

PEREPELYTSIA MYROSLAVA

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

SCHOLAR'S PROFILE:

[Scopus](#)
[Web of Science](#)
[Google Scholar](#)
[ORCID](#)

RESEARCH EXPERTISE: covers Innovative technologies of food, food processing and engineering, food processing, food science and technology, food quality

COURSES: “Ethnic cuisine”, “Restaurant business”.

ACADEMIC DEGREES:

- PhD in Food Technology, Kyiv National University of Trade and Economics, 2013
- M.D. (Food Technology), Kyiv National University of Trade and Economics, 2006

ACADEMIC TITLES:

- Associate Professor, 2021

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, 2016-2022
- Senior Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2014 – 2016
- Assistant of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2010 – 2014

AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Award on high professionalism, scientific and pedagogical success, 2018

ADDITIONAL ACTIVITIES:

- Secretary of the committee of All-Ukrainian Olympiad of Kyiv National University of Trade and Economics in Subject Area "Food Technologies", since 2018
- Technical secretary of the admissions committee of Kyiv National University of Trade and Economics, since 2019

HOBBY: travel, reading

LIST OF PUBLICATIONS:

MONOGRAPHS:

1. Demichkovska M. P., et all (2012). Technology of functional foods: a collective monograph (2-nd edition). Kyiv: Kyiv National University of Trade and Economics, 2012. 1116 p
2. Perepelytsia M. P. at all (2012). Ukrainian cuisine: history and modernity. The Czech Republic. – 2019. – 415 p.

ARTICLES:

1. Perepelytsia M., & Maloholova A. (2022). Chocolate biscuit technology of reduced energy value. *Commodities and markets*, 41(1), 116–126. [https://doi.org/10.31617/2.2022\(41\)10](https://doi.org/10.31617/2.2022(41)10) (In Ukr.)
2. Perepelytsia, M. (2021). Structural and mechanical parameters of the dough semi-finished product for culinary flour products. *Scientific Bulletin of LNU of Veterinary Medicine and Biotechnologies. Series: Food Technologies*, 23(95), 7-12. <https://doi.org/10.32718/nvlvet-f9502> (In Ukr.)
3. Kravchenko M. ., Rybchuk Ji. ., & Perepelytsya M. . (2020). Chemical composition of confectionery bean pastes. *Commodities and markets*, 35(3), 115–122. [https://doi.org/10.31617/tr.knute.2020\(35\)10](https://doi.org/10.31617/tr.knute.2020(35)10) (In Ukr.)
4. Perepelytsia M., (2019). The gluten quality of semi-finished dough for flour culinary products *Bulletin of the Kharkiv National Technical University of Agriculture*, Vol. 207 "Modern directions of technology and mechanization of processing and food production processes." 2019. P. 206-215. (In Ukr.)
5. 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)
6. Demichkovska, M. (2019). Technology lavash using unconventional raw materials. *Proceedings of the Tavria State agrotechnological university*. Vol. 19, Issue 1. P.217-226. (Copernicus Index). (In Ukr.)
7. Demichkovska, M. (2018)'Comparative quality assessment of peanut and peanut-flaxseed oil *EUREKA: Life Sciences*. – No 3. – P. 48-56. (ResearchBib, Journalindex, Eurasian Scientific Journal Index, Index Copernicus). (In English)
8. Demichkovska, M. (2018) The study of influence of natural antioxidants on quality of peanut and linseed oil blends during their storage *Eastern European Journal of Enterprise technologies. Technology and equipment of food production*. – Vol. 3, №11 (93). – P. 44-50. (Scopus). (In English)

CONFERENCE PROCEEDINGS:

1. Perepelytsia M., Babenko A., Ukrainian borsch is a national heritage world level. Hotel, restaurant and tourist business: realities and challenges [Electronic resource]: II International science conference (Kyiv, March 22, 2023) / ed. A. A. Mazaraki. – Kyiv: State University of Trade and Economics, 2023. – p.486-488
2. Perepelytsia M., Tretyak O. Technology of desserts with alfafer powder and carrot juice modern innovative technologies in the field of hotel and restaurant industry. Students' scientific Internet conferences, Chernivtsi, April 29 2022, Chernivtsi. - P. 42-44
3. Perepelytsia M., Kolomiets O.O. (2021) Flour technologyculinary products of increased nutritional value. 5th International scientific and practical conference "European scientific discussions" (March 28-30, 2021) Potere della ragione Editore, Rome, Italy. 2021. P. 228-234
4. Kravchenko M.F., Fedorova, D.V., Perepylytsya M.P. National culinary authenticity of ukraine as the property of the nation» *Tourism of the XXI century: Clobal challenges and civilization values : II International scientific and practical conference (Kyiv, June 01, 2020)*. – Kyiv : KNUTE. – P.393-403
5. Perepelytsia M., Malogolova A.V. Biscuits with the addition of carob powder. Hotel, restaurant and tourist business: realities and prospects [Electronic edition]: Conference abstracts IV All-

Ukrainian Students Scientific conference (Kyiv, March 25, 2020: [edited by A. A. Mazaraki. – Kyiv: Kyiv National University of Trade and Economics, 2020.– P.193-195

6. Vitriak O.P., Tkachenko L.V., Perepelytsia M.P. Technology of health drinks with Kombucha concentrate Perspectives of world science and education. Abstracts of the 9th International scientific and practical conference. CPN Publishing Group. Osaka, Japan. 2020. pp. 391-395. URL: <http://sci-conf.com.ua>
7. Perepelytsia M., Innovative technologies of protein and nut products semi-finished products for macarons cookies
Food Additives. Healthy Man and Human Patient Diet: proceedings of IX International scientific and practical internet conference. Prague, Oktan-Print s.r.o., 2020.– P.261-262
8. Perepelytsia M., Pedyk O.O. Technology of shortbread cookies with the addition of rice flour
Innovative development technologies in the field of food production, hotel and restaurant business, economy and entrepreneurship: scientific searches of youth: All-Ukrainian scientific and practical conference of young scientists and students, April 3, 2019: [conference abstracts] / editor: O. I. Cherevko [and others]. – Kharkiv: KhDUHT, 2019. – Part 1. – P. 63-64

PATENTS:

1. "The method of production of dumplings "Special"", Patent for utility model 44890 Ukraine (2009), authors: Demichkovska M., Kravchenko M.
2. "The method of production of dumplings "Health"", Patent for utility model 50481 Ukraine (2010), authors: Demichkovska M., Kravchenko M.
3. "The method of production of flour side dishes "Health"" Patent for utility model 54911 Ukraine (2010), authors: Demichkovska M., Kravchenko M.