**Personal Information**

|  |  |
| --- | --- |
| Name and Surname: | Sophio Gachechiladze |
| Date of Birth: | 26.11.1978 |
| Personal Number: | 60001006652 |
| Address: | Kutaisi, I. Davitashvili str. 12 |
| Phone Number: | +995495585 |
| E-mail Address: | [sopho.gachechiladze@mail.ru](mailto:sopho.gachechiladze@mail.ru) |

**Education**

|  |  |  |  |
| --- | --- | --- | --- |
| Years | Name of the Institution | Specialty | Qualification |
| 1996-2000 | Kutaisi, Akaki Tsereteli State University | Biology | Bachelor |
| 2000-2002 | Kutaisi, Akaki Tsereteli State University | Biology | Master |

**Academic / Scientific Degree**

|  |  |  |  |
| --- | --- | --- | --- |
| Degree-Awarding Year | Name of the Institution | Specialty and Dissertation Title | Qualification |
| 2014-2018 | Kutaisi, Akaki Tsereteli State University | Food technology | PhD |

**Scientific-Pedagogical Activities**

|  |  |  |
| --- | --- | --- |
| Years | Name of the Institution | Academic Position |
| 2007- up to now | Kutaisi, Niko Nikoladze school | Haed of the Natural Science department; Chemistry and Biology teacher, full staff |
| 2016-2018 | Kutaisi, Akaki Tsereteli State University, Food Technology Department | Invited specialist, hourly payment |
| 2019- Present | Kutaisi University LLC | Invited lecturer, Faculty of Medicine |

**List of Scientific Works (Scientific-research articles published during the last 5 years)**

Scientific Publications with the Impact Factor

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| № | Author / Authors | Title of the Article | Title of the Scientific Journal | Vol. | Series № | Year | Pages |
| 1 | M. Silagadze,  S. Gachechiladze ,  E. Pruidze,  G. Khetsuriani,  Kh. Khvadagiani | Development of new – generation dietary bread technologies by using soya processing products | Annals of Agrarian Science | 15 | 2 | 2017 | 177-180 |
| 2 | M.A. Silagadze, E.G. Pruidze, S.T. Gachechiladze, G.N. Pkhakadze, Kh.B. Khvadagiani | Obtaining and a comprehensive study of highly bioavailable functional food additives based on Georgian soya varieties | Annals of Agrarian Science | 15 | 3 | 2017 | 356-360 |
| 3 | M. Silagadze, E. Pruidze, S. Gachechiladze,G. Pkhakadze, Kh. Khvadagiani | Obtaining and a comprehensive study of highly bioavailable functional food additives based on Georgian soya varieties | Annals of Agrarian Science | 15 | 2 | 2017 | 177-180 |
| 4 | M. Silagadze, S. Gachechiladze , E. Pruidze, G. Khetsuriani, Kh. Khvadagiani | Development of new – generation dietary bread technologies by using soya processing products, Georgian soya varieties | Annals of Agrarian Science | 15 | 3 | 2017 | 356-360 |

Internationally Refereed Scientific Journals

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| № | Author / Authors | Title of the Article | Title of the Scientific Journal | Vol. | Series № | Year | Pages |
| 1 | Silagadze M. A., Khvadagiani Kh. B., Gachechiladze S. T., Pkhakadze G. N | Actual trends in the development of the assortment of marmalade-pastille products in Georgia from the position of healthy nutrition | Proceedings of the International Scientific and Practical Conference "Achievements and prospects for the development of the confectionery industry" |  |  | 2015 | 18-22 |
| 1 | M. Silagadze,  E. Gamkrelidze,  S. Gachechiladze,  M. Khurtsidze,  G. Pkhakadze | Development Of New Generation “Live” Foods With Rational Use of Raw Materials From Georgian Resources | Scientific enquiry in the contemporary world: Theoretical basics and innovative approach |  |  | 2016 | 238-243 |
| 2 | Silagadze M., Pruidze E., Gachechiladze S., Khurtsidze M., Pkhakadze G. | Development of functional dietary product on the base of complex use of local plant raw material | Scientific enquiry in the contemporary world: theoretical basic and innovative approach. CA, USA, B&M Publishing | 8 | L\_26 | 2017 | 244-249 |

**Participation in Scientific Conferences Within the Framework of the Educational Program**

Preparation and Publication of a Report at an International Scientific Conference

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| № | Year | Conference Title | Title of the Report | Country, City |
| 1 | 2018 | 5th International Conference «SCIENCE AND PRACTICE: A NEW LEVEL OF INTEGRATION IN THE MODERN WORLD» | Research and optimization of the germination process of legumes | United Kingdom |
| 2 | 2017 | Proceedings of the International Scientific and Practical Conference "Achievements and prospects for the development of the confectionery industry" | Actual trends in the development of the assortment of marmalade-pastille products in Georgia from the position of healthy nutrition | Kiev, Ukrain |
| 3 | 2017 | Proceedings of the international scientific - practical conference " , Achievements and prospects for the development of the confectionery and | Sugar cookies of the new generation - a product of a functional purpose based on local raw materials | Kiev, Ukrain |
| 4 | 2014 | Materials of International Scientific-practical Conference “ Science and innovative technologies”, | “ Scientific and practical substantiation of the technology of non-yeasted bread production” | Georgia, Kutaisi |
| 5 | 2015 | Materials of International Scientific-Practical Conference “Innovative Technologies for the Functional Purpose Food Production” | "Therapeutic - Prophylactic Wheat Bread Technology Using Topinambur" | Georgia, Kutaisi |
| 6 | 2016 | Proceedings of International Scientific and Practical Conference "Modern Engineering Technologies and Environment" | "Research of Georgian soy and its processing products with the prospect of use in bakery production" | Georgia, Kutaisi |

**Participation in International Grant Projects**

Scientific Grant Funded by Shota Rustaveli National Science Foundation

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| № | Years | Scientific Fund | № - Project Title | Status in the Project |
|  | 2017 | Shota Rustaveli National Science Foundation | FR2017/FR17\_196- Development of innovative technologies of new gluten free bakery products using Georgia’s bio resources | Basic staff |
|  | 2018 | Shota Rustaveli National Science Foundation | AR18\_170 Developing of innovative technologies of gluten free nutritional products of high biological value | Basic staff |

**Educational / Creative Projects**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| № | Years | Scientific Fund | № - Project Title | Status in the Project | Country, city |
| 1 | 2011 | **IYIPO** International Olympiad of Young Scientists and Inventors | Enviromentally friendly insecticide colorado potato beetle (Leptinotursa Decemlineata Say) control using ecologically pure antifeedantic preparation | Project manager | Georgia, Tbilisi |
| 2 | 2011 | **GENIUS-** International Environmental Olympiad | Enviromentally friendly insecticide colorado potato beetle (Leptinotursa Decemlineata Say) control using ecologically pure antifeedantic preparation | Project manager | US, Oswego |
| 3 | 2013 | **IYIPO** International Olympiad of Young Scientists and Inventors | Production of stable nonwoven fabric against radiation from cocoons of silk worm | Project manager | Georgia, Tbilisi |
| 4 | 2013 | **INEPO -** International Environmental Olympiad | Preparation threads and obtaining healing tissue from Agave | Project manager | Turkey, Istanbul |
| 5 | 2013 | **GENIUS-** International Environmental Olympiad | Production of stable nonwoven fabric against radiation from cocoons of silk worm | Project manager | US, Oswego |
| 6 | 2014 | **IYIPO** International Olympiad of Young Scientists and Inventors | Removing of some heavy metals  *(Pb(II)*  and *Cd(II))* out of waste water using maize leaves | Project manager | Georgia, Tbilisi |
| 7 | 2015 | **IYIPO** International Olympiad of Young Scientists and Inventors | Ginger (Zingiber officinale) and Honey - Effective Struggle Against Human Pathogens | Project manager | Georgia, Tbilisi |
| 8 | 2016 | **IYIPO** International Olympiad of Young Scientists and Inventors | Developing of new functional dietary supplements with high biological value produced from sprouts of some cereals and leguminous crop for preventing diseases caused by immunodeficiency | Project manager | Georgia, Tbilisi |
| 9 | 2016 | Olympiad of Young Inventors and Researchers **“Leonardo da Vinci”** | Developing of new generation “live” products with rational use of Georgia’s resources of raw materials | Project manager | Georgia, Tbilisi |
| 10 | 2016 | **Intel** International Science and Engineering Project Fair | Developing of new generation “live” products with rational use of Georgia’s resources of raw materials | Project manager | US, Los Angeles, California |

**Copyright, Patent, Utility Model Priority**

Internationally Submitted Invention

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| № | Year | Author / Authors | Title of the Invention | Issuing Authority | Registration Number |
| 1 | 2016 | M. Silagadze, E. Pruidze, G. Pkhakadze, N. Pkhakadze, S. Gachechiladze, Kh. Khvadagiani | Development of new method of producing of gluten free bread having high biological value for people with celiac disease | National Intellectual Property Center of Georgia Sakpatenti | GE P 2016 6562 B |
|  |  |  |  |  |  |

**Knowledge of Foreign Languages**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Foreign Language | Reading | Listening | Speaking | Writing |
| English Language | **C1** | **C1** | **B2** | **C1** |
| Russian Language | **C2** | **C2** | **C1** | **C2** |
| German Language |  |  |  |  |
| If other, please indicate |  |  |  |  |
| A1 and A2 - Initial base user; B1 and B2 - Independent user; C1 and C2 - Professional user | | | | |

**Computer Skills** (use☑ symbol)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Starting level | Average level | Good | Very good |
| Microsoft Office Word |  |  |  | √ |
| Microsoft Office Excel |  |  |  | √ |
| Microsoft Office PowerPoint |  |  |  | √ |
| If other, please indicate |  |  |  |  |

**Sophio Gachechiladze**