


Curriculum Vitae	
Personal information	
First name(s) / Surname(s)	ANNA HELIKH
Address(es)	Kovpaka Str., 23, apt. 59, 40034, Sumy, Ukraine
Telephone(s)	Mobile: +38 0959311596
ORCID	http://orcid.org/0000-0003-3769-1231
E-mail	anna.helikh@snau.edu.ua
Nationality	Ukrainian
Date of birth	27.03.1990
Gender	Female
Current employment / Occupational field	PhD, Associate Professor of the Technology and safety of food products Department, Sumy National Agrarian University; Food Technologies Faculty
Work experience	
Dates	09.2020
Occupation or position held	Associate Professor of the Department of Technology and Food safety at the Food Technologies Faculty (09.2018 till now)
Main activities and responsibilities	Teaching and scientific activity in the Food Technologies sphere
Name and address of employer	Sumy National Agrarian University, 160 H. Kondratiieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	09.2019
Occupation or position held	Senior Lecturer of the Milk and Meat Technology Department at the Food Technologies Faculty (09.2018 till now)
Main activities and responsibilities	Teaching and scientific activity in the Food Technologies sphere
Name and address of employer	Sumy National Agrarian University, 160 H. Kondratiieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	09.2018
Occupation or position held	Assistant of the Milk and Meat Technology Department at the Food Technologies Faculty (09.2018 till now)
Main activities and responsibilities	Teaching and scientific activity in the Food Technologies sphere
Name and address of employer	Sumy National Agrarian University, 160 H. Kondratiieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	09.2016
Occupation or position held	Assistant of the Engineering Technology of the Food Production Department at the Food Technologies Faculty
Main activities and responsibilities	Teaching and scientific activity in the Food Technologies sphere
Name and address of employer	Sumy National Agrarian University, 160 H. Kondratiieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	04.2012
Occupation or position held	Assistant of the Food Technology Department at the Food Technologies Faculty
Main activities and responsibilities	Teaching and scientific activity in the Food Technologies sphere

Name and address of employer	Sumy National Agrarian University, 160 H.Kondratiieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Education and training	
Dates	05.2019
Title of qualification awarded	PhD Food Products Technology
Principal subjects/occupational skills covered	Thesis title "Technologies of semi-finished product of freshwater mussel and culinary products with its use"
Name and type of organisation providing education and training	Kharkiv State University of Food Technology and Trade, Ukraine

Level in national or international classification	Dipl. Ing. (University); 6									
Dates	10.2014-10.2018									
Title of qualification awarded	Food Products Technology									
Principal subjects/occupational skills covered	Post graduate degree									
Name and type of organisation providing education and training	Kharkiv State University of Food Technology and Trade, Ukraine									
Level in national or international classification	Dipl. Ing. (University); 6									
Dates	10.2012-09.2013									
Title of qualification awarded	Accounting and Audit									
Principal subjects/occupational skills covered	Accounting and Audit, bookkeeper									
Name and type of organisation providing education and training	Sumy National Agrarian University, Ukraine									
Level in national or international classification	Dipl. Ing. (Academy); 5A									
Dates	10.2011-09.2012									
Title of qualification awarded	Food Technologies									
Principal subjects/occupational skills covered	Food Technologies									
Name and type of organisation providing education and training	National University of Food Technology, Ukraine									
Level in national or international classification	Dipl. Ing. (Academy); 5A									
Dates	09.2007-06.2011									
Title of qualification awarded	Process Engineering									
Principal subjects/occupational skills covered	Food Technology and Engineering									
Name and type of organisation providing education and training	Sumy National Agrarian University, Ukraine									
Level in national or international classification	Dipl. Ing. (Academy); 5A									
Personal skills and competences	Adaptability, confidence, communication, team player, continuous learner, energy, leadership, organization, innovative, commitment purposeful, creative, sociability									
Mother tongue(s)	Ukrainian									
Other language(s)	English, Russian									
Self-assessment	Understanding				Speaking				Writing	
<i>European level (*)</i>	Listening		Reading		Spoken interaction		Spoken production			
English	B2	Independent User	B2	Independent User	B2	Independent User	B2	Independent User	B2	Independent User
Russian	C2	Proficient User	C2	Proficient User	C2	Proficient User	C2	Proficient User	C2	Proficient User

Social skills and competences	<p>I was responsible for organizing various master classes.</p> <p>I have ability to communicate in difficult situation, problem solving skills, ethical behaviour, sociable in interpersonal situation, have strong sense of multiculturalism, self management & professionalism.</p> <p>I can and used to work in the team within the framework of Food Technologies scientific projects.</p>
Organisational skills and competences	Highly organized; dynamic; excellent planning skills with great attention to detail and ability to prioritize work.
Technical skills and competences	Laboratory practice (developed by 4 years of Post Graduate studies in the Food Technologies Faculty); language and communication skills.
Computer skills and competences	Competent with most Microsoft Office programmes (Word, PPoint, Excel, Picture manager), basic knowledge of MathCAD, Photoshop, Joomla, modelling program Rhino.
Artistic skills and competences	
Driving licence	
Additional information:	
Scientific Research Topic and Publications	<p>Direction of scientific research: technology of semi-finished product from freshwater mollusk and culinary products with its use, technology of protein isolates from plant raw materials with altered functional and technological properties, technology of hemp processing products and their application in the food industry, technology of organic food and dietary supplements with a balanced mineral composition ...</p> <p>Has 50 scientific papers to reflect the results of scientific research, including 26 articles in professional journals , including 16 - included in international scientometric databases , 8 in periodicals included in the international scientometric database Scopus , 2 in periodicals included in the international scientometric database Web of Science , 2 articles in international publications, 8 Patents of Ukraine for utility model and Patent for invention of Ukraine), 2 Technical documentation.</p> <ol style="list-style-type: none"> 1. Дослідження амінокислотного складу білків двостулкових прісноводних мідій роду <i>Anodonta</i> півночі України / наук. присл. NP Головка // Східно-Європейський журнал по Enterprise Technologies. 2015. Вип. 5, № 77. С. 10-16. 2. Оптимізація від по рецепту композиції з м'яса на основі продуктів , заснованих на в типі <i>Anodonta</i> мідій за критерієм балансу поживних речовин для основних поживних речовин / Scien. присл. Н. П. Головка // Харчова наука і технологія. 2018. Вип. 12, № 4. С. 86-94. 3. Samilyk M. Influence of the structure of some types of fillers introduced to the yogurt recipe on changes in its rheological indicators / M.Samilyk, A.Helikh, T.Ryzhkova, N. Bolgova, Y.Nazarenko // Eastern-European Journal of Enterprise Technologies. 2/11 (104) 2020. – 46-51 p. ISSN 1729-3774. 4. Helikh A. Scientific rationale of the technology of pastes based on freshwater hydrobionts and enriched with selenium / Holovko T, Helikh A, Holovko M, Prymenko V, Zherebkin M. Food science and technology. 2020;14(1):110-117. 5. Helikh A. O. Оптимізація ультразвукової лужної екстракції ізоляту білкового борошна з насіння гарбуза методологією поверхні реакції. / Helikh A O, Gao D, Duan Z. // Вчені записки таврійського національного університету імені в.і. вернадського Серія: Технічні науки. Том 31 (70) № 1: 2020 Частина 2. С. 44-49. 6. <i>Helikh A.</i> Functional properties of four kinds of oilseed protein isolates / Helikh A., Gao D., Zenkhua C. // Journal of chemistry and

	<p>technologies. – 2021/ - № 29 (1). – P. 155-163. - режим доступу http://chemistry.dnu.dp.ua/issue/view/13642</p> <p>Helikh A. Functional properties of four kinds of oilseed protein isolates / Helikh A., Gao D., Zenkhua C. // Journal of chemistry and technologies. – 2021/ - № 29 (1). – P. 155-163. - режим доступу http://chemistry.dnu.dp.ua/issue/view/13642. (<i>Scopus</i>)</p> <p>Геліх А.О. Оптимізація рецептурного складу фаршевих виробів на основі молюсків роду Anodonta по критерію харчової збалансованості за основними поживними речовинами/ А.О. Геліх, Т.М. Головка // Food science and technologies. Odessa. Technologies. 4/12 (77) 2018. – 86-94. (<i>Web of Science</i>)</p> <p>Helikh A. Influence of se-lactoalbumin on functional and technological properties of selenium-protein dietary supplements / Helikh A., Primenko V. // Journal of chemistry and technologies. – 2021 / - № 29 (1). – P. 162-174. - режим доступу http://chemistry.dnu.dp.ua/issue/view/13642 (<i>Scopus</i>)</p> <p>Helikh, A., Gao D., Zhenhua D. Determining the effect of ph-shifting treatment on the solubility of pumpkin seed protein isolate. Eastern-European Journal of Enterprise Technologies, 2021, 5(11-113), стр. 29-34(<i>Scopus</i>)</p> <p>Anna Helikh. Наукове обґрунтування параметрів гострої токсичності напівфабрикатів білково-вуглеводних зі стабілізатором харчових систем / К. Sefikhanova, V. Prymenko, A. Helikh // Готельно-ресторанний та туристичний консалтинг. Том 3 № 2: 2020. С. 262-27.</p>
Projects Experience:	<p>Grant, state budget and economic contracting topics:</p> <p>SB " Technology semi-finished product from mollusks freshwater and culinary products from it use "(2015-2017, the Ministry Education and Science of Ukraine)</p> <p>SB "Comprehensive and waste - free processing aquatic organism's freshwater reservoirs " (2016-2018. Ministry Education and Science of Ukraine)</p> <p>SB " Innovative technological solutions in food production " № 0119 U 101237 .2019-2024).</p> <p>ECT "Creation of conditions for the organization of safe food in educational institutions of the Nikolaev village",</p> <p>ECT "Consulting and support of mechanisms of development of the Nikolaev territorial community within the limits of implementation of strategy of regional development of the Sumy region for 2021-2027",</p> <p>ECT "Development of a four-week seasonal menu in accordance with the new diet. "</p> <p>International internship: Luhansk regional institute of postgraduate Pedagogical education , SZFL - 000305, topic "FUNDRAISING AND ORGANIZATION OF PROJECT ACTIVITIES IN EDUCATIONAL INSTITUTIONS: EUROPEAN EXPERIENCE", June 12-July 18, 2021, 6 credits.</p>
Annexes	