



Teacher profiles:



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RESEARCH EXPERTISE:

innovative technologies of food, food processing and engineering, food science and technology, food quality

COURSES: Restaurant business, Ethnic cuisine

THE LATEST RELEVANT PAPERS:

1. Perepelytsia M., Maloholova A. (2022). Chocolate biscuit technology of reduced energy value. *Commodities and markets*, 41(1), 116–126. *(In Ukrainian)*
2. Perepelytsia, M. Cis O. (2022). «Open kitchen»: The restaurant caters to guest. Hotel-restaurant and tourist business: realities and challenges [Electronic resource]: theses add. International study of science conf. (Kyiv, April 12, 2022) / resp. ed.A. A. Mazaraki. – Kyiv: State. trade and economy university, 292-294 *(In Ukrainian)*
3. Perepelytsia, M. (2021). Structural and mechanical parameters of the dough semi-finished product for culinary flour products. *Scientific Bulletin of LNU of Veterinary Medicine and Biotechnologies. Series: Food Technologies*, 23(95), 7-12 *(In Ukrainian)*
4. Perepelytsya, M. Kravchenko, M. Rybchuk L., (2020). Chemical composition of confectionery bean pastes. *Commodities and markets*, 35(3), 115–122 *(In Ukrainian)*
5. Perepelytsia M. (2019). The gluten quality of semi-finished dough for flour culinary products. *Bulletin of the Kharkiv National Technical University of Agriculture*, Vol. 207 "Modern directions of technology and mechanization of processing and food production processes. 206-215 *(In Ukrainian)*

RELEVANT ADVANCED TRAINING:

- Inclusivity in the hotel and restaurant business, 2023
- Hygiene training for employees of school and preschool educational institutions, 2022