


**TEACHER'S QUESTIONNAIRE**  
**Department of Food Technology and Safety**

Personal information of the teacher		
	<i>Full Name (by identity card)</i>	<i>Timurbekova Aigul</i>
	<i>Date of Birth</i>	<i>May 10, 1973</i>
	<i>Sex (male / female)</i>	<i>female</i>
	<i>Nationality</i>	<i>kazakh</i>
	<i>Citizenship</i>	<i>The Republic of Kazakhstan</i>
	<i>Mobile phone, E-mail</i>	<i>mob.: 8-707-403-27-57 e-mail: timurbekova_aigul@mail.ru</i>
Education		
Higher educational institution		
a) the name	Kazakh Chemical Technology Institute	
b) country, city	Republic of Kazakhstan, Shymkent city	
c) year of receipt and termination	1990-1995	
d) the qualification received on the termination of educational institution	mechanical engineer	
Academic degree and rank (today)		
Academic degree	Candidate of Technical Sciences	
Dissertation topic	«Vacuum-freeze drying of national milk drinks – shubat and koumiss – when applying magnetic and microwave fields»	
Branch of science	Food and processing industry	
The code of scientific specialty	05.18.12	
Name of specialty	Processes and devices of food production	
Year of protection	2006	
Dissertation language	russian	
Academic status	Associate Professor, 05.18.00 – Technology of food products	
Place of work (today)		
Full name of the organization	Kazakh National Agrarian Research University	
Position held	Professor of the Department of «Food Technology and Safety»	
Scientific activity		
The responsible executor of research in RK (during the last 5 years)		
<b>Name research</b>	<b>Years of realization</b>	<b>Organization performer</b>
Development of technology for the production of pasta based on non-traditional poly-cereal raw materials	2018-2020	Kazakh National Agrarian Research University
Development of technology for the production of functional drinks based on germinated grain	2021-2023	Kazakh Research Institute of Processing and Food Industry

Scientific and pedagogical activity			
Training of highly qualified personnel			
Degree	Quantity	Year of protection	Code of specialty
master	1	2014	6M072700 – Technology of food products
	2	2015	6M072800 – Technology of processing industries
	2	2016	6M072800 – Technology of processing industries
	4	2017	6M073500 – Food safety
	1	2018	6M072800 – Technology of processing industries
	5	2019	6M073500 – Food safety
	2	2020	6M072400 – Technological machines and equipment
	1	2020	6M072800 – Technology of processing industries
	1	2020	6M073500 – Food safety
	1	2021	7M07208 – Technology of processing industries
	1	2021	7M07207 – Technology of food products
	2	2021	7M07210 – Food safety
	2	2022	7M07210 – Food safety
	1	2023	7M07207 – Technology of food products
	1	2023	7M07210 – Food safety
	2	2024	7M07210 – Food safety
Information on the number of publications for the last 5 years			
Type of publications		Quantity	
Publications in the recommended journals of the MES RK		16	
Publications in rating journals		14	
Teaching aids		-	
Electronic teaching aids		-	
Monographs		3	
Abstracts and reports at conferences, symposiums (foreign, republican)		10	
The main scientific publications (for the last 5 years)			
Name of the publication	Author(s)	Year of the edition	Name of the edition, volume, number, page
Melt flow of biopolymer through the cavities of an extruder die: Mathematical modelling	Ostrikov A., Ospanov A., Vasilenko V., Muslimov N., Timurbekova A., Jumabekova G.	2019	Mathematical Biosciences and Engineering. – V. 16, Issue 4. – P. 2875-2905
New hypothesis of energy of crushing	Ospanov A., Timurbekova A.	2019	Journal of Hygienic Engineering and Design. – V. 27. – P. 87-89
The study of indicators of the quality test of poly-cereal whole meal flour for making pasta	Ospanov A., Muslimov N., Timurbekova A., Jumabekova G., Almaganbetova A., Zhalelov D., Nurdan D.	2019	Journal of Hygienic Engineering and Design. – V. 27. – P. 32-38
The amino acid composition of unconventional poly-cereal flour for pasta	Ospanov A., Muslimov N., Timurbekova A., Mamaveva L.	2020	Periodico Tche Quimica. – V. 17 (34). – P. 1012-1025

The effect of various dosages of poly-cereal raw materials on the drying speed and quality of cooked pasta during storage	Ospanov A., Muslimov N., Timurbekova A., Mamayeva L., Jumabekova G.	2020	Current Research in Nutrition and Food Science. – V. 8, № 2. – P. 462-470
Mathematical model of high-temperature tube-shaped pasta drying in a conveyer belt drier	Ostrikov A., Ospanov A., Shevtsov A., Muslimov N., Timurbekova A.	2021	International Journal of Food Engineering. – V. 17 (3). – P. 209-215
An empirical-mathematical modelling approach to explore the drying kinetics of cereals under variable heat supply using the stitched method	Ostrikov A., Ospanov A., Shevtsov A., Vasilenko V., Timurbekova A.	2021	Acta Agriculturae Scandinavica Section B: Soil and Plant Science. – V. 71(9). – P. 762–771
Thermomechanical processing of components of combined feeds by the expansion method	Ospanov A., Ostrikov A., Vasilenko V., Timurbekova A., Zhalelov D.	2022	Potravinarstvo Slovak Journal of Food Sciences. – V. 16. – P. 296-306
Mixing of flour mixture components in the production of pasta from nontraditional raw materials	Ospanov A., Muslimov N., Timurbekova A., Nurdan D., Zhalelov D.	2022	Potravinarstvo Slovak Journal of Food Sciences. – V. 16. – P. 375-387
The extrusion process of poly-cereal mixtures: study and calculation of the main parameters	Ospanov A., Timurbekova A., Muslimov N., Almaganbetova A., Zhalelov D.	2022	Potravinarstvo Slovak Journal of Food Sciences. – V. 16. – P. 645-655
Changes in the protein-protease complex of germinated grains of leguminous crops	Muslimov N., Dalabaev A., Timurbekova A., Sadibaev A., Moldakarimov A.	2022	Journal of Hygienic Engineering and Design. – V. 40. – P. 132-138
Changes in lipase activity during germination of oil seeds	Muslimov N., Ospanov A., Dalabaev A., Timurbekova A., Moldakarimov A.	2022	Journal of Hygienic Engineering and Design. – V. 40. – P. 155-159
Economic aspects of hydrodynamic extraction in the production of extracts from sprouted grain of cereals	Muslimov N., Alzhaxina N., Timurbekova A., Dalabayev A., Tuyakova A., Sadibaev A.	2023	Economic Annals-XXI. – V. 203(5-6). – P. 36-47
Mathematical modeling of the melt flow in the cone-ring channel of the extruder matrix	Ospanov A., Timurbekova A., Zhalelov D.	2024	Eastern-European Journal of Enterprise Technologies. – V. 1, Issue 7 (127). – P. 83-98
<b>Patents (for the last 5 years):</b>			
<b>Assigned number</b>	<b>Name</b>	<b>Author / Patent holder</b>	<b>Date of issue and validity period</b>
№ 4291	Pasta from non-traditional raw materials (options) and method of their production	Ospanov A.A., Muslimov N.Zh., Timurbekova A.K.,	09.09.2019

		Jumabekova G.B.	
№ 36192	Process for preparing a plant base for a functional drink	Muslimov N.Zh., Ospanov A.B., Chomanov U., Ospanov A.A., Timurbekova A.K., Tuyakova A.R., Izdibaeva G.U., Dalabaev A.B.	28.04.2023
№ 047333 Eurasian patent	Method for obtaining functional drinks from sprouted grains	Muslimov N.Zh., Ospanov A.B., Chomanov U., Ospanov A.A., Timurbekova A.K., Tuyakova A.R., Izdibaeva G.U., Dalabaev A.B.	05.07.2024
<b>Knowledge of foreign languages</b>			
<b>Language</b>		<b>Level of proficiency (low, average, high)</b>	
English		average	