



PERSONAL INFORMATION



Vlad Teofil Stefan

 Bul. Epozitiei, nr. 101, Campus Agronomie, Camin A5, 012101, Bucuresti (Romania)

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Sex: Male | Date of Birth: 04/11/1999 | Nationality: Romanian

PROFESSIONAL EXPERIENCE

01.10.2024 - present

University Assistant – Department of Production and Processing Technologies

USAMV Bucharest – 59 Marasti Blvd, Sector 1, Bucharest
Teaching and research activities: Technology of Plant-Based Food Products

8.08.2023 – 08.09.2023

Internship at DSVSA Arges: Practice in microbiology and culture media laboratories

03.11.2022 – 25.09.2023

Technological Engineer at TERRAFOOD, Artisan Chocolate Factory, Address: Sergeant Constantin Boghiu Street, no. 12B, Bucharest

Preparing technological sheets for products; calculating nutritional values, ingredients, shelf life, product labels
- Implementing HACCP plan
- Creating reels and photos for Instagram page
- Learning and implementing the production process of pralines, chocolate bars, and dragees
- Modifying recipes

2021 – 2022

Volunteer Team Member for the Research Project - Certificate of Participation
- Project: Eco-innovative technologies for obtaining gluten-free products with pumpkin pulp (Cucurbita maxima) for special dietary needs – EcoDONELA
- Developed Bachelor's thesis on "Gluten-Free Ecological Muffins with Pumpkin Pulp" under the supervision of Lecturer Nela Dragomir

- 2021 1st Place at the IGPA Scientific Symposium, USAMV Bucharest
- Awarded for the paper: "Post-pandemic Eating Behavior of Romanian Consumers" under the supervision of Lecturer Nela Dragomir
- 2022 1st Place at the IGPA Scientific Symposium, USAMV Bucharest
- Awarded for the Bachelor's thesis: "Gluten-Free and Ecological Muffins with Pumpkin Pulp" under the supervision of Lecturer Nela Dragomir
- 2022 3rd Place at Agronomiada 2022 Professional-Scientific and Sports Competition, 32nd Edition, organized at USAMV Cluj-Napoca, 12-15 May 2022
- 3rd Place in "Quality Control of Agro-Food Products" under the guidance of Professor Andra Suler
- 2022 Salon Inventica, Iași
- Gold Medal for "Gluten-Free, Allergen-Free Ecological Muffins"
- Silver Medal for "Almond Flour and Pumpkin Pulp Cookies"
- 2018-2020 Student Intern - Assistant Cook-Restaurant No Comment, Curtea de Arges

EDUCATION AND
TRAINING

- 10/2024 - present **PhD Student** – Animal Husbandry – Engineering and Management of Plant and Animal Resources
University of Agricultural Sciences and Veterinary Medicine Bucharest
- 10/2022-07/2024 **Master's Program** – Faculty of Engineering and Management of Animal Productions, Specialization: Food Safety and Biosecurity, Master's program taught in English
- 10/2018 – 07/2022 **Food Industry Technology Engineer** - University of Agricultural Sciences and Veterinary Medicine Bucharest, Romania
- Subjects studied:
Anatomy, Histology, and Embryology, Rationalization and Labor Protection, Ecology and Environmental Protection, General Microbiology, Mathematics, English Language, General Agriculture, Construction, Biostatistics, Animal Physiology, Organic Chemistry, Inorganic Chemistry, Biochemistry, Analytical Chemistry, Physical and Colloidal Chemistry, Food Chemistry, Microbiology of Food Products, Operations and Equipment in the Food Industry, Machinery in the Food Industry, Agro-food Raw Materials, Catering, Hygiene in Agro-food Enterprises, Milk and Dairy Products Technology, Meat and Meat Products Technology, Milling and Baking Technology, Extractive and Fermentative Technologies, Food Additives, Refrigeration and Air Conditioning Installations, Poultry Products Technology, Fish Products Technology, General Technologies in the Food Industry, Food Biotechnologies, Human Nutrition, Agro-food Preservation Techniques, Beekeeping Products Technology, Toxicology, Quality Control of Agro-food Products, Packaging and Design in the Food Industry, Marketing, Management, Accounting, Special Technologies in the Food Industry.
- 09.2014 – 07.2018 High School Diploma / Natural Sciences - Vlaicu Voda National College, Curtea de Arges, Romania
- 2022 Certificate of Completion - COOK
- Horeca Culinary School, Address: Latină Street, no. 6, Bucharest, Romania

PERSONAL SKILLS

Maternal language Limba Română

Other languages	UNDERSTANDING		SPEECH		WRITTEN
	Listening	Reading	Participating in the conversation	Oral speech	
Limba Engleză	B1	B1	B1	B1	B1
Limba Franceză	B1	B1	B1	B1	B1

Driver's license Category B

