



## **Antoniuk Iryna**

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

### **SCHOLAR'S PROFILE:**

[Scopus...](#) [Publons...](#) [ORCID...](#) [Researcher ID...](#) [Індекси бібліографічних посилань Google Академія](#)

### **RESEARCH EXPERTISE:**

covers development of culinary products technology of the directed biological effect for the different segments of population, development of processes organization of customers' service in restaurant establishments of different types and classes

### **COURSES:**

«Organization of Restaurant economy», «Restaurant Business», «Bar Business»

### **ACADEMIC DEGREES:**

- PhD in Food Products Technology, 2002

### **ACADEMIC TITLES:**

- Associate Professor of Department of Technology and Organizations of Restaurant Business, 2009

### **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 Organizations of Restaurant Business, Kyiv National University of Trade and Economics, 2007 – 2022
- Senior Lecturer of the Department of Technology and Organizations of Restaurant Business, Kyiv National University of Trade and Economics, 2005
- Assistant Lecturer of the Department of Technology and Organizations of Restaurant Business, Kyiv National University of Trade and Economics, 1998
- PhD student in Food Products Technology, Kyiv National University of Trade and Economics 1995 – 1998

### **AWARDS AND HONORS:**

- Kyiv National University of Trade and Economics Award, 1998.
- Desnianska regional City Council Gratitude as the member of cooks' team of Ukraine, 2005.
- Kyiv National University of Trade and Economics Award on high professionalism and pedagogical activity, 2009.
- Kyiv National University of Trade and Economics Diploma for diligent work, 2013.

### **LIST OF PUBLICATIONS:**

<https://knute.edu.ua/file/NzU4Nw==/8a4dbe5719638ebb047ad40775cded18.pdf>

### **MONOGRAPHS:**

1. Karpenko P.A. Fundamental and applied aspects of modern ecological biological studies/ P.A. Karpenko, M.F. Kravchenko, D.V. Fedorova, I. Yu. Antoniuk. Monograph. – Odesa, S.V. Kuprienko, 2015. – 30 p.
2. Korzun V. N. "Ecology and diseases of the thyroid gland"// V. N. Korzun, T .O. Vorontsova, I. Yu. Antoniuk. - K.: Medinform Interregional Publishing Center, 2018. – 743 p.
3. Antonyuk I. Yu., Medvedeva A. O. Technology of vegetarian cupcake "Delis" using oatmeal and kelp. Monograph Section "Innovative technologies and equipment: prospects for the development of the food industry and the restaurant industry." Kuyavian University in Wloclawek, State University of Biotechnology, 2021 p. P.1-17
4. Recipes for dishes, culinary products, and beverages for school children. For educational institutions, children's health and recreation institutions, and social protection institutions/ed. A. A. Mazaraki. - Kyiv: Kyiv National University of Trade and Economics, 2021. - 672.

### **COURSEBOOKS AND HANDBOOKS**

1. Organization of service in restaurants / A. A. Mazaraki, N. O. Pyatnytska, G.T. Pyatnytska, I.Yu. Antoniuk et al. / edited by Prof. Pyatnytska / coursebook. - 2nd edition. - K.: Condor Publishing House, 2012. - 557 p.
2. Hotel design/ A. A. Mazaraki, S. L. Shapoval, T. I. Tkachenko, I. Yu. Antoniuk and etc./ edited by A. A. Mazaraki / handbook. - K.: Kyiv National University of Trade and Economics, 2012. – 385 p.
3. Design of restaurant establishments/ A. A. Mazaraki, S. L. Shapoval, T. I. Tkachenko, I. Yu. Antoniuk et al. / edited by A. A. Mazaraki/ handbook, 2nd edition. - K.: Kyiv National University of Trade and Economics, 2010. – 370 p.
4. Resort design/ A. A. Mazaraki, S. L. Shapoval, T. I. Tkachenko, I. Yu. Antoniuk and etc./ edited by A. A. Mazaraki/ handbook. - K.: Kyiv National University of Trade and Economics, 2014. – 385 p.
5. HoReCa: coursebook: in 3 vols. V1. Hotels / [A. A. Mazaraki, S. L. Shapoval, S.V. Melnychenko, I. Yu. Antoniuk, etc.]; ed. A.A. Mazaraki - Kyiv: Kyiv National University of Trade and Economics Kyiv. national trade and economy university, 2016. – 348 p.
6. HoReCa. Hotels: coursebook. / A. A. Mazaraki, S.L. Shapoval, S.V. Melnychenko, I. Yu. Antoniuk and others; ed. A. A. Mazaraki - K.: Kyiv National University of Trade and Economics, 2017. – 412 p.
7. HoReCa. Restaurants: coursebook / A. A. Mazaraki, S. L. Shapoval, S. V. Melnychenko and others; ed. A. A. Mazaraki - K.: Kyiv National University of Trade and Economics, 2017. – 326 p.
8. Snacks: coursebook / M. F. Kravchenko, V. A. Hnitsevich, M. P. Demichkovska, I. Yu. Antonyuk, A. O. Medvedeva; ed. A. A. Mazaraki - Kyiv: Kyiv National University of Trade and Economics, 2018. – 192 p.
9. Soups: coursebook / M. F. Kravchenko, M. P. Demichkovska, I. Yu. Antonyuk, A. O. Medvedeva; ed. A. A. Mazaraki - Kyiv: Kyiv National University of Trade and Economics, 2021. – 200 p.
10. Ethnic cuisine: coursebook / A. A. Mazaraki, M. F. Kravchenko, T. I. Yudina, M. P. Demichkovska, T. O. Martsyn, I. Yu. Antonyuk, A. O. Medvedeva; ed. A. A. Mazaraki - Kyiv: Kyiv National University of Trade and Economics, 2021. – 456 p.
11. Desserts. - Mazaraki A. A., Kravchenko M. F., Antoniuk I. Yu., Medvedeva A. O., Yudina T. I., Demichkovska M. P. Kyiv: Kyiv National University of Trade and Economics, 2021. – 330 p.
12. Coffee. Cocoa. Chocolate. Coursebook. A. A. Mazaraki, Antonyuk I. Yu., Medvedeva A. O., Martsyn T. Kyiv: Kyiv National University of Trade and Economics, 2021. – 118 p.

### **ARTICLES:**

1. Korzun V. N., Antonyuk I. Yu. Technology of fruit and berry desserts with increased content of microelements // "Commodities and Markets", No. 1. 2013, pp. 53-62.

2. Korzun V. N., Antoniuk I. Yu., Nezamai L. O. Technology of chocolate muffins of increased biological value // Collection of scientific papers International Scientific and Practical conference "Socio-political, economic and humanitarian dimensions of European integration of Ukraine". Ukraine-Slovakia, 2013. May 28-31, 2013. P.39-45.
3. Korzun V.N., Antonyuk I.Yu. Measures to prevent iodine deficiency states in population // Journal of Scientific Works of the National University of Food Technologies., 2014. 20 No. 2. P. 30-37.
4. Antonyuk I.Yu., Deynychenko L.G. Pancake technology using hydrolyzate "Rapamid" // "Commodities and Markets", 2015, No. 1, pp. 209-216.
5. Korzun V.N., Antonyuk I.Yu. Technology of desserts with targeted biological action // Collection of Scientific Works of the National Academy of Sciences of Ukraine, Volume 22, No. 1. 2016, pp. 243-251.
6. Korzun V.N., Antonyuk I.Y., Romanovska O.L., Yurchenko K.S. Technology of stuffing's for flour confectionery with the improved microelement structure// British Journal of Educational and Scientific Studies No1 (23), January-June, 2016 Volume XII. Imperial College Press. Proceedings of the Journal Databases Scopus. Mathematics Technologies and Engineering. P. 712-719.
7. Korzun V.N., Antonyuk I.Yu. Technology of gombovtsi of increased biological value from sour milk cheese // "Commodities and Markets", 2017, No. 1. P. 148-162.
8. Korzun V.N., Antonyuk I.Yu. Fruit sorbet technology with improved nutrient composition // Collection of scientific works of KhDUHT "Progressive engineering and technologies of food production, catering and trade", Issue 1 (25), 2017, P. 233-244.
9. Antonyuk I.Yu. Technology of whipped sweet dishes with increased biological activity. // Magazine "Commodities and Markets", 2018.02(26), P.143-157.
10. S.Lehnert, A. Dubinina, G. Deynichenko, O.Khomenko, O.Haponceva, I. Antonyuk, A. Medvedeva., M. Demichkovska, O. Vasylieva //The study of influence of natural antioxidants on quality of peanut and linseed oil blends during their storage/ Vol 3, No 11 (93) (2018): Technology and Equipment of Food Production - P.44-50. Scopus.
11. Antonyuk I.Yu. Technology of muffins of increased biological value // Collection of scientific works of Tavriya State Agro-Technological University. Melitopol, Issue 19, Volume 1, 2019, pp. 170-178.
12. Korzun V.N., Antonyuk I.Yu., Bondarenko K.V. New desserts are in correction of deficit of iodine and selenium in feed of population. Magazine "Modern engineering and innovative technologies", Karlsruhe, Germany, Issue 5, Part 3, October 16-18, 2018. Technique and technology of the future, 2018. P.80-86
13. Antonyuk I.Yu. "Velvet" dessert technology with improved nutrient composition. // Magazine "Commodities and Markets", 2019. No. 2. P. 143-157.
14. Bosovska M., Bovsh L., Antoniuk I. Restaurant tactics: an anti-pandemic case. Foreign trade: economy, finance, law. 2021. No. 2. P. 113-132. Series. Economic sciences DOI: [https://doi.org/10.31617/zt.knute.2021\(115\)08](https://doi.org/10.31617/zt.knute.2021(115)08).
15. Kompanets K.A., Antonyuk I.Yu., Medvedeva A.O. Innovative diffusion in the organization of the restaurant industry under the influence of the COVID-19 pandemic Issue # 25 / 2021 ECONOMY AND SOCIETY.
16. Iryna Antonyuk, Anzhelika Medvedieva. Technology of pumpkin sambuk «Golden star» with the use of cystoseira / Moder Science – Modern veda. – Praha. – Česká republika, Nemoros. – 2021. – No 2. – C. 5-12. (Google Scholar, Index Copernicus).
17. Kompanets K.A., Antonyuk I.Yu., Medvedeva A.O. Marketing techniques in the organization of the restaurant business of Ukraine during the war. "Science and technology today" (Series "Pedagogy", Series "Law", Series "Economics", Series "Technology", Series "Physical and mathematical sciences") Issue No. 5(5), 2022. P.78-87.
18. Iryna Antonyuk, Anzhelika Medvedieva. Organization of the technological process of production pizza "felicia" of improved biological value // Modern Science – Modern veda. – Praha. – Česká republika, Nemoros. – 2022. – No 2. – C. 139-149. (Google Scholar, Index Copernicus).

19. Medvedeva A.O., Antonyuk I.Yu. Gluten-free bakery products based on flax flour with psyllium / "Commodities and Markets", 2022, 04(44) P. 113-122.

### CONFERENCE PROCEEDINGS

1. Korzun V.N., Antonyuk I.Yu., Medvedeva A.O. Technology of bakery products from using buckwheat flour and cystosira // IV International Scientific practical conference "Innovative technologies and intensification of national development production", November 30, 2017. – Ternopil, Ternopil National University of Economics, P. 257-259.

2. Antonyuk I.Yu., Medvedeva A.O., Tretyak O.O. Flour technology confectionery products enriched with proteins of plant origin // XXXVIII All-Ukrainian scientific Internet conference "Native science at the turn of the century: problems and development prospects", December 14, 2017, Pereiaslav-Khmelnyskyi, State Higher educational institution "Pereiaslav-Khmelnyskyi State Pedagogical University named after Hryhorii Skovoroda", P. 508-510

3. Korzun V.N., Antonyuk I.Yu. Functional products as a means of prevention of alimentary diseases // VIII International Scientific and Practical Internet conference "Food supplements. Nutrition of a healthy and sick person", Kryvyi Rih, DonNUET, April 19-20, 2018.

4. Antonyuk I.Yu., Bondarenko K.V. Desserts as a means of preventing microelement diseases // IV international scientific and practical conference "Perspectives of science and education", Kyiv, Karlovy Vary, September 28, 2018, P. 486-494

5. Korzun V.N., Antonyuk I.Yu., Medvedeva A.O. Technology of bakery products of increased biological value // III MNP conference "Modernization of the national system state development management: challenges and prospects", November 16, 2018, Ternopil, Ternopil National University of Economics, P.103-105

6. Antonyuk I.Yu., Medvedeva A.O. Technology of marzipan cake pops "Cranberry" of increased biological value // VII International Scientific Conference // Busch P. (Ed.) (2019). Humanitarian approaches to the Periodic Law // Perspectives of science and education. Proceedings of the 7th International youth conference. SLOVO\WORD, New York, USA.15.02. 2019 // P.308-318

7. Antonyuk I.Yu. Technology of berry dessert with increased content of iodine and selenium // International scientific and practical conference "Tourism of the 21st century: global challenges and civilizational values", KNUTE, Slovakia, April 2019, P.87-88.

8. Antonyuk I.Yu., Medvedeva A.O. Technology of cakes "Idyll of taste" of increased biological value II IPC "ACHIEVEMENTS AND PROSPECTS OF MODERN SCIENTIFIC RESEARCH" Buenos Aires, Argentina, January 11-13, 2021, P. 170-177.

9. Antonyuk I.Yu., Medvedeva A.O. "Secret Delight" cake technology using kelp seaweed III IPC "EUROPEAN SCIENTIFIC DISCUSSIONS", Rome, Italy, February 1-3, 2021. P. 207-214.

10. Antonyuk I.Yu., Medvedeva A.O. Dumpling technology using corn flour and wheat germ flour IX International NPC conference "MODERN SCIENCE: INNOVATIONS AND PROSPECTS", Stockholm, Sweden, May 29-31, 2021, P. 233-240.

11. Antonyuk I.Yu. Technology of bakery products using spelled flour and pumpkin puree V International Scientific and Practical Conference. "EURASIAN SCIENTIFIC DISCUSSIONS" June 5-7, 2022, Barcelona, Spain. P. 294-301

12. Antonyuk I.Yu., Medvedeva A.O. The use of buckwheat flour in the technology of bakery products. Materials of the International SPC "Achievements and prospects for the development of the confectionery industry" and the International NPC "Innovative technologies in bakery production", November 16, 2022. NUFT, P.177-179.

13. Antonyuk I.Yu., Medvedeva A.O. Cheesecake technology of increased biological value // Materials of II All-Ukrainian National Technical Committee "Innovative and resource-saving technologies of food production", December 15, 2022, Poltava, PSAU, P.9-13.

14. Antonyuk I.Yu., Medvedeva A.O. Technology of chopped meat dishes of increased nutritional value. XII International scientific and practical conference "Innovations and prospects of world science", Vancouver, Canada, July 20-22, 2022.

15. Antonyuk I.Yu., Medvedeva A.O. Bakery products with buckwheat flour. XIV International scientific and practical conference "Modern scientific research: achievements, innovation and development prospects", Berlin, Germany, July 17-19, 2022.

### **PROFESSIONAL DEVELOPMENT:**

- LTD «Fishka», restaurant «Melanzh», Kyiv, 2020.
- Educational course «Safety of food products: modern legislation, conscientious producer, responsible user», (platform Prometheus), 2021
- Educational course «4 steps to the healthy nutrition» (platform Prometheus), 2021
- Web of Science webinars «Author profile: creation, correction, possibilities», 2021
- Webinars «Beginning and practice of work in Microsoft Teams», 2020
- Master class «Ottoman cuisine», «Food&Beverage», 2018
- Master classes «Flavors of Baku», «Features of Japanese dishes cooking», 2018
- Training «History, regulation and culture of consumption of cognacs of Ukraine», 2018
- Bar course «Trends of the bar industry», 2018
- Advanced training "Hygienic training for employees of school and preschool educational institutions", 2022
- Google Digital Tools for Education: Basic and Intermediate, 2022
- Scientific and pedagogical internship «Restaurant business» Mendelova univerzita v Brne, Academy of Performing Arts in Prague, Technical University of Ostrava, 2023

### **ADDITIONAL ACTIVITIES:**

- Director of the Associate Bachelor's degree programme "Food Technology", 2021
- Member of the group developing Educational Programme «Food technology» for Bachelor's degree
- Member of the group developing Curriculum for Subject Area «Food technology» for Bachelor's degree, Master's degree (Full-time Study and Part-time Study).
- Master thesis supervisor

### **PATENTS:**

1. Pat. 119734 Ukraine, IPC (2017). The method of production of «Favorite» omelet using cystozyra/ Antonyuk I.Yu., Korzyn V.N. Applicant and patent owner Kyiv National University of Trade and Economics
2. Pat. 119733 Ukraine, IPC (2017). The method of production of dessert «Provence» using cystosira / Antonyuk I.Yu., Korzyn V.N. Applicant and patent owner Kyiv National University of Trade and Economics
3. Pat. 128186 Ukraine, IPC (2018). The method of production of pumpkin mousse «Sunny Breeze» using cystozyra/ Antonyuk I.Yu., Korzyn V.N., Bondarenko K.V./ Applicant and patent owner Kyiv National University of Trade and Economics
4. Pat. 128185 Ukraine, IPC (2018). The method of production of pumpkin souffle «Golden ray» using cystosira / Antonyuk I.Yu., Korzyn V.N., Bondarenko K.V./ Applicant and patent owner Kyiv National University of Trade and Economics
5. Pat. 136649 Ukraine, IPC (2019). The method of production of beet sorbet «Purple Ice Cream» using cystosira / Antonyuk I.Yu., Korzyn V.N., Bondarenko K.V./ Applicant and patent owner Kyiv National University of Trade and Economics
6. Pat. 136660 Ukraine, IPC (2019). The method of production of «Lavender Evening» cupcakes using cystostar / Antonyuk I.Yu., Korzyn V.N., Skyrativska V.M./ Applicant and patent owner Kyiv National University of Trade and Economics

7. Pat. 143174 Ukraine, IPC (2020). The method of production of herbal sherbet «Emerald ice cream» using cystosira/ Antonyuk I.Yu., Medvedeva A.O./ Applicant and patent owner Kyiv National University of Trade and Economics
8. Pat. 140642 Ukraine, IPC (2020). The method of production of cake pops "Cranberry" and "Aprikoska" using dried cranberries (apricots) and cystosira/ Antonyuk I.Yu., Medvedeva A.O., Korzun V.N., Bondarenko K.V./ Applicant and patent owner Kyiv National University of Trade and Economics
9. Pat. 144563 Ukraine, IPC (2020). Candy of increased biological value with the content of seaweed – cystozira / Antonyuk I.Yu., Medvedeva A.O., Korzun V.N./ Applicant and patent owner Kyiv National University of Trade and Economics
10. Pat. 124563 Ukraine, INC (2021). Candy of increased biological value with the content of seaweed – cystozyra and the method of its production / Antonyuk I.Yu., Medvedeva A.O., Korzun V.N./ Applicant and patent owner Kyiv National University of Trade and Economics
11. Pat. 148648 Ukraine, IPC (2021). The method of making a vegetarian cupcake of increased biological value / Antonyuk I.Yu., Medvedeva A.O., Korzun V.N./ Applicant and patent owner Kyiv National University of Trade and Economics
12. Pat. 152890 Ukraine, IPC (2023). The method of making sponge cake with cheese cream and coffee infusion of increased biological value / Antonyuk I.Yu., Medvedeva A.O., Korzun V.N./ Applicant and patent owner Kyiv National University of Trade and Economics

**HOBBY:** reading, travel, intellectual games, art.