

ANTON SERENKO

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**Assistant Lecturer of the Department of Technology and Organization
of Restaurant Business**

SCHOLAR'S PROFILE:

ResearcherID

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ORCID

RESEARCH EXPERTISE: covers innovative technologies of food products with adjustable nutrient composition using secondary dairy raw materials

COURSES: «Oenology»

ACADEMIC DEGREES:

- PhD student in Food Technology, Kyiv National University of Trade and Economics, since 2020
- Master degree, Kyiv National University of Trade and Economics, 2018-2019
- Bachelor degree, Kyiv National University of Trade and Economics, 2015-2018

ACADEMIC APPOINTMENTS:

- Assistant Lecturer of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, since 2020
- Head of the Laboratory "Oenology and Bar Business" of the Department of Technology and Organization of Restaurant Business, Kyiv National University of Trade and Economics, 2018-2020

WORK EXPERIENCE:

- sommelier of "Vitis Group" LLC, since 2023
- wine specialist (*caviste*) in the chain of wine boutiques "Vino.ua", since 2023

AWARDS AND HONORS:

- Kyiv National University of Trade and Economics Award on high scientific, public and cultural achievements, 2018
- Kyiv National University of Trade and Economics Gratitude on active participation and high scientific achievements, 2018

PROFESSIONAL DEVELOPMENT:

- Training course "Trends of the bar industry", 2018
- Sommelier course "WINE PROJECT", 2018
- Training "History, Regulation and Culture of Consumption of Cognacs in Ukraine", 2018
- Workshop "Modern Bakery", 2019
- Training course "Four Steps to a Healthy Diet", 2021
- Training course "Food Safety: Modern Legislation, Conscientious Producer, Responsible Consumer", 2021
- Course "Scientific Communication in the Digital Age", 2021
- Online course "Expert in Accreditation of Educational Programs», 2021
- Online course "Strengthening Teaching and Organizational Management in Universities", 2021
- Online course "Hygiene and Sanitation for Employees of Educational Institutions", 2022

HOBBY: movies, music, walks

LIST OF PUBLICATIONS:

<https://knute.edu.ua/blog/read/?pid=40782>

ARTICLES:

- 1.Serenko A.A. Smoothie technology using food composition from vegetable raw materials / Vitryak O.P., Tkachenko L.V., Serenko A.A. // Proceedings of the Tavri State Agro-Technological University / TDATU. Melitopol: TDATU, 2019. Issue 19, Volume 1. 232-240 S
- 2.Serenko A.A. Smoothie technology based on yogurt of increased biological value // Restaurant technologies: collection of scientific students' works / editor O. P. Vitriak. - K.: Kyiv National University of Trade and Economics, 2019. – p. 255-262
- 3.Yudina T., Serenko A. Formation of the domestic market of lactose-free and low-lactose dairy products. International scientific and practical journal "Commodities and Markets". 2021. No. 2. P. 33-43. DOI: [https://doi.org/10.31617/tr.knute.2021\(38\)03](https://doi.org/10.31617/tr.knute.2021(38)03)
- 4.Serenko A.A., Moiseeva L.O., Yudina T.I. The use of secondary dairy raw materials in the production of low-lactose yogurts. Equipment and technologies of food production: a collection of scientific papers. 2021. No. 2. P. 5-12. DOI : 10.33274/2079-4827-2021-42-1-5-12
- 5.Romanchuk I. O., Yudina T. I., Minorova A. V., Moiseeva L. O., Serenko A. A., Babko D. E. Effectiveness of lactose hydrolysis in secondary dairy raw materials. Food resources. 2021. No. 17. P. 129-136. DOI: <https://doi.org/10.31073/foodresources2021-17-13>

CONFERENCE PROCEEDINGS:

- 1.Serenko A.A. Potable breakfasts from vegetable raw materials / A.A. Serenko, O.P. Vitriak, L.V. Tkachenko, 2 parts / editor: O.I. Cherevko [et al.]. – Kharkiv: KhDUHT, 2017. –Ch. 1. – P.48-49.
- 2.Anton Serenko Modeling of the food composition of a dry mixture for the preparation of nutritious drinks / Anton Serenko, Oksana Vitriak // Materials of the 85th Jubilee International Scientific Conference of Young Scientists, Postgraduate Students and Students "Scientific Achievements of Youth - Solving Human Nutrition Problems in the XXI Century", dedicated to the 135th anniversary of the National of the University of Food Technologies, April 11–12, 2019 - K.: NUFT, 2019 - Part 1. - 19 p.m.
- 3.Serenko A.A. Technologies of nutritional drinks based on pumpkin and grain products / Vitriak O.P., Serenko A.A. // Development of food production, restaurant and hotel industries and trade: problems, prospects, efficiency: International Scientific and Practical Conference, May 15, 2019: [theses in 2 parts] / editor: O.I. Cherevko [etc.]. - Kharkiv: KhDUHT, 2019. - Part 1. - 11 p.
- 4.Serenko A.A. Technology of health drinks based on vegetable raw materials. Odesa National Academy of Food Technologies: Collection of scientific works of young scientists, graduate students and students. Ministry of Education and Science of Ukraine. – Odesa: 2019. – 112-114 p.
5. A. Serenko, T. Yudina "Technology of low-lactose fermented milk drinks based on scolates" Materials of the 87th International scientific conference of young scientists, graduate students and students "Scientific achievements of youth - solving the problems of human nutrition in the XXI century", April 15-16, 2021 - Kyiv: KNUFT. - Part 1. - P. 315.
- 6.T.Yudina, A. Serenko Justification of the choice of secondary dairy raw materials in the technology of low-lactose fermented milk drinks. Development of food production, restaurant and hotel industries and trade: problems, prospects, efficiency: International Scientific and Practical Conference, May 18, 2021: [conference abstracts in 2 parts] / editor: O. I. Cherevko [and others]. - Kharkiv: KhDUHT, 2021. - Part 2. - P. 131-132.
- 7.Yudina T.I., Serenko A.A. Technology of low-lactose concentrate skotolin. Innovative development of the hotel and restaurant industry and food production: materials of the II International Science and Practice. Internet conference. – Prague: OktanPrints.r.o., 2021. - P. 233. DOI: <https://doi.org/10.46489/IDO HAR-310509>
- 8.T.Yudina, A. Serenko. Craft fermented milk drinks for health purposes. Globalization challenges to the development of national economies: theses of the reports of the II International science and practice conference (Kyiv, October 19, 2021) /ed. A. A. Mazaraki. – Kyiv: KNUTE. 2021. P. 533-536. DOI: <http://doi.org/10.31617/k.knute.2021-10-19>

Patents:

- Food composition of dry mixture for the product "Drinking breakfast. Sport », Patent for utility model 128164 Ukraine (2018), authors: Vitriak, O., Tkachenko, L., Serenko, A.
- Food composition of dry mixture for the product "Drinking breakfast. Energy ", Patent for utility model 138504 Ukraine (2019), authors: Vitriak, O., Serenko, A.
- Food composition of dry mixture for the product "Drinking breakfast. Fitness ", Patent for utility model 138503 Ukraine (2019), authors: Vitriak, O., Serenko, A.