Candidate supervisor's information summary form

Name and surname, degree, title: **Grażyna Cacak-Pietrzak, Assoc. Prof. PhD**	
Discipline/ disciplines of science	Food and nutrition technology
Professional development (degrees and titles) in chronological order	1996 – doctor of agricultural sciences in the area of food technology and nutrition 2012 – habilitated doctor of agricultural sciences in the field of food technology and nutrition
Most important publications/patens over the last 3 years (maximum 10)	Stępniewska S., Słowik E., **Cacak-Pietrzak G.**, Romankiewicz D., Szafrańska A., Dziki D.: 2018. Prediction of rye flour baking quality based on parameters of swelling curve. European Food Research and Technology, Vol. 244, No 6, 989-997 Gońda M., **Cacak-Pietrzak G.**, Jończyk K.: 2018. Assessment of the use of flour from the grain of spring common wheat cultivated under organic farming for pasta production. Acta Agrophysica 25(2), 145-156 Różyło R., Wójcik M., Dziki D., Biernacka B., **Cacak-Pietrzak G.**, Gawłowski S., Zdybel A.: 2019. Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. International Agrophysics 33, 217-225 Dziki D., **Cacak-Pietrzak G.**, Gawlik-Dziki U., Sułek A., Kocira S., Biernacka B.: 2019. Effect of Moldavian dragonhead (*Dracocephalum moldavica* L.) leaves on the baking properties of wheat flour and quality of bread. CyTA – Journal of Food, Vol. 17, No. 1, 536-543 Stępniewska S., Hassoon W.H., Szafrańska A., **Cacak-Pietrzak G.**, Dziki D.: 2019. Procedures for evaluation of the breadmaking quality of wholemeal rye flours. Foods, Vol. 8, 331, 11 pages **Cacak-Pietrzak G**., Różyło R., Dziki D., Gawlik-Dziki U., Sułek A., Biernacka B.: 2019. *Cistus incanus* L. as an innovative functional additive to wheat bread. Foods, Vol. 8, 349 Gońda-Skawińska M., **Cacak-Pietrzak G.**, Jończyk K.: 2020. Estimation of possibility of use of flour from grain of common wheat winter cultivars from organic farmings as raw material for pasta production. Acta Agrophysica 27, 17-29 Feledyn-Szewczyk B., **Cacak-Pietrzak G**., Lenc L., Stalenga J.: 2020. Rating of spring wheat varieties (*Triticum Aestivum* L.) according to their suitability for organic agriculture. Agronomy 10, 1900 Dziki D., **Cacak-Pietrzak G.**, Hassonn W.H., Gawlik-Dziki U., Sułek A., Różyło R., Suger D.: 2021. The fruit of sumac (*Rhus coriaria* L.) as a functional additive and salt replacement to wheat bread. LWT – Food Science and Technology 136, art. 110346 Grabiński J., Sułek A., Wyzińska M., Stuper-Szablewska K., **Cacak-Pietrzak G.**, Nieróbca A., Dziki D.: 2021. Impact of genotype, weather

	conditions and production technology on the quantitative profile of anti-nutritive compounds in rye grains. Agronomy, 11, 151
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	The supervisor in the PhD Daria Pająk "Impact analysis of the herbaceous plant seeds addition on nutritional values, organoleptic properties and process of wheat bread staling"; defense with honors 08/07/2019 The supervisor in the PhD Sylwia Stępniewska "Studies on the baking value of rye flour from commercial mills with particular emphasis on the role of polysaccharides"; defense with honors 17/12/2020
Project/grants achievements (from the last 10 years)	The Ministry of Agriculture and Rural Development decision No HORze 027.6.2018 / 1 - Assessment of the technological value of grains of spring wheat varieties and its suitability for the production of bread and pasta decision No HORze 027.6.2018 / 2 - Assessment of the technological value of grains of winter wheat varieties and its suitability for the production of bread and pasta decision No PJ.re.027.6.2019 / 1 - Assessment of the technological value of the grain of spring wheat varieties and its suitability for the production of bread and pasta. decision No PJ.re.027.6.2019 / 2 - Assessment of baking value of flour from grain of new varieties of winter wheat and its suitability for the production of bread decision No. JPR.re.027.3.2020 - Assessment of baking value of flour from grain of new varieties of winter wheat and its suitability for the production of bread
Topic – research problem – for which the candidate supervisor seeks a doctoral student	Obtaining innovative functional cereal products Assessment of the physico-chemical properties and processing suitability of cereal grains from organic cultivation Influence of genotype and cultivation conditions on various aspects of the quality of cereal grains and their products
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