




PERSONAL INFORMATION

Maryna Samilyk



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Sex Female | Date of birth 16.06.1984 | Nationality Ukrainian

Profiles:

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ID Scopus: 57217312425
Researcher ID: AHE-3206-2022

STUDIES

Scientific direction: rational use of natural resources, widespread use of technologies for cleaner production and environmental protection.

APPLIED FOR

Head of a scientific project

WORK EXPERIENCE

01/09/2020 – present

Head of department / Associate Professor/ Leading Researcher
Department of Technology and Food Safety
Sumy National Agrarian University, Sumy
<https://www.snau.edu.ua>

- **Guarantor of the educational program** "Craft technologies and gastronomic innovations".
- **Teaching disciplines:** research work, processes and equipment for food production, gastronomic tourism, technologies for processing vegetable raw materials.
- **Management of qualifying bachelor's and master's works** (specialty "Food technologies").
- **Supervision of graduate students** (4 graduate students of the specialty "Food Technologies").
- **Development of advanced training** (retraining) programs for farmers and business entities in the field of agro-industrial complex in the direction of "Innovative aspects of meat processing as a tool for effective business", "Innovative aspects of milk processing as a tool for effective business".
- **Development of a program** for a short-term training seminar for workers in the food department of general secondary education institutions "New Sanitary Regulations. Standards for the organization of safe food in institutions of general faith 2020 - present of secondary education.
- **Development of scientific and technical documentation:** "A2 whole milk. Specifications" TU U 01.4 04718013 001:2020, "A2 drinking cow's milk. Specifications" TU U 10.5 04718013 003:2020, "Yoghurts A2. Technical conditions" TU U 10.5 04718013 004:2020, "Soft cheeses A2. Specifications" TU U 10.5 04718013 005:2020, "A2 whole milk. Specifications" TU U 01.4 00447853 014:2022, "A2 drinking cow's milk. Specifications" TU U 10.5 00447853 015:2022. «Technical conditions for the production of bread with an extended shelf life». TU U 10.7-04718013-008:2023, "Technical conditions for the production of pasta products with an increased content of dietary fiber." TU U 10.7-04718013-007:2023, "Technical conditions for the production of vitaminized pressed sugar». TU U 10.8-04718013-009:2023, "Technical conditions for the production of breakfast cereals with increased biological value. TU U 10.6-04718013-006:2023, "A2 milk is enriched» TU U 10.5-04718013-010:2023.
- **Scientific consulting for enterprises, institutions, organizations:**
 - "Advising and supporting the mechanisms for the development of the Nikolaev territorial community as part of the implementation of the regional development strategy of the Sumy region for 2021-2027";
 - "Creation of conditions for the organization of safe nutrition in educational institutions of the Nikolaev UTC";
 - "Development of a four-week seasonal menu in accordance with the new nutritional standards" (for the Department of Education, Youth and Sports of the Executive Committee of the Lebedinsky City Council);
 - "Development of regulatory documentation (technical specifications) for the production of A2 milk" PJSC "YURIA" (01.01.22.-28.02.2022);
 - "Development of regulatory documentation (technical specifications) for the manufacture of fermented milk drinks A2" PJSC "YURIA" (01.01.22.-28.02.2022).
- **Participation in one-time specialized scientific councils:** DF 55.859.029; DF 55.859.028

- 01/09/2017 – 31/08/2020 Associate Professor / Senior Lecturer / Associate Professor
Sumy National Agrarian University, Sumy
<https://www.snau.edu.ua>
- **Teaching disciplines:** hygiene and sanitation of food enterprises; biochemistry; general technologies of food production; research work
 - **Management of qualifying bachelor's and master's works** (specialty "Food technologies").
- 01/09/2013 – present Associate Professor (part-time)
Sumy branch of the National University of Food Technologies, Sumy
<https://zf.stpp.sumy.ua/>
- **Teaching disciplines:** processes and apparatus of food production; processes and apparatus of food production; standard processes of food production; hygiene and sanitation; industry microbiology; general technologies of food production
 - **Supervision of qualifying works** (specialization "Technology of sugar and polysaccharides")
 - **Participation in the work of the professional attestation commission** of specialty 181 "Food technologies" (chairman of the commission)
- 01/09/2004 – 01/09/2017 Lecturer/ Head of the cycle commission "Production of sugary substances and polysaccharides"
Sumy food technology college, Sumy (Ukraine)
<https://stpp.sumy.ua/>
- **Teaching disciplines:** processes and apparatus of food production; industrial sanitation; technical microbiology; intensification of technological actions; technological calculations, accounting and reporting in the industry; technology of granulated sugar and refined sugar; training practice for the acquisition of working professions.
 - **Planning and organization of the work of the cyclic commission:** organization, holding and participation in conferences; organizing and conducting production tours of food industry enterprises; methodical work (creation of methodological instructions)

EDUCATION AND TRAINING

- 09/ 2020 Associate Professor of the Department of Milk and Meat Technology
Sumy National Agrarian University, Sumy
- 10/ 2008 – 12/ 2012 PhD
National University of Food Technologies, Kyiv
Specialty "Processes and equipment for food, microbiological and pharmaceutical industries"
- 02/ 2007 – 12/ 2007 Sugar Technology Specialist
National University of Food Technologies, Kyiv
Specialty "Technology of sugary substances"
- 09/ 2004 – 02/ 2007 Bachelor of Food Technology and Engineering
National University of Food Technologies, Kyiv
Specialty "Food Technology and Engineering"
- 09/ 2003 – 12/ 2005 Process Engineer
Sumy National Agrarian University, Sumy
Specialty "Technology of storage, conservation and milk processing"
- 09/ 1999 – 06/ 2003 Technologist
Sumy College of Food Industry, Sumy
Specialty "Production of sugary substances"

PERSONAL SKILLS

Mother tongue(s)	Ukrainian				
Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2

Certificate of attainment in modern languages (English, level B2). Candidate №0000796207 date 11.03.2020..

Communication skills

- **ability to listen** (a skill acquired through constant participation in the examination committees for the defense of students' qualifying works, specialized academic councils for the defense of dissertations) ;
- **oratorical skills gained through 19 years of college and university teaching experience;**
- **observation** acquired through constant scientific research (including empirical)
- **creativity** due to experience in organizing and holding many public events of educational, cultural, patriotic directions

Organisational / managerial skills

- **the ability to involve in certain work and cooperation** in order to achieve the set goals (preparing students for competitions of scientific works, advising graduate students on the implementation of dissertation research and managing a scientific project);
- **leadership** (currently I am responsible for 10 members of the department, 3 executors of the project under the state order)

Job-related skills

- development of regulatory and technical documentation for the production of food products;
- conducting an audit on the safety and quality of nutrition of children in educational institutions;
- knowledgeable about natural resource management (head of scientific and technical work: 0121U111511 "Industrial waste management of food production"; 0122U200866 "Development of technologies for the complex processing of plant raw materials into food products" (financed from the state budget of Ukraine)
Expert in the examination of scientific research and scientific and technical (experimental developments) submitted for participation in competitions held by the Ministry of Education and Science of Ukraine and reports on their implementation in the thematic area "23. Food technologies and industrial biotechnology. Order of the Ministry of Education and Science No. 1111 dated 12/12/2022

Computer skills

- good command of Microsoft Office (Word, Visio, Excel, Power Point)

Other skills

- acting skills, writing stories, fairy tales

Driving licence

- B

ADDITIONAL INFORMATION

Publications

1. Theoretical and practical prerequisites for the choice of osmotic dehydration for the processing of vegetable raw materials: monograph / M. M. Samilik; Sumy National Agrarian University. - Odessa: Astroprint, 2023. - 100 p. ISBN 978-966-927-894-4.
2. Samilyk, M., Helikh, A., Ryzhkova, T., Bolgova, N., & Nazarenko, Y. (2020). Influence of the structure of some types of fillers introduced to the yogurt recipe on changes in its rheological indicators. Eastern-European Journal of Enterprise Technologies, 2(11 (104), 46–51. <https://doi.org/10.15587/1729-4061.2020.199527> (**Scopus**).
3. Samilyk, M., Helikh, A., Bolgova, N., Potapov, V., & Sabadash, S. (2020). The application of osmotic dehydration in the technology of producing candied root vegetables. Eastern-European Journal of Enterprise Technologies, 3(11 (105), 13–20. <https://doi.org/10.15587/1729-4061.2020.204664> (**Scopus**).
4. Samilyk, M., Lukash, S., Bolgova, N., Helikh, A., Maslak, N., Maslak, O. Advances in Food Processing based on Sustainable Bioeconomy. Journal of Environmental Management and Tourism, [S.l.], v. 11, n. 5, p. 1105-1113, aug. 2020. [https://doi.org/10.14505/jemt.v11.5\(45\).08](https://doi.org/10.14505/jemt.v11.5(45).08) (**Scopus**).
5. Xuanxuan, Qin, Samilyk, M., Luo, Y. & Sokolenko, V. (2021). Influence of sesame flour on physicochemical properties of sour milk drinks. Eastern-european Journal of Enterprise Technologies, 3(11 (111)), 6–16. <https://doi.org/10.15587/1729-4061.2021.234752> (**Scopus**).
6. Samilyk, M., Demidova, E., Bolgova, N., Savenko, O., Cherniavska, T. (2022). Development of bread technology with high biological value and increased shelf life. Eastern-European Journal of Enterprise Technologies, 2 (11 (116)), 52–57. <https://doi.org/10.15587/1729-4061.2022.255605> (**Scopus**).
7. Samilyk, M., Kornienko, D., Bolgova, N., Sokolenko, V., Boqomol, N. (2022). Using derivative products from processing wild berries to enrich pressed sugar. Eastern-European Journal of Enterprise Technologies, 3 (11 (117)), 39–44. <https://doi.org/10.15587/1729-4061.2022.258127> (**Scopus**).
8. Maryna M. Samilyk. Radiomodifying Effect of X-Ray Radiation on Microflora of Yogurts with Ultradisperse Powders of Beta vulgaris / Anna O. Gelih, Oksana V. Kalinkevich, Natalia V. Bolgova, Igor V. Shelest, Yana V. Trofimenko, Yevgen Zinchenko, Vadim Chivanov, Aleksei Kalinkevich // IEEE International Conference on "Nanomaterials: Applications & Properties" (NAP-2020) Sumy, Ukraine, 9-13 Nov. 2020 DOI: 10.1109/NAP51477.2020.9309550 (**Scopus, Web of Science**).
9. Maryna M. Samilyk, Evgenia V. Demidova, Natalia V. Bolgova (2022). Waste-free technology of processing wild plant raw materials. Journal of Chemistry and Technologies, 30(3), 394-403. <https://doi.org/10.15421/jchemtech.v30i3.256924> (**Scopus**).

Publications

10. Samilyk, M., Tsyrylyk, R., Bolgova, N., Vechorka, V., Ryzhkova, T., Severin, R., Lysenko, H., & Heida I. (2022). Devising a technique for improving the biological value of A2 milk by adding carrot powder. *Eastern-European Journal of Enterprise Technologies*, 6(11 (120)), 44–50. <https://doi.org/10.15587/1729-4061.2022.266924> (**Scopus**)
11. Samilyk M, Bolgova N, Tsyrylyk R, Ryzhkova T. Prospects for processing and use of root vegetable waste in food production. *Food science and technology*. 2021;15(4):60-68. <https://doi.org/10.15673/fst.v15i4.2253> (**Web of Science**).
12. Qin, X., Samilyk, M., Luo, Y. (2022). The Influence of the Introduction of Fibre-rich Bran on the Quality of Kefir. *International Journal of Ecological Economics and Statistics*, 43(3), 61-77. (**Web of Science**).
13. Bal'Prylipko, L., Samilyk, M., Kornienko, D., Paska, M., Ryzhkova, T., Yatsenko, I., Hnoievyi I., Tkachuk, S., Bolgova, N., & Sokolenko, V. (2023). Determination of quality indicators of sugar fortified with a by-product of elderberry processing. *Eastern-European Journal of Enterprise Technologies*, 4(11 (124)), 65–72. <https://doi.org/10.15587/1729-4061.2023.284885> (**Scopus**).
14. Samilyk M. M. Sustainable food chain and safety through science, knowledge and business : Scientific monograph / Samilyk M. M. Kornienko D. A. – Riga, Latvia : "Baltija Publishing", 2023. 724 p. ISBN 978-9934-26-328-6.
15. Samilyk M. M. Sustainable food chain and safety through science, knowledge and business (Powders from derivatives of wild plant fruit processing): Scientific monograph / Samilyk M. M. Demydova Ye. V. – Riga, Latvia : "Baltija Publishing", 2023. 724 p. ISBN 978-9934-26-328-6.
16. Qin, X., Samilyk, M., Luo, Y. (2023). Optimization of technical and technological indicators of kefir added with defatted sesame flour and rice bran. *Eastern-European Journal of Enterprise Technologies*, 1 (11 (121)), 15–22. doi: <https://doi.org/10.15587/1729-4061.2023.272029> (**Scopus**).
14. Samilyk, M., Demidova, E., Nazarenko, Y., Tymoshenko, A., Ryzhkova, T., Severin, R., Hnoievyi, I., Yatsenko, I. (2023). Formation of the quality and shelf life of bread through the additive of powder from rowanberry. *Eastern-European Journal of Enterprise Technologies*, 3 (11 (123)), 42–49. doi: <https://doi.org/10.15587/1729-4061.2023.278799> (**Scopus**).
15. Samilyk, M., Vechorka, V., Bolgova, N., Samokhina, Y., & Kyselov, O. (2023). Analysis of cheeses produced by waste-free technology. *Food Science and Technology*, 16(4). <https://doi.org/10.15673/fst.v16i4.2539> (**Web of Science**).

PATENTS:

1. Patent of Ukraine for a utility model "Yogurt with candied beetroot" №88067 (25.06.2020);
2. Patent for the invention "Paste based on freshwater mollusks" №124558 (06/10/2021);
3. Patent of Ukraine for a utility model "Method of crystallization of sugar massecuite of the last stage of crystallization" №80292 (05/27/2013);
4. Patent of Ukraine for a utility model "Heat exchanger for sugar massecuite" №88067 (02.25.2014);
5. Patent for the invention "Method of preparing candied fruits from root crops" №125733 (25.05.2022);
6. Patent for the invention "Method of making sweet curd mass" №125734 (05.25.2022);
7. Patent of Ukraine for a utility model «Method for producing soft serum cheese "CARMELKA"» №152392 (26.01.2023).
8. Patent for the invention «The method of production of A2 drinking milk». No. 127490. 09/06/2023. Bul. 36 Development of the formula of the invention

Presentations

International event for the presentation of nominees for the atlas "Ark of Taste of Ukraine" (DiGe project). Presentation of the application for entering the nominee "Lebedinsky breed of cows" into the catalog (in the nomination "Types and breeds of animals")

Projects

Scientific and technical work under the state order «Development of technologies for complex processing of plant raw materials into food products» (No. SO/ 125- 2022 dated 23.09.2022)

Conferences	<ul style="list-style-type: none"> • VII International Scientific and Technical Conference «Scientific Problems of Food Technologies and Industrial Biotechnology in the Context of European Integration» (November 5-6, 2019, Kyiv). Topic «Justification of the expediency of using sesame flour in the production of kefir»; • The 5th International scientific and practical conference — Eurasian scientific congress II (May 17-19, 2020, Barcelona, Spain) Topic «Dependence of the ecological safety of the region on the efficient use of natural resources»; • The IV Specialized International Zaporozhye Ecological Forum (October 15-17, 2020). Zaporozhye. – 2020. Topic «Waste-free technologies as a way to manage industrial waste»; • The II International scientific and practical Internet conference "Information and innovative technologies in the hotel and restaurant business, tourism and design" (Dnipro, December 1-2, 2021). Topic «Yoghurts based on derivatives of elderberry processing»; • The 1st International scientific and practical conference "Science and technology: problems, prospects and innovations" (Osaka, Japan, October 19-21, 2022). Topic «The influence of dietary fiber in rice bran on kefir»; • All-Ukrainian scientific and practical conference "Innovative and resource-saving technologies of food production". (Poltava, December 21, 2021). Topic «Technology of powder food additives based on derivatives of processing wild berries». • The 3st all-Ukrainian scientific and practical conference of young scientists, graduate students and students «Innovations, hospitality, tourism: science, education, practice». (Lviv, May 18, 2023) Topic «Effect of elderberry powders on the organoleptic properties of pasta products». • The International scientific and practical conference "Industry and craft for HoReCa in tourism: experience, problems, and innovations". (Kyiv, May 23-24, 2023). Topic «The place of gastronomic tourism in the development strategy of craft production».
Seminars	<ul style="list-style-type: none"> • X International Forum "Strategy for the integration of agricultural education, science, production: global challenges of food security and climate change" (Nikolaev, 2021); • Seminar "Gastronomic way of Sumy region. Problems. Perspectives. Directions of Development" (Sumy, 2021); • Seminar "Quality nutrition - the way to health" (organized by the Department of Education and Science of the Sumy Regional State Administration, 2021)
Honours and awards	<ul style="list-style-type: none"> • Diploma of the Department for Family, Youth and Sports of the City Council on the occasion of the 80th anniversary of the founding of the Sumy College of Food Industry (No. 117 K of 10/28/2008), • Diploma of the Department of Education and Science of the Sumy Regional State Administration for high achievements in pedagogical work, a significant contribution to the upbringing of the younger generation (No. 160 k / z dated 07.10.2016), • Certificate of honor of the Chairman of the Sumy Regional State Administration for conscientious work, high professionalism, significant achievements in research activities and on the occasion of Science Day (No. 74 K of 05/15/2020), • Award of the rector of the Sumy National Agrarian University "The best scientific and pedagogical worker 2021-2022".
Memberships	Member of the Expert Council for intersectoral cooperation of the Western Military District of Ukraine on the protection of gastronomic heritage and the development of gastronomic tourism in Ukraine GS "National enogastronomic tourist network" Roads of Wine and Taste of Ukraine "

TRAINING:

1. Internship from 02/01/2019 to 02/26/2019 on the scientific program "Innovative Technologies in Food Production" (Schweinfurt, Germany) in the amount of 180 hours (6 credits). Certificate No. 005/19-U-N-1;
2. Advanced training at the Sumy National Agrarian University (04/06/2020-04/10/2020) in the amount of 30 hours (1 credit). Topic: "Ensuring the quality of higher education." Certificate No. NPP20021.
3. Advanced training under the program of the seminar-training "Franchising. Project writing. Successful cases" (October 6-7, 2020) in the amount of 8 hours (0.26 credits). Certificate No. 000112.
4. Webinar of the Scientific and Methodological Center for Higher and Professional Higher Education "Control of the parameters of technological processes in the HACCP system", 2 hours, April 28, 2022.
5. Training course of the University of Applied Sciences Weihenstephan-Triesdorf "Methods of simplified Program planning and automation of enterprise planning processes using the MAX software", 180 hours (6 credits), April 11-May 8, 2022.
6. "Development of innovative professional competencies in pedagogical activity". NUBiP of Ukraine. Educational and Scientific Institute of Continuing Education and Tourism. 31.10.- 11.11.2022. Number of credits - 2 (60 hours). Certificate CC00493706/017681-22.
7. Training project "Grantwriter - III". Council of Young Scientists under the Ministry of Education and Science of Ukraine "Jean Monet Direction within the EU Erasmus+ Program" (36 hours), March 27-31, 2023.