

## OKSANA VITRIAK



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**PhD in Food Technology,  
Associate Professor of the Department of Technology and Organization  
of Restaurant Business**

### SCHOLAR'S PROFILE:

[Scopus...](#)

[ORCID...](#)  
[Web Of Science...](#)

[Google Scholar](#)

**RESEARCH EXPERTISE:** covers Innovative technologies of food and beverages; use of spicy aromatic raw materials in the technology of desserts and beverages; methods of food products and beverages analysis; HACCP in food technology; oenology.

**COURSES:** Technology of Food Productions; Oenology; Technology of Craft Productions; HACCP in Craft Productions; HACCP in Restaurant Industry.

### ACADEMIC DEGREES:

- PhD in Food Technology, Kyiv Technological Institute of Food Industry, 2002
- Specialist (Food Engineer and Technologist), Kyiv Technological Institute of Food Industry, 1990

### ACADEMIC TITLES:

- Associate Professor, 2013

### ACADEMIC APPOINTMENTS:

- Associate Professor of the Department of Technology and Organization of Restaurant Business, State University of Trade and Economics, since 2022
- Associate Professor of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2012-2022
- Senior Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2010 – 2011
- Assistant Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2009 – 2010
- Assistant Lecturer of the Department of Biotechnology of Fermentation Products, National University of Food Technologies, 2001 – 2003

### WORK EXPERIENCE:

- **Technologist**, LLC "MST-Region" (production of beer, kvas, juices, soft drinks), 2003-2009
- **Food Engineer and Technologist**, Ukrainian Research Institute of Alcohol and Food Biotechnology, 1990-1997

### AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Diploma for diligent work, 2020
- Desnianskyi regional City Council Award on significant achievement in professional activity, 2018
- Kyiv National University of Trade and Economics Diploma for diligent work, 2018
- Odessa National Academy of Food Technologies, Gratitude on high professionalism of young scientists training, winner in the International competition of student's scientific works "Black Sea Science 2018", 2018

#### ADDITIONAL ACTIVITIES:

- **Freelance expert / intern.** The official representative of DQS Group (Germany) in Ukraine - the certification body of LLC «DQS CERTIFIC UKRAINE», since 2019
- **Expert on Accreditation of Educational Programs,** National Agency for Quality Assurance of Higher Education, since 2021

**HOBBY:** travel, psychology, theatrical art

#### LIST OF PUBLICATIONS:

##### MONOGRAPHS:

1. Martsyn, T., Vitriak, O., Fedorova, D. (2022). Practical aspects of HACCP system implementation in educational institutions of Ukraine [Collective monograph: Innovative technologies and equipment: prospects for the development of food industry and restaurant industry] - Riga, Latvia: Izdevnieciba "Baltija Publishing", 2022 - 15 p.
2. Tkachenko, L., Vitryak, O. Traditions of national dishes and drinks - potential for the development of food and wine tourism in Ukraine. Wine and gastronomic tourism: global trends and local practices [Monograph, ed. D. Basyuk. - Vinnytsia: PE "Edelweiss and K", 2017. – 318 p.

##### COURSEBOOKS:

1. Technology of non-alcoholic beverages: Coursebook /V.L.Prybylskyi, Z.M.Romanova, V.M.Sydor, O.P.Vitriak and others. / Under the editorship of Doctor of Technical Sciences, Prof. V. L. Pribylskyi. - K.: NUFT, 2015. - 310 p.
2. COLLECTION OF RECIPES OF DISHES, CULINARY PRODUCTS AND BEVERAGES (technological maps) for feeding school-age children (2021). For educational institutions, children's health and recreation institutions and social protection institutions, authors: Mazaraki A., Prytul'ska N., Gulich M., Fedorova D., Gnitsevich V., Yudina T., Kravchenko M., Vitriak O., Antonyuk I., Medvedeva A., Vasileva O., Lyubarska L., Onoprienko G., Petrenko O. Textbook: Kyiv: KNUTE, 2021. - 652 p.

##### ARTICLES:

1. Volodymyr V. Tkach, Oksana P. Vitriak, Anzhelika O. Medvedeva, et all. (2023) Theoretical description of sotolone electrochemical determination in wine in basic media over an undoped conducting polymer. *Biointerface Res. Appl. Chem.*, Volume 13, Issue 5, 2023, 470, Open-Access Journal (ISSN: 2069-5837) <https://doi.org/10.33263/BRIAC135.470> (Scopus)
2. Volodymyr V. Tkach, Oksana P. Vitriak, Anzhelika O. Medvedeva, et all. (2023). The theoretical description for ibotenic acid and muscazone determination in mushroom pulp and biological liquids over conducting polymer-modified electrode. *Biointerface Res. Appl. Chem.*, Volume 13, Issue 3, 2023 – 15th, June, Open-Access Journal (ISSN: 2069-5837) <https://doi.org/10.33263/BRIAC133.275> (Scopus)
3. Volodymyr V. Tkach, Oksana P. Vitriak, Anzhelika O. Medvedeva, et all. (2023) The theoretical description for amavadin-ion electrochemical determination in Amanita muscaria mushroom pulp and extract by galvanostatic conducting polymer doping. *Biointerface Res. Appl. Chem.* Volume 13, Issue 4, 2023, 400. Open-Access Journal (ISSN: 2069-5837) <https://doi.org/10.33263/BRIAC134.400> (Scopus)
4. Karputina M., Khargeliia D., Vitriak, O. (2022) Safety and quality of sorghum-based beverages. *Goods and Markets*, - Kyiv: KNUTE, № 03 (43). - P. 99-107. (Index Copernicus, Google Scholar) (in Ukr.)
5. Karputina M., Khargeliia D., Teterina S., Romanova Z., Oliinyk C., Vitriak O. (2022) The research of microbiological indicators of wort extracted from sweet sorghum and apple concentrate as raw materials in the production of safe foodstuffs, *SWorldJournal*, Bulgaria, Issue 11, Part 1. pp. 31-34. URL: <https://www.sworldjournal.com/index.php/swj/article/view/swj11-01-032>. DOI: 10.30888/2663-5712.2022-11-01-032 (Index Copernicus, Google Scholar)
6. Mihailik, V., Vitriak, O., Danyliuk, I., Valko, M., Mamai, O., Popovych, T., Ryabinina, A., Vishnevskaya, L., Burak, V. and Vognivenko, L. (2022), Research of resilience and elastic properties of short pastry with the meals of soy, sunflower and milk thistle, *Nutrition & Food Science*, Vol. 52 Issue 4, pp. 752-764. <https://doi.org/10.1108/NFS-06-2021-0189> (Scopus)
7. Vitryak, O., Tkachenko, L., Prybylsky, V., Dulka, O. (2021) Fermented drinks in health food / Equipment and technologies of food production: collection. *Science. etc. Vip. 1* (42). – Kryvyi Rih: DonNUET. - P. 20-26. DOI: 10.33274 / 2079-4827-2021-42-1-20-26 (Index Copernicus, Google Scholar)
8. Grabovska, O., Vitryak, O., Avramenko, A. (2021) Kissel concentrate with encapsulated hibiscus extract, *Goods and Markets*, 2021. № 4. P.122-132. DOI: [https://doi.org/10.31617/tr.knute.2021\(40\)12](https://doi.org/10.31617/tr.knute.2021(40)12) (Index Copernicus, Google Scholar)
9. Dulka, O., Prybylskiy, V., Kuts, A., Oliinyk, S., Dong, N., & Vitriak, O. (2020). The use of rice in the technology of gluten-free fermented non-alcoholic beverages. *Food Science and Technology*, 14(4).

<https://doi.org/10.15673/fst.v14i4.1892> Published 2020-12-28. (Web of science, Google Scholar)

10. Dulka O., Prybylskyi V., Oliinyk S., Kuts A., Vitriak O. (2020) Influence of physicochemical parameters of water on the amino acid composition of bread kvass. Ukrainian food journal, Volume 9, Issue 3. - p. 610-624. DOI:10.24263/2304-974X-2020-9-3-101. (Web of Science, Index Copernicus)
11. Levandovski, L., Vitriak, O., Grabovska, O. (2020) Greening of joint production of alcohol and baker's yeast from molasses. Goods and Markets, - Kyiv: KNUTE, № 04 (36). - P. 74-82. DOI: [https://doi.org/10.31617/tr.knute.2020\(36\)07](https://doi.org/10.31617/tr.knute.2020(36)07)(Index Copernicus, Google Scholar)
12. Levandovsky, L., Vitriak, O., Demichkovska, M. (2019). Biotechnology of alcohol fermentation with yeast recirculation. Food science and technology. Vol. 13, Issue 3. P. 4-9. DOI: <http://dx.doi.org/10.15673/fst.v13i3.1450>. (Web of Science)
13. Dulka, O. Prybylsky, V., Oliinyk, S., Kuts A., Vitriak, O. (2019) Using of clinoptilolite, activated charcoal and rock crystal in water purification technology to enhance the biological value of bread kvass. Ukrainian Food Journal, Vol. 8, Issue 2. P. 307-316. DOI: 10.24263/2304-974X-2019-8-2-10. (Web of Science)

#### **CONFERENCE PROCEEDINGS:**

1. V.V. Tkach, O.P. Vitriak, et al. The theoretical description for cyanide electrochemical determination in cherries by vanadium (III) oxyhydroxide. I Black sea natural compounds chemistry meeting. Giresun, Turkey, September 12-14, 2022. C. 48-49.
2. V.V. Tkach, O.P. Vitriak, et al. The theoretical description for heavy metal constant-voltage quantification in wine, assisted by dye conducting polymer-modified electrode. IV Georgian-Portuguese Chemistry Meeting. Telavi, Georgia, September 28-30, 2022. C. 188-190.
3. V.V. Tkach, O.P. Vitriak, O.V. Hrabovska et al. The theoretical description for sulfite vanadium (III) oxyhydroxide-assisted electrochemical determination in natural water and beverages. IV Georgian-Portuguese Chemistry Meeting. Telavi, Georgia, September 28-30, 2022. C. 329-330.
4. V.V. Tkach, O.P. Vitriak, O.V. Hrabovska et al. The theoretical description for resveratrol and quercetin electrochemical determination in wine and over polypyrrole, doped by amavadin-ion. 9 International Wine Chemistry Symposium. Batumi, Georgia, 23th to 25th of November, 2022. C. 141-143.
5. Vitriak O., Grabovskaya O., Karputina M. Risk management in craft beer production. Globalization challenges of national economies: abstracts of the II International. scientific-practical conf. (Kyiv, October 19, 2021) - Kyiv: Kyiv National University of Trade and Economics, 2021. - p. 503-505. DOI: <http://doi.org/10.31617/k.knute.2021-10-19> (in Ukr.)
6. Vitriak O., Salimon O., Karputina M. HACCP system in the production of craft vodkas. Economic development: theory, methodology, management [materials of the VI International scientific-practical conference] October 21-22, 2021 - Nemoros s.r.o., - Prague, - 2021. - P.346-348. (in Czech)
7. Grabovskaya O., Vitriak O. Improving the technology of water preparation for the production of beverages using natural minerals // Actual problems of ecology: collection of scientific works / Grodno. state University; editor-in-chief: Zavodnik I. - Grodno: GrSU, 2020. - P. 127-129.
8. Tkachenko L., Vitriak O. Intensification of the biotechnological process of growing baker's yeast // Proceedings of the IV International Scientific and Practical Conference "Latest Advances in Biotechnology", dedicated to the 15th anniversary of the Department of Biotechnology NAU, September 22-23, 2020, Kyiv, NAU, p.54-55 (in Ukr)
9. Dulka O., Prybylsky V., Kuts A., Oliinyk S., Vitriak O. The use of chia seeds and xanthan gum in the technology of soft drinks // Book of abstracts: International Conference «Food chemistry. Modern methods for production of food, food additives and packaging materials», Lviv, October 7-9, 2020. P. 67. (in Ukr)
10. Korolchuk O., Vitriak O. Influence of heavy metals on basidium macromycetes // Proceedings of the 4th International scientific and practical conference —Priority directions of science and technology development II (December 20-22, 2020) SPC ciSci-conf.com.ua, Kyiv, Ukraine. 2020. P.82-84 (in Ukr)
11. Vitriak O., Ushakova O. Craft beer drinks with high content of biologically active substances / Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency: International scientific-practical conference, May 18, 2021: ed. O. Cherevko [etc.]. - Kharkiv: KhDUHT, 2021. - Ch. 2. - P.9-10. (in Ukr)
12. Karputina M., Hargelia D., Vitriak O. Quality management in the technology of beverages based on sugar sorghum and cherry concentrate / Abstracts of the All-Ukrainian scientific-practical online conference "Berry in Ukraine. Quality management of berry crops through the introduction of the latest technologies of cultivation, harvesting, post-harvest processing, storage and processing", April 28-29, 2021, Podpryatov GI (ed.) and others. Kyiv, 2021. - P.53-55.(in Ukr)
13. Vitriak O., Tkachenko L. Technology of unleavened bread for health purposes / Innovative development of hotel and restaurant economy and food production: materials of the II International scientific-practical internet conference - Prague: Oktan Print s.r.o., 2021. ISBN978-966-385-367-3 DOI: 10.46489 / IDOHAR-310509. - P.50. (in Czech)
14. Tkachenko L., Vitriak O., Gorbenko K. Spelled flour - innovative raw material for bakery products // Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency: Abstracts of international scientific and practical conference: in 2 parts] / ed. O. Cherevko [etc.]; Kharkiv State University of Food and Trade. - Kharkiv.: KhDUHT, 2018. - Part 1. - p. 196-197.
15. Tkachenko L., Vitriak O. Technology of protein shake for sports nutrition // Food additives. Nutrition of healthy and sick people: materials of the VIII International scientific-practical. internet conference April 19-20, 2018 - Kryvyi Rih: Publisher FOP Chernyavsky DO, 2018. - P.64. (in Ukr)
16. Vitriak O., Tkachenko L. The use of rye malt extract in desserts technology // Tourism of the XXI century: global challenges and civilization values: materials International. Scientific-practical conf.

(Prešov, Slovakia, April 10-11, 2019) / ed. A. Mazaraki. - Kyiv: Kyiv National University of Trade and Economics, 2019. - P. 136-138. DOI: <http://doi.org/10.31617/k.nute.2019-04-12.54> (in Slovak)

17. Serenko A., Vitriak O. Modeling of dry food composition for the preparation of nutritious beverages // Proceedings of the 85th Jubilee International Scientific Conference of Young Scientists, Postgraduates and Students "Scientific achievements of youth - solving human nutrition in the XXI century", dedicated to the 135th anniversary of the National University of Food Technologies, April 11-12, 2019. - K.: NUFT, 2019 - Part 1. - P. 19. (in Ukr)
18. Marcin T., Vitriak O., Gugailo K. HACCP as a component of the competitiveness of restaurants // International scientific and practical conference "Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency", May 15, 2019: [conference abstract in 2 parts] / ed. O. Cherevko [etc.]. - Kharkiv: KhDUHT, 2019. - Part 1. – P. 293-294.

**PATENTS:**

1. Food composition of the dry mixture for the product "Drinking breakfast. Sport », Patent for utility model 128164 Ukraine (2018), authors: Vitriak, O., Tkachenko, L., Serenko, A.
2. Food composition of the dry mixture for the product "Drinking breakfast. Energy ", Patent for utility model 138504 Ukraine (2019), authors: Vitriak, O., Serenko, A.
3. Food composition of the dry mixture for the product "Drinking breakfast. Fitness ", Patent for utility model 138503 Ukraine (2019), authors: Vitriak, O., Serenko, A.