



Vasylyna Shemet

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ABOUT ME

I'm an Associate Professor of Food Technology and Chemistry Department, Lutsk National Technical University. I attended Lesya Ukrainka Volyn National University in Ukraine, where I received a Master's degree in Chemistry. I received Ph.D. in Inorganic Chemistry from Ivan Franko Lviv National University in 2007. My research interests lie in the areas of creation of new materials with the given properties; Food Technology. I'm the author or co-author over 100 scientific articles, 5 patents, 5 monographs, 3 textbook and more than 30 methodical editions.

WORK EXPERIENCE

Food Technology and Chemistry Department, Lutsk National Technical University – Lutsk, Ukraine

Associate professor

[2011 – Current]

Teaching the following courses: General and inorganic chemistry, Organic chemistry, Physical and colloid chemistry, Physicochemical analysis of food products, Molecular gastronomy, Identification and methods of detecting food product counterfeiting.

AMPLE Lutsk – Lutsk, Ukraine

Trainer

[04/2025 – 10/2025]

Participation in the international educational project AMPLU Lutsk for war veterans and internally displaced persons (EIT Food)

Digital Educational Technologies in the Educational Process of a Technical University, №0124U001901 – Lutsk, Ukraine

Participation in a scientific study entitled, Lutsk National Technical University

[2024 – Current]

Research work "Development of technologies of food products using vegetable milk" (№ 0123U101560) – Lutsk, Ukraine

Participation in a scientific study entitled, Lutsk National Technical University

[2023 – Current]

Research work "Physico-chemical properties of substances and materials" (№ 0121U108196) – Lutsk, Ukraine

Participation in a scientific study entitled, Lutsk National Technical University

[2021 – 2023]

 **Research work "Structure and properties of multicomponent chalcogenide compounds" (№ 0116U001946) – Lutsk, Ukraine**

Project manager, Lutsk National Technical University

[2016 – 2020]

 **New halcogenides of radiated metals: synthesis, structure and properties (№ 01130000335) – Lutsk, Ukraine**

Responsible executor of state budget theme, Lutsk National Technical University

[2013 – 2015]

 **Department of Chemistry, Lutsk State Technical University – Lutsk, Ukraine**

Senior Lecturer

[2007 – 2010]

 **Department of Chemistry, Lutsk State Technical University – Lutsk, Ukraine**

Assistant

[2006 – 2007]

EDUCATION AND TRAINING

Food Safety: Innovations, Technologies, Prospects

University of Agriculture in Krakow. Ukrainian University in Europe-Foundation (UUE-F) [28/04/2025 – 09/06/2025]

City: Krakow | Country: Poland | Field(s) of study: Food Technologies

NoveFood-2024: INNOVATIVE TECHNOLOGIES IN THE FOOD INDUSTRY

Tavrishesky State Agrotechnological University named after Dmitry Motorny [18/11/2024 – 29/11/2024]

City: Zaporizhzhya | Country: Ukraine | Website: <http://surl.li/yhemcw>

DISTANCE EDUCATION. COURSE FOR UNIVERSITY TEACHERS

Erasmus+KA2 [01/08/2024 – 21/08/2024]

City: Chisinau | Country: Moldova

International Internship "Digital Future: Blended Learning"

DigIn.Net 2 [02/10/2023 – 30/11/2023]

City: Kothen (DE)-Ternopil (UA) - Odesa (UA) | Country: Germany | Website: <https://digin-net.de/stazhuvannya-2/>

ONLINE INTERSHIPS "Development of the implementation, application of the nutrition system and procedures based on the principles of HACCP in school and preschool education institutions"

PROFI CLUB [09/03/2023]

City: Kyiv | Country: Ukraine

ONLINE INTERSHIPS "Food labeling: consumer awareness and producer responsibility"

PROFI CLUB [21/02/2023]

City: Kyiv | Country: Ukraine

ONLINE INTERSHIPS "INNOVATIVE FORMS OF MODERN EDUCATION WITH USE ZOOM AND MOODLE PLATFORMS"

Research Institute of Lublin Scientific and Technological Park and IESF [26/07/2021 – 02/08/2021]

City: Lublin | Country: Poland

ONLINE INTERSHIPS "GOOGLE DIGITAL TOOLS FOR HIGHER, PROFESSIONAL PRE-HIGHER EDUCATION INSTITUTIONS"

Digitalacademy [04/10/2021 – 18/10/2021]

City: Kyiv | Country: Ukraine

ONLINE INTERSHIPS "ONLINE LEARNING AS AN UNCONVENTIONAL FORM OF MODERN EDUCATION ON THE EXAMPLE OF MOODLE PLATFORM"

Research Institute of Lublin Scientific and Technological Park and IESF [09/11/2020 – 16/11/2020]

City: Lublin | Country: Poland | Website: <https://www.digitalacademy.in.ua/>

The award of the Verkhovna Rada of Ukraine the most talented young scientist in the field of fundamental and applied research and scientific and technical developments

Verkhovna Rada of Ukraine [2015]

City: Kyiv | Country: Ukraine

DAAD Scholarship Program for Young Scientists

Philipps University [2008]

City: Marburg | Country: Germany

Ph.D. DEGREE ON INORGANIC CHEMISTRY

Ivan Franko National University of Lviv [2007]

City: Lviv | Country: Ukraine

Ph.D. COURSES

Lesya Ukrainka Volyn State University [2003 – 2006]

City: Lutsk | Country: Ukraine

MASTER'S DEGREE IN CHEMISTRY

Lesya Ukrainka Volyn State University [1998 – 2003]

City: Lutsk | Country: Ukraine

LANGUAGE SKILLS

Mother tongue(s): Ukrainian

Other language(s):

English

LISTENING B1 READING B1 WRITING B1

SPOKEN PRODUCTION B1 SPOKEN INTERACTION B1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

SKILLS

Microsoft Office / Microsoft Excel / Microsoft Powerpoint / Zoom / Skype / Microsoft Word / Facebook / Power Point

PUBLICATIONS

[2025]

[Physicochemical and Sensory Properties of Frozen Dessert Containing Soy Milk](#)

[2025]

[Compositional analysis and potential of buckwheat and oats as functional food ingredients](#)

[2025]

[DEVELOPMENT OF CHICKEN LIVER PÂTÉ WITH BUCKWHEAT AND OATMEAL](#)

[2025]

[Fermentation activity of rye sourdough as a quality factor of wheat-rye bread](#)

[2025]

[Design and Organization of Assessment Using the MOODLE](#)

[2024]

[Development of milk smoothies with oat and buckwheat flakes and fruit and berry powders](#)

[2024]

[Technology development and study of properties of craft marshmallows with raspberry puree](#)

[2024]

[COMPARISON OF PROPERTIES OF PLANT-BASED MILK AND COW'S MILK](#)

[2024]

[VITAMIN C: STRUCTURE, BIOCHEMICAL SIGNIFICANCE, METHODS OF DETERMINATION](#)

[2024]

[Craft food technologies: development, research, engineering: Textbook](#)

[2023]

[Chromatographic Determination of the Chemical Composition of Apple Chips Extract](#)

[2023]

[Food additives of natural origin: short review](#)

[2023]

[The concept of teaching chemical disciplines for future food technologists](#)

[2023]

[Physico-chemical parameters of soy milk](#)

[2023]

[Food additives in non-alcoholic carbonated beverages.](#)

[2022]

[Features of liquids penetration in powder materials](#)

[2022]

[Food chemistry: Textbook](#)

[2021]

Physicochemical aspects of molecular gastronomy

[2020]

Inhibitor efficacy and composition of oak bar extract

[2018]

Current stability of cast iron in the conditions of production of tomato products

CONFERENCES AND SEMINARS

[23/09/2025 – 25/09/2025] Naples, Italy

7th International Conference Higher Education Learning Methodologies and Technologies Online

Link: <https://www.helmeto.it/2025-edition/program/>

[25/09/2024 – 27/09/2024] Rome, Italy

6th International Conference on Higher Education Learning Methodologies and Technologies Online

Link: <https://www.helmeto2024.it/program/>

[23/06/2022 – 24/06/2022] The University of Bayreuth (Germany)

Ukrainian-Bavarian Conference on Digital Education

ID

AUTHOR ID

Google Scholar: <https://scholar.google.com/citations?user=srQ40J0AAAAJ&hl=uk&authuser=1>

Researchgate.net: <https://www.researchgate.net/profile/Vasylyna-Shemet>

Academia.edu: <https://independent.academia.edu/ШемерВасилина>

SCOPUS: <https://www.scopus.com/authid/detail.uri?authorId=57011414000>

ORCID: <http://orcid.org/0000-0001-8952-5097>