Curriculum Vitae			
Personal information			
First name(s) / Surname(s)	**OLHA VASYLENKO**		
Address(es)	Kovpaka Str., 23, apt. 59, 40034, Sumy, Ukraine		
Telephone(s)		Mobile:	+38 0503442148
ORCID	http://orcid.org/ 0000-0003-1643-0702		
E-mail	olha.vasylenko.snau@edu.ua		
Nationality	Ukrainian		
Date of birth	28.06.1958		
Gender	Female		
Current employment / Occupational field	**PhD, Associate Professor of the Occupation safety and physics Department,Sumy National Agrarian University; Engineering Faculty**		
Work experience			
Dates	09.2000		
Occupation or position held	Assosiate Professor of the Department of Food Technology; Food Technologies Faculty (09.2000 till 09.2013)		
Main activities and responsibilities	Teaching and scientific activity in the Food Technologies sphere		
Name and address of employer	Sumy National Agrarian University, 160 H. Kondratiieva Str., Sumy, 40021, Ukraine		
Type of business or sector	Higher Educational Institution (Food Technologies Sector)		
Dates	09.2013		
Occupation or position held	Assosiate Professor of the **Occupation safety and physics Department; Engineering Faculty** (09.2013 till now)		
Main activities and responsibilities	Teaching and scientific activity in the **Occupation safety and physics** sphere		
Name and address of employer	Sumy National Agrarian University, 160 H. Kondratiieva Str., Sumy, 40021, Ukraine		
Type of business or sector	Higher Educational Institution (Food Technologies Sector)		
Education and training			
Dates	05.1999		
Title of qualification awarded	PhD		
Principal subjects/occupational skills covered	Thesis title “Intensification of mass transfer processes in direct-flow absorbers using a pulsating nozzle”		
Name and type of organisation providing education and training	Sumy State University, Ukraine		
Level in national or international classification	Dipl. Ing. (University); 6		
Dates	10.1994-10.1998		
Title of qualification awarded	machines and apparatus of chemical production		
Principal subjects/occupational skills covered	Post graduate degree		
Name and type of organisation providing education and training	Sumy State University, Ukraine		

Level in national or international classification	Dipl. Ing. (University); 6
Dates	10.2005-09.2007
Title of qualification awarded	Food technologies
Principal subjects/occupational skills covered	Food technologies
Name and type of organisation providing education and training	Sumy National Agrarian University, Ukraine
Level in national or international classification	Dipl. Ing. (Academy); 5A
Personal skills and competences	Adaptability, confidence, communication, team player, continuous learner, energy, leadership, organization, innovative, commitment purposeful**,** creative, sociability
Mother tongue(s)	**Ukrainian**
Other language(s)	**English, Russian**

Self-assessment	**Understanding**				**Speaking**				**Writing**	
European level (*)	Listening		Reading		Spoken interaction		Spoken production			
English	B2	Independent User	B2	Independent User	B2	Independent User	B2	Independent User	B2	Independent User
Russian	C2	Proficient User	C2	Proficient User	C2	Proficient User	C2	Proficient User	C2	Proficient User

Social skills and competences	I was responsible for organizing various master classes. I have ability to communicate in difficult situation, problem solving skills, ethical behaviour, sociable in interpersonal situation, have strong sense of multiculturalism, self management & professionalism. I can and used to work in the team within the framework of Food Technologies scientific projects.
Organisational skills and competences	Highly organized; dynamic; excellent planning skills with great attention to detail and ability to prioritize work.
Technical skills and competences	Laboratory practice; language and communication skills.
Computer skills and competences	Competent with most Microsoft Office programmes (Word, PPoint, Excel, Picture manager), basic knowledge of Photoshop.
Artistic skills and competences	
Driving licence	
Additional information:	
Scientific Research Topic and Publications	1. **Vasylenko O.**, Holovko T., Bordunova O., Bolhova N., Nazarenko Yu., Prymenko V. (2023). Sponge cake enriched with beetroot powder and chard puree: nutritional and sensory qualities. Food Science and Technology, 17(1), 12-20. DOI:10.15673/fst. v17i1.2558. 2. **Vasylenko O.**, Pasichnyi V., Holovko T., Lapytska N., Golovko M., Xuanxuan Q., Yanghe L. (2023) Nanosized Chitosan and Plasma-Activated Water: Improving the Microbiological and Physicochemical Properties of Vetch (Vicia sativa L.) Bean Sprouts Proceedings of the 2023 IEEE 13th International Conference Nanomaterials: Applications and Properties, NAP 2023, pp. IMT101 - IMT107, DOI: 10.1109/NAP59739.2023.10310729. 3. **Olha O. Vasylenko**, Anna O. Helikh, Dan Gao, Andrii M. Filon, Zhenhua Duan. (2022). Effect of Ph-shifting treatment on the gel properties of pumpkin seed protein isolate. Journal of Chemistry and Technologies, 30(2), 198-204. https://doi.org/10.15421/jchemtech.v30i2.241145 4. **Vasylenko O.O.**, Stepanova T.M., Golovko M.P., Golovko T.M., Pertsevoi F.V., Prymenko V.G., Koshel O.Y. (2022). Chemical composition of vetch seeds and protein isolate obtained by pH-shifting treatment. Journal of Chemistry and Technologies, 30(4), 652-658. doi:10.15421/jchemtech.v30i4.270685 (Q3)

	5. **O.O. Vasylenko,** V.B. Tarelnyk, Ie.V. Konoplianchenko, O.P. Gaponova, N.V. Tarelnyk, M.A. Mikulina, V.A. Gerasimenko, V.M. Zubko, and V.I. Melnyk, Properties of Surfaces Parts from X10CrNiTi18-10 Steel Operating in Conditions of Radiation Exposure Retailored by Electrospark Alloying. Pt. 3. X-ray Spectral Analysis of Retailored Coatings, Metallofiz. Noveishie Tekhnol., 44, No. 10: 1323-1333 (2022) (in Ukrainian) (Scopus) 6. Tarelnyk V., Dumanchuk V., **Vasilenko O.,** Bondarev S. Increasing fretting resistance of flexible element pack for rotary machine flexible coupling Part 3. The influence of dynamic loads on flexible coupling flexible element stress-strain state. Journal of Physics: Conference Series this link is disabled, 2021, 1741(1), p. 120-145. 7. Tarelnyk V., **Vasilenko O.**, Golovchenko G. New Process for Nitriding Steel Parts. Proceedings of the 2021 IEEE 11th International Conference "Nanomaterials: Applications and Properties", NAP 2021, 2021. P. 189-196. 8. **Монографія:** Estimating Qualitative Parameters of Aluminized Coating Obtained by Electric Spark Alloying Method.// Advances in Thin Films, Nanostructured Materials, and Coatings. Chapter DOI. 10.1007/978-981-13-6133-3_25 9. Ie. Konoplianchenko, V. Tarelnyk, B. Antoszewski, V. Martsynkovskyy, A. Belous, V. Gerasimenko, **O. Vasilenko**. Mathematical modeling a process of strengthening steel part working surfaces at carburizing thereof by electroerosive alloying method. Proc. XIII International Conference - Electromachinihg 2019 (Bydgoszcz, 9- 11 maja 2019). - Wydawnicza Uczelniane UTP, Bydgoszcz (Poland).- 2020.- P. 76. 10. V.B. Tarelnyk, O.P. Gaponova, Ye.V. Konoplianchenko, V.S. Martsynkovskyy, N.V. Tarelnyk, and **O.O. Vasylenko**, Improvement of Quality of the Surface Electroerosive Alloyed Layers by the Combined Coatings and the Surface Plastic Deformation. II. The Analysis of a Stressedly-Deformed State of Surface Layer after a Surface Plastic Deformation of Electroerosive Coatings, *Metallofiz. Noveishie Tekhnol.*, **41**, No. 2: 173-192 (2020) (in Russian), DOI: 10.15407/mfint.41.02.0173. 11. Ie. Konoplianchenko, V. Tarelnyk, B. Antoszewski, V. Martsynkovskyy, A. Belous, V. Gerasimenko, **O. Vasilenko**. Application of Multicomponent Wear Resistant Nanostructures Formed by Electrospark Allowing for Protecting Surfaces of Compression Joints Parts 9th International Conference on Nanomaterials: Applications and properties. 2020. (Odessa, 15-20 september 2019). P. 2-17.
Projects Experience:	Grant, state budget and economic contracting topics: Executor of the international project "Supporting the potential of young universities in education, research and scientific activities in Ukraine" (Czech University of Natural Sciences, SSU, SNAU, BTNAU) 2019, Prague, Czech Republic "
Annexes	