

Curriculum Vitae: Theodoros G. Kallitsis, Ph.D.

PERSONAL

Born: Thessaloniki, 1964
Married, 2 children
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OCCUPATION

Bikas S.A. (Since April 2019): Project assignee for “Grequm – Implementing novel technologies for increasing the competitiveness of Greek meat“ a collaborative project involving Aristotle University of Thessaloniki, University of Thessaly and 2 more companies, funded by the Greek General Secretariat of Research (TIEΔK-05479), ending December 2021.

Previously:

Goody's - Everest Group:
Manager, Research and Development of Industrial Products (2012 – March 2019)
Goody's S.A. Research and Quality Manager (2000-2012)
Goody's S.A., Technical Consultant (June 1998-2000)

EDUCATION

Ph.D., Food Science (Food Microbiology), University of California, Davis, June 1997
M.Sc., Food Science (Food Process-Engineering), University of California, Davis, June 1993
Diploma, School of Veterinary Medicine, University of Thessaloniki, Greece, September 1990

ACADEMIC - TEACHING EXPERIENCE

Instructor, Perrotis College, American Farm School of Thessaloniki, (since January 2018) teaching assignments:
Graduate program in New Food Product and Business Development: ×4 academic Semesters (Spring Semesters 2018 - 2021) Module leader / instructor. Courses: GRK7020 Food Quality Assurance and GRK7022 Food Risk Analysis and Crisis Management.

Perrotis College: ×2 academic semesters (Fall 2020 and 2021), Instructor: GRK5019 Industrial Food Processing
Perrotis College: ×3 academic semesters (Fall 2019 - 2021), Instructor: STF4017 Food Studies

Visiting - Adjunct Instructor, Department of Nutrition Graduate Program, Technological Institute of Thessaloniki, Greece: Spring Semester 2017. Lectures in: "Food Safety in Food Service Operations" (8 academic hours)

Visiting - Adjunct Instructor, Graduate Program in Food Science, University of Ioannina and Technological Institute of Thessaloniki, Greece: ×4 academic terms 2007 – 2010 (2 academic terms Volunteering). Lesson taught: "Advanced Topics in Meat Science" (entire course)

Visiting - Adjunct Instructor, University of Thessalia, Department of Veterinary Medicine ("N407/80"): ×2 academic terms 2000 – 2002. Lesson taught: "Food Technology (entire course)

Teaching Assistant, University of California, Davis, Department of Microbiology: ×5 academic terms (Fall quarter 1991, Spring quarter 1992, Spring quarter 1993, Fall quarter 1993, Winter quarter 1994). Course MIC 102-L, General Microbiology Laboratory, Techniques of Isolation - Enumeration - Identification - Growth of bacteria (entire courses).

Teaching Assistant, University of California, Davis, Department of Food Science and Technology, ×3 academic terms (Fall quarter 1992, Winter quarter 1996, Winter Quarter 1997). Courses: FST 110-A (Food Engineering: Mass and Energy balances, fluid flow), FST 110-B (Food Engineering: Heat and Mass Transfer) and FST 104-L (Food Microbiology Laboratory: Isolation - Enumeration - Identification of bacteria, yeasts and fungi related to food safety, food fermentation and food spoilage), entire courses

Theodoros G. Kallitsis, 19 January 2022

Associate Instructor, University of California, Department of Food Science and Technology, ×1 academic term (Winter quarter 1995). Course FST 108, Food Plant Sanitation. Specific teaching subjects (1/2 course appointment): Microbiology of food plant sanitation, Kinetics - Modeling of bacterial growth and death, comprehensive application of bacterial population dynamics to food plant sanitation.

OTHER EXPERIENCE

Chairman, European Food Restaurant Association 2005 - 2010.

Certified Food Scientist (CFS), International Food Science Certification Commission, Certification # 1691

Action Plan Committee Member, for the Food Safety of the Olympic Games of Athens, 2004.

Consultation Expert, National Accreditation System (ESYD), Greece, since 1999.

Navy Petty Officer, Greek Navy Service, 1997 - 1998.

Associate Instructor and Instructor, Aseptic Processing and Packaging Workshop and Food Processors' Sanitation Workshop, University of California, Purdue University and North Carolina State University, November 1992, November 1994, February 1996, November 1996 and March 1998.

Better Process Control School (U.S. F.D.A. Certified for Food Thermal Process Operations), University Extension, University of California, Davis, 1993.

PUBLICATIONS, JOURNALS / BOOKS

Skaperda, Z., Argyriadou A., Nechalioti, P.M., Alvanou, M., Makri, S., Bouroutzika, E., Kyriazis, I.D., Tekos, F., Veskoulis, A.S., Kallitsis, T., Mesnage, R., Arsonos, G and Kouretas, D. Redox biomarkers baseline levels in cattle tissues and their relationships with meat quality. *Antioxidants* 2021, 10, 958 (<https://doi.org/10.3390/antiox10060958>)

Andritsos N.D., Kallitsis Th. and Roukas D. 2019. Growth potential of *L. monocytogenes* in ready to eat Feta cheese based sauce stored at 4°C. *Journal of Food Safety*, 39 (2): e12599. (<https://doi.org/10.1111/jfs.12599>)

Kallitsis T.G. 2008. Modern Restaurants: An infrastructure in the Euromediterranean space. In *A Sud dell' Europa: Dalla carta di Barcellona all' Unione per il Mediterraneo. (Proceedings, The Barcelona Process: Union for the Mediterranean. The Contribution of Service Industry, Rome 2008)* L. Troiani (Ed.), 104-108. Agrilavoro EdizioniSrl., Roma, Italia.

Kallitsis, T.G. and Merson, R.L., 1997. Reactive absorption of ozone in suspensions of biological macromolecules and membrane model systems. In *Engineering and Food at ICEF 7 (7th International Congress on Engineering and Food)*. R. Jowit (Ed.), L41-L44. Sheffield Academic Press Ltd., Sheffield, U.K.

Vareltzis, K., Zetou, F., Kallitsis, Th., and Tsiaras, I., 1989. Utilization of additives to prevent the formation of struvite crystals in canned squid. *Bulletin of the Hellenic Veterinary Medical Society*, 40(3): 154-158.

PUBLICATIONS / PRESENTATIONS, CONFERENCES

Tsitsos, A., Economou, V., Arsenos, G., Kallitsis, T. and Theodoridis, A.. A review of consumer preferences for lamb and beef products. *Proceedings of the 9th International Conference on Information and Communication Technologies in Agriculture, Food & Environment (HAICTA 2020)*, Thessaloniki, Greece, 2020.

Tsitsos, A., Economou, V., Chouliara, E., Kallitsis, T., Argyriadou, A., Arsenos, G and Ambrosiadis, I. Microbiological and physiochemical parameters of beef and lamb meat produced in abattoirs in Northern Greece. Preliminary results. *Proceedings of the 9th International Conference on Information and Communication Technologies in Agriculture, Food & Environment (HAICTA 2020)*, Thessaloniki, Greece, 2020.

Economou, V., Ambrosiadis, I., Theodoridis, A., Kallitsis, T. and Arsenos, G. A review of the quality and hygiene of sheep and goat meat produced in Greece. *Proceedings of the 9th International Conference on Information and Communication Technologies in Agriculture, Food & Environment (HAICTA 2020)*, Thessaloniki, Greece, 2020.

Kallitsis, T.G. Implementing risk analysis in food safety management systems, as promoter of “One Health” concept and sustainable development. Meeting of the Greek Veterinary Medical Academy, Thessaloniki, 2019.

Kallitsis, T.G. On new missions of the food and food service official control system in the Greek crisis era. 4th Conference on Veterinary Medicine of Productive Animals and Food Hygiene, Hellenic Veterinary Medical Society, Volos, 2017.

Kallitsis, T.G. Participating in refugee camp contract catering: A commercial activity with social responsibility. 26th Medical Corps Conference Thessaloniki, 2016.

Kallitsis, T.G. Systemic Pest Control Management: The food operators view. Global Summit of Pest management Services for Public Health and Food Safety, Juan Les Pins, France 2015.

Kallitsis, T.G. The food industry perspective on new European Labeling Legislation (The Food Information to Consumers - Legislation): The food service experience. 25th Medical Corps Conference Thessaloniki, 2014.

Kallitsis, T.G. Challenges arising from new regulatory demands: The food service experience. 3rd Conference on Veterinary Medicine of Productive Animals and Food Hygiene, Hellenic Veterinary Medical Society, Ioannina, 2014.

Kallitsis, T.G. and Valet N. Frying with Olive Oil in Goody's restaurants: Implementing an innovation. 3rd Hellenic Conference on Lipid Trends, Greek Lipid Forum, Athens 2009.

Kallitsis, T.G. Improving nutrition is a multi partner participation process: Contribution of the corporate social responsibility. 11th Hellenic Veterinary Medical Congress, Athens 2009.

Kallitsis, T.G. Current nutrition trends and modern restaurants. 2nd Conference of the Interscientific Society for the Food Hygiene and Assurance - DEDYT, Thessaloniki, July 2008.

Kallitsis T.G. Risk Communication in the real world: Industry perspective – experience and case examples. ECVPH - European College of Veterinary Public Health Conference, Thessaloniki, December 2008.

Kallitsis, T.G. Developments and Challenges in new European labeling legislation. Meeting of Hellenic Association of Food Sanitarians and Food Technologists, Thessaloniki, December 2005.

Kallitsis, T.G. Challenges in deploying HACCP within a developed restaurant chain QA system. Conference of the Technical Chamber of Greece, Athens, July 2005.

Kallitsis, T.G. and Mesenitou G. Acrylamide formation in thermally processed foodstuffs: Current situation and case of successful food crisis management. Proceedings, 3rd Hellenic Conference on Food Hygiene and Technology, Hellenic Society of Veterinary Medicine, Athens, March 2004

Kallitsis, T.G. Contemporary challenges for hospital catering services. Conference on “Food Safety and Hygiene in Hospitals”, Athens, 2003.

Peksara A., Amvrosiadis J., Kallitsis T., Georgakis S., and Genigeorgis K. Production of gyros by new technology. Parameter evaluation affecting the quality of the final product. 9th Hellenic Veterinary Medical Congress, Thessaloniki, 2002.

Kallitsis, T.G. Traditional Greek products and modern food service restaurants: Model development for the safety of food and services. Conference on “Traditional Foods and Olympic Games of the year 2004”, Athens, 2001.

Kallitsis, T.G. HACCP implementation at the food retail level. Scientific Conference on HACCP and Food Safety Assurance, Hellenic Ministry of Agriculture, Athens, 1999.

Kallitsis, T.G. New challenges for the food quality assurance and the consumer health protection. 8th Hellenic Veterinary Medical Congress, Athens, 1999.

Kallitsis, T.G. and Merson, R.L. Ozone mediated bacterial cell destruction: Model system study for water disinfection. 8th Hellenic Veterinary Medical Congress, Athens, 1999.

Kallitsis, T.G. GM products and Greek market: Trends in the Food Industry. 4th Macedonian Congress on Nutrition and Dietetics, Thessaloniki, 1999.

Kallitsis, T.G. and Merson, R.L. Ozone reactive absorption in aqueous systems containing biological macromolecules. Institute Food Technologists (IFT) An. Meeting, paper # 74-11, New Orleans, Louisiana, 1996.

Kallitsis, T.G., Reid, D.S. and Merson, R.L. Model system study of aqueous ozone attack on bacterial cells. Institute of Food Technologists (IFT) Annual Meeting, paper # 7-2, Anaheim, California, 1995.

Kallitsis, T. G., Sawada, H., Park, K.H. and Merson, R.L. An optimized biological indicator for food thermal process design. Institute of Food Technologists (IFT) Annual Meeting, paper # 834, Chicago, Illinois, 1993.

Vareltzis, K., Kallitsis, T., Soultos, N., Symeonidou, S., and Tsiaras, I. Textural and sensory characteristics of restructured hen meat treated with variable alginate/polyphosphate ratios. 5th Hellenic Veterinary Medical Congress, Thessaloniki, Greece, 1990.

PATENT

Domazakis E. and Kallitsis, T.G., 2004. Method of producing precooked thin cut gyros. Administration of Industrial Property (Greece), Patent 1004430. International Classification: A23L 1/317, A23L 3/16, A23B 4/00.

HONORS

Recipient of the Jastro - Shieds Scholarship (twice), University of California, Davis, 1992 and 1995.

Recipient of the C. J. Carpenter Memorial Fellowship, Dept. of Food Science and Technology, Univ. of California, Davis, 1995.

Recipient of the Emil Mrack Award, Dept. of Food Science and Technology, Univ. of California, Davis, 1993.

Recipient of the Academic Award (×5 times), National Scholarship Foundation, IKY, Greece, 1983-87.

PROFESSIONAL SOCIETY MEMBERSHIPS

Has been member of the Institute of Food Technologists (IFT), the Hellenic Society of Veterinary Medicine, (EKT), the International Association for Food Protection, (IAFP, formerly IAMFES), the Sigma Chi Research Society, the Hellenic Association of Food Sanitarians and Food Technologists, the Hellenic Veterinary Medical Association (PKS), the Geotechnical Chamber of Greece the American Chemical Society

NOTES ON SPECIFIC PROJECTS - INITIATIVES IN OCCUPATION

“Nutrameat – Development of new neutraceutical meat products, EC contract COOP – CT-2005-017554”: A European Project targeting in developing meat products with neutraceutical properties, involving Academic and Industry groups of 4 countries. Contribution: Testing acceptability of products developed by the Nutrameat project (2005 - 2007).

"Nutrition @ Goody's": On - line, Interactive - personalized GDAs, Olive oil frying, Salt reduction. An innovative project of Goody's S.A. targeting in developing an interactive system providing useful nutrition information to customers and supporting real - life understanding of nutrition values of restaurant menu items (2005 - 2006). Besides aiding consumer choices based on nutrition quantitative values, the project offered an olive oil for frying design and altered products in terms of saturated fatty acid and salt contents.

“HI” – Innovation in hortofructicultural products - innovative practices and technology transfer in the chain of fresh and minimally processed fruits and vegetables, Project FP4 - FAIR 983903. A European Project targeting in science and technology assimilation for developing minimal processing of fruit and vegetables. Deliverables: Technology transfer and implementation; Participation in the project contributed in the development of a company aiming in design of fresh-cut salad process (1999 - 2000).