

**Europass  
Curriculum Vitae**



**Personal information**

First name(s) / Surname(s) **Liudmyla Tyshchenko**  
 Address(es) 16 Vystavkova St., Kyiv, Ukraine, 03041  
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 E-mail Itishchenko@ukr.net  
 Nationality Ukrainian  
 Date of birth 20.02.1977  
 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**

9/2012 – Current Associate Professor of the Department of Technology of Meat, Fish and Seafood Products, National University of Life and Environmental Sciences of Ukraine, Kyiv, Ukraine  
 1/2007 – 8/2012 Head of the Butter Production Technology Sector of Technological Institute Milk and Meat, Kyiv, Ukraine  
 4/ 2003 – 1/2007 Researcher at the Butter Production Department of Technological Institute Milk and Meat, Kyiv, Ukraine  
 5/2000 – 5/2003  
 10/1999 – 4/ 2000 Postgraduate student of the Department of Butter Production, Technological Institute of Milk and Meat, UAAS, Kyiv  
 Assistant of the Department of Milk and Beef Production Technologies, National Agrarian University, Kyiv

**Education and training**

06/2018 Associate Professor of the Department of Technologies of Meat, Fish and Marine Products

04/2009 Candidate of Technical Sciences, National University of Food Technologies (Diploma DK No. 054267)  
Thesis topic: "Research on the composition and properties of milk fat in Ukraine and improvement of butter production regimes"

09/94 – 06/1999 Ukrainian National University of Food Technologies, majoring in "Milk and Dairy Products Technology" and received the qualification "Specialist in Milk Storage, Canning and Processing Technology" (bachelor's and specialist's diplomas with honors KV No. 10581548 and KV11811394, respectively)

**Personal skills and competences**

Mother tongue(s) **Ukrainian**

Other language(s) **англійська**

Self-assessment  
*European level (\*)*

**English**

**Deutsch**

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

(\*) [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

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

Driving licence Car: B

## Additional information

1. NUBiP of Ukraine – certificate of advanced training № CC 00493706/014484-21
2. Certificate “On Being a Scientist Course@ authorized by European Academy of Sciences and Research (Hamburg, Germany) -2022
3. Certificate № 2024ESP-0000241 “EU Social Policy ”(Jean Monnet Centre of Excellence)-29.01/2024-02.02.2024
4. Certificate № 1QABGU-CE000424VI Winter School in European Studies “EU Social and Cohesion Policy: Policy-Making and Implementation” (Jean Monnet Centre of Excellence)-29.01/2024-02.02.2024
5. Production center Waltor group s.r.o. in Ostrava, Czech Republic 11-22.07.2017 (Certifikát),
6. «Modern teaching methods in the European Union educational market» Wyższa Szkoła Społeczno-Gospodarcza w Przeworsku, Polska 16-18.04.2019 (Certificate)

## Publications

L. Kolyanovska, I. Palamarchuk, Y. Sukhenko, M. Mushtruk, V. Sukhenko, V. Vasuliev, T. Semko, L. Tyshchenko, P. Popiel, A. Mussabekova Mathematical modeling of the extraction process of oil-containing raw materials with pulsed intensification of heat of mass transfer Proc. SPIE 11045, Optical Fibers and Their Applications 2018, 110450X . 246-259. (15 March 2019); doi: 10.1117/12.2522354; <https://doi.org/10.1117/12.2522354> <https://www.scopus.com/authid/detail.uri?authorId=57208012439>

Tyshchenko L, Shtonda O, Menchynska A, Shakhvorostova V. Poultry fats. Specific features of their composition and characteristics of their oxidation resistance Food science and technology. 2019 ; 13(4): 69-75. DOI: <https://doi.org/10.15673/fst.v13i4.1569>

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>

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>

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>

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)

O. Kisten, K. Hetman, E. Koval, I. Hretskyi, L. Zyryanova, L. Tyshchenko N. Fedosova, N.L. Cheremshenko, A.V. Chumak Features of the synthesis of extracellular cytotoxic lectin bacillus subtilis imv b-7724, depending on the cultivation conditions in the laboratory fermenter. *Microbiological Journal*. 2022. 84(3):17-28. <https://doi.org/10.15407/microbiolj84.03.017>

I. Ustylenko, O. Savchenko, G. Tolok, Y. Kryzhova, Z. Rudyk, R. Rybchynskyi, L. Tyshchenko, O. Ochkolyas, T. Kostiuk, Y. Marchyshyna Study of indicators of quality and safety of sour cream with vegetable oils *Potravinarstvo Slovak Journal of Food Sciences* vol. 17, 2023. 444–454. <https://doi.org/10.5219/1876>

Bal-Prylypko, M. Nikolaenko, Volkhova, Holembovska, L. Tyshchenko, A. Ivaniuta, V. Israeliian, A. Menchynska, O. Shynkaruk, V. Melnik The study of functional and technological properties of vegetarian ice cream *Potravinarstvo Slovak Journal of Food Sciences* vol. 17, 2023. 17, 110–121. <https://doi.org/10.5219/1798>

Rozbytska, T. V., Tolok, G. A., Liu, S., Tyshchenko, L. M., & Savchenko, O. A. (2023). Integrated process management system for efficient and safe production of dairy products with consideration of resource conservation. *Human and national health, 1*, 63-81. <https://doi.org/10.31548/humanhealth.1.2023.63>

Shtonda, O., Israeliian, V., Antoniuk, T., Slobodyanyuk, N., & Tyshchenko, L. (2024). Efficiency of using spicy and aromatic plant ingredients in the technology of semi-smoked sausages. *Animal Science and Food Technology*, 15(2), 119-135. <https://doi.org/10.31548/animal.2.2024.119>