**Author's information**



**1. Full Name:**

Dzhingilbayev Seit.

**2. Position, academic degree, title:**

doctor of technical sciences, professor, Academician of the International informatization academy.

**3. Education:**

- KazAI, faculty of Mechanization of agricultural processes, specialty "Agricultural mechanization", mechanical-engineer, diploma I № 201040, 1974;

- doctor of technical sciences, September 29, 2007 in the dissertation council D 14.61.17, at the Almaty technological university, specialty 05.18.12 - "Processes and apparatuses of food production", diploma GD № 0000481 dated October 31, 2008 MES of RK HAC;

- professor in the specialty – "Technology of food products", diploma № 0000441 dated September 30, 2010, HAC MES of RK;

- Academician of the International academy of informatization, № 1837 dated November 6, 2017, Exhibition of achievements of the National Economy of the USSR.

**4. Area and directions of research, including participation in scientific projects with a brief description of the research results:**

*Area and directions of research:*

- food production processes and apparatuses, mechanization of agricultural processes.

*Participation in scientific projects:*

participated in several scientific programs. He developed a pneumatic conveyor for the non-grain part of the rice crop, for stationary rice threshing points. He took part in the development of

stationary rice threshing stations, which passed laboratory, economic, state tests. For active participation in the development of non-traditional methods of threshing grain and rice, he was awarded the silver medal of Exhibition of achievements of the National Economy of the USSR.

With his direct participation, oil presses PM-25/50, PM-50, PM-100 were developed, which also successfully passed laboratory and economic tests and were implemented for further operation in the economy of the Almaty region.

**5. List of the most significant publications (monographs, patents, developed standards):**

developed high-quality educational and methodological complexes of readable disciplines for students of full-time, part-time and distance learning.

Takes an active part in international scientific and practical conferences with reports.

1. Dzhingilbayev S.S. Yeraly Nursultan. Processing of milk and dairy products at enterprises. Search №3 2018 Almaty, "Baspalar uyi";

2. Dzhingilbayev S.S., Kairbaeva A.E., Vasilenko V.N., Tlevlesova D.A., Kopylov M.V. Investigation of the aerodynamic properties of melon seeds. Bulletin of KazNITU No. 2(126), 2018, pp. 413-419;

3. Dzhingilbayev S.S., Velyamov Sh.M., Kurasova L.A. Extractor for obtaining pectin-containing extract from vegetable raw materials. Author's certificate № 104607 (11) 33150, 2018;

4. Dzhingilbayev S.S., Kairbayeva A.E., Tlevlesova D.A. The study of the characteristics of the aerodynamic properties of melon seeds. "Materials of the international scientific and practical conference "Innovative development of food, light industry and hospitality industry: from idea to implementation" Almaty, October 25-26, 2018, pp.50-51;

5. Dzhingilbayev S.S., Karabalayeva A.B. Automatic control of the rectification process with alcohol. Materials of the international scientific and practical conference "Innovative development of the food, light industry and hospitality industry: from idea to implementation" Almaty, October 25-26, 2018, pp.31-33;

6. Dzhingilbayev S.S., Vasilenko L.N., Medvedkov E.B., Kairbaeva A.E., Mikhailova N.A., Kopylov M.V. Press for oil production from vegetable raw materials. Author's certificate No. 104859 (11) 3216 2018.\0550.2..28.03.2017, publ.22.10.2018, bul. № 39;

7. Dzhingilbayev S.S., Razdyk A.M. Research and analysis of the use of temperature and humidity control sensors in greenhouses. Higher school of Kazakhstan, №4, 2018, p.275-276;

8. Dzhingilbayev S.S., Velyamov Sh.M., Aktoryan S.G. Improvement of the process of processing vegetable raw materials in order to extract pectin on the extractor. Science News of Kazakhstan № 1 (135), 2018, pp. 117-134;

9. Shukhrat M., Velyamov, Seit S. Jingilbaev, Stepan G. Akterian. Ultrasound-assisted and agitated enzymatic extraction of pectin from red beet (Beta vulgaris L. var. conditiva) roots. Bulgarian Journal of Agricultural Science, 25 (№ 1), 2019, 197-203;

10. Dzhingilbayev S.S., Aitkozhin A.S. Improving the technique and process of pneumatic transportation of oilseed heap during its processing. Materials of the international scientific and

practical conference of young scientists "Science. Education. Youth" Almaty, April 25-26, 2019, pp.199-200;

11. Dzhingilbayev S.S. Velyamov Sh.M., S.S. Akteryan S.G. Improvement of the process of processing vegetable raw materials in order to extract pectin on the extractor. Science News of Kazakhstan № 1 (135), 2018, pp. 117-134;

12. Dzhingilbayev S.S., Adilbekov M.A. Heat and mass transfer processes of screw aslopress operation. Materials of the international scientific and practical conference "Innovative development of the food, light industry and hospitality industry". October 24-25, 2019. Almaty. pp. 242-244;

13. Seit S. Dzhingilbayev, Assan B. Ospanov, Stepan G. Akterian, Shukhrat M. Velyamov. Modeling the process of enzymatic extraction of pectin substances from red beet (Beta vulgaris L. var. conditiva) using an extractor equipped with an ultrasonic emitter and a high-speed mixer. International Journal of Advanced Science and Technology, Vol. 29, № 7, (2020), pp. 1528-1540.

14. Dzhingilbayev S.S. Adilbekov M.A. "Baskaru zhүyelerinin senimdiligi". Tutorial, 2020;

15. Dzhingilbayev S.S., Doctor of Technical Sciences, Shambulov E.D., Ph.D., Kaldanov Zh.B. Development of an oil seed dryer using the example of safflower. International scientific and practical conference "Innovative development of food light industry and hospitality industry" dedicated to the 30th anniversary of the independence of the Republic of Kazakhstan Almaty, October 21-22, 2021, pp 200-201;

16. Dzhingilbayev S.S., Nasrullin G.Sh., Silin V.A. Determination of the optimal size of the feed opening of the screw mixer. International scientific and practical conference "Innovative development of food light industry and hospitality industry" dedicated to the 30th anniversary of the independence of the Republic of Kazakhstan Almaty, October 21-22, 2021, pp 203-205;

17. Dzhingilbaev S.S. Kaldanov Zh.B. Development of an oilseed dryer using the example of safflower. International Scientific and Methodological Journal "Global Science and Innovation 2021: Central Asia" № 3(14). October 2021, Series "Technical Sciences", 3 vol., pages 26-28.

**6. Scientific internships:**

- foreign internship in the Republic of Bulgaria, Plovdiv, UHT;

- Certificate from 01.10.2013 to 30.11.2013.

**7. Achievements in research, teaching activities (awards):**

- The results of the research formed the basis of the technical documentation developed by NPO Kazselkhozmekhanizatsiya for the oil press PM - 100, OKP code 473500, which includes the “Terms of Reference. Oil separating press PM-100”, “Technical specifications TU-10-RK. Oil separating press PM-100”, as well as “Operation manual 707 RE. Oil separating press PM-100 "(TK, TU. RE), and which were agreed with the "Department of technical policy and scientific support of agriculture" of the Ministry of Agriculture of the Republic of Kazakhstan, 05/30/1997, "National Academic Center for Agrarian Research" of the Republic of Kazakhstan, 1997;

- developed Recommendations "Agriculture system of the Almaty region", reviewed and

approved by the decision of the Scientific Council of the NPC&R (21.02.2005), and approved by the Akimat of the Almaty region;

- Recommendations for the processing of oilseeds considered and approved at a meeting of the Academic Council of the "Institute of Engineers of Agriculture, Forestry and Water Management" KazNAU (29.09.2005).

- Silver medal of the Exhibition of Achievements of the National Economy of the USSR, Certificate № 3 5122 dated December 5, 1989, № 844-N.

**8. E-mail address, contact details (tel.: work (ext.), cell.):**

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