**DEAR PARTNERS AND COLLEAGUES,**

**On behalf of the Organizing Committee we are pleased to invite you to take part in the** **International Round Table «Sustainable consumption in restaurant industry», which is scheduled for January 25th, 2023 at the Department of Technology of Restaurant and Ayurvedic Products of National University of Food Technologies, Kyiv, Ukraine. The event is organized jointly with** **Lankaran State University of the Ministry of Education of the Republic of Azerbaijan and Sri Konda Laxman Telangana State Horticultural University.**

**Please, find the full information pack of the event in this document and the attached files. If you have any questions, please feel free to contact us.**

**We would be pleased to welcome you at our event!**

***KINDEST REGARDS,***

***Prof. Dr. Oleksandra Niemirich***

***Head of the Department of Technology of Restaurant and Ayurvedic Products***

***National University of Food Technologies, Kyiv, Ukraine***

**The Ministry of Education and Science of Ukraine**

**National University of Food Technologies – Kyiv, Ukraine**

**jointly with Lankaran State University of the Ministry of Education of the Republic of Azerbaijan**

**and Sri Konda Laxman Telangana State Horticultural University**

**INVITATION**

**The organizing committee**

**is pleased to invite you to take part in the International Round Table**

**«Sustainable consumption in restaurant industry»**

**JANUARY 25, 2023**

**National University of Food Technologies – Kyiv, Ukraine**

**ORGANISING COMMITTEE:**

Assoc. Prof. Ph.D. Tokarchuk Serhii – Vice-rector for the Scientific work of National University of Food Technologies

Assoc. Prof. Ph.D. Tsirulnikova Vita – Deputy Dean of Faculty of Hotel-Restaurant and Tourism Business named after Prof. V.F. Dotsenko of National University of Food Technologies

Prof. Dr. Niemirich Oleksandra – Head of Department of the Technology of Restaurant and Ayurvedic Products of National University of Food Technologies

Prof. Dr. Magerramov Mikail Akper oglu – Department of Technology and Technical Disciplines of the Lankaran State University of the Ministry of Education of the Republic of Azerbaijan

Assis. Prof. Dr. Shankaraswamy J. – Head of Post harvest Technology, Sri Konda Laxman Telangana State Horticultural University

Ph.D. Amiraslanov Tair Idris oglu – General Director of the Center for National Culinary of Azerbaijan

Ph.D. Zakharov Volodymyr – Department of the Technology of Restaurant and Ayurvedic Products of National University of Food Technologies

Ph.D. Deinychenko Liudmyla – Department of the Technology of Restaurant and Ayurvedic Products of National University of Food Technologies

**THEMATIC AREAS OF THE ROUND TABLE:**

* Sustainable consumption within the global food crisis caused by Russian aggression
* Frugal innovative technologies in Restaurant and Food Industries
* Eco-foods and zero-waste consumption as global goals of 21-st century
* HoReCa: service innovations and trends
* New steps in Food safety and quality management

**WORKING LANGUAGES – English, Ukrainian**

**REPORT LANGUAGES – English**

**INFORMATION FOR THE PARTICIPANTS**

**IMPORTANT DATES:**

* **December 21st, 2022 – informing the organizers about the intention to participate in the event (deadline)**
* **January 18th, 2023 – compilation of the event program and its distribution to the participants, informing the participants about the details of the event**
* **January 25th, 2023 – holding the event**
* **January 31sf, 2023 – sending certificates to participants**

**REQUIREMENTS FOR THE oral reports:**

The report can be presented in English only/ The topic of the report should correlate to the thematic areas of round table.

The text of the report is not subject to further editing. The responsibility for the content and quality of the report lies with the author (s).

The time of the report presentation should not exceed 10 minutes. Round table participants can participate with reports individually or in co-authorship, but not with more than two person for 1 report.

**ADDRESS FOR CORRESPONDENCE:**

01601 Kyiv, Ukraine, Volodymyrska str. 68

National University of Food Technologies, Department of Technology of Restaurant and Ayurvedic Products, Office Z-102

phone +38044 2879753; e-mail: [roundtabletrap@gmail.com](mailto:roundtabletrap@gmail.com)

Please for more information, sending the application forms and papers use the e-mail address: [roundtabletrap@gmail.com](mailto:roundtabletrap@gmail.com)

**REQUEST FOR PARTICIPATION**

**In the International Round Table « Sustainable consumption in restaurant industry»**

|  |  |
| --- | --- |
| **NAME, SURNAME:** |  |
| **SCIENTIFIC DEGREE/ JOB POSITION:** |  |
| **UNIVERSITY/INSTITUTION/**  **COMPANY:** |  |
| **REPORT TITLE:** |  |
| **SUMMARY OF THE REPORT:** |  |
| **THEMATIC AREAS**  **OF THE CONFERENCE:** |  |
| **ADDRESS,**  **PHONE, E-MAIL:** |  |

**Please for more information and sending the request for participation (application forms) use the e-mail address:** [roundtabletrap@gmail.com](mailto:roundtabletrap@gmail.com)