

TEACHER'S QUESTIONNAIRE
Department of Food Technology and Safety

Personal information of the teacher		
	<i>Full Name (by identity card)</i>	<i>Ospanov Abdymanap</i>
	<i>Date of Birth</i>	<i>April 04, 1954</i>
	<i>Sex (male / female)</i>	<i>male</i>
	<i>Nationality</i>	<i>kazakh</i>
	<i>Citizenship</i>	<i>The Republic of Kazakhstan</i>
	<i>Mobile phone, E-mail</i>	<i>mob.: 8-707-223-29-59 e-mail: ospanov_abdymanap@mail.ru</i>
Education		
Higher educational institution		
a) the name	Kazakh State Agricultural Institute	
b) country, city	The Republic of Kazakhstan, Almaty city	
c) year of receipt and termination	1971-1976	
d) the qualification received on the termination of educational institution	mechanical engineer	
Academic degree and rank (today)		
Academic degree	Doctor of Technical Sciences	
Dissertation topic	«Improving the processes of grinding food and feed materials»	
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	1992	
Dissertation language	Russian	
Academic status	Professor	
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 head of research in RK (during the last 5 years)		
Name research	Years of realization	Organization performer
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

Production of innovative pasta "Ai-Kun" from multi-cereal raw materials		2024-2026	Kazakh National Agrarian Research University
Scientific and pedagogical activity			
Training of highly qualified personnel			
Degree	Quantity	Year of protection	Code of specialty
doctor of science	1	2010	05.18.12 – Processes and devices of food production
candidate of science	1	1998	05.18.12 – Processes and devices of food production
	2	1999	05.18.12 – Processes and devices of food production
	1	2002	05.18.01 – Technology of processing, storage and processing of cereals, legumes, cereals, fruits and vegetables and viticulture
	1	2003	05.18.01 – Technology of processing, storage and processing of cereals, legumes, cereals, fruits and vegetables and viticulture
	1	2004	05.18.12 – Processes and devices of food production
	1	2009	05.18.12 – Processes and devices of food production
PhD	1	2024	8D07501 – Standardization and certification
master	4	2012	6M072800 – Technology of processing industries
	3	2013	6M072800 – Technology of processing industries
	2	2014	6M072800 – Technology of processing industries
	2	2016	6M072400 – Technological machinery and equipment
	3	2017	6M073500 – Food safety
	1	2017	6M072400 – Technological machinery and equipment
	2	2018	6M073500 – Food safety
	2	2018	6M072400 – Technological machinery and equipment
	4	2019	6M073500 – Food safety
	4	2020	6M072400 – Technological machinery and equipment
	1	2021	7M07210 – Food safety
	1	2021	7M07204 – Technological machinery and equipment
	1	2022	7M07208 – Technology of processing industries
	1	2022	7M07210 – Food safety
	2	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			4
Abstracts and reports at conferences, symposiums (foreign, republican)			11
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., Mamayeva L., Jumabekova G.	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 carbohydrate-amylase complex germination of cereal crops	Muslimov N., Dalabaev A., Ospanov A., Sadibaev A., Moldakarimov A.	2022	Journal of Hygienic Engineering and Design. – V. 40. – P. 114-118
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
The economic essence of electro-pulse extraction technology in the	Muslimov N., Ospanov A.,	2023	Economic Annals-XXI. – V. 201(1-2). – P. 33-43

production of extracts from sprouted grains of cereal crops	Alzhaxina N., Dalabayev A., Tuyakova A., Sadibaev, A.		
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
Patents (for the last 5 years):			
Assigned number	Name	Author / Patent holder	Date of issue and validity period
№ 4291	Pasta from non-traditional raw materials (options) and method of their production	Ospanov A.A., Muslimov N.Zh., Timurbekova A.K., Jumabekova G.B.	09.09.2019
№ 34879	Method of obtaining micronized composite flour from grain legume crops	Абдрахманов Х.А., Кизатова М.Е., Муслимов Н.Ж., Омаралиева А.М., Оспанов А.А., Боровский А.Ю., Султанова М.Ж.	12.02.2021
№ 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
Knowledge of foreign languages			
Language		Level of proficiency (low, average, high)	
English		average	