CURRICULUM VITAE

NAME	PAPADOPOULOU ELENI	R The State
DATE AND PLACE OF BIRTH	10 APRIL 1991, GREECE	
MARITAL STATUS	SINGLE	
TELEPHONE	+30-6984252955	
EMAIL	<u>elenakleus@gmail.com</u> , <u>elpapadopoul@uth.gr</u>	
Website	http//:plantenvlab.bio.uth.gr	

STUDIES

- 2019 ongoing PhD in the area of Environmental Microbiology and Biotechnology. <u>Title of thesis</u>: The role of the microbiome of local vines varieties and vinification and the influence on the quality of wine products, University of Thessaly, Greece, Department of Biochemistry & Biotechnology, Supervisor : Dr. Dimitrios G. Karpouzas.
- 2016-2018 MSc in Biotechnology Nutrition and Environmental Quality, University of Thessaly, Greece, Department of Biotechnologv & Biotechnologv. Title of Master's thesis: *Evaluation of herbal substances as potential anti-cancer drugs,* Supervisor: Dr. Psarra Anna Maria.
- 2009-2014 BSc in Chemistry, Aristotle University of Thessaloniki, Department of Chemistry.
 <u>Title of Bachelor's thesis</u>: Hydrothermochemical pretreated lignocellular biomass enzymatic hydrolysis/conversion to glucose production, Supervisor: Dr. Konstantinos S.Triantafyllidis.

SEMINARS ATTENDANCE AND PARTICIPATION

- 2017 Holder of training seminar diploma «Medical and Aromatic Plants and Essential Oils cultivation and production», held at School of Pharmacy, Aristotle University of Thessaloniki, through "Lifelong learning A.U.Th." (Duration of 103 hours- 10 ECTS)
- 2016 Holder of training seminar diploma «Manufacture of cosmetic products and soaps.», held at School of Pharmacy, Aristotle University of Thessaloniki, through "Lifelong learning A.U.Th." (Duration of 80 hours- 5 ECTS)
- 2016 Holder of training seminar diploma «Modern wine-making, theoretical and practical distillation and wine-tasting training.», A and B Sections, held at School of Agriculture, from the field of Food Science and Technology, Aristotle University of Thessaloniki, through "Lifelong learning A.U.Th." (Duration of 88 hours- 4,5 ECTS)

WORK EXPERIENCE

- 2017-2019 Pharamcy assistant (customer service, order processing and promotion, food supplement advisor) and chemist at a pharmacy laboratory (medical prescription of homeopathetic, phytotherapeutic and aromatotherapy products and manufacturing of galenic skin-care products)
- 11/2013-12/2013 Internship at General Chemical State Laboratory, Thessaloniki, especially at the section of food, water, alcohol and alcohol drinks. (while I also attended demonstration of methods of other sections' environmental samples, energy products, materials etc as well). Basic subject: Analysis (of food, drinks etc) under the supervision of the analysts in charge at the GCSL.

RESEARCH INTERESTS

- Microbial Ecology
- Characterization and isolation of vine microorganisms (especially of Greek vines)
- The role and affection of vine microbiome on wine quality and characteristics.

FOREIGN LANGUAGES

Greek: native speaker (mother tangue) English: Fluent (C2 MSU-CELP) French: a little fluent DELF 1-levels A1, A2)

PERSONAL SKILLS AND COMPETENCES

Technical skills: Laboratory techniques knowledge:

Basic knowledge of: Microscopic Observations, Cellular culture and incubation procedure, Western Blot Electrophoresis and preparation procedure, use of HPLC and UV/Vis spectrophotometry.

Computer skills: Microsoft Office operation (Word, Excel, Internet, PowerPoint).