



Surname: Semenova

Name: Anastasiya

Date of birth: on December, 11th, 1963

Formation: the Moscow institute of technology of the meat and dairy industry
Now the expert in the field of technology of meat products.

Scientific degree: a Dr.Sci.Tech.

Academic status: the senior lecturer

Work place:

- 1986-1990 the engineer, The research assistant, the research assistant of department of the automated systems of designing of VNIKTi holodoprom;
- 1990-1992 post-graduate student of VNIKIMP;
- 1992-1998 the younger research assistant, the research assistant, the senior research assistant of laboratory of qualimetry of meat and meat products;
- 1998-2001 the senior research assistant of laboratory of technology of sausages and semifinished products;
- 2001-2004 managing sector «Functional food compositions»;
- 2004-2010 the laboratory chief of technology of sausages and semifinished products;
- 2010 on the present deputy director of VNIIMP on scientific work.

Qualification:

- An honors degree IBN№932290 Moscow awards of the Labour Red Banner of institute of technology of the meat and dairy industry about assignment of qualification of the process engineer on a specialty technology of meat and meat products;
- The diploma of КН № 002350 Cand.Tech.Sci.;
- The diploma № Dr.Sci.Tech.;
- The diploma about assignment of qualification of the lecturer;
- The certificate № 4335 French branches of courses of foreign languages №11 Central administrative boards of national education of the Moscow Executive Committee of the City Soviet of People's Deputies;
- The certificate № 54 French branches of courses of foreign languages №19 Central administrative boards of national education of the Moscow Executive Committee of the City Soviet of People's Deputies (a course colloquial practice);
- The certificate of Embassy of France on pedagogical training;
- The certificate №28 of MTIMP about assignment of a public trade the lecturer-propagandist.

Area scientific and practical activities:

- Creation of new kinds of meat products (sausage products and semifinished products) general purpose;
- Working out of technological processes of processing of the meat raw materials, providing manufacture of high-quality production and guaranteeing safety for the consumer;
- Working out of the "barrier" technologies providing long working lives of meat production;
- Rational use of meat raw materials, food components and additives by manufacture of meat products;
- A complex estimation of quality of raw materials, food components and additives, auxiliary materials;
- Creation of new functional and flavour-aromatic compositions of food components and additives;
- Working out of the standard, technical and methodical documentation;
- Training and improvement of professional skill of experts of branch.

Publications, patents:

Over 130 publications, 4 patents.