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Doctor of Sciences (Food Products Technology), Professor of the Department of Technology and Organization of Restaurant Business

Director of the Master's degree programme «Restaurant Technology and Business»

SCHOLAR'S PROFILE:

[Scopus](#)
[Web Of Science...](#)
[ORCID...](#)
[Google Scholar...](#)

RESEARCH EXPERTISE: covers innovative restaurant technologies

COURSES: «Innovative Technologies of Food Products», «Engineering of Food Products»

ACADEMIC DEGREES:

Doctor of Sciences (Food Products Technology), Kyiv National University of Trade and Economics, 2006

ACADEMIC TITLES: Professor, 2011

ACADEMIC APPOINTMENTS:

Professor of the Department of Technology and Organization of Restaurant Business, State University of Trade and Economics, since 2022

Professor of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, since 2011

Associate Professor of the Department of Technology and Organization of Restaurant Business, Kyiv State University of Trade and Economics, since 1998

AWARDS AND HONORS:

LIST OF PUBLICATIONS:

Monographs:

Ukrainian cuisine: history and modernity [Collective monograph] / M. F. Kravchenko, D. V. Fedorova, M. P. Perepelytsya, V. A. Piddubnyi. – Slovakia: 2019. – 15 p.

2. Innovative technologies of food production. Piddubnyi V. A., Kravchenko M. F., Chagaida A. O., Krasnozhan S. V. Monograph. K.: Condor Publishing House, 2017. – 374 p.

3. Innovations in food technologies. Monograph. Mazaraki A. A., Prytul'ska N. V., Kravchenko M. F., Piddubnyi V. A., Fedorova D. V. K.: Condor Publishing House, 2015. – 568 p.

4. Fundamental and applied aspects of modern ecological and biological research: monograph / [Fateeva N.

M., Karpenko P. A., Shutko A. P., Kravchenko M. F., Martsyn T. A., Demichkovska M.P. and others]. - Odessa: S.V. KUPRIENKO, 2015 - 226 p.

Coursebooks: 1. Food technologies. Volume 1. Technology of plant products. Coursebook / M. Kravchenko, V. Hnitsevich, N. Shtangeeva. - K.: KNUTE, 2019. -395 p.

1. Health nutrition: book / P. O. Karpenko, N. V. Prytulska, M.F. Kravchenko, etc.; editor O. N. Karpenko. - Kyiv: Kyiv National University of Trade and Economics, 2019. - 628 p.
2. Mr. Bob. Delicious dishes from legumes / A. A. Mazaraki, M. F. Kravchenko, M. P. Demichkovska; editor A. A. Mazaraki – Kyiv: Kyiv National University of Trade and Economics, 2019. – 292 p.: (Ukrainian, English)
3. Sauces: handbook / M. F. Kravchenko, D. V. Fedorova; under the editorship A.A. Mazaraki. - Kyiv: Kyiv National University of Trade and Economics, 2018. – 148 p.
4. Snacks: students' book / M. F. Kravchenko, V. A. Hnitsevich, M. P. Demichkovska, I. Yu. Antonyuk, A. O. Medvedeva. - Kyiv: Kyiv National University of Trade and Economics, 2018. – 192 p.
5. Restaurant production technology. Desserts. Study guide for university students / Mazaraki A. A., Kravchenko M. F., Hnitsevich V. A., Antonyuk I. Yu., Medvedeva A. O., Marcyn T. O., Yudina T. I., Demichkovska M. P., Vasilyeva O. O. - Kyiv: Kyiv National University of Trade and Economics, 2018. – 300 p.
6. Restaurant production technology. Drinks. Study guide for university students / Mazaraki A. A., Kravchenko M. F., Hnitsevich V. A., Antonyuk I. Yu., Vitryak O. P., Medvedeva A. O., Marcyn T. O., Yudina T. I., Demichkovska M. P., Vasilyeva O. O., Tkachenko L. V. - Kyiv: Kyiv National University of Trade and Economics, 2018. – 300 p.

Scopus, Web of Science

Rybchuk L., Kravchenko M., Piddubnyi V., Yudina T., (2022) Fomation of quality indicators of sugar pastes with demineralized whey during storage. *Eastern European Journal of Enterprise Technologies. Volume 11. Issue 4 (118)*,

Myhailo Kravchenko. The effect of dry demineralized whey (DDW) and coconut oil on the rheological characteristics of the legume butter. *Eastern European Journal of Enterprise Technologies*, 2021. Igor Stadnyk, Volodymyr Piddubnyi, Mykhailo Kravchenko, Larysa Rybchuk, Stepan Balaban, Taisia Veselovska

Myhailo Kravchenko. Determining the rational concentration of dry demineralized whey in a formulation for marzipan pastes / Myhailo Kravchenko Larysa Rybchuk, Dina Fedorova, Roman Romanenko, Vladimir Piddubnyi, Inna Danyliuk, Karina Palamarek, Tatiana Marusyak, Tetiana Nezveshchuk-Kohut. *Eastern European Journal of Enterprise Technologies*, 2020

Kravchenko M. F., Piddubny V. A. Adhesion effect on environmental process injection. *Potravinarstvo Slovak Journal of Food Sciences*, Vol. 13, - 2019, - No. 1, - p.429-437

Kravchenko M. F., Mykhailyk V. S. Research into the structural-mechanical properties of shortbread dough with oilseed meals. *Eastern-European Journal of Enterprise Technologies*. - Kharkiv, 2019. No. 3/11 (89). p.– 45-54.

Kravchenko M. F., Fedorova D. V., Piddubnyi V. A., Rybchuk L. A. Determination of the rational concentration of dry demineralized whey in the recipe composition of marzipan pastes. *Ukraine, East European Journal of Advanced Technologies*, 2020.

M. Kravchenko, N. Yaroshenko. Study into effect of plant supplements on the quality indicators of gingerbread and similar spice-cakes. *Eastern-European Journal of Enterprise Technologies*. - Kharkiv, 2017. – 5/11 (89). P. 45-54.

Kravchenko M. F., Levandovskyi L. V. The influence of the intensity of aeration of the environment on the metabolic activity of alcoholic yeast. *Ukraine, "Food Science and Technology"*, 2018.

- Kravchenko M., Mykhailik V., Marusiak T. Determination of the optimal ratio of the compositional mixture of meal in the technology of shortbread cookies / M. F. Kravchenko., V. S. Mykhailik, Marusiak T. M. // Bulletin of Petro Vasylenko Kharkiv National Technical University of Agriculture. – 2020. - No. 4.
- Kravchenko M. F., Vitryak O. P., Mykhailik V. S. Research of rational concentration of oilseed crops meals in the sandy dough semi-finished product. Tallinn, Harju maakond, Estonia EUREKA : Life Sciences, – № 4 (2019). - P 62-70. (Index Copernicus)
- Kravchenko M. F., Kublinska I. A. Justification of sauce technology with a composite • mixture of mushroom powders. Ukraine.: Scientific works of the National University of Food Technologies. 2019. Volume 25, No. 1. P. 189-199.
- Kravchenko M. F., Rybchuk L. A. Structural and mechanical properties of sugar pastes. International science and practice journal "Commodities and markets". No. 3 (27). P. 77-90.
- Kravchenko M. F., Shapoval S. L., Rybchuk L. A. Surface properties of sugar pastes. International science and practice journal "Commodities and markets". No. 4 (28). P. 124-131.
- Kravchenko M. F., Rybchuk L. A. Confectionery mastics with glycerin: rheological characteristics. International science and practice journal "Commodities and markets". No. 2 (30). P. 88-97.
- Kravchenko, M. F., Kublinska, I. A., Justification of sauce technology with a compositional • mixture of mushroom powders. Ukraine.: Scientific works of the National University of Food Technologies. 2019. Volume 25, No. 1. P. 189-199.
- Kravchenko M. F., Kublinska I. A. Justification of the parameters of stepwise drying of cultivated mushrooms. Ukraine: Bulletin of Kherson National Technical University. 2019. No. 1(68). P.118-12.
- Kravchenko M. F., Romanovska O. L. Organoleptic analysis of biscuit semi-finished products with "Zdorovia" flour and carob powder. Proceedings of the Tavri State Agricultural Technological University, 2019, Issue 19, Volume 1. - P. 240-247.
- Kravchenko M. F., Rybchuk L. A. New types of decorative confectionery semi-finished products. Proceedings of the Tavri State Agricultural Technological University, 2019, Issue 19, Volume 1. - p. 255-261.
- Kravchenko M. F., Yaroshenko N. I., Mykhailik V. S. Shortbread technology with pectin. Ukraine, NUFT, Collection of Scientific Works of NUHT, 2018, No. 2, Volume 24, 232-237.
- Kravchenko M. F., Yaroshenko N. I., Mykhailik V. S. The use of oilseed meal in the technology of flour confectionery products. Ukraine, KhDUHT, Collection of scientific works of KhDUHT, technical sciences, 2018, No. 2.
- Kravchenko M. F. Kublinska I. A. Development of technology and comprehensive evaluation of the quality of mushroom sauce. Ukraine, Collection of materials "Scientific notes of TNU named after V.I. Vernadskyi. Technical Sciences Series" 2018, Volume #29 (68), #5
- Kravchenko M. F., Kublinska I. A., Lesyshina Yu.O. Vitamin activity of Flammulina velutipes powder. Ukraine, Nakov magazine "Young Scientist" 2018. No. 7 (59)
- Prytulska N., Karpenko P.O., Kravchenko M., Fedorova D., Motuzka Y., Hnitsevich V., Yudina T. Conceptual principles of development of food products for servicemen in extreme conditions Scientific journal Science Rise, 2017. – No. 10(39). (Index Copernicus).
- Kravchenko M.F., Danyliuk I.P. Prospects for the use of Black Sea atherina in the technologies of culinary products. Ukraine, NUFT, Food Industry, 2017, 21
- Kinetics of the drying process of fish concentrate from Black Sea ather. Ukraine, KNUTE, Commodities and Markets, 2017, 1(23)
- Kravchenko M. F., Romanovska O. Structural and mechanical properties of biscuit dough with "Zdorovya" flour.// Commodities and markets. – 2017. – No. 2 (24). - Volume 1. - P. 86-96.
- Kravchenko M. F. Kublinska I. A. P-vitamin activity of shiitake mushroom powder. magazine "Technical sciences and technology". - Kyiv, 2017. - Issue 2(8). - P.172-177.
- Kravchenko M., Romanovska O. Influence of "Zdorovya" flour on the rheological characteristics of gluten in flour mixtures. // Commodities and markets. K.: KNTEU. – 2016. – No. 1. - P. 177-183. (Index Copernicus).
- Kravchenko M., Romanovska O., Influence of "Zdorovya" flour and carob powder on the technological properties of wheat flour. Bulletin of LKA: Tovaroznachy, 2016, Issue 16. - pp. 58-63.
- Kravchenko M., Romanovska O. Structural and mechanical properties of baked biscuit semi-finished products with the addition of Zdorovya flour and carob powder. Scientific and industrial journal "Food Science and Technology" [chief editor B.V. Yegorov and others] - Odesa: ONAKHT, 2015. - Issue

Kravchenko M., Romanovska O. Comparative analysis of rheological characteristics of dispersed systems based on cocoa and carob. ChNU Scientific Bulletin - Issue 753 "Chemistry", 2016 - pp. 41-46.

- Kravchenko M.F., Mykhailik V.S. The newest shortbread technology using the composition of oilseed meal / L.V. Tkachenko, V.S. Mykhailik // Commodities and markets // No. 2 (22). - 2016. p. 138-147 (Index Copernicus)

- Kravchenko M.F., Pop T.M. Technology of short pastry with walnut leaf powder and flour. "Food Science and Technology", 2016

- Kravchenko M.F., Romanovska O.L. Physico-chemical properties of flour "Health" Russia, Novosibirsk, Scientific prospects of the XXI century. Achievements and perspectives of the new century" - 2015 - No. 3(10). - P. 149-152 (Index Copernicus)

- Kravchenko M.F., Yaroshenko N.Yu. Study of technological properties of phytopowders. journal "Collection of scientific works" National University of Food Technologies: [Coll. of scientific works/chief editor A. Ukrainets et al.]. - Kyiv: NUFT, 2016. – Issue. IV, T.22. – P.192-198

- Kravchenko M.F., Yaroshenko N.Yu. Increasing the nutritional value of gingerbread due to the introduction of additives from plant raw materials. Journal "Food Industry" National University of Food Technologies: [chief editor A.I. Sokolenko and others]. - Kyiv: NUFT, 2016. – Issue. 19. – P.10-14.

- Kravchenko M.F., Yaroshenko N.Yu. Technology of gingerbread products enriched with sesame and cedar meal. Progressive equipment and technologies of food production, restaurant industry and trade: coll. of scientific works / Kharkiv. State University of Food and Trade. - Issue 1 (21). – Kh., 2015.– pp. 392–400.

- Kravchenko M.F., Yaroshenko N.Yu. Changes in the quality characteristics of gingerbread during storage. scientific and industrial journal "Food Science and Technology" [chief editor B.V. Yegorov et al.] - Odesa: ONAKHT, 2016. - Issue 4/2016, Vol. 10, December 2016, - P. 47-53. <http://foodscience-tech.com>

PATENTS:

1. Patent of Ukraine for utility model No. 123788 "Food concentrate Fish-vegetable soup puree with protein-containing semi-finished products for nutrition of persons with increased physical and psychoemotional stress" / Prytul'ska N.V., Fedorova D.V., Kravchenko M.F., Hnitsevich V. .A., // Pub. /2018. Bul. No. 5
2. Pat. on utility model No. 123788 Ukraine, IPC A23L 17/00. Fish and vegetable puree soup with protein-containing semi-finished products / N. V. Prytul'ska, D. V. Fedorova, M. F. Kravchenko, V. A. Hnitsevich, V. A. Piddubny; applicant and patent owner Kyiv. national trade and economy university; publ. 12.03.2018. – 2018, Bull. No. 5. - 4 p.
3. Patent of Ukraine for utility model No. 126054 Food concentrate "Meat-vegetable puree soup" with protein-containing semi-finished products for nutrition of persons with increased physical and psychoemotional stress // Prytul'ska N.V., Fedorova D.V., Kravchenko M. F., Hnitsevich V.A., //Opub 2018. Byul. No. 11
4. Ukrainian utility model patent No. 126059 2018 Fish-vegetable breads. loads // Prytul'ska N.V., Fedorova D.V., Kravchenko M.F., Hnitsevich V.A., //Opub Byul. No. 11
5. Patent of Ukraine for utility model No. 126413 Food concentrate "Meat-vegetable puree soup with legumes" with protein-containing semi-finished products for nutrition of people with increased physical and psychoemotional stress // Prytul'ska N.V., Fedorova D.V. ., Kravchenko M.F., Hnitsevich V.A., //Opub2018. Bul. No. 12
6. Utility model patent 133246 of Ukraine, mpk a21d 2/36 (2006.01) a21d 13/80 method of making cookies with a composition of sesame and flax seed meal. Mykhailo Fedorovych Kravchenko (ua), Natalya Yuriivna Yaroshenko, Mykhailo Vitaly Serhiyovych, Kherson State University u 2018 11091; stated; 09.11.2018 publ 25.03.2019 byul.no 6
7. Utility model patent 133840 of Ukraine, mpk a21d 2/36 (2006.01) a21d 13/80 (2017.01) method of making cookies with seed meal. Kravchenko Mykhailo Fedorovych (ua), Yaroshenko Natalya Yuriivna, Mykhailo Vitaly Serhiyovych, Kherson State University u 2018 11092; stated; 09.11.2018 publ 25.04.2019 byul.no 8
8. Utility model patent 133247 Ukraine, MPK a21d 2/36 (2006.01) a21d 13/80 (2017.01) method of making cookies with soybean meal Mykhailo Fedorovych Kravchenko (ua), Yaroshenko Natalya Yuriivna, Mykhaylyk Vitaly Serhiyovych, Kherson State University u 2018 11093; stated; 09.11.2018 publ 25.03.2019 byul.no 6
9. Utility model patent 132519 of Ukraine, mpk a21d 2/36 (2006.01) a21d 13/80 (2017.01) method of making cookies with walnut kernel meal

HOBBY: travel, gardening