



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

SCHOLAR'S PROFILE:

[ResearcherID](#)
[ORCID](#)
[Google Scholar](#)

RESEARCH EXPERTISE: covers fundamental and applied research in the field of restaurant business, HACCP for HoReCa

COURSES: Technologies of Haute Cuisine, HACCP in Restaurant Industry, Food Design, Confectionery and Baking Art, Restaurant Business

ACADEMIC DEGREES:

PhD in Food Products Technology, Kyiv National University of Trade and Economics, 2010

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, 2013-2022
- Senior Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2011 – 2013
- Assistant Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2008 – 2011

LIST OF PUBLICATIONS:

<https://scholar.google.com.ua/citations?user=CLsIXYMAAAAJ&hl=ru&authuser=1>

MONOGRAPHS:

Martsyn, T., Vitriak, O., Fedorova, D. (2022). Practical aspects of HACCP system implementation in educational institutions of Ukraine [Collective monograph: Innovative technologies and equipment: prospects for the development of food industry and restaurant industry] - Riga, Latvia: Izdevnieciba "Baltija Publishing", 2022 - 15 p

ARTICLES:

Martsyn T., Gugailo K. Technology of the "morning bun" using wheat and oat bran //Proceedings of Dmytro Motorny Tavri State Agro-Technological University. – 2019. – Vol. 19. – No. 1.

Martsyn T. Technology of cooking meat dishes using modern methods of heat treatment // Proceedings of Tavri State Agro-Technological University. Technical sciences. – 2016. – No. 16, Vol. 1. - P. 150-156

CONFERENCE PROCEEDINGS:

Martsyn T., Vitriak O., Gugailo K. HACCP as a component of the competitiveness of restaurants // International scientific-practical conference "Development of food production, restaurant and hotel facilities and trade: problems, prospects, efficiency", May 15, 2019: [Conference abstracts] / ed. O. Cherevko [etc.]. - Kharkiv: KhDUHT, 2019. – Part 1. – P. 293-294.

Martsyn T. Culinary heritage – business card of Ukraine // Scientific and practical online conference. - 2018. - P. 156.

PROFESSIONAL DEVELOPMENT:

Google Digital Tools for Education: Basic and Intermediate, 2022

Baking master class «Christmas panettone» (Certificate Rest.Art.Kitchen), 2017

Scientific and practical training «Information technologies in the educational process: quality education», 2017

Master class «Sugar flowers for all seasons» (Certificate International Culinary Arts Center), 2016

Internship at the Institute of Food Resources of the National Academy of Sciences of Ukraine, 2015

«Concepts of authentic European cuisine» (German-Ukrainian Hospitality Training Center, Kyiv), 2011

«Chocolate, caramel technology»: Certificat de Participation. Certificate of Attendance
Demonstration Le Cordon Bleu, 2008 p.

HOBBY: traveling, collecting puzzles, reading, gaining new experiences