



UNIVERSITETI - UNIVERSITY - UNIVERZITET  
"HAXHI ZEQA"

## CURRICULUM VITAE

<b>1. Family Name:</b>	Loshi	
<b>2. First Name:</b>	Indrit	
<b>3. Nationality:</b>	Kosovo	
<b>4. Date of Birth</b>	04.11.1990	
<b>5. Gender:</b>	M	
<b>6. Contact details:</b>		
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	<i>Tel:</i>	049 488 465
<b>7. Education Degree:</b>		
	<i>Institution:</i>	University of Pristina
	<i>Degree Date:</i>	11. 10. 2011
	<i>Degree :</i>	Bachelor of Technology
	<i>Institution:</i>	University of Pristina
	<i>Degree Date:</i>	31.12.2013
	<i>Degree/ Master :</i>	MASTER OF TECHNICAL SCIENCES  Research on the composition of milk in the industrial environment of Mitrovica and the mountains of Pemishta and Bares
	<i>Institution:</i>	
	<i>Degree Date:</i>	
	<i>Degree / Doctorate :</i>	
<b>8. Academic Degree:</b>	PhD student	
	<i>Institution:</i>	University St. Kliment Ohridski-Bitola, Veles.
	<i>Degree Date:</i>	2018/2019
<b>9. Scientific Publications:</b>		
<b>Scientific journal</b>		
	<i>Title of paper</i>	<i>Journal name</i>
	<i>Year / Volume / Pages</i>	
	<b>Indrit Loshi<sup>1</sup>, Valon Shala<sup>1*</sup>, Astrit Bilalli<sup>1</sup>, Burel Cenaj<sup>2</sup>: <b>Consumption of fast-acting carbohydrates and their impact on the</b></b>	<b>Journal of Hygienic Engineering and Design</b>
		Proces (December 2022)

<b>diet of different age groups in the Peja region</b>		
<b>Indrit Loshi<sup>1</sup>, Valon Shala<sup>1*</sup>, Arsim Elshani<sup>1</sup>, Astrit Bilalli<sup>1</sup>, Burel Cenaj<sup>2</sup>, Vesna Antoska Knights<sup>3</sup>, Tatjana Blazevska<sup>3</sup>, Marija Menkinoska<sup>3</sup></b> “ <b>Presence of Listeria monocytogenes, Escherichia coli and Salmonella spp. in processed meat in Kosovo</b> ”	Journal of Hygienic Engineering and Design	<a href="https://www.scopus.com/authid/detail.uri?authorId=57473747500">https://www.scopus.com/authid/detail.uri?authorId=57473747500</a> (2021)
<b>Indrit Loshi, Valon Shala, Dilaver Salihu: “RESEARCH ON IDENTIFICATION OF MICROORGANISMS IN THE AIR IN THE FACTORY OF CARBONATED BEVERAGE “ SINALCO”</b>	<b>Union of Scientists in Bulgaria – Plovdiv</b>	Viti 2012/ Vol. XV, ISSN 1311-9192 Page 13-18
<b>Indrit Loshi, Valon Shala, Arlinda Idrizi: “IDENTIFICATION OF FRESH MILK IN INDUSTRIAL AND MOUNTAIN ENVIRONMENT IN THE REGION OF MITROVICA AND SKENDERAJ”</b>	<b>Balkan Environmental Association (B.EN.A.) Proceedings 2<sup>nd</sup> International conference “Research and Education in Natural Sciences”</b> organized by Faculty of Natural Sciences, University of Shkodra “ Luigj Gurakuqi”	Viti 2013/ Vol.II, ISBN 978-9928-4135-5-0, in the period of 15 – 16 November 2013. Page 297-302
<b>Indrit Loshi, Valon Shala, Arlinda Idrizi, Dilaver Salihu: “THE DIFFERENCE OF COW MILK INGREDIENTS DEPENDING ON THE ALTITUDE OF THE REGION OF MITROVICA”</b>	<b>Union of Scientists in Bulgaria – Plovdiv</b>	Viti 2013/ Vol. XVI 13-15 Jun 2013. ISSN 1311-9192 Page 127 -130
<b>Abstracts from the International and National Conferences</b>		
<i>Title of paper</i>	<i>Journal name</i>	<i>Year / Volume / Pages</i>
<b>Indrit Loshi<sup>1</sup>, Valon Shala<sup>1*</sup>, Astrit Bilalli<sup>1</sup>, Burel Cenaj<sup>2</sup>:</b>	<b>Food Quality &amp; Safety Health &amp; Nutrition 2022</b>	7-9 June 2022

<p>Consumption of fast-acting carbohydrates and their impact on the diet of different age groups in the Peja region</p>		
<p><i>Indrit Loshi, Valon Shala*, Arsim Elshani, Astrit Bilalli, Burel Cenaj, Vesna Antoska Knights, Tatjana Blazevska, Marija Menkinoska:</i>  <b>PRESENCE OF LISTERIA MONOCYTOGENES, ESCHERICHIA COLI AND SALMONELLA SPP. IN PROCESSED MEAT IN KOSOVO</b></p> <p><i><b>Abstract:</b> Meat and its products are one of the most consumed products in the Kosovo market. Contamination of carcasses with their waste, improper level of hygiene of personnel and equipment, cross-contamination, incomplete implementation of safety systems such as HACCP or good work practices are some of the factors of contamination of processed meat. The purpose of this research was to identify pathogenic microorganisms in processed meat products, 54% of processed meat is imported meat, while 46% of meat is locally produced. In the processed meat of 10 local companies, we investigated following microorganisms: <i>Listeria monocytogenes, Escherichia coli and Salmonella spp.</i> In total, 120 samples were analyzed out of 40 samples for the three types of microorganisms, the samples were taken according to Codex Alimentarius and analyzed according to ISO standards. Analysis were performed in the Food and Veterinary Agency. Out of 40 samples analyzed for the presence of <i>Listeria monocytogenes</i> 7 samples were positive, in 40 samples analyzed for the presence of <i>Escherichia coli</i> 10 samples were positive, while in 40 samples analyzed for <i>Salmonella spp</i> all samples are negative. From the obtained results we conclude that the presence of <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> is high, this is attributed to the incomplete implementation of the HACCP system starting from the contaminants caused by the digestive tract of the animal during slaughter, meat processing, contamination crossed by personnel, transport of processed products and storage at temperatures above 5 °C etc.</i></p> <p><b>Key words:</b> <i>Listeria monocytogenes, Escherichia coli, Salmonella spp., meat, Kosovo.</i></p>	<p><b>Food Quality &amp; Safety Health &amp; Nutrition 2021</b></p>	<p>7-9 June 2021</p>

<p><b>Indrit Loshi, Valon Shala, Dilaver Salihu:</b>  <b>“RESEARCH ON IDENTIFICATION OF MICROORGANISMS IN THE AIR IN THE FACTORY OF CARBONATED BEVERAGE “ SINALCO”</b></p> <p><b>Abstract:</b> <i>The aim of the study is the research on identification of microorganisms in the air during the processing of the carbonated beverages. This research was done in the syrup’s room, during the process of filling carbonated beverages, during the cleaning of bottles, and air after storing of carbonated beverages. Mesophilic bacteria, coliform bacteria, yeast and fungi were monitored. Present of Pseudomonas aeruginosa, Staphylococcus aureus, Escheria coli, Bacillus subtilis was analysed.</i></p> <p><b>Keywords:</b> <i>Carbonated beverages, air, mesophilic bacteria, coliform bacteria.</i></p>	<p><b>Union of Scientists in Bulgaria – Plovdiv</b></p>	<p>Viti 2012/  Vol. XV, ISSN 1311-9192  Page 13-18</p>
<p><b>Indrit Loshi, Valon Shala, Arlinda Idrizi:</b>  <b>“IDENTIFICATION OF FRESH MILK IN INDUSTRIAL AND MOUNTAIN ENVIRONMENT IN THE REGION OF MITROVICA AND SKENDERAJ”</b></p> <p><b>Abstract:</b> <i>The aim of this research is the identification of cow milk ingredients in industrial and mountain environment in the region of Mitrovica and Skenderaj. The researched ingredients are physico chemical as: fat, proteins, lactose, non fat matters, acidity, density, specific gravity, freezing point as well as chemical elements as: K, Ca, Mg, Na, Zn, Cu, Fe and Pb. Samples of ingredients research and metals in milk were taken in three monitoring points, in rural zones samples were taken in villages of Pemishte and Bare, while in industrial zone samples were taken nearby industrial park in Mitrovica, the time analysis was five months, analysis of physical and chemical properties has been done every 10 days, while chemical elements has been identified once in the month. The milk has been analysed in temperatures 15-25 °C and to analyse samples these devices were used: Atomic absorber, Ecomilk and Milkoskan. During the sample analysis it has been noticed</i></p>	<p><b>Balkan Environmental Association (B.EN.A.) Proceedings 2<sup>nd</sup> International conference “Research and Education in Natural Sciences”</b>  organized by Faculty of Natural Sciences, University of Shkodra “Luigj Gurakuqi”</p>	<p>Viti 2013/  Vol.II, ISBN 978-9928-4135-5-0,  in the period of 15 – 16  November 2013.  Page 297-302</p>

<p><i>that: in mountains there is an increase of milk ingredients as: fat, lactose and non fat dry matters with 0.8 - 1%. In the industrial zone heavy metal Zn (0.041507 mg/100g) has 10 times higher values than in rural zones Zn (0.004399 mg/100g), while metals as: Cu, Fe and Pb have higher values in industrial zones compared with mountain zone.</i></p> <p><b>Keywords:</b> <i>Cow milk, chemical elements, industrial zones, mountain zones, samples.</i></p>		
<p><b>Indrit Loshi,</b> Valon Shala, Arlinda Idrizi, Dilaver Salihu: <b>“THE DIFFERENCE OF COW MILK INGREDIENTS DEPENDING ON THE ALTITUDE OF THE REGION OF MITROVICA”</b></p> <p><b>Abstract:</b> <i>The aim of the research is the identification of caw milk ingredients depending on the altitude of the region of Mitrovica. The ingredients which are researched are: fat, proteins, lactose, non fatty dry matters (minerals, vitamins), acidity, density and specific gravity. Samples for the research of the ingredients of the milk were taken on different altitudes, the first sample was taken in the altitude of 400m, while the second sample was taken in the altitude of 1000 m. The milk has been analyzed in temperatures of 5-10 °C and for the devices used for the analyze of sample are Ekomilk and Lactoskan. During the sample analyze it is observed that: with the increase of the altitude there is a increase of ingredients of the milk, and in this relation the environment temperature and the food have a decisive role. On the altitude of 400m the caw milk has 3.3 % fat, 3 % proteins and 8.5 % non fatty dry matters, while in the milk samples taken at the altitude of 1000m, the milk has 4.2 % fat, 3.1 % proteins and 10.08 % non fatty dry matters. The milk at the altitude of 1000m has 1.1% more fat and 1.58 % more non fatty dry matters than the milk analyzed at the altitude of 400m.</i></p> <p><b>Keywords:</b> <i>Caw milk, Sample, Altitude,Ingredients.</i></p>	<p><b>Union of Scientists in Bulgaria – Plovdiv</b></p>	<p>Viti 2013/ Vol. XVI 13-15 Jun 2013. ISSN 1311-9192 Faqe 127 -130</p>
<p><b>Otherpublications</b></p>		

<i>Title of paper</i>	<i>Journal name</i>	<i>Year / Volume / Pages</i>
<b>10. Work experience record:</b>		
<i>Dates:</i>	Assistant 2017-2023	
<i>Dates:</i>	Assistant part- time 2015/2017	
<i>Location:</i>	Pejë	
<i>Name of the Institution:</i>	University "Haxhi Zeka" Pejë - UHZ	
<i>Position:</i>	Assistant part-time	
<i>Description:</i>	In the Department of Food Technology at the Faculty of Agribusiness in Peja in the subjects Food Enzymology, Food and Human Nutrition, Fermentation Processes, Milk Processing Technology, Food Industry and Environment I and II.	
<i>Dates:</i>	01.06.2012 - 01.09.2012	
<i>Location:</i>	Mitrovicë	
<i>Name of the Institution:</i>	Initiative for the development of agriculture in Kosovo - IADK	
<i>Position:</i>		
<i>Description:</i>	Professional practice in fruit and vegetable processing, participation in counseling and monitoring of fruit and vegetable processing points.	
<i>Dates:</i>	01.09.2011 - 30.09.2011	
<i>Location:</i>	Istog	
<i>Name of the Institution:</i>	Gentrinke – Vrella, SINALCO	
<i>Position:</i>		
<i>Description:</i>	Professional practice in the processing of non-alcoholic carbonated beverages, water treatment, analysis of the production process in a chemical and microbiological way, etc.	
<i>Dates:</i>	01.11.2014-01.12.2014	
<i>Location:</i>	Skenderaj	
<i>Name of the Institution:</i>	Kosovo Statistics Agency - ASK	
<i>Position:</i>		
<i>Description:</i>	Field recorder of agricultural households	
<b>11. Education and training:</b>		
<i>Dates:</i>	2013	
<i>Title of qualification awarded:</i>	Specialization in processing dairy products	
<i>Principal subjects/occupational skills covered:</i>	<b>"Milk processing for Cheese and Yougurt Making",</b>	

	organized by the Center for Agricultural Entrepreneurship of the <b>Perrotis College</b> , American Farm School, Thessaloniki- Greece.		
<i>Name and type of institution providing education and training:</i>	American Farm School, Thessaloniki- Greece.		
<i>Level of national and international classification:</i>	International certificate		
<i>Dates:</i>	2012		
<i>Title of qualification awarded:</i>	Training in the field of economics		
<i>Principal subjects/occupational skills covered:</i>	<b>“Entrepreneurship, Marketing, Financial Planning and Business Planning”</b>		
<i>Name and type of institution providing education and training:</i>	Organized by <b>BSCK and D&amp;D.</b>		
<i>Level of national and international classification:</i>	International certificate		
<i>Dates:</i>	2014		
<i>Title of qualification awarded:</i>	English language training		
<i>Principal subjects/occupational skills covered:</i>	-		
<i>Name and type of institution providing education and training:</i>	PHOENIX CENTRE		
<i>Level of national and international classification:</i>	Certificate		
<b>12. Additional information:</b>			
<i>Organizational skills and competences:</i>	<ul style="list-style-type: none"> <li>• Ability for scientific research work,</li> <li>• Flexible in office work and group work,</li> <li>• Ready to learn and gain new experiences etc.</li> </ul>		
<i>Computer skills and competences:</i>	Software: SPSS, Microsoft Office (Word, Excel, Access, PowerPoint) etc.		
<i>Languages skills: (1 to 5: 1 lowest - 5 fluent)</i>			
<i>Language.</i>	<i>Speaking</i>	<i>Writing</i>	<i>Reading</i>
English	4	4	4

**Indrit Loshi**

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UNIVERSITETI - UNIVERSITY - UNIVERZITET  
"HAXHI ZEKA"

CURRICULUM VITAE

<b>1. Mbiemri:</b>	Loshi
<b>2. Emri:</b>	Indrit
<b>3. Nacionaliteti:</b>	Shqiptar
<b>4. Shtetësia:</b>	Kosovar
<b>5. Data e Lindjes:</b>	04.11.1990
<b>6. Gjinia:</b>	M
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<b>8. Niveli Arsimor:</b>	<b>Bachelor</b>
<i>Institucioni:</i>	Universiteti i Prishtinës
<i>Data e diplomimit:</i>	11. 10. 2011
<i>Diploma:</i>	Bachelor i Teknologjisë
	<b>Master</b>
<i>Institucioni:</i>	Universiteti i Prishtinës
<i>Data e diplomimit:</i>	31.12.2013
<i>Diploma/ Magjistratura :</i>	Master i Shkencave Teknike- Inxhinieria Ushqimore
	<b>Doktoratë</b>
<i>Institucioni:</i>	Universiteti "St. Kliment Ohridski"- Bitola
<i>Data e diplomimit:</i>	
<i>Diploma/ Doktorata :</i>	Ph.D - Student
<b>9. Titulli akademik:</b>	<b>Asistent</b>
<i>Institucioni:</i>	Universiteti "HAXHI ZEKA" Pejë, Fakulteti i Agrobiznesit
<i>Data e zgjedhjes:</i>	01.10.2017

<b>10. Publikime:</b>		
<i>Titulli i punimit (rënditja e autorve si në punim)</i>	<i>Emri i revistës</i>	<i>Viti / Vëllimi / faqet</i>
<b>Indrit Loshi</b> <sup>1</sup> , Valon Shala <sup>1*</sup> , Astrit Bilalli <sup>1</sup> , Burel Cenaj <sup>2</sup> : Consumption of fast-acting carbohydrates and their impact on the diet of different age groups in the Peja region	Journal of Hygienic Engineering and Design	Proces
<b>Indrit Loshi</b> , Valon Shala*, Arsim Elshani, Astrit Bilalli, Burel Cenaj, Vesna Antoska Knights, Tatjana Blazevska, Marija Menkinoska: PRESENCE OF LISTERIA MONOCYTOGENES, ESCHERICHIA COLI AND SALMONELLA SPP. IN PROCESSED MEAT IN KOSOVO	Journal of Hygienic Engineering and Design	<a href="https://www.scopus.com/authid/detail.uri?authorId=57473747500">https://www.scopus.com/authid/detail.uri?authorId=57473747500</a> (2021)
<b>Indrit Loshi</b> , Valon Shala, Arlinda Idrizi: "IDENTIFICATION OF FRESH MILK IN INDUSTRIAL AND MOUNTAIN ENVIRONMENT IN THE REGION OF MITROVICA AND SKENDERAJ"	Balkan Environmental Association (B.EN.A.) Proceedings 2nd International conference "Research and Education in Natural Sciences"	<i>Viti 2013/ Vol.II, ISBN 978-9928-4135-5-0, in the period of 15 – 16 November 2013. Faqe 297-302</i>
<b>Indrit Loshi</b> , Valon Shala, Arlinda Idrizi, Dilaver Salihu: "THE DIFFERENCE OF COW MILK INGREDIENTS DEPENDING ON THE ALTITUDE OF THE REGION	Union of Scientists in Bulgaria – Plovdiv	<i>Viti 2013/ Vol. XVI 13-15 Jun 2013. ISSN 1311-9192 Faqe 127 -130</i>

OF MITROVICA”		
<b>Konferenca &amp; Sipoziume</b>		
<i>Titulli i punimit- abstraktet (rënditja e autorve si në punim)</i>	<i>Emri i konferencës</i>	<i>Viti / Vëllimi / faqet</i>
<p><b>Indrit Loshi, Valon Shala*, Arsim Elshani, Astrit Bilalli, Burel Cenaj, Vesna Antoska Knights, Tatjana Blazevska, Marija Menkinoska: PRESENCE OF LISTERIA MONOCYTOGENES, ESCHERICHIA COLI AND SALMONELLA SPP. IN PROCESSED MEAT IN KOSOVO</b></p> <p><b>Abstract:</b> Meat and its products are one of the most consumed products in the Kosovo market. Contamination of carcasses with their waste, improper level of hygiene of personnel and equipment, cross-contamination, incomplete implementation of safety systems such as HACCP or good work practices are some of the factors of contamination of processed meat. The purpose of this research was to identify pathogenic microorganisms in processed meat products, 54% of processed meat is imported meat, while 46% of meat is locally produced. In the processed meat of 10 local companies, we investigated following microorganisms: <i>Listeria monocytogenes</i>, <i>Escherichia coli</i> and <i>Salmonella spp.</i> In total, 120 samples were analyzed out of 40 samples for the three types of microorganisms, the samples were taken according to Codex Alimentarius and analyzed according to ISO standards. Analysis were performed in the Food and Veterinary Agency. Out of 40 samples analyzed for the presence of <i>Listeria monocytogenes</i> 7 samples were positive, in 40 samples analyzed for the presence of <i>Escherichia coli</i> 10 samples were positive, while in 40 samples analyzed for <i>Salmonella spp</i> all samples are negative. From the obtained results we conclude that the presence of <i>Escherichia coli</i> and</p>	Nutricon 2021	<p><a href="https://keypublishing.org/jhed/jhed-about/">https://keypublishing.org/jhed/jhed-about/</a>  <a href="https://keypublishing.org/jhed/jhed-volumes/jhed-volume-37-fqs-9-indrit-loshi-valon-shala-arsim-elshani-astrit-bilalli-burel-cenaj-vesna-antoska-knights-tatjana-blazevska-marija-menkinoska-2021-presence-of-listeria-monocytoge/">https://keypublishing.org/jhed/jhed-volumes/jhed-volume-37-fqs-9-indrit-loshi-valon-shala-arsim-elshani-astrit-bilalli-burel-cenaj-vesna-antoska-knights-tatjana-blazevska-marija-menkinoska-2021-presence-of-listeria-monocytoge/</a></p>

<p><i>Listeria monocytogenes</i> is high, this is attributed to the incomplete implementation of the HACCP system starting from the contaminants caused by the digestive tract of the animal during slaughter, meat processing, contamination crossed by personnel, transport of processed products and storage at temperatures above 5 °C etc.</p> <p><b>Key words:</b> <i>Listeria monocytogenes</i>, <i>Escherichia coli</i>, <i>Salmonella spp.</i>, meat, Kosovo.</p>		
<p><b>Indrit Loshi</b>, Valon Shala, Arlinda Idrizi:  “IDENTIFICATION OF FRESH MILK IN INDUSTRIAL AND MOUNTAIN ENVIRONMENT IN THE REGION OF MITROVICA AND SKENDERAJ”</p> <p><b>Abstract:</b> The aim of this research is the identification of cow milk ingredients in industrial and mountain environment in the region of Mitrovica and Skenderaj. The researched ingredients are physico chemical as: fat, proteins, lactose, non fat matters, acidity, density, specific gravity, freezing point as well as chemical elements as: K, Ca, Mg, Na, Zn, Cu, Fe and Pb. Samples of ingredients research and metals in milk were taken in three monitoring points, in rural zones samples were taken in villages of Pemishte and Bare, while in industrial zone samples were taken nearby industrial park in Mitrovica, the time analysis was five months, analysis of physical and chemical properties has been done every 10 days, while chemical elements has been</p>	<p>Balkan Environmental Association (B.EN.A.) Proceedings 2nd International conference “Research and Education in Natural Sciences”</p>	<p><i>Viti 2013/ Vol.II, ISBN 978-9928-4135-5-0, in the period of 15 – 16 November 2013. Faqe 297-302,</i></p>

<p>identified once in the month. The milk has been analysed in temperatures 15-25 °C and to analyse samples these devices were used: Atomic absorber, Ecomilk and Milkoskan. During the sample analysis it has been noticed that: in mountains there is an increase of milk ingredients as: fat, lactose and non fat dry matters with 0.8 - 1%. In the industrial zone heavy metal Zn (0.041507 mg/100g) has 10 times higher values than in rural zones Zn (0.004399 mg/100g), while metals as: Cu, Fe and Pb have higher values in industrial zones compared with mountain zone</p> <p>Keywords: Cow milk, chemical elements, industrial zones, mountain zones, samples.</p>		
<b>11. Përvoja e punës:</b>		
<i>Data:</i>	01.10.2017 - vazhdoj	
<i>Vendi:</i>	Pejë	
<i>Emri i Institucionit:</i>	Universiteti “HAXHI ZEKA” Pejë, Fakulteti i Agrobiznesit	
<i>Pozita:</i>	<b>Asistent</b>	
<i>Përshkrimi:</i>	Asistent në grup lëndësh nga Teknologjia ushqimore	
<i>Data:</i>	2015/16	
<i>Vendi:</i>	Pejë	
<i>Emri i Institucionit:</i>	Universiteti	
<i>Pozita:</i>	<b>Asistent i angazhuar</b>	
<i>Përshkrimi:</i>	Universiteti “HAXHI ZEKA” Pejë, Fakulteti i Agrobiznesit	
<b>12. Arsimimi dhe trajnimet:</b>		
<i>Data:</i>	01.06.2012 - 01.09.2012	
<i>Kualifikimi i arritur:</i>	Praktikë profesionale në fushën e Teknologjisë ushqimore	

<i>Temat kryesore/shkathtësitë profesionale të arritura:</i>	Teknologji ushqimore
<i>Organizuar nga: emri i institucionit:</i>	Iniciativa për zhvillimin e bujqësisë në Kosovë – IADK, Mitrovicë.
<i>Niveli kombëtar dhe ndërkombëtar i kualifikimit:</i>	
<i>Data:</i>	01.09.2011 - 30.09.2011
<i>Kualifikimi i arritur:</i>	Praktikë profesionale
<i>Temat kryesore/shkathtësitë profesionale të arritura:</i>	Pijet jo alkoolike dhe uji
<i>Organizuar nga emri i institucionit:</i>	Gentrinke – Vrella, SINALCO
<i>Niveli kombëtar dhe ndërkombëtar i kualifikimit:</i>	Certifikat
<i>Data:</i>	2013
<i>Kualifikimi i arritur:</i>	Certifikat
<i>Temat kryesore/shkathtësitë profesionale të arritura:</i>	Specialization in processing dairy products <b>“Milk processing for Cheese and Yougurt Making”</b> , organized by the Center for Agricultural Entrepreneurship of the <b>Perrotis College</b> , American Farm School, Thessaloniki- Greece.
<i>Organizuar nga emri i institucionit:</i>	American Farm School, Thessaloniki- Greece.
<i>Data:</i>	2012
<i>Kualifikimi i arritur:</i>	Certifikat
<i>Temat kryesore/shkathtësitë profesionale të arritura:</i>	Training in the field of economics and entrepreneurship
<i>Organizuar nga emri i institucionit:</i>	Organized by BSCK and D&D.

<i>Data:</i>	2014		
<i>Kualifikimi i arritur:</i>	Certifikat		
<i>Temat kryesore/shkathësitë profesionale të arritura:</i>	English language training		
<i>Organizuar nga emri i institucionit:</i>	PHOENIX CENTRE		
<b>13. Informata shtesë:</b>			
<i>Shkathësitë organizative dhe kompetencat:</i>	I aftë të punoj në grupe, punë organizative, projekte në lëmin e Ushqimit dhe Bujqësisë etj.		
<i>Shkathësitë kompjuteri dhe kompetencat:</i>	Software: Microsoft Office (Word, Excel, Access, PowerPoint) etj.		
<i>Shkathësitë të gjuhës: (1 deri 5: 1 vlerësimi më i ulët – 5 fluent)</i>			
<i>Gjuha</i>	<i>Të Folurit</i>	<i>Shkrimi</i>	<i>Leximi</i>
Shqipe (amëtare)	5	5	5
Anglisht	4	4	4