

Curriculum Vitae

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I. Personal information

- **Present position: Lecturer of Applications in "Food Engineering" at the Department of Food Science & Nutrition of the University of Thessaly.**
- **Address: Department of Food Science & Nutrition, N. Temponera St., 43100 Karditsa**
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- **Department Website: <http://food.uth.gr>**

II. Titles and Studies

- **Postgraduate Diploma, Master of Science - (M.Sc.) in Advanced Chemical Engineering from the University of Manchester in the United Kingdom. Dissertation: Constrained heat exchanger networks: Differential energy targets, multiple utilities, and design.**
- **Chemical Engineer of the Department of Chemical Engineering of NTUA, Athens (10/11/1981) (Diploma degree: 7.53).**
- **Diploma Thesis title: "Theoretical Study of Determination of the Structure of Porous Materials from Nitrogen Adsorption Data".**

III. Research Experience-Programs

Participation in research projects with food companies. (Researcher or member of the research team for a fee)

1. "Preparation of a Research Study on the application of innovations and new products in the production of processed peach products and the development of their specifications" for the Company ELBAK SA, Greece (23-11-2007 to 31-12-2008).
2. "Creation of modified production processes for the production of various types of table olives enriched in natural antioxidants with the ultimate goal of creating functional products" for the Company ROI SA. , Greece (25-05-2010 to 30-06-2010).
3. "Use of a pulsating electric field for the extraction of valuable components from plant material" for the company Korres SA , Greece, 2018. Program implemented within the framework of the Unified Action of State Aid for Research, Technological Development & Innovation "RESEARCH-CREATE-INNOVATE".

4. "Creation of biofunctional chocolate products with the addition, encapsulated in microemulsions, of aromatic and medicinal plant extracts produced with innovative technology (deep eutectic solvents)" for the company Cocoowa, Greece , 2018.

IV. Educational Experience

1. Higher education

- 25-09-1989 to 24-02-2006: Temporary Assistant Professor at TEI (Technological Educational Institute) of Larissa.
- • 27-02-2006 to 30-10-2007: Laboratory Associate with full qualifications in the Department of Food Technology at TEI. of Larissa
- • 31-10-2007 until today: Lecturer of Applications in "Food Engineering", at the Department of Food Science & Nutrition of the University of Thessaly, coming from the Department of Food Technology of TEI. of Thessaly. Teaching of stand-alone courses such as Food Engineering (Principles of Food Engineering and Unit Operations for Food Products), Food Processing (Heat Treatment of Foods and Equipment, Food Preservation Processing and Equipment, Physical Chemistry of Foods, Food and Beverage Packaging, Technology and Quality Control of Fruits and Vegetables, and also Technology and Quality Control of Cereals and Bakery products
- Four academic years teaching in the Postgraduate Program (P.M.S.) entitled 'BIOTECHNOLOGY - NUTRITION QUALITY AND ENVIRONMENT' organized by the Department of Biochemistry and Biotechnology of the University of Thessaly

2. Professional Teaching

- Coordinator in Training programs of ELKEPA.
- Teaching of 24-hours in total presentations in a training program of the KEK Prefecture of Larissa in "Food Processing Techniques" 400 hours, in 2000.

V. Paid activity as an employee-Chemical Engineer and freelancer - Chemical Engineer

- 10-02-1986 to 31-10-2007: as Chemical Engineer. ELBAK SA (Hellenic Canning Industry, Larissa)
- From 20-10-1998 to 31-10-2007: Freelance Chemical Engineer with activity in studies related to food processing and HACCP.10-02-1986 ως 31-10-2007.

VI. Languages

- English (excellent knowledge)
- German (good knowledge).

VII. Accreditations and participation in professional registers and scientific committees

- Member of the Technical Chamber of Greece as a Chemical Engineer and holder of the relevant license, since 1981.
- IQA approved Certificate on "The Assessment of Quality Management Systems" (1996).

VIII. Scientific work

1. Published work

➤ *Monographies*

1. Constrained heat exchanger networks: Differential energy targets, multiple utilities, and design. University of Manchester, United Kingdom (1983).
2. Theoretical Study of Determination of the Structure of Porous Materials from Nitrogen Adsorption Data. (1981). School of Chemical Engineering of the National Technical University of Athens.

➤ *International scientific journals with a system of judges*

1. Enrichment of table olives with phenolic compounds from olive leaves. (2011). S. Lalas, V. Athanasiadis, O. Gortzi, M. Bounitsi, I. Giovanoudis, J. Tsaknis, F. Bogiatzis. Food Chemistry, 127 (4), 1521-1525.

➤ *Presentations of papers in scientific conferences-workshops*

1. Measurement of the distribution of residence time in a biological filter of cross-flow plastic filler. Giovanoudis ID, Grigoropoulou EP, 5th Conference of Environmental Science and Technology, Molyvos, Lesvos, Sept. 1997.
2. International standards for application in food businesses. Present and future. Giovanoudis I. Two-day conference organized by the Department of Food Technology, TEI of Larissa in Karditsa (16 & 17 June 2006) on "Food & Health".
3. International standards for application in food businesses. Present and future. Giovanoudis I. Two-day conference organized by the Department of Food Technology, TEI of Larissa in Karditsa (16 & 17 June 2006) on "Food & Health".
4. Phenols separation from olive mill wastewater by cloud point extraction with food grade surfactants (2015). I. Giovanoudis, V. Athanasiadis, G. Nanos, O. Gortzi and S.

- Lalas. 6th Panhellenic Conference "Current trends in the field of lipids", Hellenic Lipid Science and Technology Forum (Greek Lipid Forum), National Research Foundation, Athens (June 11-12).
5. Separation of Value Added Compounds from Liquid Tomato Wastewater Using Cloud Point Extraction, (2017) Ioannis Giovanoudis, Vasilios Athanasiadis, George Nanos, Stavros Lalas, 7th International Symposium on Natural Resources Management, Faculty of Management Zaječar, Zaječar, Serbia (31st May)
 6. "New Technologies in Food, Wishes and Reality" (2010). I. Giovanoudis. Presentation at a Conference entitled "New Technologies in Food" organized by the "Laboratory of Food and Beverage Safety and Hygiene" of the Institute of Technology and Management of Agroecosystems (ITEDA) in Karditsa (27-11-2010).
 7. Poster presentation at a conference: Enrichment of Kalamon table olive with natural antioxidants (2010). V. Athanasiadis, S. Lalas, O. Gortzi, I. Giovanoudis, M. Bunitsi and I. Tsaknis. Conference entitled "New Technologies in Food" organized by the "Laboratory of Food and Beverage Safety and Hygiene" of the Institute of Technology and Management of Agro-ecosystems (ITEDA) in Karditsa (27-11-2010).
 8. Presentation at a conference: "New technologies in Food, Wishes and Reality" (2011). I. Giovanoudis. Conference of the Department of Central-Western Thessaly of the Panhellenic Association of Chemical Engineers, Larissa (20-05-2011).
 9. Presentation at a conference: "Example of application of HACCP system in food industries" (2011) I. Giovanoudis. Conference of the Department of Central-Western Thessaly of the Panhellenic Association of Chemical Engineers, Larissa (20-05-2011).
 10. Poster presentation at an international conference: Extraction of tocopherols from olive mill wastewater using cloud point extraction. (2012). O. Gortzi, E. Katsoyannos, Ar. Chatzilazarou, V. Athanasiadis, I. Giovanoudis, E. Iliadou, Al. Papachatzis, and S. Lalas. 15th International Conference on Fat Soluble Vitamins, Kalabaka, Greece (22-24 March).
 11. Isolation of value added products from food industry waste by the method of extraction at the cloud point (Cloud Point Extraction). (2013). I. Giovanoudis, E. Spanou, V. Athanasiadis, S. Lalas and O. Gortzis. 1st Panhellenic Forum entitled "Food Industry and Environment" organized by the Panhellenic Association of Food Technologists (P.E.T.T.) at M.E.C. Peania in the context of the CHEM and ECOLINK exhibitions (October 13).

12. Presentation at a conference related to Quality organized by the Telecommunication Region of Thessaly of OTE in Cooperation with the Association of Thessalian Industries (STHEV) and the Regional Department of the Hellenic Society of Business Administration (EEDE), on the topic: "Experience from of the Quality Assurance System", 1998.
13. Suggestions in EOMMEX training program in "Total Quality Management / Quality Assurance and Quality Control", 1999.

2. Participations-attendances-organization of conferences-workshops

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