

Candidate supervisor's information summary form

maximum 2 pages – it should be a summary of most important achievements

Name and surname, degree, title: Katarzyna Świąder , dr hab. inż.	
Scientific discipline/ disciplines	Food technology and nutrition
Professional development (degrees and titles) in chronological order	2024 - Post-doctoral degree of agricultural sciences, discipline of food and nutrition technology 2009 - Doctor of agricultural sciences, discipline of food and nutrition technology
Most important publications/ patents in the last 3 years (maximum 10)	<p>Świąder, K., Čermak, D., Gajewska, D., Najman, K., Piotrowska, A., Kostyra, E. (2023). Opportunities and Constraints for Creating Edible Cities and Accessing Wholesome Functional Foods in a Sustainable Way. Sustainability 15, 8406.</p> <p>Najman, K., Adrian, S., Sadowska, A., Świąder, K., Hallmann, E., Buczak, K., Waszkiewicz-Robak, B., Szterk, A. (2023). Changes in Physicochemical and Bioactive Properties of Quince (<i>Cydonia oblonga</i> Mill.) and Its Products. Molecules, 28, 3066.</p> <p>Świąder, K., Banach, R., Tan, F.J. (2022). Dairy product consumption and preferences by Polish and Taiwanese students – NPD case study. Applied Sciences-Basel 12(19), 1-13</p> <p>Świąder, K.; Florowska, A. (2022) The Sensory Quality and the Physical Properties of Functional Green Tea-Infused Yoghurt with Inulin. Foods, 11(4), 1-18.</p> <p>Świąder, K.; Marczevska, M. (2021) Trends of Using Sensory Evaluation in New Product Development in the Food Industry in Countries that Belong to the EIT Regional Innovation Scheme. Foods 10(2), 1-19.</p> <p>Świąder, K.; Florowska, A.; Konisiewicz, Z. (2021) The Sensory Quality and the Textural Properties of Functional Oolong Tea-Infused Set Type Yoghurt with Inulin. Foods, 10(6), 1-20</p> <p>Świąder, K., Florowska, A., Konisiewicz, Z., and Chen, Y.-P. (2020) Functional Tea-Infused Set Yoghurt Development by Evaluation of Sensory Quality and Textural Properties. Foods, 9(12), 1-19.</p>
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral	-

programmes/procedures) in chronological order	
Project/grants achievements (in the last 10 years)	<p>Research projects:</p> <p>"Development of technologies for production of functional pastry products with increased nutritional value". The project is co-financed by the European Union under Measure 2.3 "Pro-innovative services for enterprises" Sub-action 2.3.2 "Innovation vouchers for SMEs" under Priority Axis II: "Supporting the environment and potential of enterprises to carry out R&D&I" of the Operational Programme Intelligent Development 2014 - 2020. project number: P00221, PARP, 2017. project manager</p> <p>"Development of new high-protein pork-based products produced naturally. Project financed under the program of the Regional Operational Program of the Mazovian Voivodeship 2014-2020, Priority Axis I Activity 1.2 Research and development activities of enterprises, Contract no: RPMA.01.02.00-14-b496/18, 2021-2022.</p> <p>Sustainability in pork production with immunocastration, ERA-NET SUSAN, Project No.: SUSAN//SuSI/02/2017, NCBIR, 2018-2020.</p> <p>"Development of a recipe and process for the production of deferred pastry products." Project co-financed by the European Union, implemented under Measure 2.3 "Pro-innovative services for enterprises". Sub-action 2.3.2 "Innovation vouchers for SMEs" under priority axis II: "Supporting the environment and potential of enterprises to conduct R&D&I" of the Operational Programme Intelligent Development 2014 - 2020, PARP, 2019.</p> <p>"Designing innovative functional products in the form of food concentrates with high nutritional value and sensory quality, intended for vegetarians, in a version that meets the requirements of a vegan diet." Project implemented under Measure 2.3 "Pro-innovative services for enterprises" Sub-action 2.3.2 "Innovation vouchers for SMEs" under priority axis II: "Supporting the environment and the potential of enterprises to carry out R&D&I" of the Operational Program Intelligent Development 2014 - 2020. PARP. Project number: P00527, 2017-2018.</p> <p>"Development of commodity technology for the cultivation of the Actinidia (mini kiwi) in the conditions of central Poland," NCBIR, PBS3/A8/35/2015, 2015-2018.</p> <p>Research and teaching projects:</p>

	<p>"Leveraging skills of researchers and employees in the food industry" under RIS Professional Development, funded by the European Institute of Innovation and Technology (EIT) under Horizon 2020, project no: 21324, 2022.</p> <p>"Skills for new product development in the food industry" under RIS Professional Development funded by the European Institute of Innovation and Technology (EIT) under Horizon 2020, project no: 21324, 2021.</p> <p>"MAKEit" funded by the European Institute of Innovation and Technology (EIT)/EIT Food under Horizon 2020, project no: 21190, 2020.</p> <p>"EIT Food Summer School on New Product Development" funded by the European Institute of Innovation and Technology (EIT) under Horizon 2020, project no: 20228, 2020.</p> <p>"EIT Food Summer school on new product development for the food Industry," funded by the European Institute of Innovation and Technology (EIT) under Horizon 2020, project no: 19144, 2019.</p> <p>Teaching Projects:</p> <p>U-Green "University collaboration to promote GREEN transformation and sustainable practices in education" Project no: 2021-1-ES01-KA220-HED-000031988. 2022-2024.</p> <p>EIT Food Challenge Labs Central Eastern Europe 2022 (Project No. EIT Food KAVA#18265-22. RIS Innovation Grants, 2022) co-funded by the European Union under Horizon Europe. 2022.</p> <p>EIT Food Challenge Labs Poland 2022 (project number EIT Food KAVA#18253-22. RIS Innovation Grants, 2022) co-funded by the European Union under Horizon Europe. 2022.</p>
<p>Topic – research problem – for which the candidate supervisor seeks a doctoral student</p>	<p>Design of new products, especially functional and convenience foods, sensory analysis of food, factors affecting consumer choice and acceptance of food, impact of food processing and food ingredients on sensory quality and nutritional value of food, innovations in food and nutrition</p>
<p><u>Contact details:</u></p> <p>Institute</p> <p>E-mail address</p> <p>Tel.</p>	<p>Institute of Human Nutrition Sciences</p> <p>katarzyna_swiader@sggw.edu.pl</p> <p>+48 22 593 70 47</p>