Information on Agricultural University of Tirana, Albania
Established in 1951, Agricultural University of Tirana is a Public Higher Education Institution;

- Officially accredited/recognized by the Public Accreditation Agency for Higher Education, British Acc., 2016 university web ranking 9322

- AUT is a medium-sized with about 14,000 students.

- The actual academic staff is composed of 55 professors, 48 associated professors, 70 doctors – lecturers and 64 assistant lectors.

- AUT offers courses and 58 study programs according to the Bologna Process and New HEI Law 80/2015, in three Cycles of studies: bachelor degrees, master degrees and PHD, in several areas of study.

- Has a selective admission policy based on students' past academic records and grades.

- UBT also provides several academic and non-academic facilities/services to students (library, sport facilities and/or activities, study abroad & exchange programs, administrative services etc).
# Agricultural University of Tirana

<table>
<thead>
<tr>
<th>Type</th>
<th>Public</th>
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<tbody>
<tr>
<td>Established</td>
<td>November 1, 1951</td>
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<tr>
<td>Endowment</td>
<td>Financed by the Government of Albania</td>
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<tr>
<td>Rector</td>
<td>Prof. Dr. Bahri Musabelliu</td>
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<td>Academic staff</td>
<td>480</td>
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<tr>
<td>Students</td>
<td>14,000</td>
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<tr>
<td>Location</td>
<td>Tirana, Albania</td>
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<tr>
<td>Campus</td>
<td>Kamza</td>
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<td>Website</td>
<td>Official Website</td>
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Agricultural University of Tirana: 2016 university web ranking 9322
Agricultural University of Tirana (AUT) is the biggest center for education in the field of agriculture in Albania.
Governing of AUT

- The Governing Bodies at the Agricultural University of Tirana include:
  - The Rector’s office,
  - The Academic Senate and
  - The Board of Administration.

- The AUT has an organizational and functional structure which facilitates:
  - teaching process,
  - research and
  - training in agriculture.

- The structure consists of the following:
  - Senate,
  - Council of Administration,
  - Rector’s office (the Rector, vice rector in charge of teaching process, vice rector for science and research, the Chancellor,
  - Department of Human Resource Management and Salaries,
  - Department for Foreign Relations,
  - Division of Research, Scientific Cooperation and Projects,
  - Department of Curricula’s Development, Publications and Institutional Evaluation, Auditing etc..
Experimental Unit

- Didactic Experimental Economics center (EDE as known in Albania), which is hailed as the most powerful field-oriented laboratory for several faculties.
- This economy has available as many as 142 hectares of land.
- At the university campus there is also a total of four greenhouses, which have as their main target: fruit-tree growing, forestry and earth sciences.
- The biggest investment of all that we take a big pride in is the greenhouse designed to produce oil saplings.
- EDE is a strong center that cannot be matched by any other university across the country. It is a center in which a series of experiments can be conducted on food crops or on farm animals.
FACULTY OF BIOTECHNOLOGY AND FOOD
Established in 2007
Faculty of Biotechnology and Food HEI for teaching, research and knowledge center, in:

- Food Biotechnology
- Food Sciences
- Nutrition
- Food quality and Safety
- Food analysis
FBB GRADUATES:

- Agrofood Engineers
- Food Biotechnologists
- Viticulturists & Oenologists
- Food Specialists
- Food Quality & Safety Managers
- Food Analysis Experts

MAIN DEPARTMENTS:

- Department of Agrofood Technology
- Department of Food Sciences & Biotechnology
- Department of Chemistry
- Food Research Center
COURSES & STUDY PROGRAMS

- I-st Cycle, Bachelor in Agrofood Engineering, two profiles:
  - Agrofood Technology
  - Viticulture - Oenology

- II-nd Cycle, Master of Sciences in Agrofood Engineering, two profiles:
  - Agrofood Technology
  - Viticulture - Oenology
  - Food Biotechnology
  - Professional Master: “Food Quality and Safety”
    “Food Analysis”

- III-d Cycle, PHD Studies “Sciences and Food Biotechnology”

- New Proposals
  - Bachelor in: “Nutrition sciences”
  - One year technical course: (5th qualification framework): “Principles of Food Processing”
Data of MS & NFS

Member staff:
- 44 academic staff
- 12 lab specialists
- 8 administrative staff

Other acc. Staff members of departments of other faculties of AUT

Number of students:
- Bachelor: 600 students
- Master of sciences: 60
- Professional master: 198
- PHD: 23
The objectives of study programs

- Raw materials of plant and animal origin; postharvest and qualitative parameters
- Preparation and food processing,
- Design and management of technological schemes
- Microorganisms for food handling
- Hurdle technologies
- Gestion of food chain
- Managing and maintenance of production lines of FI
- Quality planning and control; attributes of quality
- Safety monitoring of food & beverages, food toxicology
- Food quality standards & systems implementation
- Nutrition health issues,
- Advanced knowledge and use of research and scientific methods on Food Biotechnology
THE ORGANISATION OF SCIENTIFIC RESEARCH IN TEACHING-RESEARCH GROUPS

- The thematic of Scientific research of Facutly of Food and Biotechnology is”

Study of technological and Physico-chemical parameters of raw materials (plant and animal origin) and food products, aiming the quality and food safety improvement".
Teaching and Research Groups of FBF

- Agro-Food Technology
- Engineering Processes of Food Processing
- Microbiology and Food Biotechnology
- Molecular Biology for Food Appliances
- Food Quality and Safety
- Food Industry Waste Management
- Natural Products Chemistry, essences and etheric oils
Research topics of FBF

Research is focused mainly on regional food and environmental sources:

- Olives and olive oil (quality parameters of Albanian olive cultivares and oils)
- Grapes and wines (oenologic potencial evaluation of autochthonous varieties)
- Fruits and ortages (study on figs varieties, fresh & dried; fruits distillates)
- Goat milk, sheep & cows (cheese making potencial from various races),
- Wheys and wheat products (rehological properties of dows and technological parameters,)
- Isolation, characterisation and use of microorganisms of food interest in FI and food preservation
- Water and wastes of food industry
- Genetical diversity of food, applied biotechnology, traceability with molecular biology methods
- Isolation and identification of food pathogens
- Food additives control and monitoring (milk and fruit juices)
- Product standards preparation (National standards, based on Codex alimentarius, FAO, EC Regulation…)
- ....
The enological potential study of local vineyard varieties,
- High quality production of alcoholic distillates,
- Evaluation of authocthonous olive varieties for qualitative olive oil production
- Studies in dairy products (cheese-forming potential) from cows, sheep and goats of Albania
- Technological studies in fruits and vegetables production,
- Study of biotechnological parameters during food processing and conservation, through evaluation of physico-chemical parameters and microbial processes"
- “The affect of essencial oils in the growth of molds in various food products.”
- “Microbiological analysis for evaluation of yeasts, lactic acid bacteria during fermentation using authochtonous grape varieties”......
- “Use of molecular biology methods for charachterisation of genetic resourses of our country, authenticity and traceability of food”
- "The study of fingerprints in foods of plant and animal origin using methods of molecular biology“
Collaboration Agreements

- MARDWA
- NFA
- M of Social Welfare & Youth
- MES
- High schools & Universities
- Research Institutions (ISUV..)
- FOB
- Farmers & Producers Associations
- Practical courses
- Market Survey
- Common projects
- Sensory evaluation panels (olive oils; wine,)
- Fairs, Competitions,
- Training courses
- ......
“Study about assessment of quality and food safety, evaluation for monitoring of additives in foods,

- Studies for functional characteristics of food ingredients,
- Studies about physico-chemical and sensorial profiles of authochtonous grape varieties and olives for olive production”

“The study of functional properties of the food ingredients for processing, preservation (conservation) and nutrition“
4. Food Research Center

A scientific research center, unit of FBF, perform research-scientific and development activities in:

- food technology, quality & food safety, biotechnology and food area, participates on the realization of second and third cycles of studies of FBF (MS-MP thesis; PHD thesis)
- Food Analysis in frame of auto-control for FOB
- Qualification courses for lab specialists of FOB & Training courses of FOB Employees
- Transfer knowledge & Promotion activities (competitions of Food Sector)
- Compilation of National Food Standards
- Activities on Quality & Safety monitoring of food at FOB (risk assessment-country level)
- Research & development projects

Personnel: 7 researchers: 2 specialists; 3 administrative/services
The project will address the following aims:

- Strengthening of international cooperation of Serbian and Albanian HEIs and enterprises,
- Raising the level of knowledge and technical capacities of HEIs in the application of instrumental methods of analysis in the field of Environmental protection and Food safety control,
- Improving professional’s skills in enterprises through Continuous education in Environmental Protection area
- A set of pilot chemical instrumental analysis will be realized on food samples, dispersed within territory of Project interest giving the possibility to Consortium Partners to have opportunity to monitor and explore environmental and food quality conditions, within their current processes or in the wider business environment
- Improvement of Environmental and Food Safety Control sector in WB countries through vocational education of experts and quality management staff in related SMEs, enabling them to perform quality indicators monitoring and competitiveness in food export/import market.
- Emphasizing public component and social-responsible approach to environmental and food risk management.

The objectives will be done during the Project lifetime:

- Development and implementation of new learning technologies in Serbian and Albanian universities based on ICT technologies,
- Training of university teachers in the use of Open Education Resources in the preparation of theoretical courses,
- Development of theoretical and practical courses within the field of Environmental protection and Food safety control based on the use of open OER (closer topics: separation techniques, instrumental methods, validation methods and principles)
- Development and use of web-based remote access to analytical instruments in Environmental protection
- Development of NETCHEM platform for the needs of researchers in the field of environmental protection in order to quickly, efficiently and professionally provide information and consultation on problems in controlling the environmental quality
- Development of Continuous education courses designed according to the real needs of companies and laboratories
- Developing of SQL Data base for environmental quality indicators monitoring, case studies and professional’s discussion forums