

Curriculum vitae

Personal information

Name/Surname: FĂRCAȘ ANCA CORINA

Address: Campului 40, Cluj-Napoca, Romania

E-mail: farcas.ancuta@yahoo.com / anca.farcas@usamvcluj.ro

Telephone: +40-740600924

Date of birth: 09.02.1986

Scientific title: PhD in Biotechnology



Professional experience

- 2015 – Present. **Associate Teacher**. Faculty of Food Science and Technology, UASMV.
- 2011 – Present. **Quality control and food safety analyst** in Food Quality and Safety Testing Laboratory (LICSA). Faculty of Food Science and Technology, UASMV.
 - Editing analysis reports according to internal procedures
 - Participating at validation of analytical testing methods
 - Performing food and raw materials analysis
- 2012 – 2013. **Associate Teacher**. Faculty of Food Science and Technology, UASMV.
- October 2013 - April 2014. **Research Assistant in food quality control** and member responsible with laboratory research in PN-II- Innovation Check "Development of a functional bread fortified with brewers' spent grains flour".
- August 2010 - October 2011. SC Zynk Software SRL. **Quality Analyst** responsible with ensuring the implementation of quality standards in development, testing and implementation of the improve product quality plans. <http://www.zynk.ro>

Education and training

- 2011 – 2014. **PhD degree in Biotechnology Science** with highest qualification "Summa cum Laude". Research topic: "Research regarding the identification and exploitation of biologically active compounds from brewers' spent grain by-product" University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca.

- 2011. **Internal Auditor Certificate** for Food Safety Management System according to Standard SR EN ISO 22000:2005 and SR EN ISO 19011:2003, organizer SC SIMTEX-OC SRL Bucharest.
- 2009 – 2011. **Master diploma in Food Engineering**, specialization Processing Systems and Food Quality Control. UASVM-CN.
- 2005 – 2009. **Chemist Engineer diploma**, specialization Food product control and expertise. Faculty of Food Science and Technology, UASVM - CN.
- 2001 – 2005. **Laboratory assistant chemist diploma**, School of Industrial Chemistry, CN.

Research projects

- Member in PN-II- Innovation Checks, oct.2013-apr.2014 "Development of a functional bread fortified with brewers' spent grains flour", contract number 188CI/21.10.2013.

Invention patents

- Author of invention "Functional premix with malt mash for bakery product, process for preparing it and use thereof" no. **RO 130202-A0 / 29.05.2015**

Representative awards

- Diploma of Excellence at the International Salon of Inventions PROINVENT 2014. "Using of natural colorants extracted from different plant matrices in bakery". Soporan C, Socaci S, **Fărcaș A**, Tofană M. Technical University under the aegis of the Ministry of Education and the Academy of Technical Sciences of Romania.

Scientific publications

- Publishing a number of **30 articles in ISI and BDI journals** from which 9 are as first author and 21 as co-author.
- Citation of an ISI article (as co-author) in **Nature Journal** (IF = 42).

List of relevant publications

1. **Fărcaș A**, Socaci S, Tofană M, Mureșan C, Mudura E, Salanță L, Scrob S, 2014. Nutritional properties and volatile profile of brewer's spent grain supplemented bread. *Romanian Biotechnological Letters* vol. 19(5), 9705-9714. **IF=0.351**
2. **Fărcaș A**, Socaci S, Tofană M, Dulf F, Mudura E, Diaconeasa Z, 2014. Volatile profile, fatty acids composition and total phenolic content of brewers' spent grain by-product with potential use in the development of new functional foods. *Elsevier Journal of Cereal Science* – in press. **IF=1.943**
3. Socaci S, Socaciu C, Mureșan C, **Fărcaș A**, Tofană M, Vicaș S, Pinteana A, 2013. Chemometric Discrimination of Different Tomato Cultivars Based on Their Volatile Fingerprint in Relation to Lycopene and Total Phenolics Content. *Phytochem. Anal.* 25(2), 161–169. **IF=2.45**.

4. Salanță L, Tofană M, Socaci S, Mudura M, **Fărcaș A**, Pop C, Pop A, Odagiu A, 2014. Use of HPLC in Combination with Chemometrics Methods in Characterization of Hop Varieties from Romania Based on their Contents in Bitter Acids. *Czech Journal of Food Sciences*. **IF=0.741**.

Competences and skills

- Ability to work in a team, flexibility, dedication, good capacity of coordinating research activities, critical thinking and objective assessment of the research results.
- Advanced operating knowledge of Microsoft Office programs.
- Driving license – category B
- Mother tongue(s) – Romanian
- Other language

Understanding	Speaking	Writing
Independent user B2	Independent user B2	Independent user B2