

Athanasia Goula is a Professor in Design and Optimization of Food Processing in the Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki. She received her bachelor's (1996) and Ph.D. (2005) degrees from the Department of Chemical Engineering, School of Engineering, Aristotle University of Thessaloniki and her M.Sc. (2006) degree in Quality Management from the Hellenic Open University. She has worked as chemical engineer in an industry of canned vegetables and salads (1997-1998), as post doctoral fellow in the Department of Chemistry of the Aristotle University of Thessaloniki (2005-2007), as Research Associate in the Laboratory of Food Process Engineering at the Department of Chemical Engineering of the Aristotle University of Thessaloniki (2007-2010) and as a Lecturer in the Department of Quality Control and Trade of Agricultural Products of the Technological Institute of West Macedonia and in the Department of Food Technology of the Technological Institute of Larissa (2005-2009). She took a Lecturer position in the Department of Food Science and Technology of the Aristotle University of Thessaloniki in 2010 and she was promoted to Assistant Professor in 2015, to Associate Professor in 2019, and to Professor in 2024.

She participated in teaching process of the undergraduate and graduate courses: Food Engineering I and II, Mathematical Models in Food Science, Automation Systems for Food Processing Plants, Management of Water and Wastes in Agricultural Industries, Food Process Design, Processing and Nutritive Value of Foods, Assessment of the Shelf Life of Foods, Manufacturing Processes of Food Products and Ingredients with Emphasis to Bioprocesses. She supervised two and co-supervised three doctoral, as well as 17 M.Sc. theses, all research type, and 2 post-doctoral fellows, and served as an external examiner of 10 doctoral theses. She has participated in 13 externally-funded research projects. She is the author/co-author of 80 peer-reviewed publications (SCI journals), 12 book chapters, 1 book, and more than 100 contributions to national and international conferences with more than 5.500 citations (h-index = 39).

Her research interests include the optimization of food processes (drying, spray drying, osmotic dehydration, condensation, extraction, distillation, adsorption, encapsulation, thermal processes, filtration, centrifugation, ultrasonic treatments), the application of principles of mathematical analysis and statistics in the design of food processes, the modelling of food processes using computational fluid dynamics (CFD) programs, the design and development of food processing equipment, the design of waste management systems for food industries, the recovery of components from food industry by-products and their incorporation into foods, the development of mathematical models for describing the thermal inactivation of food components during processing and determining the quality and remaining shelf life of foods.