

DEAR COLLEAGUES,

On behalf of the Organizing Committee, we invite you to take part in the work of the International Scientific Practical Internet Conference "Innovative technologies and implementation of the Zero-waste concept in food technologies and restaurant, hotel and tourism business" which will be held at Poltava University of Economics and Trade (Ukraine) on December 4 - 5, 2023.

The purpose of the conference is to discuss the results of scientific research in the field of innovative technologies and the implementation of the Zero-waste concept in food technology and the restaurant, hotel, and tourism business, which is aimed at minimizing waste from economic activity and preserving the environment and resources of the planet.

CO-ORGANIZERS OF THE CONFERENCE

Poltava University of Economics and Trade (Ukraine)
University of National and World Economy (Republic of Bulgaria)
Cooperative and Commercial University of Moldova (Republic of Moldova)
L.M. Gumilev Eurasian National University (Republic of Kazakhstan)

THEMATIC DIRECTIONS OF THE CONFERENCE

1. Implementation of the Zero-waste concept in innovative food technologies.
2. Greening of food production and current issues of food quality and safety.
3. Realization of the Zero-waste concept in the hotel, restaurant and tourism business.

TERMS FOR PARTICIPATION IN THE CONFERENCE

Based on the results of the conference, a collection of abstracts of reports will be published (electronic edition), placed in the PUET repository.

The collection in .pdf format will be sent to the authors by e-mail.

Working languages of the conference: Ukrainian, English.

To participate in the work of the conference and publication of thesis, it is necessary to complete the registration form at the following link <https://forms.gle/rNUqZ3eZ3VXx63GR9> until November 24, 2023.

The authors will be notified of the report's inclusion into the Conference Program within *three working days*. If you do not receive a confirmation, please get in touch with the responsible person at the contact numbers of the organizing committee.

The authors are responsible for the content of the materials submitted for publication.

Participation in the conference is free.

Conference participants have the opportunity to receive certificates of advanced training in the field of "Food Technologies", in the amount of 15 hours - 0.5 credits.

CONFERENCE PROGRAM

The conference will take place over two days and will consist of a plenary session and panel discussions in thematic sections in an online format:

December 4, 2023 - plenary session: 12.00 - 15.00.

December 4, 2023 - panel discussions on thematic areas: 15-30 - 18.30

December 5, 2023 - panel discussions on thematic areas: 09.30 - 18.30

The link to the event will be announced later.

ADDRESS OF THE ORGANIZING COMMITTEE

3, Kovalia St., Poltava, Ukraine, 36014, Poltava University of Economics and Trade, Department of Food Production and Restaurant Technologies.

For additional information please contact the Department of Food Technology and Restaurant Management of the Poltava University of Economics and Trade: Nakonechna Yulia

Tel. +38-067-968-45-54 ; zerowaste.konf@gmail.com .

REQUIREMENTS FOR PREPARATION OF ABSTRACTS OF REPORTS

Structure of Thesis:

- title (capital letters, bold type);
- number and name of the thematic direction;
- presenting author information:
initials, surname: in bold, italics;
in italics: the name of the institution of higher education - for each author; the name of the educational program (specialty) and the group - for students; for graduate students - specialty; position, for scientific and pedagogical workers - scientific degree and academic title.
- main text of thesis;
- list of references.

Volume of abstracts - up to 3 pages of A5 format.

Page margins: top, bottom, left and right - 2.0 cm.

Mandatory computer typing in the Microsoft WORD text editor.

Font New Roman typeface, font size 11.

The line spacing is a factor of 0.9.

Paragraph margin - 0.5 cm.

An example of abstract design

UTILIZATION OF HENOMELES PROCESSING WASTE IN THE TECHNOLOGY OF BREAD PRODUCTS

1. Implementation of the “Zero-waste” concept in innovative food technologies

G. P. Khomych, Ph.D., professor, head of the Department of Technologies of food production and restaurant industry

M.P. Mykytenko, specialty of technology in the restaurant industry, TRG-21 group

Main text

References

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