



Tetiana Yudina

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

SCHOLAR'S PROFILE:

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

RESEARCH EXPERTISE: covers food technologies development using protein-carbohydrate dairy raw materials

COURSES: «Technology of Crafts Production», «Technology of Restaurant Food», «Concepts and Restaurant Creative»

ACADEMIC DEGREES:

- Doctor of Technical Sciences, Kyiv National University of Trade and Economics, 2016
- PhD in Engineering (Food Technology), Kharkiv State Academy of Technology and Food Management, 2001
- MS, Donetsk Institute of Soviet Trade, 1984

ACADEMIC TITLES:

- Professor, 2019
- Associate Professor, 2004

WORK EXPERIENCE:

- 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, 2017 – 2022
- Professor of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2014 – 2017
Associate Professor
- Associate Professor of the Department of Technologies in Restaurant Business, Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovskyi, 2010 – 2014

- Associate Professor of the Department of Public Catering Organization, Donetsk State University of Economics and Trade, 2001- 2010
- Senior Lecturer of the Department of Public Catering Organization, Donetsk Commercial Institute, 1994 -2001
 - Senior Lecturer of the Department of Design of Public Catering Establishments, Donetsk Institute of Soviet Trade, 1986 -1994

AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Award on high professionalism and scientific success, 2018
- Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovsky Award on high level of scientific research, 2012, 2010
- Department of Education and Science of Donetsk Regional State Administration Diploma, 2010

LIST OF PUBLICATIONS:

<https://knute.edu.ua/file/NzU4Nw==/af3c20c5b3f72620dab78799e165329c.pdf>

MAIN PUBLICATIONS:

MONOGRAPHS:

1. Yudina T. I. 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.
2. 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 p.
3. Yudina T. (2019). Innovative food technologies. Collective monograph. Kharkiv: Fact. P. 204-224.
4. Yudina T., Deinychenko G., Beseda S. (2015). Improving the technology of emulsion sauces. Monograph. Kharkiv: Fact. 184 p.

ARTICLES:

1. Yudina T., Bezruchenko O. (2023) Nutritional and biological value of gluten-free muffins with crumb concentrate. *International Scientific and Practical Journal "Commodities and Markets". № 1. p. 54-103. (Index Copernicus)*
2. Yudina T., Serenko A. (2022) Technology of low-lactose milk mixtures for yogurts. *International Scientific and Practical Journal "Commodities and Markets". № 3. p. 108-116. (Index Copernicus)*
3. Rybchuk, L., Vdovichen, A., Romanovska, O., Danyliuk, I., Piddubnyi, V., Losheniuk, I., Kravchenko, M., Yudina, T., Romanenko, R. (2022). Defining quality indicators for sugar pastes with demineralized whey during storage. *Eastern-European*

Journal of Enterprise Technologies, 4 (11 (118)), 88–96 (Scopus).

4. Yudina T., Serenko A. (2021) Formation of the domestic market of lactose-free and low-lactose dairy products. *International Scientific and Practical Journal "Commodities and Markets"*. № 2. p. 33-43. (Index Copernicus)

5. Serenko A., Moiseeva L., Yudina T. (2021) The use of secondary raw materials in the production of low-lactose yogurts. *Equipment and technologies of food production: a collection of scientific works*. № 2. p. 5-12. (Index Copernicus)

6. Deinichenko G., Zolotukhina I., Yudina T. (2020) Research of organoleptic and physicochemical indicators of low-calcium coprecipitate from buttermilk. *Works of Tavria State Agrotechnological University, Melitopol*:. Volume 20, Part. 2. p. 142-151.

7. Yudina T., Romanenko R., Bezruchenko O. (2020) Increasing the technological potential of gluten-free flour raw materials. *International Scientific and Practical Journal "Commodities and Markets"*. № 4. p. 93-103.

8. Yudina T., Bezruchenko O., Ahapova O. (2020) Gluten-free cakes with cereal flour. *Equipment and technologies of food production: thematic collection of scientific works*. Volume 40(1). Kryvyi Rih: DonNUET. –2020.–p. 5-12. (Index Copernicus)

9. Gnitsevych V., Yudina T., Honchar Y., Vasylieva O., Diachuk L. (2020) The study of low lactose milk whey structure and model systems on its basis. *EUREKA: LIFE SCIENCES*. Tallin, Estonia. 2020, N. 3. P. 38-48. (ResearchBib, Journalindex, Eurasian Scientific Journal Index, Index Copernicus).

10. Polishchuk G., Breus N., Shevchenko I., Gnitsevych V., Yudina T., Nozhechkina -Yeroshenko G., Semko T. (2020) *Determining the effect of casein on the quality indicators of ice cream fat content*. *Eastern-European Journal of Enterprise Technologies*. Volume 11. Issue 4 (106): Technology and Equipment of Food Production., p.24-30.(Scopus)

11. Gnitsevych V., Yudina T., Honchar Y., Vasylieva O., Diachuk L. (2020) Justification emulsify properties of semi-finished product based on low-lactose milk whey. *Eastern-European Journal of Enterprise Technologies*. Volume 3, Issue11 (105): Technology and Equipment of Food Production. P.21-29. (Scopus).

12. Yudina T., Bezruchenko O., Pavlyuchenko V. (2019) Foundation of the composition of flour in the technology of gluten-free cakes. *Works of Tavria State Agrotechnological University, Melitopol*:. Volume:19, Part. 1. p. 179-186.

13. Yudina T. (2019) Research of the effect of buttermilk concentrate on the quality of gluten-free cakes/ T.I. Yudina T, Bezruchenko O. M., Kravchenko T.V., (2019) // *Bulletin of Petro Vasylenko Kharkiv National Technical University of Agriculture*. Kharkiv: KhNTUA. Volume 207. p. 189-195.

14. Yudina T., Gnitsevych V., Nazarenko I. (2019) Substantiation of rational modes of semi-finished milk-plant stuffings freezing. *Ukrainian Food Journal*. №29 (1). P.89-98. (Web of Science)

15. Yudina T., Nazarenko I. (2018) Technology of flour confectionery with the use of secondary dairy raw material. *Works of Tavria State Agrotechnological University, Melitopol: TSAU*. – P. 196-203.

16. Gnitsevych V., Yudina T., Deinychenko L., Nykyforov R., Nazarenko I. (2018) Survey of characteristics of dairy-protein concentrates in the low-temperature storage process. *Eastern-European Journal of Enterprise Technologies*. №1/11(91). P.

16–22. (Scopus)

17. Simakova O., Korenets Yu., Yudina T., Nazarenko I., Goriainova Iu. (2018) Examining a possibility of using purple amaranth in the technology for products made of yeast dough. *Eastern-European Journal of Enterprise Technologies*. Volume 2. Issue 11 (92): Technology and Equipment of Food Production., p.57-64.(Scopus)

18. Gnitsevych V., Yudina T., Gonchar Yu. (2018) Semi-finished technology based on low-lactose whey and pumpkin pulp. *Commodities and markets*. № 4. P. 105–114. (InUkr.)

19. Gnitsevych V., Yudina, T., Deinychenko, L., Nykyforov, R., Nazarenko, I. (2018) Definition of quality indicators of dairy-protein concentrates in the storage process. *EUREKA: Life Sciences*, 1, 11-18.

20. Prytul'ska N., Karpenko P., Kravchenko M., Fedorova D., Motuzka Yu., Gnitsevych V., Yudina T. (2017). Scientific and practical aspects of food development for servicemen. *Scientific works of the National University of Food Technologies*. K.: NUFT. Volume 23. №5. Part 2. P. 169-185. (In Ukr.)

21. Prytul'ska N., Karpenko P., Kravchenko M., Fedorova D., Motuzka Yu., Gnitsevych V., Yudina T. (2017) *Scientific Journal «Science Rise» №10 (39)*. Kharkiv: "Technological Center". P.31-41. (In Ukr.)

22. Gnitsevych V., Yudina T., Deinychenko L. (2017) Technology and biological value of products from milk-protein concentrate. *Commodities and markets*. №1. P. 139–148.

23. Gnitsevych V., Yudina T. (2016) Analysis and prospects for the use of protein and carbohydrate raw materials in Ukraine. *International scientific-practical conf. "Globalization Challenges of National Economies"*. Volume 3. Kyiv: KNUTE. P. 673-684. (In Ukr.)

24. Gnitsevych V., Yudina T., Deinychenko L. (2016) Technology and biological value of milk-protein coprecipitates. *Commodities and markets*. №2. P. 148–157. (In Ukr.)

25. Yudina, T., Gnitsevych V., Deinychenko G., Nazarenko I. (2016) Determination of process raw process-sing options in technology pektyni milk-vegetable stuffing. *Eastern European Journal of Enterprise technologies*. № 5/11 (83). p.25-31. (Scopus)

26. Yudina T. (2015) Investigation of thixotropy of emulsion sauce using buttermilk concentrate during storage. *Eastern-European Journal of Enterprise Technologies*. Volume 1. Issue 6 (73): Technology and Equipment of Food Production., p.61-65.(Scopus)

27. Yudina T., Nazarenko I., Nikiforov R. (2015) Research of quality of dairy-vegetable mixes on the basis of concentrate from buttermilk. *Eastern-European Journal of Enterprise Technologies – 2015. – № 3/10 (75) – p. 10-15. (Scopus)*

CONFERENCE PROCEEDINGS:

1. Serenko A., Yudina T. Technology of low-lactose sour milk drinks based on buttermilk // 87 *International scientific conference of young scientist and students. "Youth scientific achievements to the 21st century nutrition problem solution"*, 15–16 April 2021. – Kyiv: NUFT. – part.1. – p. 315.

2. Yudina T., Serenko A. Substantiation of the choice of secondary raw milk in the technology of low-lactose sour milk drinks // Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency: International scientific and practical conference, 18 May 2021. – Kharkiv: KHDUFT, 2021. – Part. 2. – p. 131-132.
3. Yudina T., Serenko A. Technology of low-lactose butter concentrate // Innovative development of hotel and restaurant industry and food production: 2nd International Scientific and Practical Internet Conference. – Praha: Oktan Print s.r.o., 2021. - p. 232.
4. Yudina T., Bezruchenko O., Ahapova O. Water Absorption capacity of gluten-free flour // World science: problems, prospects and innovations. Abstracts of the 5th International scientific and practical conference. Perfect Publishing. Toronto, Canada. 2021. p. 21-27.
5. Yudina T., Serenko A. Craft sour milk drinks for health purposes // Globalization challenges of national economies II International Scientific and Practical Conference. Kyiv: KNUTE. 2021. p. 533-536.
6. Yudina T., Bezruchenko O. Manufacturing technology of a gluten-free chocolate cake // Tourism of the XXI century: Global challenges and civilization values: II International scientific and practical conference (Kyiv, June 01, 2020). Kyiv: KNUTE. p.477.
7. Yudina T., Bezruchenko O., Ahapova O. The technology of flour confectionery products using a concentrate of buttermilk // Eurasian scientific congress. Abstracts of the 6th International scientific and practical conference. Barca Academy Publishing. Barcelona, Spain. 2020. p. 142-146.
8. Yudina T. Technological aspects of the use of cereal flour in the technology of gluten-free cupcakes // International scientific and practical conference “Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency”, 15 May 2019. Kharkiv. – p.39-40
9. Yudina T. Gluten-free muffins for celiac patients // 83 International scientific conference of young scientists and students “Youth scientific achievements to the 21st century nutrition problem solution” 11-12 april 2019. Kyiv: NUFT- p.50
10. Yudina T. Influence of buttermilk concentrate on the quality of gluten-free cupcakes // XX International scientific practical conference Modern directions of technology and mechanization of processes of processing and food production. – Kharkiv: Kharkiv Petro Vasylenko National Technical University of Agriculture, 08 november 2019. – p. 90 – 91
11. Yudina T., Bezruchenko O. Special purpose flour confectionery // Tourism of the XXI century: global challenges and civilization values: materials of the International scientific-practical conference (Presov, April 10-11, 2019) Kyiv: KNUTE, 2019. – p.128-129.
12. Yudina T., Bezruchenko O. Technology of gluten-free cupcakes with milk-protein concentrate of buttermilk // The compilation of materials of III International Scientific and Practical Conference – Ternopil: Ternopil State Agricultural Experimental Station of Institute of Feed Research and Agriculture of Podillya of NAAS, 16 november 2018. – p. 56-58.

ADDITIONAL ACTIVITIES:

□ Member of Specialized Academic Council in Economic Theory and History of Economic Thoughts, 2016-2019.

- Member of Specialized Scientific Council in D 05.18.04, National University of Food Technologies of the Ministry of Education and Science of Ukraine, since 2019
- Guarantor of Master`s Educational Programs on specialty 181 «Food Technologies» (2018 - Currently).
- Member of the editorial board of «Equipment and technologies of food production», since 2018.
- Member of the working team on the development of Higher Education Standards, Educational Programs on specialty 181 «Food Technologies» (2018 - 2021).
- Guidance on the preparation of postgraduate students (2010 - Currently).
- Head of the team working on the Scientific State Budget Subject of the Department «Technology of dairy products with adjustable carbohydrate composition» (2020 - 2023).
- Head of the Initiative Scientific State Budget Subject of the Department «Technology of craft cheeses using non-traditional raw materials» (2019 - 2022).
- Member of the team working on the Scientific State Budget Subject of the Department «Innovative technologies of foods of special purpose» (2019 - 2022).
- 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).
- Supervisor of PhD Dissertations, Master theses.

PROFESSIONAL DEVELOPMENT

- Jean Monet International Autumn School "Regulation of the use of food additives: implementation of European approaches", 2021.
- Training "Hygienic training for employees of school and preschool educational institutions", 2022

HOBBY: travel, reading, art