

CV

Fatos Rexhepi



📍 Prishtina

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Gender: M | Nationality: Kosovo

Education Level:

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| 2014 | <ul style="list-style-type: none"> - Doctor in Chemical Analysis of Materials and Environment - University of Tirana- Republic of Albania - Faculty of Natural Sciences - Thesis: Sample preparation and analysis of Arsenolipids in food samples by GC/MS. - Supervisor: Prof. Dr. Sokol Abazi - Public Sector |
| 2008 | <ul style="list-style-type: none"> - Master of Chemistry-Chemical Analysis and Identification of Molecular Structure by Instrumental Methods - University of Tirana- Republic of Albania - Faculty of Natural Sciences - Public Sector |
| 2005 | <ul style="list-style-type: none"> - Basic Studies (4-years) – Engineer of Chemistry - University of Prishtina “Hasan Prishtina”, Prishtina – Republic of Kosovo - Faculty of Mathematical and Natural Science - Public Sector |

Academic level:

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| 2007-2016 | <ul style="list-style-type: none"> - Asistant - Faculty of Mining and Metallurgy (Faculty of Geosciences and Technology) - Mitrovica, University of Prishtina, Republic of Kosovo - Teacher, laboratory exercises, exams, seminars, research, etc. - Status: Permanent - Public Sector |
| 2016-2020 | <ul style="list-style-type: none"> - Assistant Professor – Prof. ass. dr. - Faculty of Food Technology, University “Isa Boletini”, Mitrovica - Teacher, laboratory exercises, exams, seminars, research, etc. - Status: Permanent - Public Sector |
| 2020-Present | <ul style="list-style-type: none"> - Associate Professor – Prof. asoc. dr. - Faculty of Food Technology, University “Isa Boletini”, Mitrovica - Teacher, laboratory exercises, exams, seminars, research, etc. |

- Status: Permanent
- Public Sector

Professional-managerial experience:

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| 01.10.2009-Present | - Faculty Council Member |
| 10.10.2022-Present | - Reserve members of the Appeals Committee in the Kosovo Accreditation Agency (KAA) |

Research Articles:

1. Mensur Kelmendi; Sokol Abazi; Aziz Behrami, **Fatos Rexhepi**
“Determination of total arsenic in fish oil by GF-AAS after separation/pre-concentration by solid phase extraction” Journal of Chemical Technology and Metallurgy, 52, no. 5, (2017): 950-955.
Indexing: Scopus
https://dl.uctm.edu/journal/node/j2017-5/19-17-60_Fatos_950-955.pdf.
2. **Fatos REXHEPI**; Gresa KURTI; Flora FERATI; Shkumbin SHALA.
FTIR-SPECTROSCOPY STUDY OF MICROWAVE AND CONVENTIONAL HEATING ON THE DEGRADATION OF MARGARINE AND BUTTER, European Journal of Materials Science and Engineering, Volume 4, Issue 1, March 2019, 3-10.
Indexing: DOAJ
https://ejmse.ro/articles/EJMSE_04_01_01_Rexhepi.pdf.
DOI:10.36868/ejmse.2019.04.01.003
3. Raif BYTYQI, **Fatos REXHEPI**
CHEMICAL CHARACTERIZATION OF HEAVY FUEL OIL WHICH IS USED FOR BURNING IN POWERPLANT “KOSOVO-B” BY FTIR-SPECTROSCOPY. European Journal of Materials Science and Engineering, Volume 4, Issue 4, 2019, 161-165.
Indexing: DOAJ
https://ejmse.ro/articles/EJMSE_04_04_01_Bytyqi.pdf.
DOI:10.36868/ejmse.2019.04.04.161.
4. **Fatos Rexhepi**, Andriana Surleva, Arbër Hyseni, Melisa Bruçi, Blerina Kodraliu
COMPREHENSIVE INVESTIGATION OF THERMAL DEGRADATION CHARACTERISTICS AND PROPERTIES CHANGES OF PLANT EDIBLE OILS BY FTIR-SPECTROSCOPY, ACTA CHEMICA IASI, Volume 27, Issue 2, 2019, 207-230.
Indexing: DOAJ, Web of Science Core Collection-Emerging Sources Citation Index.
https://www.chem.uaic.ro/files/File/acta-chemical/aci_vol_27_2_2019/17.pdf.
DOI: 10.2478/achi-2019-0017.
5. Aziz BEHRAMI, Marigona ÇOLLAKU, Arbër HYSENI, Faik ALILI, **Fatos REXHEPI**
ROSEMARY EXTRACT CAN BE USED AS A NATURAL PROTECTIVE AGENT AGAINST DECOMPOSITION OF FREE FATTY ACIDS. European Journal of Materials Science and Engineering, Volume 5, Issue 1, 2020, 32-36.
Indexing: DOAJ
https://ejmse.ro/articles/EJMSE_05_01_05_Behrami.pdf
DOI 10.36868/ejmse.2020.05.01.032.
6. **Fatos Rexhepi**
ANTIOXIDANT ACTIVITY OF PUMPKIN SEED OIL AND ITS EFFECT ON OXIDATIVE STABILITY OF SUNFLOWER OIL MONITORED BY FTIR SPECTROSCOPY TECHNIQUE European Journal of Materials Science and Engineering, Volume 5, Issue 2, 2020, 51-57.
Indexing: DOAJ

	https://ejmse.ro/articles/EJMSE_05_02_01_Rexhepi.pdf DOI 10.36868/ejmse.2020.05.02.051.
7.	Artan GASHI, Mila ARAPCHESKA, Fatos REXHEPI EFFECT OF ROSEMARY EXTRACT ON THERMAL STABILITY OF SUNFLOWER OIL. FOOD AND ENVIRONMENT SAFETY. Volume XIX, Issue 4 -2020, 267-274. Indexing: EBSCO http://fens.usv.ro/index.php/FENS/article/view/749/670
8.	Fatos Rexhepi, Aziz Behrami, Cristina Samaniego-Sánchez, Maksim Rebezov, Mohammad Ali Shariati, Artur Bastian da Silva, Sávio Leandro Bertoli, Carolina Krebs de Souza CHEMICAL CHANGES OF PUMPKIN SEED OILS AND THE IMPACT ON LIPID STABILITY DURING THERMAL TREATMENT: STUDY BY FTIR – SPECTROSCOPY. Journal of Microbiology, Biotechnology and Food Science, 2022 (6). Indexing: Scopus DOI: https://doi.org/10.55251/jmbfs.5839

National and International Conferences:

1.	Fatos Rexhepi & Aziz Behrami Physicochemical changes of pumpkin seed oils during seed roasting and impact in lipid stability of roasted pumpkin seed oil. Conference of Natural Sciences and Mejdís, part of the XVI Meeting of the IAS, Skopje, V Macedonia, on October 1-3, 2021.
2.	Valdet GJINOVCÍ, Artan GASHI, Fatos REXHEPI Effect of roasted pumpkin seed oil on thermal stability of fish oil -Study by FTIR Spectroscopy. Congress, University of Tetova on 18 May 2022.
3.	Fatos Rexhepi & Eldina Latifi Study of chemical changes of edible oil and evaluation of frying oil quality by Fourier Transform-Infrared (FT-IR) Spectroscopy. Natural Sciences and Mejdís Conference, part of the XVII Meeting of IAS, Tirana, Cyprus, on October 1, 2022.

Trainings - courses:

2022	Advanced Training: "Planning and implementation of teaching in higher education", organized and implemented by the Center for Excellence in Teaching of the University of Pristina.
2016	Basic Training: "Learning and ethics in higher education; Assessment and assessment standards in higher education institutions; Active learning in higher education", organized and implemented by the Center for Excellence in Teaching of the University of Pristina.
2016	Four-month stay for advanced research in the field of synthesis of aldehydes catalyzed by enzymes in vivo, at the Technical University of Vienna, through the program Joint Excellence for Science and Humanities, Austrian Academy of Sciences.
2016	Mobility for academic staff (lectures, research and other academic activities) through the Green Tech-Erasmus Mundus program, University of Chemical Technology and Metallurgy, Department of Chemistry, Sofia, Bulgaria.
2011/2012	Ten-month stay at the Karl-Frenzens Institute of Analytical Chemistry at the University of Graz-Austria-OAD-Scholarship
2010	Three-month stay at the Karl-Frenzens Institute of Analytical Chemistry at the University of Graz-Austria-OAD-Scholarship
2009	Training according to the PROBLEM LEARNING program (8 hours), Kosovo Education Center (KEC)

Professional Projects:

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| 1. | Member of the project "Isolation of Bacillus bacteria from the soil sample for the production of protease enzyme from the waste of the Food Industry" (Project with protocol number 2-3970-3) within the framework of MEST Small scientific projects. |
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**Additional
information:**

Organizational skills and competencies:	Lecture, Presentation, Initiative.
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Computer knowledge and competences:	Microsoft Office, SPSS, PCA.
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