

**EUROPASS  
CURRICULUM VITAE**



**PERSONAL  
INFORMATION**

First name(s) / Surname(s) **Oksana PYLIPCHUK**  
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Nationality Ukrainian  
Date of birth 23.07.1990  
Gender Female

**WORK EXPERIENCE**

Associate Professor of the Department of Technologies of Meat, Fish and Marine Products, Faculty of Food Technologies and Quality Control of Agricultural Products, National University of Life and Environmental Sciences of Ukraine National University of Life and Environmental Sciences of Ukraine

02/2022 – по даний час Associate Professor of the Department of Technologies of Meat, Fish and Marine Products National University of Life and Environmental Sciences of Ukraine National University of Life and Environmental Sciences of Ukraine, Kyiv, Ukraine

09/2017 – 01/2022 р Assistant Professor, Department of Technology of Meat, Fish and Marine Products, Ukraine National University of Life and Environmental Sciences of Ukraine, Kyiv, Ukraine

**EDUCATION AND  
TRAINING**

26/2017 Candidate of Agricultural Sciences in the specialty 03.00.20 "Biotechnology"

09/2011 – 06/2013 Master of Science (Quality, Standardization and Certification)  
National University of Life Resources and Environmental Sciences of Ukraine  
City: Kyiv  
Country: Ukraine  
Field(s) of study: Information and measuring technology

09/2011 – 12/2012 Master of Science (Technology of Production and Processing of Livestock Products)  
National University of Life Resources and Environmental Management of Ukraine  
City: Kyiv  
Country: Ukraine  
Field(s) of study: Technology of Production and Processing of Livestock Products

**WORK EXPERIENCE**

Mother tongue(s) **Ukrainian**

Other language(s) **англійська**

Self-assessment  
*European level (\*)*

**Language**  
**Language**

Understanding		Speaking		Writing			
Listening		Reading		Spoken interaction		Spoken production	
	level B1		level B2		level B2		level B2

(\*) [\*Common European Framework of Reference for Languages\*](#)

**SOCIAL SKILLS AND COMPETENCES**

Sociability, politeness, competence in activities, effective performance of tasks and responsibilities, professional knowledge, skills, abilities

**ORGANISATIONAL SKILLS AND COMPETENCES**

Formation of motivation for the educational process, stimulation of self-development, provision of conditions for effective self-realization of the individual, stimulation of interest in future professional activities, possession of communicative culture

**DRIVING LICENCE**

Cars: B

**HONOURS AND AWARDS**

Laureate of the Verkhovna Rada of Ukraine Prize 2023  
<http://www.golos.com.ua/article/379133>;  
Fellow of the Cabinet of Ministers of Ukraine 2024

**COMPUTER SKILLS AND COMPETENCES**

Microsoft Office / Advanced level

**ARTISTIC SKILLS AND COMPETENCES**

Creative approach to problem solving

**Additional information**

27.02 – 09.04/2023

International internship "Problems of distance learning during higher technical education" at the Baltic International Academy (Riga, Republic of Latvia) «Principles of Food Science»

01/2022

International Winter School "Social dimensions of european studies", сертифікат № WS2022-000196

**Annexes****Публікації****Improvement of the quality of pork meat during salting due to the use of starter bacterial cultures.**

Tyshchenko, L., Shtonda O., Pylypchuk O., Menchynsk, A., & Shakhvorostova, V. (2019). Poultry fats. Compositional features and characteristics of their resistance to oxidation. *Food Science and Technology*, 13(4). <https://doi.org/10.15673/fst.v13i4.1569>

Ugnivenko, A., Slobodyanyuk, N., Shtonda, O., Antoniuk, T., Pylypchuk, O., Kruk, O., & Karpovskyi, V. (2021). The influence of weight growth characteristics, age and direction of breed productivity on beef quality indicators. *Food Science and Technology*, 15(1). <https://doi.org/10.15673/fst.v15i1.1963>

Holembovska, N., Tyshchenko, L., Slobodyanyuk, N., Israelian, V., Kryzhova, Y., Ivaniuta, A., Pylypchuk O., Menchynska, A., Shtonda, O., & Nosevych, D. (2021). Use of aromatic root vegetables in the technology of freshwater fish preserves. *Potravinarstvo Slovak Journal of Food Sciences*, 15, 296–305. <https://doi.org/10.5219/1581>

Ivaniuta, A., Menchynska, A., Nesterenko, N., Holembovska, N., Yemtcev, V., Marchyshyna, Y., Kryzhova, Y., Ochkolyas, E., Pylypchuk O., & Israelian, V. (2021). The use of secondary fish raw materials from silver carp in the technology of structuring agents. *Potravinarstvo Slovak Journal of Food Sciences*, 15, 546–554. <https://doi.org/10.5219/1626>

Menchynska, A., Manoli, T., Tyshchenko, L., Pylypchuk, O., Ivanyuta, A., Holembovska, N., & Nikolaenko, M. (2021). Biological value and consumer properties of fish pastes. *Food Science and Technology*, 15(3). <https://doi.org/10.15673/fst.v15i3.2121>

Trokhymenko, V., Kovalchuk T., Bidenko, V., Zakharin, V., & Pylypchuk O. (2022). The prolonged effect of GLUTAM 1M biologically active preparation on dairy productivity and milk quality of cows. *Potravinarstvo Slovak Journal of Food Sciences*, 16, 127–136. <https://doi.org/10.5219/1739>

Bal-Prylypko, L., Yancheva, M., Paska, M., Ryabovol, M., Nikolaenko, M., Israelian, V., Pylypchuk, O., Tverezovska, N., Kushnir, Y., & Nazarenko, M. (2022). The study of the intensification of technological parameters of the sausage production process. *Potravinarstvo Slovak Journal of Food Sciences*, 16, 27–41. <https://doi.org/10.5219/1712>

Ustymenko, I., Bal-Prylypko, L., Nikolaenko, M., Ivaniuta, A., Tverezovska, N., Chumachenko, I., Pylypchuk, O., Rozbytska, T., Gruntovskyi, M., & Melnik, V. (2023). Development of sour cream with vegetable oils using a food emulsion stabilised by an emulsifying complex. *Potravinarstvo Slovak Journal of Food Sciences*, 17, 159–169. <https://doi.org/10.5219/1849>

Mushtruk, M., Palamarchuk, I., Palamarchuk, V., Gudzenko, M., Slobodyanyuk, N., Zhuravel, D., Petrychenko, I., & Pylypchuk O. (2023). Mathematical modelling of quality assessment of cooked sausages with the addition of vegetable additives. *Potravinarstvo Slovak Journal of Food Sciences*, 17, 242–255. <https://doi.org/10.5219/1845>

Vovkotrub, V., Iakubchak, O., Vovkotrub, N., Shevchenko, L., Lebedenko, T., Holembovska, N., Pylypchuk, O., & Omelian, A. (2024). Quality and safety of pork meat after cooling and treatment with lactic starters. *Potravinarstvo Slovak Journal of Food Sciences*, 18, 439–452. <https://doi.org/10.5219/1954>

Iakubchak, O., Martynenko, O., Taran, T., Pylypchuk, O., Naumenko, T., Tverezovska, N., Menchynska, A., & Stetsyuk, I. (2024). Analysis of the hard rennet cheese microbiota at different stages of the technological process. *Potravinarstvo Slovak Journal of Food Sciences*, 18, 899–918. <https://doi.org/10.5219/2011>

Oliynyk, V. I., Zacharenko, M. O., Shevchenko, L. V., Mykhalska, V. M., Poliakovskiy, V. M., Slobodyanyuk, N. M., Ivaniuta, A. O., Rozbytska, T. V., & Pylypchuk, O. S. (2024). Acid-base balance and morphological composition of blood in high-producing dairy cows under cold stress. *Regulatory Mechanisms in Biosystems*, 15(4), 723–727. <https://doi:10.15421/0224104>

L. M. Tyshchenko, Pylypchuk, O., L. O. Adamchuk, & O. I. Akulonok (2021). Honey as a component of marinade for semi-finished meat products. *Animal Science and Food Technology*, 12(2), 73-81. <https://doi.org/10.31548/animal2021.02.008>

Menchynska, A.A., Ivanyuta, A.O. Pylypchuk, O.S. Technology of mousse products from hydrobionts. *Tavria Scientific Bulletin. Series: Technical Sciences*. 2022. №1. C. 104-112. <https://doi.org/10.36477/2522-1221-2021-25-09>

Pylypchuk, O., Tyshchenko, L., Israelian, V., & Mushtruk, N. (2022). Influence of parameters of marinating meat semi-finished products on the quality of the finished product. *Animal Science and Food Technology*, 13(2), 44-52. [https://doi.org/10.31548/animal.13\(2\).2022.44-52](https://doi.org/10.31548/animal.13(2).2022.44-52)

Ustymenko, I. M., Slobodyanyuk, N. M., Savchenko, O. A., Tolok, G. A., & Pylypchuk, O. S. (2023). Research on the use of food emulsion and xanthan gum in yogurt with blended oil. *Health of the person and the nation*, 1, 49-62. <https://doi.org/10.31548/humanhealth.1.2023.49>