



Anzhelika Medvedieva

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

SCHOLAR'S PROFILE:

[Scopus...](#)

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[Індекси бібліографічних посилань Google Академія](#)

RESEARCH EXPERTIS: covers food development technologies using biologically active raw materials and dietary supplements

COURSES: «Technology of Restaurant Food», «Restaurant Business», «Confectionery and Bakery Art»

ACADEMIC DEGREES:

- PhD in Food Products Technology, 2000.

ACADEMIC TITLES:

- Associate Professor of the Department of Technology and Organizations of Restaurant Business, 2011.

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 Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2007 – 2022
- Senior Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, since 2007
- Assistant Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, since 1998
- PhD student in Food Products Technology, Kyiv National University of Trade and Economics, 1993 – 1998

AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Award on high professionalism and scientific success, 2019.
- Kyiv City Mayor Gratitude on diligent work, personal contribution to the development of national education and science and high professionalism, 2019.
- Kyiv National University of Trade and Economics Gratitude on volunteer assistance to Main Military Clinical Hospital, 2015.
- Kyiv National University of Trade and Economics Gratitude on support and assistance of the Anti-Terrorist Operation soldiers and their families, 2015.
- Kyiv National University of Trade and Economics Certificate of Honor on scientific and pedagogical work (the highest result in the rating "Lecturer through Students' eyes"), 2011.
- Desnianska regional City Council Gratitude as the member of cooks' team of Ukraine, 2005.

LIST OF PUBLICATIONS:

<https://knute.edu.ua/file/NzU4Nw==/4b3eb012ebd8255b511b2fb1900fe2ab.pdf>

PUBLICATIONS:

MONOGRAPHS:

1. Karpenko P.A. Fundamental and applied aspects of modern ecological biological studies/ P.A. Karpenko, M.F. Kravchenko, D.V. Fedorova, A.O. Medvedieva/ – monograph. – Odesa, S.V. Kuprienko, 2015. – 30 p.

2. Medvedeva A.O., Antonyuk I.Yu. Technology of vegetarian cupcake "Delis" using oatmeal and kelp. Section of the monograph "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

3. Recipes for dishes, culinary products, and beverages for school children. For educational institutions, children's health and recreation institutions, and social protection institutions/ed. AA Mazaraki. - Kyiv: Kyiv National University of Trade and Economics, 2021. - 672. ISBN 978-966-918-027-8.

COURSEBOOKS AND HANDBOOKS:

1. Organization of service in restaurants/ A. A. Mazaraki, N. O. Pyatnytska, G. T. Pyatnytska, A. O. Medvedieva et al./ edited by prof. Pyatnytska / coursebook. - 2nd edition. - K.: Condor Publishing House, 2012. - 557 p.

2. Snacks: coursebook / M.F. Kravchenko, V.A. Hnitsevich, M.P. Demichkovska, I.Yu. Antonyuk, A.O. Medvedieva; ed. A. A. Mazaraki - Kyiv: Kyiv National University of Trade and Economics, University, 2018. – 192 p.

3. Health nutrition. Study guide for university students / Edited by Prof. N.V. Prytul'ska, P.O. Karpenko, D.V. Fedorova, A.O. Medvedieva et al./ Kyiv: Kyiv National University of Trade and Economics, 2019. 630 p.

4. Soups: handbook / 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.

5. Ethnic cooking: coursebook / A. A. Mazaraki, M. F. Kravchenko, T. I. Yudina, M. P. Demichkovska, T. O. Martsyn, I. Yu. Antonyuk, A. O. Medvedieva; ed. A. A. Mazaraki - Kyiv: Kyiv National University of Trade and Economics, 2021. – 456 p.

6. Desserts: coursebook /A. A. Mazaraki, 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. ()

7. Coffee. Cocoa. Chocolate. Coursebook / A.A. Mazaraki, Antonyuk I.Yu., Medvedeva A.O., Martsyn T.O. – Kyiv: Kyiv National University of Trade and Economics, 2021. – 118 p.

ARTICLES:

1. Anzhelika Medvedeva, Oksana Vitriak. Theoretical description for ibotenic acid and muscazone determination in mushroom pulp and biological liquids over conducting polymer-modified electrode / Biointerface Research in Applied Chemistry. Volume 13, 2023, 275. Open-Access Journal (ISSN: 2069-5837) <https://doi.org/10.33263/BRIAC133.275>

2. Oksana P. Vitriak, Anzhelika O. Medvedeva, et all. 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>

3. Oksana P. Vitriak, Anzhelika O. Medvedeva, et all. The theoretical description for sotolone electrochemical determination in wine in basic media over an undoped conducting polymer.

4. 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.
5. Anzhelika Medvedieva, Iryna Antonyuk. Organization of the technological process of production pizza "felicia" of improved biological value // Moder Science – Modern veda. – Praha. – Česká republika, Nemoros. – 2022. – No 2. – C. 139-149. (Google Scholar, Index Copernicus).
6. Medvedieva A.O., Antonyuk I.Yu. Gluten-free bakery products based on flax flour with psyllium / "Commodities and Markets", 2022, 04 (44) P. 113-122.
7. 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.
8. Anzhelika Medvedieva, Iryna Antonyuk. 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).
9. S.Lehnert, A. Dubinina, G. Deynichenko, O.Khomenko, O.Haponceva, I. Antonyuk, A. Medvedieva., 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.
10. Medvedeva A.O. Technology of gluten-free bakery products // "Commodities and Markets", 2018 p. № 4 (28). C. 115-123

CONFERENCE PROCEEDINGS:

1. Korzun V.N., Antonyuk I.Yu., Medvedeva A.O. Technology of bakery products from using buckwheat flour and cystosira (thesis of the report) // IV International Scientific practical conference "Innovative technologies and intensification of national development production", November 30, 2017. – Ternopil, Ternopil National University of Economics, pp. 257-259.
2. Medvedeva A.O., Antonyuk I.Yu., Tretyak O.O. Flour technology confectionery products enriched with proteins of plant origin (article)// XXXVIII All-Ukrainian scientific Internet conference "Native science at the turn of the century: problems and development prospects", December 14, 2017, Pereyaslav-Khmelnyskyi, State Higher educational institution "Pereyaslav-Khmelnyskyi State Pedagogical University named after Hryhorii Skovoroda", pp. 508-510
3. 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
4. Medvedeva A.O., Antonyuk I.Yu. 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
5. Medvedeva A.O., Antonyuk I.Yu. 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.
6. Medvedeva A.O., Antonyuk I.Yu. "Secret Delight" cake technology using kelp seaweed III IPC "EUROPEAN SCIENTIFIC DISCUSSIONS", Rome, Italy, February 1-3, 2021. P. 207-214.
7. Medvedeva A.O., Antonyuk I.Yu. Dumpling technology using corn flour and wheat germ flour IX International NPC conference "MODERN SCIENCE: INNOVATIONS AND PROSPECTS", Stockholm, Sweden, May 29-31, 2021, pp. 233-240.

8. Medvedeva A.O., Antonyuk I.Yu. The use of buckwheat flour in the technology of bakery products. Materials of the International NPC "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.

9. Medvedeva A.O., Antonyuk I.Yu. 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, PDAU, P.9-13.

10. Medvedeva A.O., Antonyuk I.Yu. 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.

11. Medvedeva A.O., Antonyuk I.Yu. 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:

- Convothorn, Germany, Munich, 2011.
- Marzeev Institute of Hygiene and Medical Ecology of the Academy of Medical Sciences of Ukraine (laboratory of special food products), Kyiv, 2011.
- Master class of confectionery skills from Maria Shramko (Iceland) - "Sugar flowers for all seasons", 2016.
- Master class "Ottoman cuisine", "Food & Beverage", 2018.
- Master class "Flavors of Baku", 2018;
- Master class "Features of cooking Japanese dishes", 2018.
- Basic training "History, regulation and culture of cognac consumption in Ukraine", 2018.
- Workshop "Modern Bakery" by David Michel Mizon, 2019
- Workshop "Modern Danish cuisine" by Knud-Erik Larsen, 2019
- Workshop "Modern British Bakery", 2020.
- Training webinars "Getting Started and Practicing with Microsoft Teams", 2020
- Web of Science webinar course "Author profiles: creating, adjusting, and using", 2020
- Web of Science webinar course "Predatory publishing: recognizing and avoiding mistakes", 2021
- Open online course "4 Steps to Healthy Eating", Prometheus platform online course, 2021
- Open online course "Food Safety: Modern Legislation, Conscientious Producer, Responsible Consumer" from the Prometheus Massive Open Online Course Platform with the support of the Ministry of Agrarian Policy and Food of Ukraine, 2021.
- Google Digital Tools for Education (Intermediate Level) No. GDTfE-03-C-03391
- Scientific and pedagogical internship «Restaurant business» Mendelova univerzita v Brne, Academy of Performing Arts in Prague, Technical University of Ostrava, EUROPEAN UNION, 2023

ADDITIONAL ACTIVITIES:

- Member of the Department group developing Educational Programme «Food Technology» for Bachelor's degree
- Masters' Practice Coordinator (Full-time and Part-time Study)
- Quality Management System expert

- Information packages developer for Master's degree in the Subject Area "Food Technology" ("Restaurant Technologies and Business", "Craft Technologies")

PATENTS:

1. 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
2. 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
3. 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
4. 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
5. 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
6. 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
7. Pat. 107421 Ukraine, IPC (2016). Method of production of cryosorbet "Green Oasis" with natural antioxidants / Medvedeva A.O., Andrukhova O.S.

HOBBY: dieting; growing indoor plants, reading, traveling, photography.