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RESEARCH EXPERTISE:

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

COURSES: Restaurant business

THE LATEST RELEVANT PAPERS:

Teacher profiles:



1. Perepelytsya, M. Kravchenko, M. Rybchuk L., (2020). Chemical composition of confectionery bean pastes. *Commodities and markets*, 35(3), 115–122 (*In Ukrainian*)
2. Кравченко М.Ф., Михайлик В.С. Research into the structural-mechanical properties of shortbread dough with oilseed meals. *Eastern-European Journal of Enterprise Technologies*. - Kharkiv, 2019. № 3/11 (89). p.– 45-54.
3. Kravchenko M..Research of rational concentration of oilseed crops meals in the sandy dough semi-finished product. Tallin, Harju maakond, Estonia *EUREKA : Life Sciences*, – NO 4 (2019). – P 62-70. (*IndexCopernicus*)
- 4.Kravchenko M.F., Kublinska I.A. Justification of the technology of sauce with composite a mixture of mushroom powders. Ukraine.: *Scientific works of the National University of Food Technologies*. 2019. Volume 25, No. 1. P. 189-199.
5. Influence of reduction on adhesive properties Kravchenko M., Adhesion effect on environment process injection. *Potravinarstvo Slovak Journal of Food Sciences*, vol. 13, – 2019, – no. 1, – p.429-437

RELEVANT ADVANCED TRAINING:

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