Candidate supervisor's information summary form

Name and surname, degree, title: **Iwona Gientka, PhD, Associate Professor**	
Scientific discipline/ disciplines	Food Technology and Nutrition
Professional development (degrees and titles) in chronological order	2020, Associate Professor, WULS-SGGW 2019, Habilitated doctor of agricultural sciences, WULS- SGGW Faculty of Food Sciences, 2007, PhD in the field of food technology and nutrition, WULS-SGGW, Faculty of Food Technology 2000, Master's degree in biotechnology, Technical University of Lodz, Faculty of Food Chemistry and Biotechnology.
Most important publications/ patents in the last 3 years (maximum 10)	1. Gientka, I. [i in] 2023. The Thermal Properties and Nutritional Value of Biomass of Oleaginous Yeast *Rhodotorula* sp. during Glucose Fed-Batch Cultivation in Medium with Waste Nitrogen *Applied Sciences* 13, no. 19:11072. 2. Gientka I., [i in.], 2022. Enhancing Red Yeast Biomass Yield and Lipid Biosynthesis by Using Waste Nitrogen Source by Glucose Fed-Batch at Low Temperature, *Microorganisms*, 10(6);1-18, 3. Gientka I., [i in.], 2021. Use of Phage Cocktail for Improving the Overall Microbiological Quality of Sprouts—Two Methods of Application. *Applied Microbiology*, 1(2);289-303. 4. Wójcicki M., Świder O., Gientka I. [i in.], 2023. Effectiveness of a Phage Cocktail as a Potential Biocontrol Agent against Saprophytic Bacteria in Ready-To-Eat Plant-Based, *Food Viruses-Basel*, 15(1);1-24, 5. Wójcicki M., Żuwalski A., Świder O., Gientka I. [i in.], 2021. The use of bacteriophages against saprophytic mesophilic bacteria in minimally processed food, *Acta Scientiarum Polonorum Technologia Alimentaria*, 20(4);.473-484.
Experience in work with doctoral students (defended doctoral dissertations, initiated doctoral programmes/procedures) in chronological order	Assistant supervisor of the doctoral thesis "Biosynthesis of fat and carotenoids by yeast of the genus Rhodotorula in media with potato juice water and glycerol"
Project/grants achievements (in the last 10 years)	MINIATURE 3: "How do carbon source feeding and temperature shape the metabolism of oleogenous yeast during cultivation in media with a waste nitrogen source? Decision of the Director of the National Science Center No. DEC-2019/03/x/NZ9/00148 - manager (2019/2020) Grant in the Innovation Incubator competition and commercialization of R&D results in scientific units and enterprises under the Smart Growth Operational Program

	2014-2020 (4.4). Decision No. 20/II+/2018 of March 19, 2018, Subject: GluCan - technology for producing functional preparations with a high content of β(1,3)/(1,6)-glucan of the yeast Candida utilis with mycotoxin-binding properties - contractor (2018) .)
Topic – research problem – for which the candidate supervisor seeks a doctoral student	• Studies on regulation of lipid biosynthesis by fungi • Innovative food of microbiological origin
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