

PERSONAL INFORMATION



Aleksandra Silovska Nikolova

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Sex F | Date of birth 02.08.1977 | Nationality Macedonian

WORK EXPERIENCE

Business or sector Higher Education

Assistant

26.12. 2018-present

Faculty of Agricultural Sciences and Food (FASF), Skopje, University "Ss Cyril and Methodius", Institute of animal biotechnology, Department for food of animal origin

Meat technology, Technology of meat processing and Technology of meat and meat processing. Holding theoretical, laboratory and field exercises

1.1.2015-25.12.2018

Food Quality Coordinator and HACCP Coordinator

"Rimes MS Group" DOO(LLC) Import-Export, Skopje. Meat processing plant

Organizing and coordinating the technological processes in meat processing. Development of new meat products. Implementation and coordination of the HACCP system. Managing processes in quality assurance. Conducting microbiological and chemical technology controls of products and processes. Internal processing of complaints from consumers, processing of complaints to suppliers. Cooperation with competent bodies and associations.

24.5.2014-22.12.2014

Technologist and HACCP - coordinator

"Fi-Sa Komerc", Skopje. Meat processing plant

Managing processes in quality assurance. Conducting microbiological and chemical-technology controls of products and processes, consulting and active cooperation in solving technological tasks. Internal processing of complaints from consumers, processing of complaints to suppliers. Cooperation with competent bodies and associations. HACCP Coordinator. Visit and control of the production processes and conditions at the suppliers, in accordance with the annual control plan.

10.6.2007-10.12.2009

Quality control associate

DTMG "Kam" DOOEL, Skopje. A supermarket chain

Implementation and coordination of the HACCP system. Leading processes in quality assurance. Conducting microbiological and chemical-technology controls of products and processes. Internal processing of complaints from consumers, processing of complaints to suppliers. Cooperation with competent bodies and associations.

10.6.2007-10.12.2009

Voluntary participation in the implementation of the hazard analysis and critical control points (HACCP) system. Management of the HACCP system

"Uka Komerc", Skopje. Meat processing industry

Implementation and coordination of the HACCP system. Leading processes in quality assurance. Conducting microbiological and chemical-technology controls of products and processes. Internal processing of complaints from consumers, processing of complaints to suppliers. Cooperation with competent bodies and associations.

EDUCATION AND TRAINING

2019-2024	PhD Diploma	▪ Doctor of Agricultural Science (PhD), Faculty of Agricultural Sciences and Food, Skopje, Macedonia
2002-2007	MSc Diploma	▪ Master of Agricultural Science (MSc), Faculty of Agricultural Sciences and Food, Skopje, Macedonia
1996-2002	BSc Diploma	▪ Bachelor of Science (BSc), graduated agricultural engineer, general agronomy, Faculty of Agriculture, Skopje, Macedonia
25.3.2024 – 27.3. 2024	Certificate	The Workshop Learning, Teaching, Training Activities: 4. Development of a bank of a scenario for teaching continuous support for the improvement of ALT in HETs. Held on March 25 to 27, 2024 at the Agriculture Faculty of Agricultural Sciences and Food-Skopje, Ss Cyril and Methodius University in Skopje, North Macedonia
13.3.2024	Certificate	National workshop on bio-based solutions in the production of bio-materials/bio-based industries with the application of a multi-stakeholder approach was held on 13.3. 2024 within the BioRural project, Skopje
27.11-28.11.2023	Certificate	Специјализирана длабока обука, дигитализација и иновации во прехранбената индустрија, 27-28 ноември 2023 хсхс
15.6.2023	Certificate	3 rd workshop for young scientists Ethics in scientific writing and publishing in Biomedicine and related fields. Macedonian Association of Medical Editors. June 15 th 2023
12.9-14.9.2023	Certificate	The Workshop Learning, Teaching, Training Activities: 3. Curriculum redesign and implementation of curricular alignment. Held on September 12 th to 14 th , 2023 at the Agriculture Faculty of Trakia, Stara Zagora, Bulgaria
29.3-31.3.2023	Certificate	The Workshop Learning, Teaching, Training Activities: 2. Raising the competencies of academics for creating prototypes of teaching situation. Held on March 29 th to 31 st , 2023, at the Josip Juraj Strossmayer University of Osijek, Croatia
16.11-6.12.2022	Certificate	Digital Agriculture and Information Management for Developing Countries by Hubei Vocational College of Bio-Technology from 16.11.2022-6.12.2022, online
21.9-23.9.2022	Certificate	The Workshop Learning, Teaching, Training Activities: 1. Development of ALTONE principles and concept. Held on September 21 th to 23 th , 2022 at the Faculty of Agriculture of the University of Belgrade
17.2-18.2.2022	Certificate	Обука за апликација на ГИС технологија, во рамки на проектот Проценка и конзервација на загрозени и ендемски растителни видови во Националниот Парк Пелистер (Assessment and Conservation of Endemic and Endangered Plant Species in National Park Pelister), Скопје, Северна Македонија.
18.11.2021	Certificate	Consumer Engagement Workshops - xKIC Circular Economy Consumer Engagement Labs in Western Balkans, 18.11.2021
24.6.2021	Certificate	The 2 th workshop for young scientists Ethics in scientific writing and publishing in Biomedicine and related fields. Macedonian Association of Medical Editors. June 24 th 2021
18.2.2021	Certificate	The webinar How to respond to peer review comments effectively, organized by Editage in collaboration with Centre for Agriculture and Bioscience International (CABI) on the 18 th of February, 2021

PERSONAL SKILLS

Mother tongue(s)	Macedonian				
Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1/2	B1/2	B1/2	B1/2	B1/2
	Replace with name of language certificate. Enter level if known.				
Serbian	B1/2	B1/2	B1/2	B1/2	B1/2
	Replace with name of language certificate. Enter level if known.				
Croatians	B1/2	B1/2	B1/2	B1/2	B1/2
	Replace with name of language certificate. Enter level if known.				
Slovenian	B1/2	B1/2	B1/2	B1/2	B1/2
	Replace with name of language certificate. Enter level if known.				
Bulgarian	A1/2	A1/2	A1/2	A1/2	A1/2
	Replace with name of language certificate. Enter level if known.				

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user

Common European Framework of Reference for Languages

Communication skills

- Excellent communication skills obtained through working in the economy with a large number of the largest, consumers, companies, institutions, competent authorities and associations.
- Excellent verbal and written communication skills and organizational and scientific expertise gained through my experience as lecturer and researcher.
- Excellent communication skills obtained through working the implementation of the educational process with the students. Effective communication with different audiences acquired during informal and formal public speaking at congresses, conferences.
- A very communicative person who likes to travel, research, work and collaborate with different people (participation in congresses, projects, collaboration with professors from other faculties, joint research and results in the field of technology and meat processing). Wants to share reports and ideas with students and faculty they work with.

Organisational / managerial skills

- Excellent organizational skills gained from my work experience in organizing technological processes. Coordinating of the HACCP system and the quality control sector contributed to the immense improvement of my organizational skills.
- Excellent organizational skills acquired in participation in team work with students and work colleagues, a member of the symposium secretariat. Leader and participant in various teams with success and harmony. Ability to organize and implement tasks within the given time, paying attention on details. Working on different tasks at the same time during the work experience. Capability to solve different problems and situations associated with the education and laboratory research work.

Job-related skills

- Excellent mastery of technological processes in the meat processing industry. Excellent mastery of quality control processes (through implementation of controls of the technological process, quality of finished product, etc.) Excellent mastery of the HACCP system, implemented, coordinated and controlled multiple times in the meat processing industry and in the supermarket chain.

Computer skills

- Excellent knowledge and skills acquired as a result of the use of laboratory supplies, equipment and instruments in the laboratory, statistical analysis and interpretation of experimental results.
- Excellent command of Microsoft Office™ tools (Word™, Excel™ and PowerPoint™)
- Competent with specific software packages
- Basic knowledge of graphic design applications (Adobe Illustrator™, PhotoShop™)
- Access and use of information and services through internet

Driving licence ▪ B

ADDITIONAL INFORMATION

Projects

International:

- From digital technology to education tools: Improving the quality of active learning and teaching in the online and hybrid environment in applied disciplines of agriculture sciences (Heal-in-ONE). KA220-HED-Collaborative Partnership in Higher Education. Erasmus+ Programmed for the period from March 2022 to January 2025.
- New technologies development for safety nutrition sausages, the project donor is NATO, project duration: January 2005 to December 2006.
- Substitution of animal fats and some harmful to health additives in sausages, donor MES of R. Macedonia and MZT of R. Slovenia, project duration: January 2005 to December 2006.

National:

- Alternative sources of nitrites - innovation in the meat industry, a project financed by UKIM - Skopje, for a duration of 12 months from 2022 to 2024
- From digital technology to education tools: Improving the quality of active learning and teaching in the online and hybrid environment in applied disciplines of agriculture sciences (Heal-in-ONE) Erasmus+ Programme for the period from March 2022 to January 2025
- Evaluation of the quality of meat processing in the trade network, a project financed by UKIM - Skopje, for a period of 12 months from 2021 to 2022
- Development and validation of analytical methods for the simultaneous determination of preservatives, sweeteners and soft drinks, a project financed by the Ministry of the Republic of Macedonia, for the duration of 1.10.2021 to 31.10.2023

Memberships

- Member of the Secretariat of the 4th International symposium for agriculture and food, October 12-14, 2022, Ohrid

Conferences

- Научна конференција со меѓународно учество Научен и публицистички интегритет во биомедицината. Македонска академија на науки и уметности, Скопје, 25 април 2024 година.
- XLIV International science conference. Knowledge without borders. Which took place in Sokobanja, Serbia, March 29-31. 2024
- XLIII International science conference. Knowledge in practice. Which took place in Bansko, Bulgaria, December 15-17. 2023
- XLI International science conference. The Teacher of the future. Which took place in Budva, Montenegro, June 10. 2023
- XL International science conference Knowledge in practice. Knowledge without borders in Sokobanja, Serbia, April 6-9. 2023
- XLI International science conference. The Teacher of the future. Which took place in Budva, Montenegro, June 5. 2022
- XXXV International science conference Knowledge in practice. Knowledge without borders in Vrnjachka Banja, Serbia, April 3. 2022
- 3th Scientific conference of the Bulgarian focal point of EFSA Risk Assessment Center Food Chain `Science in COVID-19`
- XXV International scientific conference. The power of knowledge. Which took place in Kavala, Greece, October 11-13.2019.

Symposium

- 4rd International symposium for agriculture and food, 12-14 October 2022, Ohrid

Publications

1. Ilija Djekic, Garegin Hambardzumyan, Aleksandra Nikolić, Alen Mujčinović, Dimitar Nakov, **Aleksandra Silovska Nikolova**, Anastasia A. Semenova, Oksana A. Kuznetsova, Fatih Oz, Emel Oz, Nino Terjung, Heinz Volker and Igor Tomasevic.(2024). Confronting Views of Companies and Authorities on Food Safety Issues—A Cross-Country survey. *Foods*, 13(5), 773. **Impact factor 5.2**
2. **Silovska Nikolova, A.**, & Belichovska, D. (2024). The Effect of nitrite use in meat products on human health. *Knowledge - International Journal*, 63(3), 271–276.
3. **Silovska Nikolova, A.**, Pejkovski, Z., Sribnovska, S., Santa, D., Todorovska. N. 2023.The effect of starter cultures on weight loss in dry-cured pork loin produced with and without nitrites. *Journal of Agricultural, Food and Environmental Sciences*, 77, (2) 1-8.
4. **Silovska Nikolova, A.**, Pejkovski, Z., Belichovska, D., & Belichovska K. (2023). The effect of Swiss chard powder and starter cultures on color development and stability in dry cured pork loin. *Meat Technology — Special Issue*, 64 (2), 407-411. **Impact factor 0.31**
5. **Silovska Nikolova, A.**, Pejkovski, Z., Belichovska, K., Belichovska, D. (2023). Instrumental analysis of color during storage in dry-cured pork loin produced with Swiss chard powder. *Knowledge - International Journal*. 61(3), 411–415.
6. **Silovska Nikolova, A.** (2023). The effect of starter cultures on the length and perimeter loss in dry-cured pork loin. *Knowledge - International Journal*, 59(3), 207–211.
7. Pejkovski, Z., & **Silovska Nikolova, A.** (2023). Usage of starter cultures as inhibitors of microbiological hazards in fermented meat products. *Knowledge - International Journal*, 58(3), 433–437
8. **Aleksandra Silovska Nikolova**, Daniela Belichovska. (2023).The effect of plant-based nitrites and natural antioxidants on the oxidative stability of meat products. *Knowledge International Journal* 57 (3): 367-372
9. Daniela Belichovska, Zlatko Pejkovski, **Aleksandra Silovska-Nikolova**, Katerina Belichovska, Vesna Levkov, Nikola Painovski, Elena Evtimova, Mimi Kratovalieva-Stanikevska.(2022). Possibility for pork fat, phosphate and nitrite replacement in chicken frankfurter production. *Macedonian Journal of Animal Science* 12(2),55-64
10. **Silovska Nikolova, A.**, Pejkovski, Z., Velkoska-Markovska, L., Belichovska, D., Nakov, D., Belichovska K. (2022). The effect of Swiss chard powder and starter cultures on colour development in smoked pork loin. *Journal of Agricultural, Food and Environmental Sciences*, 76, (2) 1-11.
11. **Aleksandra Silovska Nikolova**, Daniela Belichovska. (2022).Effect of Swiss chard powder and starter culture on sensory properties of dry-cured pork loin. *Knowledge International Journal* 52 (3): 373-379
12. **Aleksandra Silovska Nikolova**, Daniela Belichovska. (2022). Possibilities of nitrite replacement in meat products. *Knowledge International Journal* 51 (3): 465-469.
13. **Aleksandra Silovska Nikolova**, Lence Velkovska-Markovska, Zlatko Pejkovski.(2021). Market research-how interested are consumers in meat products with fewer E-numbers in their declaration. *Journal of Agricultural, Food and Environmental Sciences* Vol 75 No 1, pp.1-8.
14. **Aleksandra Silovska Nikolova**, Daniela Belichovska. (2021). Positive effects of starter culture on sensory characteristics of meat products. *Knowledge International Journal* 47 (3): 443-447.
15. Daniela Belichovska, **Aleksandra Silovska Nikolova**.(2021). Composition and quality of food fats. *Knowledge International Journal* 46 (3) 399-404.
16. **Aleksandra Silovska -Nikolova**, Daniela Belichovska. (2021). Application of natural sources of nitrite of plant origin in meat processing industry. *Knowledge International Journal* 45 (3): 577-582.
17. **Aleksandra Silovska -Nikolova**, Daniela Belichovska. (2020). Beef production in the Republic of North Macedonia. *Knowledge International Journal* 43 (3): 503-508.
18. Daniela Belichevska, Zlatko Pejkovski, **Aleksandra Silovska Nikolova**, Katerina Belichovska, Rodne Nastova, Natasha Gjorgovska. (2020). Chemical and fatty acid composition of Poultry meat product and pork fatback as a raw material for the production of frankfurters. *Macedonian Journal of Animal Science*, Vol. 10, No.1-2, pp.23-28.
19. **Aleksandra Silovska-Nikolova**, Daniela Belichovska.(2020). Determination of the used additives and their correct declaration, in accordance with legislation for meat products. *Knowledge International Journal* 42 (3): 481-486.
20. **Aleksandra Silovska -Nikolova**, Daniela Belichovska. (2020). Application of nitrites and nitrates as preservatives in processed meat production. *Knowledge International Journal* 38 (3): 525-530.
21. **Aleksandra Silovska-Nikolova**, Zlatko Pejkovski, Daniela Belichovska, Katerina Belichovska. (2019). Fish consumption and processed fish products in the repaplic. *Knowledge International Journal*, 35 (3): 909-914.

22. **Aleksandra Silovska –Nikolova**, Zlatko Pejkovski, Daniela Belichovska, Katerina Belichovska. (2019). Traditional macedonian sausages with starter cultures. Knowledge International Journal, 34 (3): 681-687.
23. **Aleksandra Silovska-Nikolova**, Zlatko Pejkovski, Daniela Belichovska, Katerina Belichovska. Domestic market research detecting the factors that influence consumer's choice of meat products by domestic or foreign producers. Knowledge International Journal, 31 (3): 681-687.41.
24. Daniela Belichovska, Zlatko Pejkovski, **Aleksandra Silovska Nikolova**, Katerina Belichovska. (2019). Health aspects of fat and cholesterol intake in everyday human nutrition. Knowledge International Journal, 30 (3): 643-648.
25. Daniela Belichovska, Zlatko Pejkovski, Katerina Belichovska, **Aleksandra Silovska-Nikolova**. (2016). Influence of plant oils on certain physico-chemical characteristics of frankfurters. VII International Scientific Agriculture Symposium "Agrosym 2016", Jahorina, October 06-09, 2016, Bosnia and Herzegovina. Book of Proceedings, p. 2541-2546.
26. D. Belichovska, Z. Pejkovski, K. Belichovska, Z. Uzunoska, **A. Silovska-Nikolova**. (2017). Effect of vegetable oils on fatty acid composition and cholesterol content of chicken frankfurters. 59th International Meat Industry Conference MEATCON 2017, IOP Conference Series: Earth and Environmental Science, 85, 012059. Abstracted In Web of Science.
27. Pejkovski Zlatko, **Silovska-Nikolova Aleksandra**, Belichovska Katerina, Gasperlin Lea, Polak Tomaz, Žlender Bozidar, Lilic Slobodan.(2009). Effect of vegetable fats and oils on sensory characteristics of processed chicken sausages, Tehnologija mesa, 5-6, 351-357. Institut za higijenu i tehnologiju mesa, Beograd.
28. Pejkovski Zlatko, **Silovska-Nikolova Aleksandra**, Belichovska Katerina, Gasperlin Lea, Polak Tomaz, Žlender Bozidar, Lilic Slobodan and Ockerman Herbert. (2009). Impact of different vegetable fats and oils on instrumentally measured color and texture of processed chicken sausages, Tehnologija mesa, 3-4, 238-242. Institut za higijenu i tehnologiju mesa, Beograd.
29. Pejkovski Z., Kratovalieva M., **Silovska-Nikolova A.**, Gasperlin L., Polak T., Žlender B. (2007). III Symposium on animal husbandry with international participation. Proceedings. University "St. Cyril and Methodius" - Skopje and JNU Institute of Animal Husbandry.
30. Pejkovski Z., Kratovalieva M., **Silovska-Nikolova A.**, Gasperlin L., Polak T., Žlender B. (2007). Instrumental analysis of the color of horseradish produced with natural dyes, without nitrites and phosphates. III Symposium on animal husbandry with international participation. Proceedings. University "St. Cyril and Methodius" - Skopje and JNU Institute of Animal Husbandry.
31. Pejkovski Z., **Silovska-Nikolova A.**, Kratovalieva M., Gasperlin L., Polak T., Žlender B. (2007). Influence of vegetable fats and oils on instrumentally measured color and texture in chicken thighs. III Symposium on animal husbandry with international participation. Proceedings. University "St. Cyril and Methodius" - Skopje and JNU Institute of Animal Husbandry.
32. Pejkovski Z., **Silovska-Nikolova A.**, Kratovalieva M., Gasperlin L., Polak T., Žlender B. (2007). Influence of vegetable fats and oils on the sensory characteristics of chicken legs. III Symposium on animal husbandry with international participation. Proceedings. University "St. Cyril and Methodius" - Skopje and JNU Institute of Animal Husbandry.
33. Pejkovski Zlatko, **Aleksandra Silovska**, Mimi Kratovalieva; Daniela Belichovska. (2006). New products in the meat industry. Proceedings XXXI meeting "Faculty-economics 2006", University "St. Cyril and Methodius" – Skopje.

Books

1. Фрлање храна, вишок храна: експертски коментари : пораки и препораки за унапредување на банкарството со храна во земјата / автори Рената П. Нечкоска, Маја Г. Митев, Марјан Николов, Климентина Илијевски, **Александра С. Николова**, Весна Пачукова ; автор и уредник Стојне Тодоровска. - Скопје : Здружение Храна за сите - Банка за храна МК, 2020.