

Europass Curriculum Vitae



Personal information

First name(s) / Surname(s)

Oksana Shtonda

Address(es) 16 Vystavkova St., Kyiv, Ukraine, 03041

Telephone(s) +380501406657

E-mail oasht@ukr.net

Nationality Ukrainian

Date of birth 13.06.1977

Gender Female

Desired employment / Occupational field

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

Work experience

05/2010 – по даний час Associate Professor, Department of Technology of Meat, Fish and Seafood Products, National University of Life Resources and Environmental Management of Ukraine, Kyiv, Ukraine

09/2006 – 05/2010 Senior Lecturer, Department of Technology of Meat, Fish and Seafood Products, National University of Life Resources and Environmental Management of Ukraine, Kyiv, Ukraine
Assistant, Department of Meat, Fish and Seafood Products, National University of Life Resources and Environmental Management of Ukraine, Kyiv, Ukraine (part-time)

11/2005 – 06/2006, Technologist-developer of complex additives for the food industry, SE "BMB Blend" concern "Bears Food Ingredients", Kyiv

03/2003 – 08/2007

Education and training

02/2007 Associate Professor, Department of Technology of Meat, Meat and Oil and Fat Products, Ministry of Education and Science, Kyiv, Ukraine

04/2004 Candidate of Technical Sciences, National University of Food Technologies, Kyiv, Ukraine
Thesis topic: "Development of sausage technology using peas"

09/1994 – 06/1999 Specialist, Ukrainian State University of Food Technologies, "Technology of storage, preservation and processing of meat"., Kyiv, Ukraine

Personal skills and competences

Mother tongue(s) Ukrainian

Other language(s) English

Self-assessment <i>European level</i> (*)	Understanding		Speaking		Writing	
	Listening	Reading	Spoken interaction	Spoken production		
Language	level B1	level B2	level B2	Level B2	level B2	
Language						

(*) [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

Technical skills and competences

Computer skills and competences Microsoft Office / Advanced level

Artistic skills and competences Creative approach to problem solving

Other skills and competences Conducting master classes on the production of meat products, including craft products.

Driving licence -

Additional information

Completed a course of study
2024 №2024ESP-0000257 M.P. Drahomanov UDU
2024 №1QABGU-CE000434 M.P. Drahomanov UDU
2024 №SS 00493706/022332-24 NUBiP of Ukraine
2023 №SS 00493707/004545-23 NUBiP of Ukraine
2022 №XI-12-190293846-20 European Academy of Sciences and Research
2020 №00147 NUBiP of Ukraine

Publications

Application of brewer's spent grain in the technology of protein texturates for the meat processing industry

Chepurna, O., & Shtonda, O. (2024). *Animal Science and Food Technology*, 15(4), 120-131.
<https://doi.org/10.31548/animal.4.2024.120>

Efficiency of using spicy and aromatic plant ingredients in the technology of semi-smoked sausages. moisture content of the semi-smoked sausages

Shtonda, Oksana & Israelian, Valentyna & Antoniuk, Tetiana & Slobodianiuk, Nataliia & Tyshchenko, Liudmyla. *Animal Science and Food Technology*. 15. 2024. P. 119-135. <https://doi.org/10.31548/animal.2.2024.119>

Assessment of the quality and nutritional value of meat snacks.

Palamarchuk, I., Mushtruk, M., & Shtonda, O. (2024). *Human and National Health*, 2, 36-43. <https://doi.org/10.31548/humanhealth.2.2024.36>

Physical and mathematical modelling of the massing process of marinated pork and beef preparation technology.

Palamarchuk I., Shtonda O., Semeniuk K., Topchii O., Petryna A.. *Potravinarstvo Slovak Journal of Food Sciences*, 2023, vol. 17. P. 929 – 944 <https://www.scopus.com/record/display.uri?eid=2-s2.0-85186065792&origin=resultslist>

The microscopic structure of pork neck after cooling with showering stiving and processing by culture *Lactobacillus sakei*

Volodymyr Vovkotrub, Olga Iakubchak, Leonid Horalskyi, Nataliia Vovkotrub, Larysa Shevchenko, Nataliia Shynkaruk, Tatyana Rozbytska, Yuliia Slyva, Olga Tupitska, Oksana Shtonda. *Potravinarstvo Slovak Journal of Food Sciences*, 2023, vol. 17. P. 759-776 <https://www.scopus.com/record/display.uri?eid=2-s2.0-5174218424&origin=resultslist>

Application of beekeeping products in the technology of raw smoked sausages.

Shtonda, O., Kulyk, V., & Semeniuk, K. (2023). *Animal Science and Food Technology*, 14(3), 86-98. <https://doi.org/10.31548/animal.3.2023.86>

Aspects of the influence of vegetable-oil-based marinade on organoleptic and physicochemical indicators of the quality of semi-finished natural marinated meat products

Shtonda, O., Semeniuk, K. (2021). *Potravinarstvo Slovak Journal of Food Sciences*, 15, 513–520. <https://doi.org/10.5219/1527>

Use of aromatic root vegetables in the technology of freshwater fish preserves.

Holembovska, N., Tyshchenko, L., Slobodyanyuk, N., Israelian, V., Kryzhova, Y., Ivaniuta, A., Pylypchuk O., Menchynska, A., Shtonda, O., Nosevych, D. *Potravinarstvo Slovak Journal of Food Sciences*, 2021, 15, 296–305 <https://www.scopus.com/record/display.uri?eid=2-s2.0-85105785062&origin=resultslist&sort>

Influence of the features of weight gain, age and direction of breed productivity on the quality parameters of beef

Ugnivenko, A., Slobodyanyuk, N., Shtonda, O., Antoniuk, T., Pylypchuk, O., Kruk, O., & Karpovskiy, V. (2021). *Food Science and Technology*, 15(1). <https://doi.org/10.15673/fst.v15i1.1963> <https://journals.ontu.edu.ua/index.php/foodtech/article/view/1963>

The influence of the fatty acid composition of oils on the physicochemical quality indicators of vegetable oil blends.

Semeniuk K.M., Shtonda O.A. "Bulletin of the Lithuanian University of Technology Technical Sciences", Issue No. 25, 2021 – P. 106-111. <https://doi.org/10.36477/2522-1221-2021-25-14>

Changes in functional and technological indicators of African ostrich meat under the influence of plant enzymes in the composition of salting brines.

O. A. Shtonda, V. M. Israeli. *Scientific reports of NUBiP*, No. 1(89) (2021) <http://journals.nubip.edu.ua/index.php/Dopovidi/article/view/14702>

Extension of the term of storage of semi-smoked sausages of the krakivska type at the expense of processing with water propolis extract of pcheloproduct company

Yevhenii Sukhenko, Oksana Shtonda, Denys Soldatov, Vladyslav Sukhenko. *Food resources*, 9(17), (2021). 157–164. P <https://doi.org/10.31073/foodresources2021-17-16>

Determination of the biological value of minced semi-finished products with a complex food additive by the enzymatic method

Nadiya Sonko, Vladyslav Sukhenko, Oksana Shtonda. *Animal science and food technology* Vol. 12, №1, 2021. p. 48-55

<https://doi.org/10.31548/animal2021.01.048>

Influence of marinade based on vegetable oil blends on the structuralmechanical parameters of natural marinated meat semi-finished products

Oksana Shtonda*, Kateryna Semeniuk, Viktoriia Kulyk. *Animal science and food technology* Vol. 12, №3, 2021. p. 68-75

<https://doi.org/10.31548/animal2021.03.006>

Influence of balsamic vinegar on the quality indicators of natural semi-finished pork meat products

Oksana Shtonda, Viktoriia Kulyk. *Animal science and food technology* [Vol. 13, № 3, 2022](#). p. 59-66

[https://doi.org/10.31548/animal.13\(3\).2022.59-66](https://doi.org/10.31548/animal.13(3).2022.59-66)

Studies on the qualitative indicators of african ostrich ham with vegetable enzymes.

Israelian, V., & Shtonda, O. (2020). *Animal Science and Food Technology*, 11(1)

<http://dx.doi.org/10.31548/animal2020.04.025>

Prospects for the use of fruit and berry raw materials in the technology of natural meat semi-finished products

O. A. Shtonda, V. M. Pasichny // *Scientific works of the National University of Food Technologies*. - 2019. - Vol. 25, No. 6. - P. 194-200.

http://nbuv.gov.ua/UJRN/Npnukht_2019_25_6_25

Poultry fats. features of the composition and characteristics of stability to oxidation

L. Tyshchenko, O. Shtonda, O. Pylypchuk, A. Menchynska, V. Shakhvorostova. // [Food Science and Technology](#), № 4 – 2019 –c.69-75 <https://ouci.dntb.gov.ua/en/works/7Wog1Zr7/>