



Dina Fedorova

Doctor of Sciences (Food Technology)

Professor of the Department of Technology and Organization of Restaurant Business

Supervisor of the PhD Program “Food Technology”

Director of the Associate bachelor’s degree program "Restaurant Technologies and Food Design"

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SCHOLAR'S PROFILE:

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Web of Science Researcher ID:

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RESEARCH EXPERTISE: covers fundamental and applied research of food science, nutrition and technologies, healthy food design for schoolchildren, military personnel, people with nutrient intolerance, technology of gluten free bread with sourdough

COURSES: «Healthy Nutrition», «Concepts and Restaurant Creativity», «Food-design»

ACADEMIC DEGREES:

- Doctor of Sciences (Food Technology), Kyiv National University of Trade and Economics, 2018
- PhD in Food Technology, Kyiv National University of Trade and Economics, 2006
- Master degree in Food Technology, Kyiv National University of Trade and Economics, 2002

RESEARCH:

Doctoral Thesis

Fedorova D. V. Doctoral Thesis Title “Technology of confectionery semi-finished products with stevia extract and seaweed”. – Kyiv National University of Trade and Economics, 2006

Postdoctoral Thesis

Fedorova D. V. Postdoctoral Thesis Title “Resource-saving technologies of fish and plant minced semi-products for food products”. – Kyiv National University of Trade and Economics, 2018

ACADEMIC TITLES:

- Professor, 2021
- Associate Professor, 2013

ACADEMIC APPOINTMENTS:

Professor of the Department Technology and Organization of Restaurant Business, State University of Trade and Economics, since 01 March 2023

Head of the Department of Technology and Organization of Restaurant Business, State University of Trade and Economics, 2020 - 2023

Professor of Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2019 – 2020

Associate Professor of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2018 – 2019

Postdoctoral Student of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2014 - 2018

Associate Professor of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2012 – 2014

Senior Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2008–2012

Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2006 – 2008

Junior researcher of the Scientific Department, Kyiv National University of Trade and Economics, 2005 – 2006

AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Award on high professionalism and scientific success, 2019
- Department of Kyiv Regional State Administration Diploma, 2018

LIST OF PUBLICATIONS:

<https://knute.edu.ua/file/NzU4Nw==/4b3541d07e124e0445e25032ec3d7b45.pdf>

MONOGRAPHS:

1. Fedorova D. V. et all. (2022). Innovative technologies and equipment: prospects for the development of the food industry and the restaurant business: a collective monograph. Riga, Latvia: Baltija Publishing. – 986.
<http://baltijapublishing.lv/omp/index.php/bp/catalog/book/219>

2. Fedorova D. V., Karpenko P.O., Prytul'ska N. V. (2019). Healthy nutrition: a collective monograph. Kyiv: Kyiv National University of Trade and Economics, 2019. 627 p.
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. A. A. Mazaraki. - Kyiv: Kyiv National University of Trade and Economics, 2021. - 672. ISBN 978-966-918-027-8.
4. Fedorova D. V., Piddubnyy V. A., Mazaraki A. A., Prytul'ska N. V., Kravchenko M. F. (2015). Innovations in food technology: a collective monograph. Kyiv: Kondor, 2015. 568 p.
5. Fedorova D. V., et all (2012). Technology of functional foods: a collective monograph (2-nd edition). Kyiv: Kyiv National University of Trade and Economics, 2012. 1116 p.
6. Fedorova D. V., et all (2008). Technology of functional foods: monograph. Kyiv: Kyiv National University of Trade and Economics, 2008. 718 p.

ARTICLES:

1. Fedorova D., Lanska V. (2023). Technological advantages and quality of rice flour starter cultures for gluten-free bread. ISJ "Commodities and markets". Kyiv, State University of Trade and Economics, 2023.
2. Pritul'skaya N, Fedorova D. (2022). Nutrition under martial law: anti-stress diet. ISJ "Commodities and markets". Kyiv, State University of Trade and Economics, 2022. - № 2 (42). Pp. 5-21. https://www.researchgate.net/publication/363105381_
3. Pritul'skaya N. V., Karpenko P. O., Fedorova D. V. (2020). Nutrition of humans with COVID-19 viral infection. ISJ "Commodities and markets". Kyiv, Kyiv National University of Trade and Economics, 2020. - № 2 (34). Pp. 5-21. [https://doi.org/10.31617/tr.knute.2020\(34\)01/](https://doi.org/10.31617/tr.knute.2020(34)01/)
4. Lanska V. D., Fedorova D. V., Slashcheva A. V. Problems and prospects of production of gluten-free bakery products in Ukraine. Equipment and technologies of food production [Text]: Issue 38 / chief editor Chernega O. B. – Kryvyi Rih: DonNUET, 2022. – P. 53–62.
5. Fedorova D., et all (2020). Determining of rational concentration of dry demineralized whey in a formulation for martzipan pastes (2020). Eastern European Journal of Enterprise technologies. Technology and equipment of food production. 2020. №1/11 (103) – P. 22-33. (Scopus). (In English).
6. Fedorova D., L. Diachuk, K. Palamarek. (2019). Technology and quality of food products with powders of hydrobionts. Scientific and production journal "Food Science and Technology". – 2019. – Vol. 2 №13. – P. 136–147. (Web of Science). DOI: 10.21303/2504-5695.2020.001120. (In English)
7. Fedorova D. V., Karpenko P. O., Vasylieva O. O. (2017). Research of fatty acid composition of dry fish and vegetable semi-finished products Scientific and production journal "Food Science and Technology". Vol. 11 №3. – P. 61–70. (Web of Science, Bielefeld Academic Search Engine (BASE)). (In English).
8. Fedorova D. et all (2021). Theoretical Description for Orellanine Electrochemical Determination and Electropolymerization in the Presence of Hydroquinones, Assisted by CuS Nanoparticles. Biointerface Research in Applied Chemistry (Platinum Open Access Journal (ISSN 2069-5837)). 2021. Volume 11. – Issue 3. – 2021. – P. 10607-10613 (Scopus). (In English)
9. Fedorova D. et all (2021). The Mathematical Modeling for CoO(OH)-Poly(5-Amino-1,4-Naphthoquinone) Composite-Based Sensor for 1-Propenesulfenic Acid and Propanethial S-Oxide Detection in Food and Lacrimogenic Compositions. Biointerface Research in Applied Chemistry (Platinum Open Access Journal (ISSN 2069-5837)). Volume 11, Issue 4, 2021, 11145 - 11150. (Scopus). (In English)

10. Fedorova D. (2021). Custard semi-finished products with fillers: technology and quality. International scientific and practical journal "Commodities and markets". Kyiv: Kyiv National University of Trade and Economics, 2021. №3 (39). Pp. 126-140. (Index Copernicus) (In Ukr.)
11. Fedorova D.V., Grabovska O.V., Gnitsevich V.A (2021) Technology of emulsion-type sauces for special dietary consumption. International independent scientific journal. №26, VOL. 1, 2021. - P. 31-35. (In Ukr.)
12. Fedorova D. *et all* (2020). Investigation of the Influence of Glycerin on Rheological Characteristics of Marzipan Pastes with Dry Mineralized Whey. «EUREKA: LifeSciences». 2020. № 1(24)5. P.48-56. (ResearchBib, Journalindex, Eurasian Scientific Journal Index, IndianScience.in, Index Copernicus (Poland), Google Scholar). (In Ukr.)
13. Fedorova D. V (2019) Vegetable-grain flakes with dry fish and vegetable semi-finished products. "Scientific notes of the Tavriya National V. I Vernadsky University ". V. 30 (70), № 1, Ch. 3. S.223-236. (Index Copernicus). (In Ukr.)
14. Fedorova D. V (2019). Culinary products using fish semi-finished products. Proceedings of the Tavriya State Agrotechnological University. Vol.19 (3) № 3, 2019. - P. 201-211. (Index Copernicus). (In Ukr.)
15. Prytulska N., Karpenko P., Kravchenko M., Fedorova D., Motuzka Yu., Gnitsevich V., Yudina T. (2017). Conceptual principles of food development for servicemen in extreme conditions. Scientific Journal «Science Rise» №10 (39) 2017. Kharkiv: Technological Center. P.31–41. (Index Copernicus, BASE, Research Bible). (In Ukr.)
16. Pritulska N., Fedorova D. (2017). Scientific and practical aspects of food development for servicemen. Scientific works of the National University of Food Technologies. K.: NUHT. 2017. Volume 23. №5. Part 2. pp. 169-185. (In Ukr.)
17. Pritulskaya N. V, Fedorova D. V., Romanenko R. P (2017). Substantiation of rational technological parameters and modes of drying of fish and vegetable semi-finished products. Scientific Bulletin of LNUVMB named after S. Z. Gzycki. Lviv: Lviv University of Trade and Economics. V.19 № 80. Pp. 154-164. <http://dx.doi.org/10.15421/nvlvet80>. (In Ukr.)
18. Prytulska N., Fedorova D., Lazarenko M., Vasylieva O., Yudina T. (2016) The study of thermal processes in fish&plant semi-products. «EUREKA: LifeSciences». Number 5 – P.45-52. (ResearchBib, Journalindex, Eurasian Scientific Journal Index, Index Copernicus). (In English).
19. Prytulska N., Fedorova D., Bondarenko E. (2015). Conceptual bases of formation of the social nutrition system in Ukraine. International scientific and practical journal "Goods and Markets". - Kyiv: Kyiv National University of Trade and Economics, 19. P. 5–17. (Index Copernicus, Research Bible). (In Ukr.)

CONFERENCE PROCEEDINGS

20. Pritulska N., Gulich M., Fedorova D. (2021). Developments in the field of school nutrition: a vector for improving the health of schoolchildren. Healthy nutrition of children in Ukraine is the key to a healthy nation. Status and prospects: materials of the International scientific-practical conference, September 21-23, 2021 - Kyiv: National University of Food Technologies, 2021. P.15-17. (In Ukr.)
21. Fedorova D., Zykova E. (2021). Technology and quality of custard products with dry semi-finished fish and carrot filling. Achievements and prospects for the development of the confectionery industry: materials of the 5th International Specialized Scientific and Practical Conference, September 15, 2021 - Kyiv: NUFT, 2021. - P. 112-115. (In Ukr.)
22. Fedorova D., Karpenko P. (2021). Diet therapy for coronavirus infection Covid-19. Nutritional supplements. Nutrition of healthy and sick people: materials of the

International scientific-practical conference "Health, nutrition, and longevity", dedicated to the 90th anniversary of the birth of Professor Yu.G. Grigorov. Kyiv: SI "Institute of Gerontology. D.F. Chebotaryov National Academy of Medical Sciences of Ukraine ", 2021. - P. 35-36. (In Ukr.)

23. Fedorova D. (2021). The technology of flour confectionery with the use of dry fish and plant semi-finished products. "Development of food production, restaurant, and hotel facilities and trade: problems, prospects, efficiency": materials of the II International scientific and practical conference - Kharkiv: Kharkiv State University of Food Technologies, 2021. - P. 128-129.(In Ukr.)

ADDITIONAL ACTIVITIES:

- Member of the Specialized Scientific Board D 05.18.16, State University of Trade and Economics of the Ministry of Education and Science of Ukraine, since 2019
- Member of the editorial board of «Trade and Markets», since 2019
- Member of the team working on the Scientific Research Subject «Development of foods and diets for military personnel in extreme conditions and during combat operations with the separation from supply bases» financed by the Ministry of Education and Science of Ukraine, 2016 – 2017

PROFESSIONAL DEVELOPMENT:

- Advanced training "Hygienic training for employees of school and preschool educational institutions", 2022
- Master class "The concept of smart nutrition of schoolchildren: the synergy of culinary traditions and innovations" with the report "Problems and objectives of the organization of healthy nutrition in secondary schools. The concept of smart food for schoolchildren as a synergy of culinary traditions and innovations ", KNUTE, 2021
- Online forum of the Consumer Assembly of Ukraine. Consumerism in Ukraine: legislative, institutional and social turbulence with the report "Sanitary norms and rules: new conditions", KNUTE, 2021, 2022, 2023
- Regional Forum "School Nutrition Reform", 2021
- Advanced training "Development, implementation, application of nutrition and procedures based on HACCP principles in schools and preschools", 2022
- Internship at the Institute of Hygiene and Medical Ecology named after O. M. Marzeyeva Academy of Medical Sciences of Ukraine ", Food Research Department, 2013
- Scientific and pedagogical internship "Theory and practice of scientific and pedagogical approaches in the educational process", University of Applied Sciences (University of Applied Sciences ISMA, International Science Group). Riga, Latvia, 2021
- Internship at University of Applied Sciences ISMA, International Science Group. Riga, Latvia, May 24 - June 28, 2021. Certificate № 01-18 / 336-21 for the professors of scientific and pedagogical internship "Theory and practice of scientific and pedagogical approaches in education"
- Scientific and pedagogical internship "Theory and practice of scientific and pedagogical approaches in the educational process", University of Helsinki (Finland), 2023

PATENTS:

1. Pat. №87027 Ukraine, IPC (2014) A23L 1/39 / Pumpkin puree soup with soy and seaweed processing products. Fedorova D. V, Peresichny M. I, Kozachyshena O. O. Applicant and patent owner Kyiv National University of Trade and Economics, publ. 27.01.2014, Bull. №2.
2. Pat. №89016 Ukraine, IPC (2014) A23C 9/152 (2006.01). Dairy and vegetable health drink "Flower" based on electroactivated water. Fedorova D.V, Peresichny M.I,

- Lushpenko I.Y. applicant and patent owner Kyiv National University of Trade and Economics, publ. 26.05.2014, Bull.№10.
3. Pat. № 117028 Ukraine, INC A21D 13/45. Salty waffles fish crackers. Prytulska N.V, Fedorova D. V. Applicant and patent owner Kyiv National University of Trade and Economics; publ. 11/06/2018, bldg. №11 / 2018.
 4. Pat. №123788 Ukraine, IPC A23L 17/00. Food concentrate "Fish puree soup" with protein-containing semi-finished products for nutrition of people with high physical and emotional stress. Prytulska N. V., Kravchenko M. F., Gnitsevich V. A., Piddubnyi V. A. applicant and patent owner Kyiv National University of Trade and Economics; publ.12.03.2018; Bull. № 5/2018.
 5. Pat. №127766 Ukraine, IPC A23L17 / 10. Method of producing dry fish and plant semi-finished product. Prytulska N. V., Fedorova D. V.; applicant and patent owner Kyiv National University of Trade and Economics 08/27/2018; Bull. №16 / 2018.
 6. Pat. № 117607 Ukraine, INC A23L 73/10. Dry fish &plant semi-finished product. Pritulska N. V., Fedorova D. V.; applicant and patent owner Kyiv National University of Trade and Economics; publ. 27.08.2018, bldg. №16 / 2018.
 7. Pat. №126059 Ukraine, IPC A23L 7/00. Fish and plant chips. Prytulska N. V., Fedorova D. V.; applicant and patent owner Kyiv National University of Trade and Economics; publ. 11/06/2018; Bull. №11 / 2018.

HOBBY: fitness, travel, reading, art, music