



Curriculum Vitae 			
Personal information			
First name(s) / Surname(s)	Olena Koshel		
Address(es)	Lushpi Avenue 5, 4/1, apt. 32, 40008, Sumy city, Ukraine		
Telephone(s)		Mobile:	+38 0501314350
ORCID	https://orcid.org/0000-0002-2184-2106		
E-mail	olena.koshel@snau.edu.ua , koshelolena85@ukr.net , eyesabadash85@gmail.com		
Nationality	Ukrainian		
Date of birth	04.01.1985		
Gender	Female		
Current employment / Occupational field	PhD, Associate Professor of the Department of Nutrition Technology, Deputy Dean of the Food Technology Faculty, Sumy National Agrarian University		
Work experience			
Dates	09.2021		
Occupation or position held	Associate Professor, Deputy Dean of the Food Technology Faculty (09.2021 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. Kondratiieva Str., Sumy, 40021, Ukraine		
Type of business or sector	Higher Educational Institution (Food Technologies Sector)		
Dates	09.2017		
Occupation or position held	Associate Professor (09.2017 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. Kondratiieva Str., Sumy, 40021, Ukraine		
Type of business or sector	Higher Educational Institution (Food Technologies Sector)		
Dates	12.2009		
Occupation or position held	Assistant at the Department (12.2009 till 09.2017) 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.Kondratiieva Str., Sumy, 40021, Ukraine		

Type of business or sector	Higher Educational Institution (Food Technologies Sector)									
Dates	10.2016-10.2020									
Title of qualification awarded	Food Products Technology									
Principal subjects/occupational skills covered	Post graduate degree									
Name and type of organisation providing education and training	Sumy National Agrarian University, 160 H. Kondratiieva Str., Ukraine									
Level in national or international classification	Dipl. Ing. (University); 6									
Name and type of organisation providing education and training	Sumy National Agrarian University, Ukraine									
Level in national or international classification	Dipl. Ing. (University); 5A									
Dates	09.2002-06.2007									
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	I can and used to work in the team within the framework of Food Technologies 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	
Driving licence	Category B (car)
Additional information:	

Scientific Research
Topic and Publications

1. Koshel E., Pertsevoi F., Sabadash S., Mashkin M., Mohutova, V., Volokh V. Development of technology for preparing the thermostable milk-containing filling and study of infrared spectra of its components. Eastern-European Journal of Enterprise Technologies ISSN 1729-3774 5/11 (107) 2020, P.25-31.
2. Koshel E., Pertsevoi F., Sabadash S., Mashkin M., Mohutova, V., Volokh V., Research of rheological properties of components of the developed milk-containing thermostable fillings. EUREKA: Life Sciences Number 5, (2020), P.59-66.
3. Koshel O.Yu., Pertsevoi F.V., Bidyuk D.O. Analytical substantiation and choice of binary combination of polysaccharides for heat-resistant milk-containing fillings. Progressive equipment and technologies of food production, restaurant business and trade: coll. Science. etc. / resp. ed. OI Cherevko.– Kharkiv: KhDUHT, 2018. - Issue. 1 (27). - P. 122-133.
4. Koshel O.Y., Kondrashina L.A., Bidyuk D.O., Pertsevoi F.V., Trofimov D.O. Analytical substantiation and development of models of technology of heat-resistant milk-containing filling with the use of gelatin. Proceedings of TSATU, Issue. 18. Vol. 1. - 2018 - P. 159-165
5. Koshel O.Yu., Pertsevoi F.V., Bidyuk D.O., Zhurakhov V.A. Dependence of the strength of the structure of gels based on a binary combination of polysaccharides on technological factors. Scientific notes of TNU named after VI Vernadsky. Series: Technical Sciences, Volume 29 (68) Part 2 № 6 2018.- P. 129-132.
6. Koshel O.Yu., Pertsevoi F.V., Marchenko O.S., Chuyko O.V., Samilyk M.M. Derivatographic researches of components of the developed milk-containing thermostable stuffings with gelatin and transglutaminase. Proceedings of TSATU, Issue 10, Volume 2- 2020, p. 232-238.
7. Shang Feifei, Tetyana A. Kryzhaska, Liu Yan, Duan Zhenhua, Svetlana H. Danylenko, Tetyana M. Stepanova, Olena Yu. Koshel. Effects of different natural food coloring additions on the quality of chicken sausage. Journal of Chemistry and Technologies, 2022, 30(2), 265-274 Том 30 № 1 (2022), p.265-274. ISSN 2663-2942
<https://doi.org/10.15421/jchemtech.v30i2.244538>
8. Tetiana M. Stepanova¹, Mykola P. Golovko², Tatyana M. Golovko², F.V. Pertsevoi¹, Olha O. Vasylenko¹, Vladyslav G. Prymenko⁴, Nadiya V. Lapytska³, Olena Yu.Koshel. Chemical composition of vetch seeds and protein isolate obtained by ph-shifting treatment, 2022, 30 (4), (2022), p. 652-658. pISSN 2663-2934 (Print), ISSN 2663-2942 (Online). <https://doi.org/10.15421/jchemtech.v30i4.270685>
9. Koshel E., Stepanova T.M., Helikh A.O. Relevance of Pumpkin Puree and Chicory Use for Functional Beverages in the Eco Hotels Menu in Sumy Region TESS Research in Economics and Business. 2022, p. 1-4.
10. Koshel O.Yu., Kasyanova A.V. Prospects for the use of spirulina algae powder in the production of bakery products. Scientific Bulletin of TDATU, 2022. Issue 12, volume 1, p. 149-155.
DOI: 10.31388/2220-8674-2022-2-16
11. Koshel O.Yu., Moskalenko A.S., Marenkova T.I. Determination of dough quality indicators for croissants. Scientific Bulletin of TDATU, 2022. Issue 12, volume 3, p. 258-265. DOI: 10.31388/2220-8674-2022-3-25
<https://oj.tsatu.edu.ua/index.php/visnik/issue/view/26/%D0%92%D0%B8%D0%BF%D1%83%D1%81%D0%BA12%D1%82%D0%BE%D0%BC3.pdf>
12. Koshel O.Yu., Gelikh A.O., Vasylenko O.O. Improvement of the technology of meat dough semi-finished products using gluten-free vegetable raw materials. Scientific Bulletin of TDATU, 2022. Issue 12, volume 3, p. 266-275. DOI: 10.31388/2220-8674-2022-3-26.
13. Koshel O., Melnyk, O., Marenkova, T. (2023). The use of milk thistle seed flour in the composition of yeast dough for cottage cheese. Grain Products and Mixed Fodder's, 22(3), Fodder's, Vol.22, I.3 (87) / 2022, 40-45
<https://doi.org/10.15673/gpmf.v22i3.2460>
14. Dietetics, Study guide for students majoring in 181 Food technologies full-time and part-time study of the Bachelor's degree. Authors Stepanova T.I., Koshel O.Yu., Sabadash S.M. Sumy: Sumy National Agrarian University, 2023 - p. 99. Protocol No. 5 dated May 16, 2023.

Projects Experience:	2021– participant in Sumy National Agrarian University project “Development of diets for baby and schoolchildren's nutrition” 2014-2018 - participant in Sumy National Agrarian University project “Technology of culinary products using vegetative protein-polysaccharide components”
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