



## Europass Curriculum Vitae

### Personal information

#### Zsuzsanna BUGYI PhD

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### Work experience

Dates	April 2013-
Occupation or position held	Assistant lecturer
Name and address of employer	Budapest University of Technology and Economics, Department of Applied Biotechnology and Food Science, Budapest, Hungary
Dates	September 2008- March 2013
Occupation or position held	PhD student
Name and address of employer	Budapest University of Technology and Economics, Department of Applied Biotechnology and Food Science, Budapest, Hungary
Dates	23 January- 3 February 2011
Occupation or position held	Mycotoxin analysis training
Name and address of employer	Hacettepe University, Ankara, Turkey
Dates	5-10 July 2009
Occupation or position held	Food allergen analysis training
Name and address of employer	Eurofins Analytik GmbH, Hamburg, Germany
Dates	6-11 April 2008
Occupation or position held	Food technology training
Name and address of employer	Universität für Bodenkultur, Vienna, Austria
Dates	1-31 August 2007
Occupation or position held	Trainee at the Laboratory of Quality Assurance
Name and address of employer	Coca-Cola Beverages Hungary, Dunaharaszti, Hungary

### Education and training

Dates	2010- 2012
Title of qualification awarded	Biochemical Engineer Specialised in Economics
Name and type of organisation providing education and training	University of Szeged, Faculty of Economics and Business Administration

Dates	2008-2013																																								
Title of qualification awarded	PhD																																								
Name and type of organisation providing education and training	Budapest University of Technology and Economics, Faculty of Chemical Technology and Biotechnology, György Oláh Doctoral School																																								
Dates	2003-2008																																								
Title of qualification awarded	MSc in Bioengineering																																								
Name and type of organisation providing education and training	Budapest University of Technology and Economics, Faculty of Chemical Technology and Biotechnology																																								
<b>Educational activity</b>	<p>Biochemistry laboratory practice (Quantification of proteins)</p> <p>Food analysis (Bioanalytical methods)</p> <p>Food analysis laboratory practice (Application of bioanalytical methods)</p> <p>Modern methods of food analysis (Food allergen analysis)</p> <p>Modern methods of food analysis laboratory practice (Food allergen and mycotoxins analysis)</p> <p>BSc and MSc thesis (supervising)</p>																																								
<b>Research field</b>	Investigation of allergens in food model systems																																								
<b>Personal skills and competences</b>																																									
Mother tongue(s)	<b>Hungarian</b>																																								
Other language(s)																																									
Self-assessment <i>European level (*)</i>																																									
<b>English</b>																																									
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	(*) <a href="#">Common European Framework of Reference for Languages</a>																																								
Certificates	<p>English, intermediate level, complex, national language exam</p> <p>French, advanced level, complex, national language exam</p>																																								
Computer skills and competences	I have a good command of Microsoft Office and Internet.																																								
Driving licence	I am a holder of a B category driver's license.																																								

**Additional information**

Wolfgang Kessler Research Award of the German-Hungarian Society, PhD category, 2013

Rosztoczy Foundation Scholarship (supporting research for a period of 1 year in the United States), 2013

Food Science Research Workshop II. Innovation-Nutrition-Health-Marketing, Session of Food Science and Marketing, 3<sup>rd</sup> place, 10 December 2012, Kaposvár

Best Poster Award at 14<sup>th</sup> ICC Cereal and Bread Congress and Forum on Fats&Oils, Beijing, China, 6-9 August 2012

Best Poster Award at 2<sup>nd</sup> International MoniQA Conference, Krakow, Poland, 8-10 June 2010

1<sup>st</sup> prize, XVII. MÉTE OTDK (national competition for students), Session of Analytics and Measurement Techniques, 6 May 2008, Budapest

**Annexes**

Annex I. List of publications

Annex II. Attendance at conferences (other than those listed in Annex I.) and trainings

## Annex I.: List of publications

### ARTICLES

#### INTERNATIONAL

Bugyi Zs, Török K, Hajas L, Adonyi Zs, Popping B, Tömösközi S. Comparative study of commercially available gluten ELISA kits using an incurred reference material. *Quality Assurance and Safety of Crops&Foods*. **2013**; 5 (1): 79-87. IF (2011): 0,642

Bugyi Zs, Török K, Hajas L, Adonyi Zs, Diaz-Amigo C, Popping B, Poms R, Kerbach S, Tömösközi S. Development of incurred reference material for improving conditions of gluten quantification. *Journal of AOAC International*. **2012**; 95 (2): 382-387. IF: 1,229

Bugyi Zs, Nagy J, Török K, Hajas L, Tömösközi S. Towards development of incurred materials for quality assurance purposes in the analysis of food allergens. *Analytica Chimica Acta*. **2010**; 672: 25-29. IF: 4,310

Bugyi Zs, Kovács A, Őri Zs, Tömösközi S. Study of food processing effects on the results of allergen determination in a wheat flour based model system. In: *Gluten Proteins 2009*, ed: Gérard Branlard, INRA. **2009**; 320-322.

Tömösközi S, Nádosi M, Balázs G, Dömötör L, Bugyi Zs: Food analysis for food safety-European network for harmonization and validation of analytical methods used for monitoring the food supply chain. In *Proceeding of Conference on Cereals-their products and processing, Debrecen*, eds: Győri Z, Sipos P, Ungai D. 2008; 39-44. (ISBN: 978-963-9732-38-4)

#### HUNGARIAN

Bugyi Zs, Török K, Hajas L, Tömösközi S. Egy mindennapi élelmiszer-alapanyag, a búza. Barát vagy ellenség? *Élelmiszer Tudomány Technológia*. **2012**; 4: 5-9. **(Wheat- a widely-used food raw material. Friend or foe?)**

Tömösközi S, Hajas L, Langó T, Török K, Bugyi Zs. Élelmiszer-allergia, -biztonság, -analitika. *Agrártudományi Közlemények*. **2012**; 49: 323-326. **(Food allergy, safety and analysis)**

Török K, Bugyi Zs, Hajas L, Adonyi Zs, Tömösközi S. Az élelmiszerallergének mérésének lehetőségei ma- kihívások, megoldások, a fejlesztés irányai. *Élelmiszervizsgáló Közlemények*. **2011**; 57 (2): 83-91. IF: 0,040 **(Current possibilities of determination of food allergens- challenges, solutions, development trends)**

Török K, Hajas L, Kormosné Bugyi Zs, Tömösközi S. Élelmiszer-feldolgozási folyamatok allergén fehérjékre gyakorolt hatásának vizsgálata. *Élelmiszer Tudomány Technológia*. **2010**; 2. különszám: 7-11. **(Investigation of the effects of food processing on allergenic proteins)**

Tömösközi S, Bugyi Zs. Harmonizációs törekvések az élelmiszer-analitikában. Nemzetközi együttműködés a MoniQA Kiválóság-hálózat keretében. *Élelmiszer Tudomány Technológia*. **2010**; 2: 32-33. **(Harmonization efforts in food analysis. International cooperation in the frame of MoniQA Network of Excellence)**

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### ORAL PRESENTATIONS

#### INTERNATIONAL

**11<sup>th</sup> European Young Cereal Scientists and Technologists Workshop, Nottingham, United Kingdom, 10-12 April 2013**

Lívia Hajas, Kitti Török, Zsuzsanna Bugyi, Sándor Tömösközi: Investigation of 'wheat variability' factor influencing gliadin quantification by ELISA

**4<sup>th</sup> International MoniQA Conference, Budapest, Hungary, 26 February- 1 March 2013**

Kitti Török, Lívia Hajas, Zsuzsanna Bugyi, Sándor Tömösközi: Reference material candidate for gluten analysis- Exactness, stability, method comparison, further development

Lívia Hajas, Kitti Török, Zsuzsanna Bugyi, Sándor Tömösközi: The effects of different applied antibodies, food-processing and wheat variability as potential influencing factors on gliadin quantification by ELISA

**11<sup>th</sup> European Young Cereal Scientists and Technologists Workshop, Barcelona, Spain, 9-11 May 2012**

Kitti Török, Zsuzsanna Bugyi, Livia Hajas, Tamás Langó, Ágnes Horváth, Sándor Tömösközi: Development of incurred reference material for gliadin quantification

**3<sup>rd</sup> International MoniQA Conference, Varna, Bulgaria, 27-29 September 2011**

Kitti Török, Zsuzsanna Bugyi, Livia Hajas, Zsanett Adonyi, Tamás Langó, Sándor Tömösközi: Food allergens-the way towards method validation

**10<sup>th</sup> European Cereal Scientists and Technologists Workshop, Helsinki, Finland, 23-25 May 2011**

Zsuzsanna Bugyi, Kitti Török, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi: Development of incurred reference material for gluten quantification

**2<sup>nd</sup> MoniQA International Conference, "Emerging and persisting food hazards: Analytical challenges and socio-economic impact", Krakow, Poland, 8-10 June 2010**

Zsuzsanna Bugyi, Kitti Török, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi: Development of reference material for gluten quantification (Best poster competition presentation, 1<sup>st</sup> place)

**9<sup>th</sup> Young European Cereal Scientists and Technologists Workshop, Budapest, Hungary, 25-27 May 2010**

Zsuzsanna Bugyi, Kitti Török, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi: Quality assurance in gluten analysis-Development of reference material for gluten quantification

**8<sup>th</sup> Young European Cereal Scientists and Technologists Workshop, University of Tuscia, Viterbo, Italy, 3-5 August 2009**

Zsuzsanna Bugyi, Sándor Tömösközi: Determination of allergenic proteins in wheat flour based model systems- a scientific cooperation within MoniQA Network of Excellence

HUNGARIAN

**Wolfgang Kessler Research Award, awarding ceremony, Hungarian Academy of Sciences, Budapest, 28 November 2013**

Bugyi Zsuzsanna, Tömösközi Sándor: Élelmiszer-allergének mennyiségi meghatározására alkalmas analitikai módszerek alkalmazási környezetének fejlesztése (Improving the conditions of the analytical methodology for the quantification of food allergens)

**Hungalimentaria 2013- Risk Assessment, Self-controlling, Food Safety, Budapest, 16-17 April 2013**

Bugyi Zsuzsanna, Török Kitti, Hajas Livia, Tömösközi Sándor: Élelmiszer-allergének mennyiségi meghatározása immunanalitikai módszerekkel- lehetőségek és korlátok (Quantification of food allergens with immunoanalytical methods- Possibilities and limitations)

Tömösközi Sándor, Bucsellá Blanka, Bugyi Zsuzsanna, Bagdi Attila, Balázs Gábor, Hajas Livia, Harasztos Anna, Szendi Szilvia, Török Kitti: Egészségtámogató és élelmiszerbiztonsági kockázatot jelentő összetevők meghatározására alkalmas analitikai módszerek fejlesztése (Development of analytical methods for the determination of health-promoting components and compounds carrying a food safety risk)

**Food Science Research Workshop II. Innovation- Nutrition- Health- Marketing, Kaposvár, 10 December 2012**

Bugyi Zsuzsanna, Török Kitti, Hajas Livia, Tömösközi Sándor: Élelmiszer-allergének mennyiségi meghatározására alkalmas analitikai módszerek alkalmazási környezetének fejlesztése (Improving the conditions of the analytical methodology for the quantification of food allergens) (Session of Nutritional Science and Marketing, 3<sup>rd</sup> place)

**Farm to Fork Conference, Debrecen, 6 September 2012**

Tömösközi Sándor, Hajas Livia, Langó Tamás, Török Kitti, Bugyi Zsuzsanna: Élelmiszer-allergia, -biztonság, -analitika (Food allergy, safety and analysis)

**Conference on legislation and analysis of gluten-free foods, Budapest, 8 November 2011**

Tömösközi Sándor, Bugyi Zsuzsanna, Török Kitti: Mire tud választ adni ma az élelmiszer-analitika? Gluténmentes termékek vizsgálatának nemzetközi tapasztalatai, tények, megoldandó feladatok, fejlesztési irányok (What is food analysis capable of today? International experiences of analysis of gluten-free foods, facts, tasks, development trends)

**Hungalimentaria 2011, Control of food and feed: how to make it quicker, more precise and safer, Budapest, 19-20 April 2011**

Tömösközi Sándor, Bugyi Zsuzsanna, Török Kitti: Harmonizációs törekvések az EU-ban- Analitikai kihívások és megoldások a MoniQA nemzetközi kiválóság-hálózatban (Harmonization efforts in the EU- Analytical challenges and solutions in the international network of excellence MoniQA)

**Conference of EU projects AgriFoodResults and Knowledge2Innovation, Budapest, 25 March 2011**

Tömösközi Sándor, Bugyi Zsuzsanna: A MoniQA EU FP6 Kiválóság-hálózat eredményei és azok hazai vonatkozásai (Results and local relevance of EU FP6 Network of Excellence MoniQA)

**Conference “Food allergens- hazard, solution and possibility” Budapest, 12 November 2010**

Tömösközi Sándor, Bugyi Zsuzsanna, Török Kitti: Mire tudnak választ adni ma az allergén vizsgálati módszerek, és mire nem? - Kihívások, megoldások, a fejlesztés irányai (What are methods of food allergen analysis capable of today? Challenges, solutions, development trends)

**340<sup>th</sup> Colloquium of Central Food Research Institute, Budapest, 24 September 2010**

Bugyi Zsuzsanna, Török Kitti, Hajas Livia, Adonyi Zsanett, Tömösközi Sándor: Allergénanalitikai módszerek fejlesztése és érvényesítése- K+F együttműködés nemzetközi kiválóság-hálózatban (Development and validation of methods of food allergen analysis- R&D cooperation in an international network of excellence)

**Conference “Current questions of celiac disease and a safe gluten-free diet”, Budapest, 29 March 2010**

Tömösközi Sándor, Kormosné Bugyi Zsuzsanna: Gluténtartalom meghatározására alkalmas immunanalitikai módszerek érvényesítése, feldolgozott modelltermékek fejlesztése (Validation of immunoanalytical methods for gluten quantification, development of incurred model products)

**Hungalimentaria 2009, Food safety and ethics, Budapest, 22-23 April 2009**

Tömösközi Sándor, Bugyi Zsuzsanna: Analitikai módszerek érvényesítése, különös tekintettel az élelmiszer-allergének mennyiségi meghatározására (Validation of analytical methods focusing on the quantification of food allergens)

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**POSTERS**

INTERNATIONAL

**4<sup>th</sup> International MoniQA Conference, Budapest, Hungary, 26 February-1 March 2013**

Livia Hajas, Kitti Török, Zsuzsanna Bugyi, Sándor Tömösközi: Influence of origin and type of wheat on detection of gluten by ELISA

**14<sup>th</sup> ICC Cereal and Bread Congress and Forum on Fats&Oils, Beijing, China, 6-9 August 2012**

Zsuzsanna Bugyi, Kitti Török, Livia Hajas, Tamás Langó, Sándor Tömösközi: Improving the conditions of analytical methodology for the quantification of proteins responsible for hypersensitivity reactions triggered by wheat (Best poster award)

**11<sup>th</sup> European Young Cereal Scientists and Technologists Workshop, Barcelona, Spain, 9-11 May 2012**

Livia Hajas, Kitti Török, Zsuzsanna Bugyi, Tamás Langó, Ágnes Horváth, Sándor Tömösközi: The effects of the biological variability of wheat gluten on the results of immunoanalytical methods

**5<sup>th</sup> International Symposium on Recent Advances in Food Analysis, Prague, Czech Republic, 1-4 November 2011**

Kitti Török, Attila Bagdi, Zsuzsanna Bugyi, Livia Hajas, Tamás Langó, Zsanett Adonyi, Sándor Tömösközi: A study on properties of gliadin reference material candidate

**3<sup>rd</sup> International MoniQA Conference, Varna, Bulgaria, 27-29 September 2011**

V. Psimouli, M.J. Scotter, H. Mojska, H. Koksel, Zs. Bugyi, S. Tömösközi, V. Oreopoulou: Food additives and processing toxicants analysis: Needs for future research!

**EuroFoodChem XVI., Gdansk, Poland, 6-8 July 2011**

Kitti Török, Zsuzsanna Bugyi, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi: Challenges and solutions in reference material development for quantification of food allergens

**10<sup>th</sup> European Cereal Scientists and Technologists Workshop, Helsinki, Finland, 23-25 May 2011**

Kitti Török, Zsuzsanna Bugyi, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi: Cereal protein sensitivity, analysis, regulation

**2<sup>nd</sup> MoniQA International Conference, "Emerging and persisting food hazards: Analytical challenges and socio-economic impact", Krakow, Poland, 8-10 June 2010**

Zsuzsanna Bugyi, Kitti Török, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi: Development of reference material for gluten quantification (Best poster award)

**6<sup>th</sup> Workshop on Food Allergen Methodologies, Toronto, Canada, 9-12 May 2010**

Zsuzsanna Bugyi, Kitti Török, Livia Hajas, Zsanett Adonyi, Sándor Tömösközi PhD: Development of reference material for gluten quantification

**4<sup>th</sup> International Symposium on Recent Advances in Food Analysis, Prague, Czech Republic, 4-6 November 2009**

Zsuzsanna Bugyi, Sándor Tömösközi, Judit Nagy, Kitti Török, Livia Hajas: Determination of allergenic proteins in wheat flour based food model systems-a scientific cooperation within MoniQA Network of Excellence

**10<sup>th</sup> International Gluten Workshop, Clermont-Ferrand, France, 7-9 September 2009**

Zsuzsanna Bugyi, Annamária Kovács, Zsuzsa Őri, Sándor Tömösközi: Study of effects influence the results of allergen determination in wheat flour based model system

HUNGARIAN

**Hungalimentaria 2011, Control of food and feed: how to make it quicker, more precise and safer, Budapest, 19-20 April 2011**

Török Kitti, Bugyi Zsuzsanna, Hajas Livia, Adonyi Zsanett, Tömösközi Sándor: Gliadin meghatározására alkalmas ELISA módszerek összehasonlítása, a validálás feltételrendszerének javítása (Comparison of ELISA methods for gliadin determination, improving the conditions of validation)

**Conference for PhD students, Budapest, 4 February 2011**

Török Kitti, Bugyi Zsuzsanna, Hajas Livia, Adonyi Zsanett, Tömösközi Sándor: Gliadin meghatározására alkalmas ELISA módszerek összehasonlítása, a validálás feltételrendszerének javítása (Comparison of ELISA methods for gliadin determination, improving the conditions of validation)

**Conference for PhD students, Budapest, 4 February 2010**

Zsuzsanna Bugyi, Sándor Tömösközi, Judit Nagy, Kitti Török, Livia Hajas: Determination of allergenic proteins in wheat flour based food model systems-a scientific cooperation within MoniQA Network of Excellence

**Hungalimentaria 2009, Food safety and ethics, Budapest, 22-23 April 2009**

Tömösközi Sándor, Bugyi Zsuzsanna, Nádosi Márta, Balázs Gábor: Magyar részvétel, feladatok és lehetőségek az élelmiszeranalitikai módszerek harmonizálását célzó MoniQA Kiválóság-hálózatban (Hungarian participation, tasks and opportunities in MoniQA Network of Excellence aiming for harmonization of food analytical methodologies)

**Conference for PhD students, Budapest, 4 February 2009**

Bugyi Zsuzsanna, Nagy Judit, Tömösközi Sándor: Allergén fehérjék vizsgálata élelmiszer modellrendszerekben (Investigation of allergenic proteins in food model systems)

## **Annex II.: Attendance at international conferences (other than those listed in Annex I.) and trainings**

**5-6 December 2012** Communicating Food Science Research, Professional Media Training for Food and Nutrition Scientists, Budapest

**30-31 March 2012** R&D project management training, Budapest

**4 March 2012** Joint IAM/MoniQA Workshop „Choosing the Right Laboratories for Official Control”, Budapest

**13-17 June 2011.** MoniQA Final Work Package and Working Group Meeting, Kréta, Görögország

**6 March 2011** Joint IAM/MoniQA Workshop „Methods of Food Identification and Authenticity”- Characterizing the Unknown, Budapest

**14-18 February 2011** 4th MoniQA Annual Consortium Meeting, As, Norvégia

**1-2 July 2010** MoniQA Food Scientist Training: Train the trainer: A practical introduction to e-learning, Vienna, Austria

**13 May 2010** Visiting Health Canada, Ottawa, Canada

**7 March 2010** Joint IAM/MoniQA Workshop: Codex Methods of Analysis: What, When, Why, How to Use?, Budapest

**25-27 January 2010** Rapid Methods 2010, Noordwijkerhout, The Netherlands

**19-21 January 2010** 3<sup>rd</sup> MoniQA Annual Consortium Meeting, Antalya, Turkey

**30 November-3 December 2009** MoniQA Food Scientist Training “Mass Spectrometry Methods for Allergen Analysis”, Institute of Food Research, Norwich, UK

**15 May 2009** MoniQA Allergen Working Group core member meeting, Vienna, Austria

**8 March 2009** Joint IAM/MoniQA Workshop: Method Performance and the Criteria Approach: Truth and Consequences?, Balatonalmádi, Hungary

**8-10 December 2010** MoniQA Food Scientist Training, Food Safety and Analytical Challenges in the Cereal Based Food Chain”, BUTE, Budapest, Hungary