

Victoriia Gnitsevych

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

SCHOLAR'S PROFILE:

[Scopus](#)

[Web Of Science](#)

[ORCID](#)

[Google Академія](#)

[ResearchGate](#)

RESEARCH EXPERTISE: covers development of food with specified properties on the basis of dairy raw materials.

COURSES: «Technology of Restaurant Food», «Innovative Technologies of Food»

ACADEMIC DEGREES:

- Doctor of Sciences (Food Products Technology), Kyiv National University of Trade and Economics, 2010
- PhD in Engineering (Technology and Organization of Catering), Kharkiv State Academy of Technology and Food Management, 1992
- Specialist (Food Engineer and Technologist), Donetsk Institute of Soviet Trade, 1988

ACADEMIC TITLES:

- Professor, 2012
- Associate Professor, 2000

ACADEMIC APPOINTMENTS:

- Professor of the Department of Technologies and Organization of Restaurant Business, Kyiv National University of Trade and Economics, since 2015
- Professor of the Department of Technologies in Restaurant Business, Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovskyi, 2011 – 2014
- Head of the Department of Food Technology, Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovskyi, 2011 – 2014
- Associate Professor of the Department of Food Technology, Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovskyi, 1998– 2011

- Senior Lecturer of the Department of Public Catering Organization, Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovskyi, 1992– 1998

AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Award on high professionalism and scientific success, 2018
- Department of Education and Science of the Donetsk Regional State Administration Diploma, 2010
- Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovsky Diploma on high level of scientific research, 2010, 2007
- Gratitude on innovators and inventors of Ukraine, 2006

ADDITIONAL ACTIVITIES:

- Expert of the "Scientific problems of food technology and industrial biotechnology" section of the Scientific Council of the Ministry of Education and Culture of Ukraine for projects and scientific works examination, 2013-2018, since 2022.
- Member of Specialized Academic Council K 11.055.02 of Mykhailo Tugan-Baranovsky Donetsk National University of Economics and Trade, 2010-2014.
- Member of Specialized Academic Council D 64.088.01 of Kharkiv University of Food and Trade, 2010-2014.
- Member of Specialized Academic Council D 26.055.02 of State University of Trade and Economics, since 2015.
- Member of Editorial Board of "Commodities and Markets" of State University of Trade and Economics, since 2015.
- Member of Editorial Board of "Visnyk DonNUET", series "Technical Sciences", 2005-2014.
- Member of Editorial Board of the collection of scientific articles "Equipment and technologies of food production", since 2008.
- Member of Jury of the 2nd round of All-Ukrainian competition of students scientific papers in Subject Area "Food Technology", since 2010.
- Expert of the Standard of Higher Education of Ukraine for "Bachelor degree", "Master degree", "Doctor of Philosophy" in "Food Technology" Subject Area, 2016-2020.

PROFESSIONAL DEVELOPMENT:

- Jean Monet International Autumn School "Regulation of the use of food additives: implementation of European approaches", 2021
- Advanced training "Development, implementation, application of nutrition and procedures based on HACCP principles in schools and preschools", 2022

HOBBY: gastronomic tourism, reading, art

LIST OF PUBLICATIONS:

MONOGRAPHS:

1. Gnitsevych V. A., Honchar Yu. M. Technology and properties of low-lactose semi-finished product based on sweet milk whey. Innovative technologies and equipment: development prospects of the food and restaurant industries: Scientific monograph. (2022). Riga, Latvia: "Baltija Publishing", P 118-136.
2. Deinychenko L., Gnitsevych V., Deinychenko G. Innovative technologies of milk-protein concentrates (2021). Kharkiv: Fact. 220 p.
3. Gnitsevych V. (2019). Innovative food technologies. Collective monograph. Kharkiv: Fact. P. 50-72.
4. Gnitsevych V., Nikiforov R., Fedotova N., Kravchenko N. (2014). Technology of food products with specified properties on the basis of secondary dairy and vegetable raw materials. Donetsk, Donbass, 337 p.
5. Shubin O., Korshunova G., Dulenko L., Gnitsevych V. (2004). Use of wild plants of the Donetsk region in food. Donetsk, DDUET, 192 p.
6. Gnitsevych V., Korshunova G., Simakova O., Ildirova S. (2002). Purple amaranth. Prospects for use. Donetsk, DDUET, 156 p.

ARTICLES:

7. Nikiforov R., Gnitsevich V. Substantiation of technology of emulsion sauces with the use of protein-carbohydrate semi-finished product. (2015). Eastern European Journal of Enterprise technologies. № 3/10 (75). P. 215-19. (Scopus)
8. 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)
9. 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)
10. 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. (Scopus)
11. Deinychenko L., Deinychenko G., Gnitsevych V., Kravchenko T. (2020). Influence of processing parameters on the techno-functional properties of berry coagulants. Ukrainian Food Journal. № 9/11, P.74-85. (Web of Science)
12. 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. (Web of Science)
13. 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, Issue 11 (105): Technology and Equipment of Food Production. P. 21-29. (Scopus).
14. Honchar Y., Gnitsevych V. Rheological properties of model systems of semi-finished products based on condensed low-lactose whey. International Journal of Food Science and Applied Biotechnology. Academic Publishing House of University of Food Technologies Plovdiv. Bulgaria. 2020, Vol. 3., Issue 2. (Scopus)
15. Viktoriia A. Gnitsevych, Anzhelika O. Medvedeva, Olena O. Vasylieva ets The theoretical description of sucralose cathodic electrochemical determination over a poly(safranin) modified

- electrode in acidic media (2023). *Biointerface Research in Applied Chemistry*. Volume 13. Issue 6. (Scopus).
16. Slashcheva A., Gnitsevych V., Bodnaruk O. A. (2022). Development of the functional marmalade technology based on pumpkin mash and lightened current whey. *Science. etc.* Issue. 1 (44). Kryvyi Rih: DonNUET. P. 5-13.
 17. Gnitsevich V., Chekhova N. Nutritional and biological value of chopped meat products with mushroom and pumpkin seed filling. (2022). *Commodities and Markets*. No. 3. P. 87-98. (In Ukr.)
 18. Gnitsevich V., Vasyliieva O. (2021). Foaming properties of model systems based on milk serum. *Commodities and Markets*. No. 4. P. 113-121. (In Ukr.)
 19. Gnitsevych V., Deinychenko L. Quality of milk-protein concentrates in the process of low-temperature zeringannya (2021). *Equipment and technologies of food production: collection. Science. etc.* Issue 1 (42). Kryvyi Rih: DonNUET. P. 47-54. (In Ukr.)
 20. Gnitsevych V., Vasilieva O. Technology of semi-finished products based on Jerusalem artichoke and dogwood (2020). *Commodities and Markets*. Kyiv: KNUTE, № 4 (36). Pp. 82-92. (In Ukr.)
 21. Gnitsevych V., Yudina T., Honchar Y., Vasyliieva O., Diachuk L. (2020). The study of low-lactose milk whey structure and model systems on its basis. *EUREKA: LIFE SCIENCES*. Tallin, Estonia., N. 3. P. 38-48.
 22. Honchar Y., Gnitsevych V. Rheological properties of model systems of semi-finished products based on condensed low-lactose whey (2020). *International Journal of Food Science and Applied Biotechnology*. Academic Publishing House of University of Food Technologies Plovdiv. Bulgaria., Vol. 3., Issue 2. P. 204-211.
 23. Gnitsevich V., Vasilieva O. Technology of sweet sauces from fruit and berry raw materials (2020). *Commodities and Markets*. Kyiv: KNUTE, №1 (33). Pp. 78-84. (In Ukr.)
 24. Gnitsevych V., Gonchar Y. Technology and quality of low-lactose emulsion sauces (2019). *Commodities and markets*. Kyiv: KNUTE, №3 (31). P. 94-104. (In Ukr.)
 25. Gnitsevych V., Gonchar Yu., Romanenko R. Research of microstructure of whey processing products (2019). *Collection of scientific works of KhDUHT*. Kharkiv: KhDUHT. № 2 (30). P. 72-83. (In Ukr.)
 26. Gnitsevych V., Gonchar Yu., Evdomaha T. Structural properties of semi-finished product based on condensed low-lactose whey (2019). *Equipment and technologies of food production*. № 2 (39). Kryvyi Rih: DonNUET. P. 20-27. (In Ukr.)
 27. Gnitsevych V., Deinychenko L., Perekrest V., Kirilchuk S. Innovative model of obtaining milk-protein concentrates based on buttermilk using fruit and berry coagulants (2019). *Proceedings of the Tavriia State Agrotechnological University*. Melitopol: TSAU, Issue. 19, Vol. 1. P. 148-155. (In Ukr.)
 28. Gnitsevych V., Yudina T., Gonchar Yu. Semi-finished technology based on low-lactose whey and pumpkin pulp (2018). *Commodities and Markets*. № 4. P. 105–114. (In Ukr.)
 29. 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.
 30. Prytulska N., Karpenko P., Kravchenko M., Fedorova D., Motuzka Yu., Gnitsevych V., Yudina T. Scientific and practical aspects of food development for servicemen (2017). *Scientific works of National University of Food Technologies*. K.: NUFT. Volume 23. № 5. Part 2. P. 169-185. (In Ukr.)
 31. Prytulska 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.)
32. Gnitsevych V., Yudina T., Deinychenko L. Technology and biological value of products from milk-protein concentrate (2017). *Commodities and Markets*. №1. P. 139–148.
33. Gnitsevych V., Yudina T., Analysis and prospects for the use of protein and carbohydrate raw materials in Ukraine (2016). International scientific-practical conf. "Globalization Challenges of National Economies". Volume 3. Kyiv: KNUTE. P. 673-684. (In Ukr.)
34. Gnitsevych V., Yudina T., Deinychenko L. Technology and biological value of milk-protein coprecipitates (2016). *Commodities and Markets*. № 2. P. 148–157. (In Ukr.)
35. Gnitsevych V., Vasilieva O., Substantiation of parameters of whipped desserts production on the basis of Jerusalem artichoke and dogwood semi-finished products (2015). *Scientific Bulletin of Poltava University of Economics and Trade. Series: Technical Sciences*. Poltava: PUET. № 1 (73). P.11-18. (In Ukr.)
36. Gnitsevych V., Slashcheva A., Lyubieva V., Development of semi-finished technology for hereditary fish products (2015). *Bulletin of DonNUET. Series: Technical sciences: scientific journal*. – Kryvyi Rih: DonNUET. - № 2 (63). - P. 21-29. (In Ukr.)

CONFERENCE PROCEEDINGS:

1. Tkach V., Gnitsevych V., etc. (2022). A descricao teorica da deteccao eletroanalitaca do ledolem meis, assistida pelos polimeros condutores. II Simposio International de quimica alimentar, Braga, Portugal. P. 98-101.
2. Tkach V., Gnitsevych V., Vitriak O. ets (2022). *The theoretical description for hydroxyquinol and sesamol CoO(OH)-assisted electrochemical determination in tahini halva*. Global summit on advanced materials & sustainable energy (G-AMSE22). Turkey, Van. p.151-152
3. Gnitsevych V. Influence of Jerusalem artichoke additive on molecular weight distribution in biopolymers in foam structures (2020). *Food additives. Nutrition of healthy and sick people: materials of the IX International scientific-practical. internet conference*. Prague: Oktan Print s.r.o. P.8. (In Ukr.)
4. Gnitsevych V. Technological bases of production and use of semi-finished product on the basis of whey (2019). *Materials of the third international scientific and practical conference "Innovative aspects of the development of food and hotel industry equipment in modern conditions"*. Kharkiv: KhDUHT. P. 185-186. (In Ukr.)
5. Gnitsevych V. Lizanets M. (2019). Technology of semi-finished products based on fruit and berry raw materials. *Tourism of the XXI century: global challenges and civilization values: materials International. scientific-practical conf*. Kyiv: Kyiv National University of Trade and Economics. P. 145-146. (In Ukr.)
6. Gnitsevych V., Evdomakha T. Modeling of semi-finished products based on condensed low-lactose whey (2019). *Innovative technologies of development in the field of food production, hotel and restaurant business, economy and entrepreneurship: scientific research of youth: All-Ukrainian scientific and practical conference of higher education and young scientists*. Kharkiv: KhDUHT. Part 1. P. 23. (In Ukr.)
7. Gnitsevych V., Gonchar Yu. A method of producing condensed fermented whey with low lactose content (2018). *Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency: International scientific-practical conference*. Kharkiv.: KhDUHT, Part 1. P. 121-122. (In Ukr.)
8. Gnitsevych V., Deinychenko L. Surface-active properties of cranberry and viburnum juices (2017). *Current issues of restaurant, hotel and tourism business in terms of global integration: achievements and prospects: abstracts*. Kharkiv: KhDUHT, P. 93-95. (In Ukr.)
9. Gnitsevych V., Deinychenko L. Amino acid composition of cheesecakes based on milk-protein coprecipitates (2017). *Innovative aspects of food and hotel industry equipment development in modern conditions: materials of the second International scientific and practical conf*. Kharkiv –

Melitopol - Kyrylivka: KhDUHT. P. 227–228. (In Ukr.)

10. Gnytsevych V., Deinychenko L. Determination of the processing parameters of berries used to obtain milk-protein concentrates (2017). Food security in the context of new ideas and solutions: materials of the Intern. scientific-practical. conf. Semey: Shakarim State University. P. 269–272.
11. Gnytsevych V., Deinychenko L. Innovations in the production of milk-protein coprecipitates (2016). Procurement, production conditions, equipment and technologies for improving and improving economic efficiency: materials of the Intern. scientific-practical. conf. Namangan: NMTI. P. 517-519.
12. Gnytsevych V., Deinychenko L. Chemical composition of coprecipitates based on protein-carbohydrate dairy and vegetable raw materials (2016). Prospects for the development of meat, dairy and fat industries in the context of European integration: materials of the Fifth International scientific and technical conf. Kyiv: NUFT. P. 101–103. (In Ukr.)
13. Gnytsevych V., Deinychenko L. Research of technological factors impact on obtaining process of dairy-protein co-precipitates with viburnum (2016). Modern technology, Business and Law: collection of international scientific papers: in 2 parts. Part 1. Modern Priorities of Economics, Engineering and Technologies: II International scientific and practical conference. Chernihiv: CNUT. P. 294–296.
14. Gnytsevich V., Deinichenko L. Influence of technological factors on the process of obtaining milk-protein coprecipitates with cranberries (2016). Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency: abstracts of reports International scientific-practical conf. Kharkiv: KhDUHT. P. 32–33. (In Ukr.)
15. Gnytsevich V., Deinychenko L. Cranberry berries as a promising raw material for the production of special purpose products (2016). Food additives. Nutrition of healthy and sick people: materials VII International. scientific-practical Internet conference. Kryvyi Rih: DonNUET, FOP Chernyavsky DO. P. 58–59. (In Ukr.)
16. Gnytsevich V., Deinychenko L. Innovations in the production of dairy-protein coprecipitates (2016). Tourism, hotel and restaurant business: innovations and trends: abstracts of International scientific and practical conference, April 7, Kyiv: KNUTE. P. 223–225. (In Ukr.)