

NUFT staff CV

Prof. Volodymyr Telichkun, PhD., eng

PhD from 2011 (Thesis topic "Research of process of a baking of bread at the variable modes").

Lecturer since 1961. then associate professor since 1971 and professor since 2012.

The own scientific field are:

In 1974-1977 Dean of Department of technology or ferment and bread making productions.

In the period from 1990 to 1999 - Leader of center of projecting, installation and commissioning of small food plants for the production of bread, vegetable oils and dairy products.

An increase of efficiency of work and improvement of construction of bakery equipment

Research-and-development modes of baking of bakery stoves

Research of processes of cutting of bread

Research of intensification of process of premix of dough

Research and development of optimum baking bakery

Extrusion of gasfilled dough

Research dough rheological characteristics

Extruding the dough and modern methods of production of bread

Over 30 patents and over 300 papers in professional journals are published. Participant in international conferences and seminars in Bulgaria, Romania, Belarus and Russia.

Collaboration with Plovdiv University of Food Technologies in area of the use of extrusion technologies and equipment in food industry

Yuliya Telichkun, PhD., eng

PhD from 2011 (Thesis topic "Improvement of process of extrusion of yeast dough with the purpose of creation of high efficiency equipment").

Lecturer since 2004.

The own scientific field are:

Junior and Senior Research Fellow Research Sector, then assistant in Department of machines and vehicles of food and pharmaceutical production, Department of machines and vehicles of food and pharmaceutical production, since 2004.

An increase of efficiency of work and improvement of construction of bakery equipment

Research-and-development modes of baking of bakery stoves

Research of intensification of process of premix of dough

Research and development of optimum baking bakery

Extrusion of gasfilled dough

Research dough rheological characteristics

Extruding the dough and modern methods of production of bread

Over 20 patents and over 100 papers in professional journals are published. Participant in international conferences and seminars in Bulgaria, Romania, Belarus and Russia.

Associate professor Oleksii Gubenia, PhD., eng

PhD from 2008 (Thesis topic "The bread cutting process improvement with taking into account influence structural and mechanical bread properties").

Lecturer since 2004, then associate professor since 2010.

Chairman of the Board of Young Scientists of NUFT.

The own scientific field are:

Investigation of mechanical processes of food production (cutting, grinding).

Rheology of food masses.

Extruding the dough and modern methods of production of bread products.

5 patents and over **50** papers in professional journals are published. Participant in international conferences and seminars in Bulgaria, Romania, Belarus and Russia.