

Resume Alfred Mar

Education: University of Natural Resources and Life Sciences, Vienna, 10/1969 - 11/1975, M.Sc. / Engineer's degree in food & biotechnology (Dipl.Ing.)

Present position: Since 1990 Lecturer for Cereal and Baking Technology and since 2020 member in an academic research-team ("Klimatech" – drought-resistant alternative grains) on the University of Natural Resources and Life Sciences, Vienna; since 2009 President of the International Association for Cereal Sciences and Technology (ICC) – country member Austria.

Professional experience: 23 years working experience in bakery, milling and feed industries; positions as product development manager, production manager, sales manager, general manager; Quality Management Qualification of SLG, Sweden; Quality Management trainer, consultant and auditor; experience in industry and research laboratory QM-systems; from 2001 to 2015 manager and headmaster of the Higher Technical College for Food, Cereal & Biotechnology and Master School for Millers, Bakers and Confectioners, Wels/Upper Austria; from 2001 to 2004 consultant in international projects of the European Bank of Reconstruction and Development.

Membership of professional bodies: Codex Alimentarius Austriacus-expert-commission for milling-, bakery- and pasta-products, Member of the board of the Austrian Nutrition Society, Member of the Austrian Food and Biotechnologist's Association.

Publications: Schoolbook of Bakery, Trauner Edition, Linz/Austria, 2007 and Bakery and Confectionary 2019; Schoolbook of Science, field biotechnology, Trauner Edition, Linz/Austria, 2013; Schoolbook for Bread experts training, Trauner Edition, Linz/Austria, 2014; Schoolbook of Nutrition Science, Trauner Edition, Linz/Austria, 2019. Several publications in the field of baking technology and related food-law, since 2019 focus on impact of climate change on cereal science and technology.