

## Βιογραφικό Σημείωμα



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Η **Παρθένα Κοτζεκίδου-Ρουκά** είναι Καθηγήτρια στον *Τομέα Επιστήμης & Τεχνολογίας Τροφίμων* της *Σχολής Γεωπονίας, Δασολογίας & Φυσικού Περιβάλλοντος* του Α.Π.Θ. Σπούδασε στο *Τμήμα Γεωπονίας* της *Γεωπονοδασολογικής Σχολής* του Α.Π.Θ. και αποφοίτησε το 1976. Συνέχισε τις σπουδές της για εκπόνηση διδακτορικής διατριβής στο Πολυτεχνείο του Μονάχου, Γερμανίας με υποτροφία της Γερμανικής Υπηρεσίας Ακαδημαϊκών Ανταλλαγών (DAAD) από όπου πήρε διδακτορικό δίπλωμα (*Dr Agr.*) το 1980. Επέστρεψε στην Ελλάδα και το 1981 διορίστηκε στη βαθμίδα του Λέκτορα στον Τομέα Επιστήμης και Τεχνολογίας Τροφίμων του Τμήματος Γεωπονίας του Α.Π.Θ. με γνωστικό αντικείμενο «Μικροβιολογία Τροφίμων» και εκλέχθηκε Καθηγήτρια το 1998. Ήταν επισκέπτρια ερευνήτρια στο Τμήμα Βιοεπιστημών και Βιοτεχνολογίας του Πανεπιστημίου Strathclyde, Μεγ. Βρετανία (05/1986-10/1986), στο Εργαστήριο Βακτηριολογίας του Πολυτεχνείου του Μονάχου, Γερμανία (09/1988-12/1988 & 02/1992-05/1992) και στο Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων του Πανεπιστημίου Washington, Seattle, ΗΠΑ (05/1997-09/1997). Τα ερευνητικά της ενδιαφέροντα περιλαμβάνουν τη μελέτη βακτηρίων, ζυμών και μυκήτων που απαντώνται στα τρόφιμα, την ανίχνευση παθογόνων μικροοργανισμών με Real-Time PCR, τη μικροβιολογία ζυμούμενων τροφίμων, την εφαρμογή καλλιεργειών εκκινήσεως στην παραγωγή τροφίμων καθώς και τη βιοτεχνολογική παραγωγή οργανικών οξέων, ενζύμων και καροτενίων. Έχει δημοσιεύσει περισσότερες από 52 ερευνητικές εργασίες σε έγκυρα επιστημονικά περιοδικά του εξωτερικού και 2 πατέντες. Υπάρχουν περισσότερες από 3700 αναφορές στο έργο της (h-index 32). Έχει δημοσιεύσει αρκετά κεφάλαια σε ξενόγλωσσα βιβλία και είναι συγγραφέας 3 βιβλίων (“Μικροβιολογία Τροφίμων”, “Μικροβιολογική Ανάλυση Τροφίμων” και “Μικροβιολογία Τροφίμων & Μικροβιολογική Ανάλυση Τροφίμων”) για την εκπαίδευση των προπτυχιακών φοιτητών, καθώς και επιστημονικός εκδότης του βιβλίου με τίτλο “Food Hygiene and Toxicology in Ready-to-Eat Foods” (Academic Press, 2016). Είναι μέλος του Editorial Board των επιστημονικών περιοδικών “Food Biotechnology” και “Italian Journal of Food Safety”. Συμμετείχε σε ερευνητικά προγράμματα. Δίδαξε Μικροβιολογία Τροφίμων στους

προπτυχιακούς φοιτητές καθώς και Προχωρημένα Μαθήματα στη Μικροβιολογία Τροφίμων και Μικροβιολογία Οίνου στο Μεταπτυχιακό Πρόγραμμα Σπουδών του Τμήματος Γεωπονίας.

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### **Διπλώματα ευρεσιτεχνίας**

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