



IROMAG

Incomings Edition



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National Day: November 25

by IROUNMO

National Day is a public holiday in Bosnia and Herzegovina. Statehood Day is celebrated on November 25 in the country of Bosnia and Herzegovina, commemorating the day in 1943 that Bosnia and Herzegovina was re-established by the Anti-Fascist Council of National Liberation of Yugoslavia.



2. Why did you enroll at the Faculty of Information Technology?

During high school, each of us developed interests in different areas of IT. After that it all came spontaneously. So here we are, third year students at Faculty of Information Technologies.

Ilhana, Halil and Armin won the first place

By IROUNMO

tudents of the Faculty of Information Technology participated in the EVONA hackathon as part of continuous activities of cooperation between higher education and the labor market.

Students: Ilhana, Halil and Armib won the first place. Read the interview with them below.

1. Can you introduce yourself?

We are a group of ambitious Software Engineering students always opened for challenges and new experiences.



3. Apart from the three of you, are there any other team members and what are their names?

There was one UNMO ex-student, Nemanja Supljeglav. He is actually a mechanical engineer with a masters degree.

Another member apart from us was another software engineering student, Ante Kvesic.



4. What was your idea at this competition and how did you come up with it?

Competition we attended was formed in such a way that we initially got a task that we had to accomplish within a certain time limit.

What set us apart from other competitors was simply doing much more than required thanks to a good team communication and dedication of each member.

5. When you started with the competition have you expected to win

To be honest, we haven't expected to win. We all wanted to learn something new and hoped for the best.

6. Let's get back to you a little bit. Did you know each other before faculty.

In fact, some of us didn't even know each other until the first day of the competition. Applications were individual and teams were formed by the organizers.

It's actually quite interesting to work on a solution with the people you see for the first time.

8. In a few weeks, partial exams will begin. Can you give our freshmen some advice, and can you remember what you were like on your first exams.

An advice for junior students at UNMO is to learn their limits, learn how to learn, realise the power of Google, and give it all.

9. These tips are truly worth their weight in gold. But let's get back to your idea. Is any sequel planned?

As we said, we were working on a task given to us by the company. At the moment, we are each walking our own path, but maybe some interesting challenge will bring us back together in the future.

10. And finally, how would you advice our students to be more active?

Research a lot, be ambitious about your interests, don't be afraid to stand out and ask questions. The best way to progress is to be involved. And most important of all, answer every challenge which comes to your way.

Recipe for Cevapi

By IROUNMO

Cevapi is an old-fashioned dish that originates from almost unknown parts and is known as Cevapičići. It is believed that cevapi were introduced to Bosnian cuisine through the Ottoman Empire, which was present in the Balkan area for almost 500 years.

It is also said that the inspiration for cevapi comes from oriental koftas, but the Bosnians have adjusted it to meet their preferences for flavor and texture. It's all up for debate depending on where you live. In any case, these skinless sausages are delicious.

Cevapi can be found in almost any part of Bosnia-Herzegovina, and it is an indigenous work of Bosnians. Authentic Balkan food. Cevapi has been part of the traditional diet in Bosnia-Herzegovina for several hundred years – and now you can make it at home with this super easy cevapi recipe

However, it is not all about Bosnian cevapi -it is said that the most famous cevapi are from Sarajevo, Travnik, and Banja Luka... The difference is in the way of baking and serving. Some contain more or less fat, some have a dressing, and all come in a different size.

The real Bosnian Cevapi is unthinkable without onion. You can like it or hate it, but cevapi are always served with raw onions without special seasonings. You may have come across some different ways of serving it, like cevapi with cheese, veggies, or even mushrooms, but that way of serving it is not traditional. Actually, to most Bosnians is blasphemous!



RECEPT FOR CEVAPI

To make good cevapi, you need to have quality meat (ask your butcher to mince it for you if you can not do it yourself) and use more than one kind of meat.

Authentic recipes call for a mixture of beef and lamb meat. If you choose only one type of meat, you can end up with cevapi that is too dry or doesn't hold its shape. Therefore, the ideal mix is of the two types mentioned above of meat (or even add in pork!)

If you are grinding your own meat, make sure you grind it twice. The secret of good cévapi is in their texture, and good texture is only achievable with finely ground meat.

Besides these basic ingredients, you need to add some energy and bring the flavor to life. The easiest way to do this is with the spices. Luckily, Bosnian cuisine relies only on simple spices, like salt and pepper. And that is it, nothing more.

Ingredients

Bosnian Cevapi

- 600 g finely minced beef (1.3 pounds)
- 300g finely minced lamb (or pork mince if you prefer) (10 oz)
- 3 cloves garlic, minced
- 1 teaspoon fine salt
- 1 teaspoon black pepper

To Serve With

- Turkish-style Flatbread
- Chopped raw onions
- Ajvar (see the notes for the recipe)



Instructions

1. In a large bowl, combine beef, lamb, and salt (plus other spices if you so desire)
2. Knead the mixture with clean hands for 5 minutes
3. Cover the meat with plastic wrap and refrigerate overnight
4. Uncover the meat and stir in minced garlic and black pepper
5. Shape the mixture into small logs no longer or wider than an index finger – it is best to do this with wet hands, so the meat does not stick to you. Keep wetting your hands after each few that you roll
6. Preheat your grill. Ideally, you should use a charcoal grill
7. Brush the grill with some olive oil
8. Grill the minced fingers on a medium heat until evenly grilled and browned on all sides
9. Serve warm with Turkish flatbread and freshly chopped onion (and ajvar if you have it!)

UNMO Projects

By IROUNMO

SUCCESS

Faculty of Mechanical Engineering and our University since December 2020 is part of the Erasmus project SUCCESS -Sustainable University Enterprise Cooperation for Improving Graduate Employability. The main goal of the SUCCESS project is to awaken entrepreneurial awareness among students and better prepare for life after studies. The target groups are students of the Faculty of Mechanical Engineering and Economics. Students need to gain knowledge in solving specific problems from practice. Also to gain knowledge on how to start their own business and to learn about entrepreneurship. This can be made possible through lectures on entrepreneurship and the creation of Start-up services. Teaching staff will be trained to provide these services. The project involves 15 partners from higher education institutions and institutes, as well as companies from the real sector.



KALCEA

The main idea of the project is to establish both internal and regional networks between higher education institutions, research centers, and industry. These three target groups form the backbone of the project in the formation of the so-called Knowledge Triangle. Higher education institutions have the task of being the initiators of everything, and to achieve that they will have to improve their knowledge and skills in this area, establish contacts and improve relations with development centers, and transfer knowledge to the industrial sector and future generations.

In addition to partners from Albania, Serbia, Kosovo, Greece, Austria, and Latvia, our University from BiH is also participating in the project. During the realization of the project at the Faculty of Mechanical Engineering, it is planned to form a center for knowledge transfer and innovation, which will have the role of being a link in the knowledge triangle. To form the mentioned center, the procurement of computer and laboratory equipment in the value of approx. 28,000 EUR, where activities are currently being carried out regarding the announcement of public procurement tenders.





Hifa Oil Leadership School

By IROUNMO

Students and representatives of economic faculties were part of the first Hifa Oil Leadership School in Tešanj. Hifa-Oil Leadership School is a one-day seminar that provided the best BiH students with an unforgettable experience and an opportunity to connect. The seminar is designed to acquaint students with the challenges and opportunities in the business world on the example of the Hifa-Oil Group.

Edna Kadunić, a fourth-year student in Management, said that this experience is very important in the development of young people's careers because students are additionally motivated by positive stories from practice.

Jasmina Halilović, a fourth-year student in Management, said only words of praise for organizing the seminar:

"I am glad to have had the opportunity to attend the Hifa Oil Leadership one-day seminar."

Hana Jaric, a fourth-year student in Management, emphasized that this type of education should be a practice for other BiH companies as only real stories and a good connection between the educational and real-world can produce young successful people ready for business challenges.

"The presentations of all the directors of the Hifa Oil Group left the impression that I believe in me and all the students who attended and no matter how many obstacles they had during their lives, they did not stop them from one day becoming directors of a large group. "

As we learn many concepts for leadership through science, one of the key links for the company's success is an environment of positive people, a good relationship between employees and owners, and finally, as CEO Venan Hadziselimovic said, TRUST has the greatest power," said Hana.



BOSNIAN DICTIONARY

- Ponedjeljak - Monday
- Utorak - Tuesday
- Srijeda - Wednesday
- Četvrtak - Thursday
- Petak - Friday
- Subota - Saturday
- Nedjelja - Sunday
- Radni dani - Weekday
- Vikend - Weekend
- Sedmica - Week

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IROMAG TEAM:
MIRSADA BEHRAM
LEJLA ŠKALJIĆ,
LEJLA REPEŠA
AMNA MEHIĆ
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