

Europass Curriculum Vitae



Personal information					
First name(s) / Surname(s)	Lyubov Tkachenko				
Address(es)	16 Vystavkova St., Kyiv, Ukraine, 03041				
Telephone(s)	+380965577128				
E-mail	Lubashev28@gmail.com				
Nationality	Ukrainian				
Date of birth	28.04.1960				
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					
09/2024 – по даний час	Associate Professor of the Department of Technologies of Meat, Fish and				
03/2023 – 12/2023	Marine Products, Kyiv, Ukraine Associate Professor, Department of Hotel and Restaurant Business and				
09/2011 – 09/2020	Tourism, National University of Life Resources and Environmental Management of Ukraine, Kyiv, Ukraine				
08/1982 – 09/2011	Associate Professor, Department of Technology and Organization of Restaurant Management, National University of Food Products, Kyiv, Ukraine Engineer, Junior Research Fellow, Research Fellow, Sector Head, Laboratory Head, Head of the Department of Fermentation Products				
	Technology and Microbial Synthesis, Ukrainian Research Institute of Alcohol and Food Biotechnology, Kyiv, Ukraine				

Education and training						
09./2011	Associate Professor, Department of Technology and Organization of Restaurant Industry, Kyiv Trade and Economics Institute, Ministry of Education and Science, Kyiv, Ukraine					
07/2005	Senior Researcher, scientific specialty 05.18.05 technology of fermentation products					
11/2000	Candidate of Technical Sciences, Ukrainian Research Institute of Alcohol and Biotechnology of Food Products, Kyiv, Ukraine Thesis topic: "Development of technology for alcoholic fermentation of molasses wort with biological acidification"					
09/1977 – 06/1982	Technological Engineer, Kyiv Technological Institute of Food Industry, Kyiv, Ukraine					
Personal skills and competences						
Mother tongue(s)	Ukrainian					
Other language(s)	German					
Self-assessment	Understanding		Spe	eaking	Writing	
European level (*)	Listening Reading		Spoken interaction	Spoken production		
Language	level B1	level B2	level B2	Level B2	level B2	
Language						
Social skills and competences Organisational skills and competences	 (*) Common European Framework of Reference for Languages Competence of activity, professional knowledge, skills, abilities; responsibility, work capacity, sociability, energy, concern Formation of motivation for the educational process, stimulation of self-development, provision of conditions for effective self-realization of the individual, striving for improvement of professional activity, possession of 					
	communicative culture					
	Awarded the "Badge of Honor" of the Ministry of Agrarian Policy, certificate No. 8170 dated 1.10.2009.					
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						
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Driving licence

Additional information

08.01 – 12.01/2020 Completed a training course (advanced training)

29.06 – 23.06/2023 Institute of Biology and Environmental Protection of the Pomeranian 17.02 – 18.02/2024 Academy in Słubsk, Poland,

All-Ukrainian scientific seminar "Hazard Analysis, Hazard Analysis and Critical Control Points (HACCP) System in Restaurant Establishments" IV Interdisciplinary Symposium of Opinionleaders in Nutrition and Dietetics "Nutrition as an Epigenetic Key: From Fetal Programming to Healthy Longevity".

> Jean Monnet International Winter School "MANAGEMENT OF ACADEMIC PROJECTS AND EFFECTIVE COMMUNICATION - 2025" "European Integration Webinars within the Framework of FABU"

Publications The Technology of cooking falafel with high biological value for vegans.

Larysa Bal-Prylypko, Inna Levytska, Liubov Tkachenko, Yuliya Kryzhova, Yaroslav Rudyk, Yevheniia Marchyshyna, Mazim Ryabovol, Yuliia Slyva. Potravinarstvo Slovak Journal of Food Sciences, 2024, vol. 18, p. 776-791. https://doi.org/10.5219/1985

Spicy and aromatic raw materials in the technology of healthy desserts and drinks.

Liubov Tkachenko, Oksana Vitriak. Sustainable food chain and safety through science, knowledge and business: Scientific monograph. Riga, Latvia: "Baltija Publishing", 2023. P. 381-395. https://doi.org/10.30525/978-9934-26-328-6-17

Technology of cocktails of increased biological value using whey.

Tkachenko L.V., Vitryak O.P. Proceedings of the TSATU 2023, issue 23. Volume 2, pp. 195-205

Fermented drinks in health food

Vitryak O.P., Tkachenko L.V., Prybylsky V.L., Dulka O.S. Equipment and technologies of food production. Thematic collection of scientific works / Donetsk National University of Economics and Trade named after M. Tugan - Baranovsky -Kryvyi Rih, 2021. - No. 1 (42). Pp. 20-26.

Criteria for evaluating the indicators of sugar beet molasses as a raw material for bioethanol production

Tkachenko L.V., Protsan N.V.. Equipment and technologies of food production. Thematic collection of scientific works / Donetsk. National University of Economics and Trade named after M. Tugan -Baranovsky - Kryvyi Rih, 2021. - No. 2 (43). P. 28-36.

Activation of enzymes during the digestion of rye mixtures of increased concentration.

Tkachenko L.V., Protsan N.V. Technical sciences and technologies: scientific journal / Chernihiv. National Technological University. Chernihiv: ChNTU, 2020. – No. 1 (19). P. 225-233.

Improvement of the water-enzymatic hydrolysis of starch corn

L.V. Tkachenko, Protsan N.V. Scientific view of the future, 2020. Vol. 2, No. 16. P.28-34.

Smoothie technology using a food composition from plant raw materials

O.P. Vitryak, L.V. Tkachenko, A.A. Serenko. Proceedings of the Tavria State Agrotechnological University/ TSATU. Melitopol: TSATU, 2019. Issue 19, vol. 1. P.232-239.