of infrared and microwave radiation for drying of apple tissue".
- WULS Grant (29.05-31.12.2006), v-ce project manager - "Assessment of technological process and storage conditions on physicochemical properties of plant tissue"

Awards

- Scholarship for eminent young scientists of the Minister of Science and Higher Education, 2016-2019
- 3rd grade Individual Award for the scientific achievements from Rector of WULS, 01.10.2016
- 3rd grade Group Award for the scientific achievements from Rector of WULS, 01.10.2011
- Award granted by the Faculty of Food Science of WULS for distinguished thesis "Studies on the use of infrared and microwave radiation for apple drying", Warsaw, 12.11.2009.
- Finalist of the second edition of the government program "Top 500 Innovators Science - Commercialization", 21.03.2012
- Monthly scholarship awarded by Croatian Government CEEPUS No. CII-HR-0306-03-1011-M-45134, 2012.

Qualifications and skills

Internet, Word, Excel, PowerPoint
HTML, Adobe Photoshop
Statistica, Statgraphics

Foreign Languages

English: good (First Certificate in English - 12.2007)

