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# Curriculum Vitae

## TZEREME ANASTASIA

### SPECIAL TECHNICAL LABORATORY STAFF (ETEP)

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Mrs. Tsereme is a permanent Special Technical Laboratory Staff of the Department of Dietetics and Nutrition of the Faculty of Science of Physical Education and Sports of the University of Thessaly. She is a graduate of the School of Food Technology of the International University of Greece ATEI. Thessaloniki, with Master's studies in the subject "Biotechnology, Food Quality and Environment" of the Department of Biochemistry and Biotechnology of the University of Thessaly. She worked in the private sector for seventeen consecutive years in a food company as a Food technologist in quality control and in 2017 she worked as an E.T.E.P. in the Department of Nutrition and Dietetics of T.E.I Thessaly. In 2019, she started working as a permanent member of ETEP. in the Department of Dietetics and Nutrition of the University of Athens with a teaching position in the Laboratory of Chemistry, Biochemistry and Food Technology of the Department of Dietetics and Nutrition of the University of Athens. She has teaching experience in the laboratory courses General Chemistry, Organic Chemistry, Chemistry and Food Analysis, Biochemistry and Safety Technology and Food Quality Control. In addition, he is involved in a research project UNIVERSITY OF THESSALY Erasmus+6773 Easy gov-Laboratory Management Platform.

### **Publications:**

1) Alkaline Phosphatase (ALP) in Non-Cow Milk and Dairy

Products: A Review of Current Evidence and Future Trends

Eleni Malissiova 1,\* , Stamatia Fotiadou 2, Anastasia Tzereme 3, Dimitra Cheimona 3, Georgia Soultani 4, Ioannis Maisoglou 5 and Athanasios Manouras 6

### **INTERNATIONAL MOBILITY:**

1) Erasmus+

Letter of Confirmation of Teaching Assignment Academic Year 2018/2019

UNIwersytet PRZYRODniczy w Lublinie

### **ATTENDING SEMINARS:**

1. Training certificate of the National Kapodistrian University Center for lifelong learning "Training of Adult Trainers: Program of integrated training and practice with micro-teachings" lasting 3 months.
2. Certification of the unified food control body E.F.E.T. Training program entitled "Basic Principles in Food Hygiene and Safety"
3. Certificate of participation in the supplementary distance education program of the Department of Economics of the National Kapodistrian University of Athens entitled: "Mix Marketing and Brand"