


Curriculum Vitae	
Personal information	
First name(s) / Surname(s)	TETIANA STEPANOVA
Address(es)	Parkova Str., 1, 40007, Sumy city, Ukraine
ORCID	http://orcid.org/0000-0002-9392-3773
E-mail	tetiana.stepanova@snau.edu.ua
Nationality	Ukrainian
Date of birth	12.10.1980
Gender	Female
Current employment / Occupational field	PhD, Associate Professor of the Department of Nutrition Technology, Deputy Dean for Quality of Education and Scientific Work of the Food Technology Faculty, Sumy National Agrarian University
Work experience	
Dates	09.2019
Occupation or position held	Associate Professor, Deputy Dean of the Food Technology Faculty (09.2019 till now) 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.Kondratieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	08.2017
Occupation or position held	Associate Professor, Head of Food Technologies Laboratory (08.2017 till now) 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.Kondratieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	09.2009
Occupation or position held	Senior Lecturer (09.2009 till 08.2017) 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.Kondratieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	09.2007
Occupation or position held	Assistant at the Department (09.2007 till 09.2009) 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.Kondratieva Str., Sumy, 40021, Ukraine
Type of business or sector	Higher Educational Institution (Food Technologies Sector)
Dates	09.2003
Occupation or position held	Commodity Research Department
Main activities and responsibilities	Teaching activity in the sphere of Commodity Research and Public Catering
Name and address of employer	Sumy Cooperative College, 37 Troitska Str., Sumy, 40035, Ukraine
Type of business or sector	Higher Educational Institution (Cooperative Sector)
Dates	11.2002
Occupation or position held	Computer operator at the Sumy Cooperative College
Main activities and responsibilities	Field of computer technology
Name and address of employer	Sumy Cooperative College, 37 Troitska Str., Sumy, 40035, Ukraine
Type of business or sector	Higher Educational Institution (Cooperative Sector)
Education and training	
Dates	03.03.2022
Title of qualification awarded	Master of Hotel, Restaurant and Catering
Principal subjects/occupational skills covered	Hotel and Restaurant Business
Name and type of organisation providing education and training	National University of Food Technologies, Ukraine
Level in national or international classification	Master degree
Dates	12.2017
Title of qualification awarded	PhD Food Products Technology
Principal subjects/occupational skills covered	Thesis title "Technology of fruit and berry jelly based of semi-finished jelly products"
Name and type of organisation providing education and training	Kharkiv State University of Food Technology and Trade, Ukraine
Level in national or international classification	Candidate of Technical Sciences
Dates	10.2007-10.2011
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	10.2001-09.2002										
Title of qualification awarded	Commodity Research in Customs Business, Post-graduate Education Course "Commodity Research in Customs Business"										
Principal subjects/occupational skills covered	Commodity Research in Customs Business										
Name and type of organisation providing education and training	Kharkiv State Academy of Science Food and Management, Ukraine										
Level in national or international classification	Dipl. Ing. (Academy); 5A										
Dates	09.1997-06.2002										
Title of qualification awarded	Process Engineering										
Principal subjects/occupational skills covered	Food Technology and Engineering										
Name and type of organisation providing education and training	Kharkiv State Academy of Science Food and Management, Ukraine										
Level in national or international classification	Dipl. Ing. (Academy); 5A										
Personal skills and competences	Adaptability, confidence, communication, team working, time management, continuous learner, energy, leadership, organization, problem-solving, detail-oriented, innovative, commitment purposeful, creative, sociability										
Mother tongue(s)	Ukrainian										
Other language(s)	English, (Russian), Chinese										
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	
Chinese	Entry level B. <i>Certificate of Confucius Institute B №19296</i>										
Social skills and competences	I can and used to work in the team within the framework of Food Technologies, Technology of Nutrition, Dietetics, HoReCa scientific projects. 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.										
Organisational skills and competences	Strong sense of leadership; 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), KOMPIAC-3D, basic knowledge of Corel Draw
Artistic skills and competences	Musical (violin and piano musical studies - 7years)
Driving licence	-
Additional information:	
Scientific Research Topic and Publications	<p>Main field of scientific interests are technology of desserts using pectin containing raw materials; creation of food modules with high biological activity for culinary products with reduced calorie content. Obtaining structured systems by the method of ionotropic gelling in the technology of semi-finished products for gelling for sweet dishes.</p> <ol style="list-style-type: none"> 1. Modelling of low calorie pectin-based product composition / Stepanova T. et al. // Ukraine Food Journal. 2015, 4(1), 22-36. 2. Influence of sucrose on structural and mechanical properties of the system based on «jelly forming semi-finished product for jelly products» / Stepanova T. et al. // Eastern-European Journal of Enterprise Technologies. 2015, 3(10), 49-54. doi.org/10.15587/1729-4061.2015.43765 3. Stepanova T. Technology of fruit-berry jelly based of semi-finished jelly products: thesis for a scient. degree Cand. Engin. Sc: 05.18.16: graduation 08.12.2017 / scien. adv. N.V. Kondratjuk. Kharkiv: HDUHT. 2017, P.152. 4. Investigation of the films based on the uronate polysaccharides by the method of differential scanning calorimetry / Kondratiuk N. et al. // Food Science and Technology. 2018, 12(3), 34-39. doi.org/10.15673/fst.v12i3.1037 5. Quantum-chemical modeling of molecular complexes structures in the system of Uronate polysaccharides-Ca²⁺ / Stepanova T., Kondratjuk N., Pivovarov Ye., Toloshnyi D. // Bulletin of the National Technical University KhPI. Ser.: Innovation researches in students' scientific work. 2018, 2(26), 71-77. doi.org/10.20998/2413-4295.2018.26.35 6. Analysis of innovative technologies of hydrogels from urinate polysaccharides and biodegradable films on their basis / Stepanova T., Kondratjuk N., Chernushenko O. // Scientific Messenger of LNU of Veterinary Medicine and Biotechnologies. Series: Food Technologies. 2019, 21(91), 100-103. doi.org/10.32718/nvlvet-f9117. 7. Theoretical reasoning of the hydrogels development based on uronate polysaccharides / Stepanova T., Kondratjuk N., Pivovarov Ye. // Scientific notes of V.I. Vernadsky Tavria National University. Series: Technical Sciences. 2019, 30(69), 158-161. 8. Study of organoleptic and technological properties of fish maffins with addition of pearly powder / Stepanova T., Kondratjuk N., Shen Y. // Bulletin of the National Technical University KhPI. Ser.: Innovation researches in students' scientific work. 2019, 15(1340), 3-8. doi:10.20998/2220-4784.2019.15.01. 9. Kondratiuk, N., Stepanova T., Hajjuan N., & Suprunenko K. (2019). Prospects of cultivated mushrooms use in technology of sausages. Bulletin of NTU. Series: New solutions in modern technologies. 2, 75–80

	<p>10. Sklyar T.V., Lavrentyeva K.V., Lyholat O.A., Kondratjuk N.V., Stepanova T.M. (2020) Monitoring the spread of antibiotic-resistant strains of sanitary-indicative microflora in market meat and dairy products, <i>Journal of chemistry and technologies</i>, 28(1), pp. 55-68.</p> <p>11. Stepanova, T.M & Kondratjuk N.V. (2020) Scientific aspects of food products technology based on alginate and pectin uronic acids, Sumy: Sumy National Agrarian University, P. 125.</p> <p>12. Haijuan, Nan, Stepanova, T.M., Li Bo & Kondratjuk, N.V. (2021). Modern achievement of food science in aspects of cultivated mushrooms application in food technology. Monograph: Sumy: Sumy National Agrarian University, P.100.</p> <p>13. Stepanova, T.M., Prymenko, V.H. & Helikh, A.O. (2021). Influence of Se-Lactoalbumin on functional and technological properties of selenium-proten dietary supplements. <i>Journal of chemistry and technologies</i>, 29(1), 164-172.</p> <p>14. Nan H., Stepanova T.M., Li Bo., Kondratiuk, N.V. & Sylchuk, T.A. (2021). Effect of different particle sizes of <i>Agaricus bisporus</i> and soybean oil on rheological properties, moisture distribution and micrstructure of chicken batters, <i>Journal of chemistry and technologies</i>, 29(2), 342-352.</p> <p>15. Nan H., Stepanova T.M., Li Bo. & Kondratiuk, N.V. (2021). Effect of <i>Agaricus bisporus</i> on gel properties and microstructure of chicken batters, <i>Journal of Hygienic Engineering and Design</i>, 36, 170-178.</p> <p>16. Nan H., Zhou H., Stepanova T., Li Bo. & Kondratiuk, N. (2022). Effects of <i>Agaricus bisporus</i> alone or in combination with soybean oil or water as fat substitutes on gel properties, rheology, water distribution, and microstructure of chicken batters, <i>Food Science and Technology</i>, 42, e116121.</p>
Project experience	<p>2013-2014 – participant in Sumy National Agrarian University project “Development of diets for baby and schoolchildren’s nutrition”</p> <p>2014-2018 - participant in Sumy National Agrarian University project “Technology of culinary products using vegetative protein-polysaccharide components” 164-172.</p>
Trainings abroad	<p>2019 – Weihenstephan-Triesdorf University of Applied Sciences, Germany,</p> <p>2022 – Poznan University of Life Sciences, Poland</p>