

PERSONAL INFORMATION

Surname, First names

BAHRIM, Gabriela Elena

Office address

Professor, PhD Biotechnology, BSc Food Chemistry and Technology

Telephone(s)

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Website

gbahrim@ugal.ro

Nationality

<http://www.bioaliment.ugal.ro>

Date of birth

Romanian

Gender

March 30th 1963

Female

WORK EXPERIENCE

Occupation or position held

Since 2007 Head of the Chair of Bioengineering in Food Science, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galați, Romania

Since 2007 PhD Coordinator in Industrial Engineering (Food Engineering) at „Dunarea de Jos” University, Galați, Romania

Since 2007 Head of the specialized Master in Food Science and Engineering, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galați, Romania

Since 2006 Head of BIOALIMENT Platform, “Integrated Research and Training Center for Applied Biotechnology in Food Industry”, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galați, Romania, <http://www.bioaliment.ugal.ro>

Since 2005 Full Professor of Biotechnology and Industrial Microbiology, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galați, Romania

2000-2005 Associate Professor of Biotechnology and Industrial Microbiology, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galați, Romania

1998-2000 Assistant Professor of Biotechnology and Industrial Microbiology, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galați, Romania

1990-1998 Assistant of Food Microbiology, Faculty of Food Science, „Dunarea de Jos” University Galați Romania

1990-1998 PhD in Biotechnology at “Dunarea de Jos” University Galați Romania

1988-1990 Research Assistant, Institute of Food Science, Bucharest, Romania

1986-1988 Poultry Technologist, Poultry Meat Company, Bacau, Romania

Main activities and responsibilities

„Dunarea de Jos” University of Galați

Teaching and research in the following areas: Applied Microbiology: Industrial Microbiology, Food Microbiology, Bioconversions, Environmental Microbiology; Microbial Biotechnology: Enzyme Technology, Bioadditives (pigments, bio preservatives, single cell proteins etc); Starter cultures; Microbiological food safety; Food microbiological control; Environmental Biotechnology : Waste Bioconversion, Bioremediation

Institute of Food Science, Bucharest

Research in the following areas: Enzyme Technology; Fungal Colorants Biotechnology

Name and address of employer

Food Science and Engineering Faculty, „Dunarea de Jos” University, 111 Domneasca Street, 8000201, Galați, Romania, <http://www.sia.ugal.ro>

Type of business or sector

Academia

EDUCATION

Dates	1990, October – 1998, April
Title of qualification awarded	PhD
Occupational skills covered	Biotechnology, Enzyme Technology. Thesis subject: research concerning glucose isomerase biosynthesis, biotechnology optimisation and enzyme purification
Institution	“Dunărea de Jos” University, Faculty of Food Science and Engineering, Galați, Romania
Level in international classification	ISCED 6
Dates	1981, September – 1986, February
Title of qualification awarded	Bachelor's Degree in Food Chemistry and Technology
Occupational skills covered	Food science and technology; food biotechnology
Institution	“Dunărea de Jos” University, Faculty of Food Science and Engineering, Galați, Romania
Level in international classification	ISCED 5

TRAINING

Dates	1994, April 1 st – July 15 th
Type/description of training	Hands on experience in enzymes purification by using Immobilised Metal Ion Affinity Chromatography (IMAC technique)
Institutions	Molecular Interactions and Separation Techniques Laboratory, University of Compiègne, France

SKILLS / COMPETENCES

Mother tongue **Romanian**

Other languages

Self-assessment

European level ^()*

French

English

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
C1	Proficient user	C1	Proficient user	C2	Proficient user	C2	Proficient user	C2	Proficient user
B2	Independent User	B2	Independent User	B2	Independent User	B2	Independent User	B2	Independent User

^(*) Common European Framework of Reference (CEF) level

Social skills and competences

Social capabilities

Building Team spirit

Good communication skills

Good ability to adapt to multicultural environments

Shows respect for ideas and culture of others

Is able to build relationships through appropriate communication

Listens, shows interest, and takes account of the views of others

Understands the behavior of different groups of people and can turn this into added value

Verbal communication and reporting

Uses correct language in correspondence and when writing reports and plans

Is able to formulate an opinion and express it clearly

Is able to express themselves concisely and to identify key points

Networking

Maintain and expand the right network; liaise with relevant external organizations and individuals

Communication Communicates internally and externally about relevant activities

Organisational skills and competences

Management:

Efficient in developing plans and projects; act on decisions taken and able to take decisions; manage teams and chair; able to improve efficiency and able to implement it

Technical skills and competences	Scientific and Professional Expertise
	Keeping on top of development needed for the job; academic level of thinking; Food science, microbiology and biotechnology
	Highly involved with developmental processes of new project and actions
Computer skills and competences	Technical skills in microbiology, biotechnology and food technology
	Procedures and regulations got to be innovative, efficient, and of high quality
Other skills and competences	Good command of quality control processes
	Operational skills in auditing ISO 17025 and HACCP
	Good command of Microsoft Office™ tools (Word™, Excel™ and PowerPoint™, internet
	Coaching
	Encourages others to realize their stronger and weaker points and helps them to increase their own personal insight
	Gives advice in the context of the workplace on how the personal qualities of employees are affecting their role
	Creates proper conditions so that others can increase their competences and professional development and will motivate them in this regard
	Helps others unasked and at appropriate times provides constructive feedback
	Finds a good balance between guidance and letting go or delegating responsibility, does not always dictate solutions
	Conceptual abilities / Creativity
	Knows what is important for professional development and is able to integrate several points of view
	Is able to quickly extract the most important information from complex material
	Finds new, better solutions and ideas for existing problems
	Recognizes trends and patterns in information
	Ethics
	Is aware of the long-term consequences of his actions on the social environment within the workplace and can identify desirable and undesirable developments

ADDITIONAL INFORMATION

PEDAGOGICAL ACTIVITIES

Concept and design of university on BSc and MSc level for Biotechnology and Food Science according to Bologna standards:

General Microbiology
Applied Enzymology
Enzyme Technologies
Industrial Biotechnology
Starter Cultures Technology
Food Safety
Environmental Biotechnology
Biodepollution and bioremediation
Waste Bioconversion
Wastewater biotreatment

Coordination student groups for diploma BSc and MSc studies in Applied Biotechnology, Industrial Biotechnology and Environmental Science and Food Science and Engineering, according to Bologna standards, at Food Science and Engineering Faculty, „Dunarea de Jos” University, Galati, Romania

PhD Coordinator in Industrial Engineering – Industrial Biotechnology: microbial enzymes technologies (cold active enzyme from extremophiles, glucanase from streptomycetes), green plastic biotechnology, wastewater biotreatment

Supervision

- Graduation THESIS (mentor and co-mentor)	35
- Master of science THESIS (mentor and co-mentor)	6
- Doctoral THESIS (mentor and co-mentor)	7

ADDITIONAL INFORMATION**RESEACH ACTIVITIES****Infrastructure building**

1988-2008 Microorganism Collection (coded MIUG) of Industrial Microbiology Laboratory, Food Science and Engineering Faculty, „Dunarea de Jos” University, Galati, Romania http://www.wfcc.info/who_list.html

2006-2008 Concept, design and realisation BIOALIMENT Platform, <http://www.bioaliment.ugal.ro>

- Biochemistry and Molecular Biology Laboratory
- Genetic Engineering Laboratory
- Cultures and Fermentations Laboratory
- Bioaditives and Bioengredients Laboratory
- BioProcessing Laboratory

Research Areas

- The study of extremophilic microorganisms isolated from Antarctic soils
- Starter cultures (bacteria and fungi) production, evaluation and microbiological control of biotechnological properties
- Microbial enzymes (amylases, proteases, glucose isomerase, invertase, phenol oxydase, xylanase and cellulase) production, characterisation, purification and immobilisation
- Fungal pigments biotechnology
- Bioconversion Processes
- Control strategies for bioprocesses
- Food bio preservatives of microbial and plant origin
- Production of yeast single-cell protein from food and agricultural waste
- Rapid methods-for microbiological analysis of food
- Microbiological testing in food safety management

ADDITIONAL INFORMATION**HONOURS**

«Dumitru Moțoc » Academy for Agricultural and Forestry Sciences (ASAS) prize, Bucharest March 17th 2006

« Dumitru Moțoc » Academy for Agricultural and Forestry Sciences (ASAS) prize, Bucharest June 3th 2004

ADDITIONAL INFORMATION**EXTRA CURRICULAR PROFESSIONAL ACTIVITIES**

2006- 2009 Member of National University Research Council (CNCSIS)

<http://www.cncsis.ro/membri.php>

2007-2008 Expert of Romanian Agency for Quality Assurance in Higher Education

http://www.aracis.ro/uploads/287/registrul_de_evaluatori_pe_domenii.pdf

2004- 2006 Member of Committee 5: Agricultural Sciences and Veterinary Medicine Committee of National University Research Council (CNCSIS)

2003-2008 Scientific and technical expert in national projects evaluation (CNCSIS, Biotech, Agral, Mener, CEEX, National Plan for Research and Development -PNII)

ADDITIONAL INFORMATION**MEMBERSHIP IN SCIENTIFIC AND PROFESSIONAL SOCIETIES**

Romanian Society of Biochemistry and Molecular Biology (SRBBM)

Association of Specialists in Applied Biotechnology (ASBA)

Romanian Society of Biotechnology and Bioengineering (RSBB)

Romanian Chemistry Society (SChR)

European Society for Agricultural and Food Ethics (EurSafe)

Association of Dairy Industry Experts (ASIL)

Association of Milling and Baking Industries Experts (ASIMP)

ADDITIONAL INFORMATION

EDITORIALSHIP

Editor-in chief

- Innovative Romanian Food Biotechnology, Electronic Journal,
<http://www.bioaliment.ugal.ro/ejournal.htm>

Editorial Board Member

- Romanian Biotechnological Letters. Thomson Reuters, ISI Web of Knowledge included in Science Citation Index Expanded (SCI-EXPANDED)
- Acta Universitatis Cibiniensis, Series E: Food Technology
http://saiapm.ulbsibiu.ro/rom/cercetare/ACTA_E/2AUCFT.html
- The Annals of the University Dunarea de Jos of Galati, Fascicle VI Food Technology,
<http://www.ann.ugal.ro/tpa>

ADDITIONAL INFORMATION

SCIENTIFIC AND PROFESSIONAL CONTRIBUTIONS

Books and Books Chapters - 17

Published Original Papers - 120

Unpublished Papers - 40

Patents - 3

National and International Project Grants – 42

Complete list of SCIENTIFIC AND PROFESSIONAL CONTRIBUTIONS available at
<http://www.bioaliment.ugal.ro/>