

CURRICULUM VITAE



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1. Qualifications:

a, Diplomas:

- KLTE Debrecen, Chemist (1994)
- KLTE Debrecen, English-Hungarian specialized translator (1996)

b, Scientific degrees:

- Ph.D. (chemistry, 23/1997) Equilibrium and Structural Studies of Model Systems for Metal Ion–Protein–Nucleic Acid Interactions (1997).
- Dr. habil (food chemistry, 2011): Studies on the Structural Characterization and Transformation Processes of Bioactive Compounds and Contaminants in Food.

2. Present work and appointment:

- **Vice dean for innovation, research professor (Széchenyi István University, Albert Kázmér Faculty of Agricultural and Food Sciences, 2025 –)**
- **Head of department, Department of Food Biotechnology, Széchenyi István University, Albert Kázmér Faculty of Agricultural and Food Sciences (2026 –)**

3. Previous places of work:

- Director, senior research fellow, Centre for Agricultural and Food Science Innovation, Faculty of Agriculture, Food and Environmental Sciences, University of Debrecen (2021-2025).
- Director, senior research fellow, Food Science Innovation Centre, Kaposvár Campus, Hungarian University of Agricultural and Life Sciences (2016-2021).
- Director, senior research fellow, National Agricultural Research and Innovation Center, Food Science Research Institute, Budapest (2014- 2016).
- Managing director, EGERFOOD Regional Knowledge Centre, Eszterházy Károly College, Eger (2005-2014).
- Director, professor, Institute of Food Science, Eszterházy Károly College, Eger (2010-2014), Head of Department, Department of Biochemistry, Eszterházy Károly College, Eger (2003-2014).
- Project Coordinator, Head of the Project Office (1998-2006), Eszterházy Károly College, Eger.

4. Major experiences, results:

- **Managing of a self-sustained, self-financed food science research institute with 35 employees** (EGERFOOD Regional Knowledge Centre, Eszterházy Károly College, Eger).
- **Management of staffs comprising 35, and 60 people, respectively.**
- Compilation, coordination and implementation of **39 EU-financed and Hungarian innovation projects of total worth beyond 8 billion HUF.**
- Creation and management of food industrial cluster composed of 40 members, coordination of innovation efforts of industrial partners.
- **Membership as expert and national delegate in Programme Committee in Brussels on „Food security and sustainable agriculture”.**
- **94 international scientific articles with an impact factor, 175 scientific publications, and 9 patents.**

- Management of both Hungarian and international research and project management teams.
- **Delivery of 49 talks in English as invited lecturer at international professional forums.**
- Study tours: Leiden, Edinburgh, Dortmund, Palermo, Dijon, Lisszabon, Missoula (USA).

5. Major skills:

- Compilation and implementation of development and innovation strategies, business plans.
- General expertise in food science, knowledge of current development trends.
- Product development, elaboration and assessment of adequate food-technologies, market launch.
- Project management, professional team leadership, and efficient work-organisation.
- Compilation, elaboration and management of innovation projects.
- Cluster organisation, collaboration with industry partners, knowledge of market trends and consumer expectations, and their alignment.

6. Command of languages:

- High level of state language exam in English (170/1996).
- Medium level of state language exam in German (26139).

7. Awards and Scholarships:

- Universitas Foundation – Special Award for Individual Achievement (1995,1997).
- Gyula Leidenfrost Foundation – Special Award for Individual Achievement (1996,1998).
- Public Foundation for Talented Young People of Debrecen – Creative Award (1996).
- **János Bolyai Research Scholarship of the Hungarian Academy of Sciences (1999-2002).**
- „For Eszterházy Károly College” Award (2000).
- **György Békésy Postdoctoral Fellowship (2003-2006).**
- Eszterházy Károly Memorial Plaque for outstanding contribution to the institution (2007).
- „For Consumer Protection” Award, presented by the National Authority for Consumer Protection (2009).
- **Gold Cross of Merit of the Republic of Hungary (2009).**
- **Regional Innovation Award as inventor, for the development and market launch of the patented product Inukeksz (2010).**
- **Certificate of Recognition at the Hungarian Innovation Grand Prize**, for the development and commercialisation of the Egerfood health-promoting food product range (2012).
- Heves County Prima Award (2013).
- Knight’s Cross of the Order of Merit of Hungary (2025).

8. Scientific topics of interest:

- Comparative analysis of bioactive compounds in biological and food samples, and investigation of their transformation processes.
- Development of functional foods and relevant processing technologies.
- Modelling the potential biological effects of food components.
- Development of in vitro digestion model systems to simulate physiological effects and bioavailability.
- Investigation of the mechanisms of photolytic and oxidative degradation of pesticides and the biological effects of their degradation products.

9. Publications:

- Number of scientific publications in international reviewed journals: 94, other: 18.
- **Total impact factor: 106,74**
- **Number of own patents on product development: 9.**

- Number of books or book chapters for higher education, in Hungarian: 7
- Number of talks in English as invited lecturer at international professional forums: 49.
- Conference papers presented in English: 175
- Number of talks in Hungarian: 155.

10. Education-lecturing experiences:

- Courses taught as *Course Coordinator* at Széchenyi István University: Innovation Management; Data Collection in the Food and Agricultural Industries; Food Technology; Diagnostic Systems in Nutritional Science.
- Courses taught as *Course Coordinator* at the University of Debrecen: Functional Foods (in English and Hungarian); Biochemistry; Applied Chemistry; Nutritional Science.
- Courses previously taught at other higher education institutions: Food Safety; Food Chain Safety; Environmental Chemistry; Environmental Protection Technologies; Environmental Science; Biochemistry; Food Chemical Components and Contaminants.
- *Curriculum Development*: Development of course curricula as programme coordinator for the Biological Laboratory Operator and Environmental Protection Technologist programmes; development of teaching materials for the competency-based Environmental Assessment Specialist programme; development of the curriculum for the postgraduate specialisation programme in Food Inspection and Consumer Protection.

11. Patents on product development, food science and food chemistry:

1. Biscuits, pastry with increased antioxidant and lysine content and process for their preparation, P0700549, Inventor: Dr. Attila Kiss: 50%.
2. Process for the production of bakery products with a unique oligomeric composition, prebiotic effect and inulin content, P0700842, Inventor: Dr. Attila Kiss: 50%.
3. Development of purple maize grind dietary supplement tablets and teas with newly identified active components, P0800732, Inventor: Dr. Attila Kiss: 50%.
4. Analytical method for more efficient determination of phosphoric acid ester-type pesticide content in environmental samples using novel equipment, P0600852, Inventor: Dr. Attila Kiss: 50%.
5. Development of a production technology for biscuits with a unique vitamin and amino acid composition and a special taste effect, P0800668, Inventor: Dr. Attila Kiss: 50%.
6. Test strip and measuring method for the determination of antioxidant activity of food and biological samples, P0700459, Inventor: Dr. Attila Kiss: 50%.
7. Enzymatic, flow cell, continuous flow amperometric biosensor determination of vitamin C using a new experimental device, P0600851, Inventor: Dr. Attila Kiss: 55%.
8. Development of a biscuit with a unique fatty acid composition using rapeseed oil, proprietary flaxseed extraction technology and fatty acid stabilisers, P0700550, Inventor: Dr. Attila Kiss: 70%.
9. Development of a fermented dairy product line with a unique composition enriched with prebiotics and microelements by microencapsulation of active ingredients using a new process, during processing, Inventor: Dr. Attila Kiss: 50%, P0700550: P0700550, Inventor: Dr. Attila Kiss: 50%.

12. Membership of a professional organisation:

- External member of the Innovation Committee of the Parliament of Hungary
- Member of the Supervisory Board of Educatio Public Benefit Ltd. (2011)
- Central European Consumer Protection Association: Executive President (2008-)
- EU-Partner Foundation: Member of the Board of Trustees (2006-)
- Hungarian Accreditation Committee, Member: Committee for Chemical and Chemical Engineering (2006-2009)
- Association of Hungarian Chemists

- Hungarian Society of Food Science
- Hungarian Nutrition Society
- Bolyai János Academic Club
- Member of MTA Public Committee, Working Committee on Food Science
- Reviewer for NTP and GOP proposals
- NKTH-OTKA proposal evaluation and steering committee
- Reviewer: Analytical Letters, Journal of Hazardous Materials and Molecules
- Chairman, Pécs Academic Committee, Working Committee on Food Technology and Nutrition

13. References:

- Dr. Zoltán Hauser, pro-rector, Eszterházy Károly College, Eger (T.: +3620-9439716).
- Dr. Lajos Kis-Tóth, pro-vice-rector, Eszterházy Károly College, Eger (T.: +3620-9119812).
- Gábor Fülöp, secretary general, Chamber of Commerce and Industry of Heves County (T.: +3630-9531851).
- Dr. Barnabás Jenes, pro-president, National Agricultural Research and Innovation Centre (T.: +3630-1923473).
- Prof. János Tossenberger, Dean, University of Kaposvár, Faculty of Agricultural and Environmental Sciences (T: +3630-5945125).
- Prof. László Stündl, Dean, Faculty of Agricultural, Food and Environmental Sciences, University of Debrecen
- Prof. Tamás Tóth, Dean, Széchenyi István University, Albert Kázmér Faculty of Agricultural and Food Sciences