

CURRICULUM VITAE

- 1. Name:** GIURGIULESCU
2. Surname: LIVIU LAURENȚIU
3. Date and birth place: 17.09.1972 CRAIOVA
4. Citizenship: ROMÂNĂ
5. Civil status: Married
6. Study:

Institution	Colegiul Carol Craiova	Universitatea Din Craiova Facultatea of Horticulture	University of Galati Faculty of Food Industry	Universitatea of Craiova	University of Craiova Low Faculty
Periode:	1987-1991	1991-1996	1996-1997	1998-2005	1997-2002
Graduate	Bacalaureat diploma	Licence diploma	Master diploma	PHD diploma	Licence Diploma

- 7. Scientific title :** PHD ING. in FOOD INDUSTRY

8. Profesional experience:

Period:	1998-1999	1999-2005	2005-2007	2007- PRESENT
Place:	Craiova	Craiova	Craiova	Baia Mare
Institution:	Universitatea Din Craiova Facultatea of Horticulture	Universitatea Din Craiova Facultatea of Horticulture	Universitatea Din Craiova Facultatea of Horticulture	North University of Baia Mare Science Faculty
Function:	University preparatory	Univ. Assistant	Univ. Lecturer	Univ Lecturer
Description:	Coordinate laboratory activities	Coordinate laboratory activities	Coordinate curs and laboratory activities	Coordinate curs and laboratory activities

- 9. Work place and function:** North University of Baia Mare, university lecturer PHD.

- 10. Old in field work:** 9 years

- 11. Research domain :** Food Biotechnology, Red wine technology, Fermentative technology, Microbiology, Food safety, Tobacco technology.

- 12. PHD Theses title :** "Research regarding utilization of modern biotechnology at transformation juice grapes in wine"

12. Research papers published:

1. Giurgiulescu Liviu, Savescu Petre, 2007 - Reserch regarding the action of selected yeasts (L.S.A.), of temperatures and fermentation length on contents of some red wines constituents, Științe, Procese și Tehnologii Agroalimentare, No. XIII, Timișoara

2. Giurgiulescu Liviu, Săvescu Petre, Codre Anca, 2007 - Research regarding the influence of biotechnological factors involved in obtaining of red wine from Oltenia Hill, "Agricultural

and food sciences, processes and technologies”, Jubilee Conference with international participation, 26-27 Aprilie, Sibiu, ACTA UNIVERSITATIS CIBINIENSIS, Series E : Food Technology (AUCFT), ISSN ISSN: 1221 - 4973

3. Giurgiulescu Liviu , Săvescu Petre, 2006 - Research regarding the influence of treatments applied of grape juice of the fermentation Safe Food, Eco Conferinta, Ecological Movement of Novi Sad City.. Vol 1, pag, 138-141, ISBN-10: 1566630604

4. Giurgiulescu Liviu, 2006 - Research regarding the influence of yeasts type and relations between grape juice phases on chromatic characteristics of red wine, Analele Universității din Craiova, Seria Horticultură, tehnologia Prelucrării produselor alimentare, Ingineria Mediului, 2006, pg. 545-548, Editura Universitaria, ISSN 1435-1275

5. Giurgiulescu Liviu., P. Săvescu, Raluca Giurgiulescu, 2005 - Research regarding the influence of biotechnological factors in white wines obtaining with low volatile acidity, Buletinul USAMV-CLUJ-CN, 61/2005 ISSN 1454-2382

6. Giurgiulescu Liviu, Săvescu Petre, 2005 - Study regarding the influence of biotechnological factors in obtaining of wine with low volatile acidity, Quality on food and beverages in the frame of EU standards, Balkan Environmental Association and Romanian Academy of Agricultural and Forestry Sciences (AAFS), 23-24 February , Bucharest/Romania

7. Giurgiulescu Liviu, Săvescu Petre, 2005 Comparative Study about Technological Potentțial of Virginia and Oriental Tobaccos Use in Superior Cigarettes Process International Symposium Euro – aliment, 29 - 30 September 2005, Galați, România

8. Giurgiulescu Liviu, Săvescu Petre, Ion Chircan, 2004 Researches on the Influence of Biotechnological Parameters on the Extraction of the Polyphenols from Red Wines, The annals of "Valahia" University of Târgoviște

9. Giurgiulescu Liviu, Săvescu Petre, Ion Chircan, 2003 Researches on the Influence of Biotechnological Parameters in the High Quality Red Wine, The annals of "Valahia" University of Târgoviște, 2003

10. Giurgiulescu Liviu, 2003 Cercetări privind posibilitățile de realizare a unor corelații între zaharurile reducătoare totale și albuminile din compoziția chimică a tutunului Virginia 196 uscat la foc indirect, Universitatea Agrară de Stat din Moldova, Simpozion Internațional, Chișinău

11. Giurgiulescu Liviu, 2003 Possibility of aromatic plants utilization in human health , Lucrările Simpozionului Internațional "Euro - aliment 2003" ,23 - 25 octombrie Galați — România

12. Giurgiulescu Liviu, 2003 Research regarding the obtaining of Virginia tobacco with low nicotine concentration, Lucrările Simpozionului Internațional "Euro - aliment 2003" 23 - 25 octombrie Galați — România

13. Giurgiulescu Liviu, 2005 Research regarding biotechnological possibility to reduce volatile acidity in wines, Scientifical Researches. Agroalimentary Processes and Technologies, Volume XI, No. 2 (2005), 275-280

14. Giurgiulescu Liviu, 2003 Research for the variation of the principal chemical compounds at Virginia 196 tobacco during fermentation,. Scientifical Researches. Agroalimentary Processes and Technologies, Volume IX, (2003), 127-131

15. Giurgiulescu Liviu, 2004 Possibility for using of aromatic plants in healthy foods, Analele Universității din Craiova, Seria Horticultură, Tehnologia Prelucrării produselor alimentare, Ingineria Mediului, 2004, pg. 301-304

16. Giurgiulescu Liviu, 2002 The researches for the technological potential of the Virginia tobacco variety cultivated in sandy area from Oltenia *L.Giurgiulescu*, Analele Universității din Craiova, Seria Horticultură, Tehnologia Prelucrării produselor alimentare, Ingineria Mediului, 2002, pg. 418-421

17. The research about technological potential of Baragan tobacco variety cultivated in Câmpia Română, L.Giurgiulescu, Analele Universității din Craiova, Seria

Horticultură, tehnologia Prelucrării produselor alimentare, Ingineria Mediului, 2003, pg. 545-548

18. Giurgiulescu Liviu, Stoica Felicia, Ionică Laura, 2002, Research regarding the variation of quality sign at Oriental tobaccos cultivated in "Câmpia Română" . Scientifical Researches Agroalimentary Processes and Technologies, Volume X, noi.2 (2004), 299-313

19. Giurgiulescu Liviu, Săvescu Petre 2002 Study of principal chemical characteristics at Virginia 196 tobacco dry fire cured, Scientifical Researches Agroalimentary Processes and Technologies, Volume VIII, (2002), 45-48

20. Giurgiulescu Liviu, Stoica Felicia, 2004, Researches regarding the technological potential of Oriental Djebel tobacco cultivated in Oltenia, " Horticultură – Știință, Calitate, Diversitate și Armonie, USAMV – „Ion Ionescu de la Brad”, Iași, 2004

21. Research regarding the influence of biotechnological factors involved in obtaining of red wine from Oltenia Hill, Giurgiulescu Liviu, Săvescu Petre, Codre Anca, "Agricultural and food sciences, processes and technologies", Jubilee Conference with international participation, 26-27 Aprilie, Sibiu 2007

22. Giurgiulescu Liviu, Săvescu Petre, Codre Anca, 2007, Research regarding the variation of quality sign at Virginia 196 tobaccos cultivated in Câmpia Română, "Agricultural and food sciences, processes and technologies", Jubilee Conference with international participation, 26-27 Aprilie, Sibiu 2007

23. Giurgiulescu Liviu, Săvescu Petre, 2007 Comparative study regarding the influence of dry system at chemical composition of Djebel tobacco, Simpozionul Științe, Procese și Tehnologii Agroalimentare, New trends in food safety and processing, Facultatea de Tehnologia Produselor Agroalimentare, USAMV a Banatului, , 17-18 Mai Timișoara 2007

13. Society member: Member of "Romanian General Asociation of Engineering – AGIR"

Member of UNESCO cathedra "Wine and Culture" – Dijon, France, professor PHD Joceline Perard

14. Language know: English speak and write, French speak and write, Italian speak

15. Other competence : -

16. International specialization :

3 month exchange - INSTITUTE "JULES GUYOT", DIJON, FRANCE 2000-2001, DOMENIUM : WINE BIOTECHNOLOGY, SPECIALIZATION BY PROGRAME SPONSORE OF WORLD BANK

17. Participation at national/international research programs :

Program/Project	Function	Period
grant type B, sponsored by de Romanian Administration and World Bank, code C.N.C.S.I.S.: 29673/54/2000 <i>Research base for monitoring of ecological and bio-economic indicators of horticulture species at local level</i>	Member of research collective	2000-2002
grant type E, sponsored by National Research C.N.C.S.I.S., code C.N.C.S.I.S. : 296, tema 1, 2002 Completion <i>Research base for monitoring of ecological and bio-economic indicators of horticulture species at local level</i>	Member of research collective	2000-2002
grant type At, sponsored by CNCSIS, code	Member of	2002-2004

C.N.C.S.I.S. : 495, theme 6, 2002 Complete research regarding the influence of biological, biochemical and technological factors about composition and quality of maceration red wine	research collective	
grant type D, , sponsored by de Romanian Administration and World Bank, cod C.N.C.S.I.S.: 35737d/1999, (1999 – 2002) – Develop PHD programs in vine domain	Member of research collective	1999-2002
grant type A, sponsored by CNCISIS., - Study of technological possibility for obtaining red wine in Oltenia hill areas. code CNCISIS 980, theme 20, 2003,	Member of research collective	2003-2006
Project type PNCDI-II : Monitoring of soil micro biota action in utilization at ecological rehabilitation of levigation ponds. Partners: Universitatea de Nord Baia Mare, Statiunea de Cercetare-Dezvoltare Agricola Livada Satu Mare, Universitatea Oradea	Member of research collective	2007-2010

18. Books : Giurgiulescu Liviu, Popa Aurel, Biotechnology bases in food industry, Ed,. Universitaria, Craiova 2007, ISBN 973-742-331-3

19. Other mentions :

I declare on my responsibility that the data presented are in conformity with the reality.

Date:

20.02.2008

Signature

Lecturer PHD Liviu Giurgiulescu