**Victor Rodov**  **August 2020**

**Part I: CURRICULUM VITAE**

1. **Personal**

Department of Postharvest Science

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Personal web-site: <http://www.agri.gov.il/en/people/704.aspx>

Google Scholar web–site: <https://scholar.google.com/citations?user=4fS1YOkAAAAJ&hl=en>

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| **Dates** | **Description** |
| 1956 | Born in Simferopol (Ukraine, USSR) |
| 1990 | Immigration to Israel |

1. **University Education and Additional Training**

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| **Dates** | **Description** |
| 1973 – 1978 | M.Sc. (with Honors) in Biology at Simferopol State University (Ukraine, USSR)  Title of thesis: Effect of gibberellin on fruit development in different grapes varieties.  Supervision by: Prof. M.K. Manankov |
| 1979 – 1985 | Ph.D. in Plant Physiology at Timiryazev Institute of Plant Physiology, USSR Academy of Sciences (Moscow, USSR)  Title of thesis: Biosynthesis of monoterpenes in cell cultures of menthol-synthesizing mint species. Supervision by: Prof. S.A. Reznickova |
| 1987 | Training at Moscow Technological Institute of Food Industry (Moscow, USSR)  Research subject: Biotechnology of microbial synthesis |
| 2009 – 2010 | Sabbatical leave at Rutgers, The State University of New Jersey (New Brunswick NJ, USA), Department of Food Science with Prof. K.M. Schaich  Research subject: measuring antioxidant capacity in plant tissues and food systems |

1. **Positions Held and Academic Status**

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| **Dates** | **Description** |
| 1982 - 1990 | Research Scientist at the Institute of Essential-Oil Crops, Simferopol, Ukraine, USSR |
| 1990 - 1994 | Research Scientist at the ARO, The Volcani Center, Institute for Technology and Storage of Agricultural Produce |
| 1994 - 1995 | Researcher at the Faculty of Agriculture, Hebrew University of Jerusalem, Rehovot |
| 1995 – to date | Research Scientist at the ARO, The Volcani Center, Institute of Postharvest and Food Sciences (formerly Institute for Technology and Storage of Agricultural Produce) |
| 1998 – to date | Research team leader at the ARO, Institute of Postharvest and Food Sciences |
| 2000 | Promoted to Rank B (equivalent to "Senior Lecturer") |

1. **Teaching Experience / Guiding Students**
2. Academic Contribution:

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| **Dates** | **Description** |
| 1999 to date | Lecturer at the Hebrew University  Title of the course: 71069 "Fruit and Vegetable Storage" |
| 2005 to date | Lecturer at the Hebrew University  Title of the course: 73909 "Postharvest Biology and Technology" (in English) |

1. Guidance of M.Sc. Students (or B. Sc. Internship):

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| **Graduation date** | **Name** | **Title of thesis** | **Guidance with** |
| 2008 | \*Ms. Zipora Tietel | Improvement of nutritional value and microbiological quality of *Allium* vegetables by a photobiological treatment |  |
| 2009 | Ms. Lydia Quansah | Molecular basis of catecholamine biosynthesis in banana fruit | Dr. H. Friedman |
| 2011 | \*\*Ms. Zoya Levayev | Measuring antioxidant activity by TEAC method based on scavenging free radical-cation ABTS+• | Dr. Yakov Vinokur |
| 2012 | \*Mr. P.K. Bordoh | Ethylene involvement in postharvest sensitivity of cucumber to chilling stress | Prof. E. Fallik |
| 2013 | \*\*Ms. Sarit Limudim | Effect of ultraviolet light (UV-C) on quality and storability of fresh-cut melons | Dr. C. Ben Harush |
| 2014 | \*Mr. Ranjeet Shinde | Effects of genotype and modified atmosphere packaging on quality and aroma volatiles of fresh-cut melons | Prof. E. Fallik |
| 2016 | \*Mr. Mitiku Mihiret | Improving cucumber storage by early detection of low temperature stress | Prof. E. Fallik |
| 2018 | \*Mr. Felix Mensah | Effect of modified atmosphere on the preservation of fresh Beit Alpha cucumbers |  |
| 2019 | Mr. Oren Tal | Examining the potential of edible flowers of the genera *Allium* and *Tulbaghia* as a source of phytonutrients: Identifying promising species and studying their metabolic profile and storage potential | Dr. S. Philosoph-Hadas |
| 2020 | \*Ms. Esther Mwangi | Antimicrobial activity of natural phenolic compounds combined with quaternary ammonium derivatives as potential sanitizing agents |  |
| ongoing | \*Mr. Nimrod Tish | Improving keeping quality of agricultural produce by natural compounds with anti-microbial and elicitor activity | Dr. A. Lers |
| ongoing | \*Ms. Adriana Vanegas | Enhancing the content of phytonutrients in broccoli sprouts by application of elicitors |  |

\*under my direct supervision

\*\* B. Sci. internship, as part of studies in Sami Shim'on Academic Engineering College

1. Guidance of Ph.D. Students:

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| **Graduation date** | **Name** | **Title of thesis** | **Guidance with** |
| 2018 | \*Mr. Ilya Shlar | Antimicrobial curcumin-based nanomaterials and studying their mode of action | Prof. S. Droby |
| ongoing | Mr. Aviad Sela | Advanced nanosystems for the delivery of bioactive compounds to agricultural produce | Dr. Elena Poverenov |
| ongoing | \*Ms. Esther Mwangi | Use of natural antimicrobials for food safety improvement through overcoming the “viable but nonculturable” (VBNC) survival strategy of *Listeria* sp. | Dr. Moshe Shemesh |

\*under my direct supervision

1. **Activity in Scientific and Agricultural Committees**

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| **Dates** | **Description and role** |
| 1996-1999 | Council of the Organization of New Immigrant Scientists of Israel; ARO representative. Stirring committee of the KAMEA Program; ARO representative |
| 2000-2007 | Expert commission of the Ministry of Agriculture on cucumbers; member |
| 2000-to date | Expert commission of the Ministry of Agriculture on strawberries; member |
| 2005-2007 | The Chief Scientist Research Proposal Evaluation Committee; member |
| 2006-to date | Israeli Institute of Standards technical committee on dried fruits; ARO representative |
| 2006-to date | Israeli Institute of Standards technical committee on alcoholic beverages; ARO representative |
| 2017 | BARD proposal evaluation panel; Member |
| 2018-to date | Foodtech steering committee, the Chief Scientist of the Ministry of Agriculture and Rural Development |

1. **Contribution to the Scientific Community**

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| **Dates** | **Description** |
| 2007 | Instructor at European short course on Quality and Safety of Fresh-cut Produce; Valenzano, Italy |
| 2007 | Member of the Scientific Committee of the 1st International Conference on Quality Management of Fresh-Cut Produce; Bangkok, Thailand |
| 2011 | Member of the Scientific Committee of the 2nd International Conference on Quality Management of Fresh-Cut Produce; Turin, Italy |
| 2013 | Member of the Scientific Committee of the 11th International Controlled and Modified Atmosphere Research Conference CAMA2013; Trani, Italy |
| 2015 | Member of the Scientific Committee and panelist at the 3rd International Conference on Quality Management of Fresh-Cut Produce; Davis CA, USA |
| 2015 | Instructor at 7th European short course on Quality and Safety of Fresh-cut Produce; Cardiff, UK (2 topics) |
| 2016 | Member of the Scientific Committee of the 8th International Postharvest Symposium; Cartagena, Spain |
| 2016 | Instructor at 8th European short course on Quality and Safety of Fresh-cut Produce; Rimini, Italy (3 topics) |
| 2016 – to date | Instructor at the International online Course on Postharvest and Fresh-cut Technologies, Polytechnic University of Cartagena, Spain |
| 2017 | Member of the Scientific Committee of the 6th International Postharvest Unlimited conference; Madrid, Spain |
| 2018 | Instructor at 9th European short course on Quality and Safety of Fresh-cut Produce; Porto, Portugal |
| 2019 | Member of the Scientific Committee of the FRUTIC Symposium 2019: Innovations in Pre- and Postharvest Supply Chain of Fresh Produce; Hong Kong, China |
| 2019 | Member of the Scientific and Editorial Committee of the 4th International Conference on Fresh-Cut Produce; Taian, China |
| 2020 | Member of the Scientific Committee of the 13th International Controlled and Modified Atmosphere Research Conference CAMA2020; Leuven, Belgium |
| 2020 | Instructor at the International online Course ‘Practical Aspects in Postharvest Loss Prevention & Waste Reduction Management’, International Consortium for Innovation in Post-Harvest Loss & Food Waste Reduction |
| 2020 | Instructor at the online program "Emerging Technologies in Postharvest Management and Value Addition of Horticultural Commodities" organized by the Ministry of Food Processing Industries (India), and All-India Council of Technical Education |

1. **Editorial responsibilities**

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| **Dates** | **Description** |
| 1994 – to date | Reviewer of manuscripts for: Postharvest Biology and Technology, Journal of Agricultural and Food Chemistry, Food Chemistry, Scientia Horticulturae, Journal of the Science of Food and Agriculture, LWT – Food Science and Technology, etc. |
| 2002 | Reviewer, Ph.D. thesis; Food science; The University of the Free State, South Africa. |
| 2005 – to date | Editorial Board, Plant Signaling and Behavior |
| 2009 | Editorial Board, Horticultural Reviews, vol. 37. |
| 2009 - 2015 | Associate Editor; The Open Journal of Food Science |
| 2016 – to date | Editorial Board, Postharvest Biology and Technology |
| 2017 – to date | Editorial Board, The Open Journal of Food Science |
| 2020- 2021 | Guest Editor of the Special Issue ‘Recent Advances in Reusable, Recyclable, or Compostable Food Packages’, the journal Foods (MDPI). |

1. Active Participation in Meetings

Participated in 62 international and national meetings, presented 13 invited lectures and chaired 7 sessions.

1. **Research Grants**

International Peer Reviewed Grants:

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| **Year** | **Granting Source** | **Duration (years)** | **Role\*** | **Title (short)** | **Budget (US $ / year)** | |
| **Total** | **Researcher** |
| 1999 | EU FP5 | 2 | LPI | An integrated fruit processing and preservation system | 80,000 | 30,000 |
| 2006 | BARD | 3 | CI | Salmonella enterica interactions with fresh produce | 80,000 | 10,000 |
| 2011 | BARD | 1 + 3 | LPI | Antimicrobial nanoparticles for enhancing food safety and quality | 100,000 | 50,000 |
| 2011 | EU FP7 | 3 | LPI | Enhancing quality and safety of ready-to-eat fresh products | 1,300,000 | 80,000 |
| 2014 | BARD | 3 | CI | Active food coating from mushroom industry byproducts | 100,000 | 20,000 |
| 2018 | BARD | 3 | CI | Green nature-inspired nano-sanitizers for enhancing safety of ready-to-eat fruits and vegetables | 100,000 | 20,000 |

\*PI = Principal Investigator; LPI =Local Principal Investigator; CI = Cooperating Investigator

Numerous grants from national funding agencies (Schief Scientist of the Ministry of Agriculture and Rural Development, Israel Innovation Authority, The Plant Council, as well as private commercial companies).