



# Jovo Savanović

PHD TECHNOLOGY ENGINEERING

## PROFILE

Assistant Professor at study program Gastronomy and hospitality management at Banja Luka College, where he has been teaching for 2 years.

## WORK EXPERIENCE

### Banja Luka College | University Professor

2021-

Professor at study program Gastronomy and hospitality management

### Meat industry "DIM-DIM" d.o.o. Laktasi

2013-

Technologist and Leader of the HACCP team for the introduction and implementation of the HACCP system

### Meat industry Lijanovići, Glamočani, Laktaši

2004-2013

Production Manager

### Meat industry "Capito", Glamočani, Laktasi

2002-2004

Production Manager

## SCIENTIFIC WORK

Using theoretical knowledge and practical experience, he published a large number of scientific and professional works, participated in international conferences, as well as in the development of several projects and studies.

**Bibliography:** [https://blc.edu.ba/en/our\\_team/doc-dr-jovo-savanovic/](https://blc.edu.ba/en/our_team/doc-dr-jovo-savanovic/)

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78 000 Banja Luka  
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## EDUCATION

- **Doctoral studies (180 ECTS)**

Faculty of Technology,  
University of Novi Sad  
Completed in 2019

- **Undergraduate (300 ECTS)**

Faculty of Technology,  
University of Banja Luka  
Completed in 2002

## SKILL

- Food Science and Technology
- Food Analysis
- Food Processing and Engineering
- Food and Nutrition
- Food Preservation
- Food Quality
- Sensory Evaluation
- Gastronomy
- Hospitality management

## MEMBERSHIP

Member of the Association of Technology Engineers of the Republic of Srpska

## OTHER

- Other forms of international cooperation (conferences, meetings, workshops, education abroad):
  - Seminar: Quality management system, organized by TEMPUS IB\_JEP 16140-2001, Consortium members in Banjaluka on May 8-10, 2003.
  - Seminar: HACCP-Theory and Practice, organized by TEMPUS IB\_JEP 16140-2001, Consortium members in Banjaluka on May 8-10, 2003.
  - Seminar: "HACCP - CONSULTANT", based on the requirements of the ISO 9001:2000 standard, the requirements of CODEX Alimentarius CAC/RCP 1-1969 REV.4 2003 and current regulations, TÜV Rheinland, Banja Luka 11-12.02.2008.
  - Course: "Organization of official controls and microbiological criteria in food", Food Safety Agency of Bosnia and Herzegovina, Banja Luka, April 2011.
  - Seminar: "Use of food additives", Food Safety Agency of Bosnia and Herzegovina, Banja Luka, November 2011.
  - Seminar: "SUSTAINABLE TECHNOLOGIES IN THE FOOD AND PHARMACEUTICAL INDUSTRIES", University of East Sarajevo, Faculty of Technology in Zvornik, June 2012. – Seminar: "SUPPLY CHAIN MANAGEMENT", CAPINFOOD, Zvornik, May 2013.
  - Seminar: "ICT SOLUTIONS", CAPINFOOD, Zvornik, June 2013. – Seminar: "KNOWLEDGE TRANSFER", CAPINFOOD, Zvornik, September 2013.
  - Seminar: "Informing consumers about food - Obligations of subjects in food business", Association of Technology Engineers of the Republic of Serbia, Banjaluka, April 2, 2016.
- Realized national scientific project as a project collaborator
  - Member of the Project team entitled: "The influence of natural antioxidants on the formation of i color stability of permanent sausages", Ministry of Science and Technology of the Republic of Srpska, 2009-2011.
  - Member of the Project team entitled: "Protein changes during freezing of food products", Ministry of Science and Technology of the Republic of Srpska, 2018-2020.
  - Member of the project team entitled: "The influence of the addition of plant extracts on the properties of the natural casing and the sustainability of domestic fermented sausage", Ministry of Science and Technology of the Republic of Srpska, 2019-2021.
  - Member of the Project team entitled: "Examination of the quality of cheese obtained by different methods of heat-acid coagulation of milk", Ministry of Scientific and Technological Development, Higher Education and Information Society, 2019-2021.
  - Member of the Project team entitled: "Production and characterization of new milk products", Ministry of Scientific and Technological Development, Higher Education and Information Society, 2021- 2023
- Realized an international scientific project as a project collaborator
  - Carrying out project activities from work package W.P.6. (Ac.6.2.) within the Project "Improving the enabling environment and public awareness for innovation in the South-East-European food sector through translational collaboration - CAPINFOOD" of cooperation) 23.03-2013-23.07.2013. years.