



Bahtir Hyseni

Date of birth: 23/07/1989 | **Nationality:** Kosovar | **Phone number:**

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● WORK EXPERIENCE

10/10/2011 – 01/10/2013 Lipjan, Kosovo

FOOD TECHNOLOGIST IN WATER AND BEVERAGE INDUSTRY BONUS BONITA

I worked in chemical and microbiological quality control in water and beverage industry.

01/10/2013 – 28/12/2021 Mitrovica, Kosovo

TEACHING ASSISTANT IN FACULTY OF FOOD TECHNOLOGY UNIVERSITY "ISA BOLETINI" IN MITROVICA

I served as a Teaching Assistant for courses encompassing Food Safety and Quality, Biotechnological Processes in the Food Industry, Fermentation Technology, and Physiology of Industrial Microorganisms. My primary role involved imparting practical skills to students through the utilization of laboratory facilities in collaboration with the food industry.

28/12/2021 – CURRENT Mitrovica, Kosovo

PROFESSOR ASSISTANT UNIVERSITY "ISA BOLETINI"

After completing my Ph.D., I advanced to the position of Assistant Professor, specializing in courses such as Biotechnological Processes in the Food Industry, Fermentation Technology, Beer Technology, Wine Technology, and Physiology of Industrial Microorganisms. My responsibilities encompass delivering lectures for these subjects, developing course syllabi, serving as the chief coordinator for the bachelor's program, and overseeing collaboration initiatives between the industry and the faculty.

01/02/2023 – CURRENT

CO-LEADER OF E2 FERMENTED FOOD AND ALLERGIES COST-ACTION PIMENTO

I lead the work of members in a subgroup E2 Fermented Food and Allergies of the main WG3 Benefits and Risks of Fermented Food of a Cost Action project called Pimento. In this projects I have to organize the work to write a systematic review article.

● EDUCATION AND TRAINING

01/09/2008 – 08/09/2011 Prishtina, Kosovo

BACHELOR OF TECHNOLOGY University of Prishtina; Faculty of Geoscience and Technology

Website <https://uni-pr.edu/> | **Field of study** Food engineering and technology

01/11/2011 – 07/02/2014 Prishtina, Kosovo

MASTER OF TECHNOLOGY University of Prishtina; Faculty of Geoscience and Technology

Website <https://uni-pr.edu/> | **Field of study** Food engineering and technology | **Thesis** Heavy metals in raw milk

01/09/2014 – 05/07/2021 Istanbul, Türkiye

PHD IN BIOTECHNOLOGY Yeditepe University; Graduate School of Natural and Applied Sciences

Website <https://yeditepe.edu.tr/tr> | **Field of study** Doctor of Philosophy in Biotechnology |

Thesis Production of enzyme for food industry via solid state fermentation and optimization of process condition

18/08/2022 – 15/01/2023 Columbus, United States

FULBRIGHT FACULTY DEVELOPMENT PROGRAM, RESEARCH IN SPECTROSCOPY LABORATORY IN DEPARTMENTS OF FOOD SCIENCE AND TECHNOLOGY Ohio State University

Website <https://www.osu.edu/>

23/05/2022 – 27/05/2022 Halkidiki, Greece

FEMS SUMMER SCHOOL ON MICROBIOLOGY EDUCATION Federation European Microbiological Societies

Website <https://fems-microbiology.org/>

28/03/2022 – 08/04/2022 Isalmi, Finland

E-LEARNING AND PRACTICE-BASED LEARNING Erasmus +, Savonia University of Applied Sciences

Website <https://www.savonia.fi/en/homepage/>

19/06/2019 – 25/06/2019 Leeuwarden, Netherlands

WHEY AS A BY-PRODUCT Erasmus+, Van Hall Larenstein University of Applied Sciences

Website https://www.hvhl.nl/studiekeuze/Open+dagen?gad_source=1&gclid=CjwKCAiA7t6sBhAiEiwAsaieYlpUJqd6xi-Rfzrh3StbkpklrZjY1weKTRI-dyVE5WnQY1v9_h6VdRoCmXQQAvD_BwE

17/12/2017 – 23/12/2017 Leeuwarden, Netherlands

MILK AND WHEY TREATMENT Erasmus +, Van Hall Larenstein University of Applied Sciences

Website https://www.hvhl.nl/studiekeuze/Open+dagen?gad_source=1&gclid=CjwKCAiA7t6sBhAiEiwAsaieYlpUJqd6xi-Rfzrh3StbkpklrZjY1weKTRI-dyVE5WnQY1v9_h6VdRoCmXQQAvD_BwE

2013 Thessaloniki , Greece

MILK PROCESSING FOR CHEESE AND YOGURT MAKING Perrotis College

Website <https://www.perrotiscollege.edu.gr/en/>

● LANGUAGE SKILLS

Mother tongue(s): **ALBANIAN**

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	C2	C2	C1	C1	C2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

● DIGITAL SKILLS

R, R-instant, R-Studio | genetic engineering software: NEBcutter V2.0, SnapGene, Primer3Plus) | Benchling, DNA sequence design and editing | Microsoft Office | Google Docs | Google Drive

● PUBLICATIONS

2022

[Production of \$\alpha\$ -amylase and Saccharomyces cerevisiae biomass by using by-products from food industry](#)

Write here the description...

B. Hyseni, L. Salihi, D. Llugaxhiu, A. Musaj, Jou. of Micro., Biotech. and Food Science, 12,1-5

2020

Isolation and Characterization of Microorganisms for Protease Production from Soil Samples from Kosovo and Testing the Enzymes in Food Industry Application

B. Hyseni, F. Ferati, E. Nikerel, et al., Jou. of Environmental Treatment Techniques,8, 687-693

2018

Isolation and characterization of natural protease producers of Bacillus spp. from soil samples

Y. Baliu, B. Hyseni, E. Nikerel, et al., UBT Knowledge Center

2018

Detection of Salmonella in eggs

A. Musaj, D. Llugaxhiu, B. Hyseni, Jou. of Intern. Environmental Application and Science,13,1-7

2018

Activated sludge process for Dairy wastewater treatment using SBR reactor

A. Musaj, D. Llugaxhiu, B. Hyseni, Journal of Mountain Agriculture on the Balkans, 21, 65-79

2018

Solid State Fermentation for Enzyme production for Food Industry

B. Hyseni, A. O. Aytekin, E. Nikerel, Jour. of Micro., Biotech. and Food Science,7, 615-622

2022

[Production of \$\alpha\$ -amylase and Saccharomyces cerevisiae biomass by using by-products from food industry](#)

Write here the description...

B. Hyseni, L. Salihi, D. Llugaxhiu, A. Musaj, 2022, J. of Micro. Biotechnology and Food Science

● **CONFERENCES AND SEMINARS**

2022

Alb-shkenca-Wine production in modified laboratory condition, application of quality improvement techniques

2021

3rd International Conference on Agriculture and Life Scienced-Production of α -amylase and Saccharomyces cerevisiae from by-products of Chips industry

2021

3rd International Conference on Agriculture and Life Scienced-Assessment of factors affecting the quality of confectionary products

2018

Java e Shkences 2018-Izolimi i baktereve prodhuese të Amilazës

2017

Proceedings book of UBT international Conference-Indication of Temperature and Time during Storage in Shelf Life of Pasteurized Milk, by using Response Surface Methodology

2016

International Conference GREDIT2016 Skopje-Complex media and genetic manipulation for improvement and production of new product by *Kluyveromyces marxianus*

2017

VII International Conference of Young scientists, Section of Technologies-Identification of *Salmonella* spp. in cow fresh milk during the production of craft ice-cream

● **PROJECTS**

2017 – 2019

Isolation of *Bacillus* bacteria from soil sample for production of protease form Food Industry residues

2021 – 2022

DualAFS- Erasmus + capacity building project

2016 – 2017

Ecodairy / Center of Expertise-with University of Van Hall Larinstein
