

## Biografia

<b>1. Emri:</b>	Shukri
<b>2. Mbiemri:</b>	Maxhuni
<b>3. Kombësia:</b>	Shqiptar
<b>4. Shtetas:</b>	Kosovar
<b>5. Datëlindja:</b>	01/12/1958
<b>6. Gjinia:</b>	Mashkull
<b>7. Kontakt e detajuara:</b>	
<i>Email:</i>	<a href="mailto:shumax4@hotmail.com">shumax4@hotmail.com</a> ; <a href="mailto:Shukri.Maxhuni@uni-prizren.com">Shukri.Maxhuni@uni-prizren.com</a>
<i>Tel:</i>	+383 45 660232
<i>Data e përmbushjes</i>	22/09/2020
<b>8. Niveli arsimor:</b>	
<i>Institucioni:</i>	Fakulteti i Bujqësisë, Universiteti Publik“Hasan Prishtina” Prishtinë Kosova
<i>Data e diplomimit:</i>	24/04/1982 (Recognition decision no. 131, dt.28/04/1982)
<i>Grada:</i>	Inxhinier i diplomuar i bujqësisë.
<i>Teza:</i>	<i>Ndikimi i plehrave kimikë në rendimentin e kulturave bujqësore</i>
<i>Institucioni:</i>	Faculteti i Teknologjisë Ushqimore, Universiteti i Zagreb, Kroaci
<i>Data e diplomimit:</i>	12/02/1992 (Recognition decision no.1778-PB-5611/1994, dt.22/01/1994)
<i>Fusha:</i>	Mr.Sc.of Food Technology
<i>Teza:</i>	<i>Ndikimi i llojeve të qumështit në prodhimin e djathit kaçkaval</i>
<i>Institucion:</i>	Faculteti i Teknologjisë Ushqimore Plovdiv, Bulgari
<i>Data e diplomimit:</i>	02/10/2009 (Recognition decision no.33573, dt.03/12/2009)
<i>Fusha:</i>	Dr.Sc. in Food Technolory – Milk , Faculty of Food Technology in Plovdiv Bulgaria
<i>Thesis:</i>	<i>Prodhimi i djathit mocarela nga qumështi i lopës, buallet dhe delet.</i>
<i>Institution:</i>	01.09.1989 – 30.6.1990 Përcjellja e Ligjëratave Postuniversitare në Institutin Agronomik Mesdhetar në Montpellier, France.
<i>Graduation date:</i>	
<i>Fusha:</i>	Agrobiznes
<i>Thesis:</i>	
<b>9. Titulli Akademike:</b>	
<i>Institucioni:</i>	Universiteti “Ukshin Hoti” Prizren
<i>Data e arritur:</i>	20.4.2018

10. Përvojë profesionale - menaxheriale	
<b>Date dhe year</b>	2004-2008
	-Curriculum development (technical), teacher training; moderator.
<b>Date dhe year</b>	2009
	Supervising of the work of technical stream to the Vocational Sector.
<b>Date dhe year</b>	2010
	Designing, implementation and development programme for technical stream to the Vocational Sector implementation of the project component.
<b>Date dhe year</b>	2011
	Quality assurance in vocational education & training, PEM-YET.
<b>Date dhe year</b>	2012
	Training in Facilitation Techniques, GTZ.
<b>Date dhe year</b>	2013
	Employment promotion through Business and Skills Development in relation to the topic, Danida.
<b>Date dhe year</b>	2013
	Good team work skills and ability to establish and promote partnerships between different organisations, problem solving, decision making, creative and confident.
<b>Certifikatë për:</b>	<ol style="list-style-type: none"> <li>1.Certificate for: “Quality assurance in Vocational Education Training” ,PEM, Aahrus Technical College, 2006 Denmark</li> <li>2.Certificate for: “Entrance in Methodology to crate the modular curricula” 2006, gtz, Germany.</li> <li>3. Certificate for: “Training in facilitation Techniques” 2007, gtz, Germany.</li> <li>4. Certificate for ‘Production of cheese kaçkaval”, BIES’2008, Giresun Turkey.</li> <li>5. Certificate for: “Strengthening of self governance in the selected schools” 2009,</li> </ol>

	<p>Danida.</p> <p>6. Certificate for “Functional analysis method for the development of Professional standards” Swisscontact, 2010, Suisse.</p> <p>7. Certificate for “Program and curriculum development in adult education”, dvv, 2011, Germany.</p> <p>8. Certificate for “Development and implementation of innovation curricula in agricultural education, American Farm School, Thessaloniki Greece, 2011.</p> <p>9. Certificate for ‘The programme included presentations, seminars and workshops on following subjects: Presentation of educations institutions, General introduction to education and vocational guidance in Denmark, Guidance in the context of agricultural/horticultural education, Training of guidance counsellors, Examples of guidance of different target groups, Workshops for the preparation of recommendations for Student Service Centres and training of counsellors in Kosova’. Aarhus Tech, 2012, Danmark.</p>
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## 11. Publications:

### Scientific journals

No.	Name of author/authors / Title of the paper	Journal title	Year / Volume / Pages
1.	<u>MAXHUNI Sh.</u> , Production of cheese Kaçkavall from Cows milk at Milk Industries in Kosova.	Journal of International Environmental Application & Science (JIEAS) ISSN1307-0428.	Volume 3 – Issue 3, P. 161- 167, 2008. NO: 6/601- Konya, Turkey, Email: <a href="mailto:jieas@jieas.com">jieas@jieas.com</a>
2.	The Composition and Temporal Behaviour of Amino Acids in Kaçkavall Cheese Produced and Manufactured in the Dairies of Kosova Conditions.	Journal of International Environmental Application & Science (JIEAS) ISSN 1307-0428.	Volumen-5, 2010 Konya, Turkey, Email: <a href="mailto:jieas@jieas.com">jieas@jieas.com</a> ,
3.	<u>SYLEJMANI D., BELI E., MAXHUNI Sh.</u> , Investigation of listeria monocytogenes in whit cheese produced in Ferizaj –Kosova	Journal of Agricultural Science and Forest Science, <u>2009 Sofia</u>	The conference from 5-6 November 2009 in Plovdiv city, Bulgaria
4.	<u>Dr.Sc.Shukri MAXHUNI<sup>1</sup></u> , MSc.Enkeleda LAMÇE <sup>3</sup> , MSc.Vedat MAXHUNI <sup>2</sup> ,MScPhD. Isa TAHIRI <sup>2</sup> , PhD. Islam FEJZA <sup>2</sup> , MSc.Albert MAXHUNI <sup>2</sup> , MSc.Aziz BEHRAMI <sup>3</sup> .  Sheep milk for production cheese Kaçkaval in Kosova	Journal of International Environmental Application & Science (JIEAS) ISSN 1307-0428.	Volumen-5, 2010 Konya, Turkey, Email: <a href="mailto:jieas@jieas.com">jieas@jieas.com</a> ,
5.	Lavdim ZEQRIRI, Malësore Pllana, Sadije Kadriu, Kadri Berisha, Shukri <u>Maxhuni</u> , Water Quality in Some Primary Schools in Shala e	International Journal of Chemistry	Vol.2, No. 2; August 2010.

	Bajgorë		
6.	Bedri Abdullahu <sup>1</sup> , <u>Shukri A.Maxhuni</u> <sup>2</sup> , Albert R.Maxhuni <sup>3</sup>  Ingredients of Amino-Acids Kaçkaval produced from Sheep Milk in milk Industry in Kosova	J. Int. Environmental Application @Science,	Vol.6 (3): 452-456 2011
	<b>Publikimet për Profesor të Asocuar - Prof.Asoc.</b>		
1.	<u>Dr.Sc.Shukri MAXHUNI, Prof.Assis.</u> , Dr.Sc.Halil Kukaj, Prof.Assis.  The factors importance to economization produced cheese mozzarella from cows' milk	Research Inveny: International Journal Of engineering and Science Issn:2278-4721, Issn (p): 2319-6483,	Vol.5, Issue 6 (june 2015), PP 29-35, June 2015.  www.researchinveny.com
2.	<u>Dr.Sc.Shukri MAXHUNI, Dr.Sc.Isuf LUshi</u>  Amino Acids in cheese Kaçkaval produced from Combined milk (2: 1 Cows & Sheep milk) in milk industry “Bylmeti” in Fushë Kosova	Journal of Progressive Research in Chemistry	Volume 3, Issue 2, January 12, 2016
3.	Prof.assis.Dr.Shukri Maxhuni,  “ The effects economic usage of standardization of buffalo milk compared with non - standardized for production of fresh Mozzarella cheese”	Council for Innovative Research Journal: Journal of Advance in Chemistry ISSN 2321-807X	Vol.12, N0.3, January 06, 2016,  Editor @cirjac.com, <a href="http://www.cirjac.com">www.cirjac.com</a>
4.	Factors Affecting The Profitability Of Milk Processing Businesses  Dr.Sc.Shukri Maxhuni, Prof.Assis.	Journal of Multidisciplinary Engineering Science and Technology (JMEST),	ISSN: 2458-9403, Vol.3, Issue 5, May-2016. JMESTN442351556, www.jmest.org <b>Indexing:</b> <ul style="list-style-type: none"> <li>World Cat <a href="https://www.worldcat.org/title/">https://www.worldcat.org/title/</a></li> </ul>
5.	<u>Shukri MAXHUNI, Enleleda Lamçe, Arber Sh. Maxhuni</u>  Production of Curd, the Importance Indicator for Compared Buffalo's Milk Standardization with non-Standardized	International Journal of Sciences: Basic and Applied Research (IJSBAR), issn 2307-4531,	Volume 33, N03, pp 164-173, 2017.

	<b>Publikimet për Profesor të Rregullt – Prof.Reg.</b>		
1.	<p>“Curd production from Cow’s milk to produced mozzarella cheese with Traditional method”</p> <p>Prof.Asoc.Dr.MAXHUNI Shukri<sup>1</sup>, Prof.Assis.Dr.GJOKAJ Ekrem<sup>2</sup></p> <p><sup>1,2</sup> Pubbblic University “Ukshin Hoti” Prizren – Kosova</p>	<p>SCITECH RESEARCH ORGANISATION</p> <p>Journal of Progressive Research in Chemistry</p>	<p>SCITECH RESEARCH ORGANISATION Volume 6, Issue 2 November 25, 2019</p> <p>www.scitecresearch.com</p>
2.	<p>“The Production of Mozzarella Cheese from Goat Curd”</p> <p>Prof.Asoc.Dr.Shurki MAXHUNI<sup>1</sup>, Prof.Asiss.Dr.Ekrem GJOKAJ<sup>2</sup></p> <p><sup>1,2</sup>Public University “UkshinHoti” 20000 PrizrenKosova</p>	<p>Journal of Agriculture and Life Sciences</p> <p>ISSN 2375-4214 (Print) 2375-4222 (Online)</p>	<p><b>E-ISSN: 2469-6501</b> <b>VOL: 5, ISSUE: 12</b> <b>December/2019</b></p> <p>DOI:10.33642/ijbass.v5n12p9 <a href="https://ijbassnet.com/">https://ijbassnet.com/</a></p>
3.	<p><b>Maxhuni, Sh.</b>, Bajraktari, N.(2020). Whey as indicator for standardized cow’s milk fat percentage for cheese production.</p>	<p>International Journal of Busines and Applied Social Science.</p>	<p>E-ISSN: 2469-6501 VOL: 6, ISSUE: 3, March/2020 DOI:10.33642/ijbass.V6n3p3.</p>
4.			
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6.			
<b>Punimet në kongresin ndërkombëtar</b>			
<b>No.</b>	<b>Emri i autorit/autori / Titulli i Punimit</b>	<b>Emri i Kongresit / Institucioni / Vendi</b>	<b>Viti</b>
1.	Production of cheese Kaçkavall from Cows milk at Milk Industries in Kosova	JIEAS – 25-29 August Giresun, Turkey.	2008

2.	Sheep milk for production cheese kaçkaval in Kosova	Global Conference on Global Warming, Istanbul, Turkey, July 5-9	2009.
3.	Investigation of listeria monocytogenes in whit cheese produced in Ferizaj –Kosova	Journal of Agricultural Science and Forest Science, The conference from 5-6 November 2009 in Plovdiv city, Bulgaria.	2009
4.			

#### Librat, Kapitujt e librit and tekstet e librave

No.	Emri i Autorit/autori / Titulli i librit, kapitulli, teksti i librit	Botimi /Vendi	Viti / Faqet / ISBN
1.	Dr.Sc.Shukri Maxhuni, Possibility of obtaining of the cheese: Mozzarella Cheese produced from cows buffalo and goats milk.	Publisher: LAP Lambert Academic Publishing,	<b>19 November 2012</b> Paperback:128 pages, Language: English ,ISBN-10:3659302171,ISBN-13:978-3659302176 Product Dimensions: 8.7 x 5.9 x 0.3.
2.	Dr.Sc.Shuri Maxhuni, Impact Of Types Of Milk In Production Cheese Kashkaval	Paperback: 116 pages Publisher: LAP LAMBERT Academic Publishing,	<b>May 22, 2013</b> Language: English , ISBN-10: 3659400815, SBN-13: 978-3659400810 Product Dimensions: 8.7 x 5.9 x 0.3 inches, Shipping Weight: 7.8 ounces.
3.	<b>Dr.Sc.Shukri Maxhuni, Row milk</b>	Paperback: 367 pages Publisher: LAP LAMBERT Academic Publishing,	<b>Novembrey 5, 2013</b> Language: English, ISBN-10: ISBN-13: 978-3-659-45469-1 Product Dimensions: 8.7 x 5.9 x 0.3 inches.

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### Abstrakte nga konferencat kombëtare dhe ndërkombëtare

No.	Emri i autorit/autori / Titulli i Punimit	Emri i Kongresit / Institucioni / Vendi	Viti / Faqet / ISBN
1.			
2.			

### 12. Projektet kërkimore dhe shkencore

Titulli i Projektit	Vendi	Viti
Raport për ngecjen e zhvillimit të bujqësisë në Republika e Kosovës dhe treguesit që ndikojnë në të Zhvillimi, veçanërisht në blektorinë - qumësht dhe mish.	Prishtinë Koosva	2018

### 13. Shqyrtime për revista shkencore ndërkombëtare:

No.	Emri i Revistës Shkencore	Titulli i Punimit
1.	Journal of International Environmental Application & Science (JIEAS) ISSN 1307-0428.	
2.	Journal of Agricultural Science and Forest Science, Sofia	
3	Journal of Progressive Research in Chemistry	

### 14. Informacion shtese:

Shkathtësi dhe kompetencë kompjuterike:	Skilful command of Microsoft Office™ tools (Word™, Excel™, PowerPoint™, Access™), Stata™, Corel Draw™, ArchiCAD™ and
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**Njohuri të gjuhëve: (1 deri 5: 1-dobët-rrjedhshëm)**

<b>Gjuha</b>	<b>Folur</b>	<b>Shkruar</b>	<b>Lexuar</b>
Shqip	5	5	5
Englishisht	4	4	4
Frengjisht	4	4	4
Gjermanisht	4	4	4
Serbokroatisht	5	5	5
Italisht	3	3	3
Polonisht	2	2	2
<b>Dekoratat dhe anëtarësimet:</b>			