

### Candidate supervisor's information summary form

Name and surname, degree, title: <b>Marek Kieliszek, Dr hab. inż. (Ph.D DSc. Eng)</b>	
Discipline/ disciplines of science	food and nutrition technology
Professional development (degrees and titles) in chronological order	<p><b>05.07.2019</b> Habilitation, Institute of Food Sciences (previously: Faculty of Food Sciences), Warsaw University of Life Sciences</p> <p><b>12.06.2015</b> Doctor of Engineering, Institute of Food Sciences (previously: Faculty of Food Sciences), Warsaw University of Life Sciences</p> <p><b>12.06.2009</b> Postgraduate studies, Faculty of Biochemistry, Biophysics and Biotechnology, Jagiellonian University, Krakow, Molecular Biology</p>
Most important publications/patens over the last 3 years (maximum 10)	<p><b>Kieliszek M.</b>, Dourou M. (2021) Effect of selenium on the growth and lipid accumulation of <i>Yarrowia lipolytica</i> yeast. <i>Biological Trace Element Research</i>, 199(4), 1611-1622.</p> <p><b>Kieliszek M.</b>, Kot A. M., Piwowarek K., Błażej S. (2020) Accumulation of selenium in <i>Candida utilis</i> growing in media of increasing concentration of this element. <i>Applied Sciences</i>, 10(4), 1439.</p> <p><b>Kieliszek M.</b> (2019) Selenium–fascinating microelement, properties and sources in food. <i>Molecules</i>, 24(7),1298.</p> <p><b>Kieliszek M.</b>, Błażej S., Bzducha-Wróbel A., Kot A. M. (2019) Effect of selenium on lipid and amino acid metabolism in yeast cells. <i>Biological Trace Element Research</i>, 187, 316–327.</p> <p><b>Kieliszek M.</b>, Błażej S., Bzducha-Wróbel A., Kot A. M. (2019) Effect of selenium on growth and antioxidative system of yeast cells. <i>Molecular Biology Reports</i> 46, 1797–1808.</p> <p><b>Kieliszek M.</b>, Błażej S., Piwowarek K., Brzezicka K. (2018) Equilibrium modeling of selenium binding from aqueous solutions by <i>Candida utilis</i> ATCC 9950 yeasts. <i>3 Biotech</i>, 8, 388.</p> <p><b>Kieliszek M.</b>, Lipinski B. (2018) Pathophysiological significance of protein hydrophobic interactions: an emerging hypothesis. <i>Medical Hypotheses</i>, 110, 15–22.</p> <p><b>Kieliszek M.</b>, Piwowarek K., Kot A. M., Błażej S., Chlebowska-Śmigiel A., Wolska I. (2018) Pollen and bee bread as new health-oriented products: a review. <i>Trends in Food Science and Technology</i>, 71, 170–180.</p> <p><b>Kieliszek M.</b>, Błażej S. (2018) Speciation analysis of selenium in <i>Candida utilis</i> yeast cells using HPLC-ICP-MS and UHPLC-ESI-Orbitrap MS techniques. <i>Applied Sciences</i>, 8, 2050.</p> <p><b>Kieliszek M.</b>, Błażej S., &amp; Kurek E. (2017) Binding and conversion of selenium in <i>Candida utilis</i> ATCC 9950 yeasts in bioreactor culture. <i>Molecules</i>, 22(3), 352.</p>
Experience in work with doctoral students (defended doctoral dissertations, doctoral programmes opened) in chronological order	-
Project/grants achievements (from the last 10 years)	<p>Project Miniatura 2017/01/X/NZ9 / 00339 (12/09/2017-11/10/2018), National Science Center, "The influence of selenium on the assessment of the activity of the antioxidant system of yeast cells", manager.</p> <p>Project 505-10-092800-Q00349-99 (2018-2019), "Proteomic analysis of selenium proteins isolated from yeast strains", leader.</p> <p>Project, "Glu-Can-Technology for the production of functional preparations with a high content of (1,3)/(1,6) -glucan of the yeast <i>Candida utilis</i> with</p>

	<p>mycotoxin binding properties", contractor.</p> <p>Project 505-10-092800-N00287-99 (2016-2017), "Studies on bioaccumulation of selenium from Na<sub>2</sub>SeO<sub>3</sub> aqueous solutions by <i>Candida utilis</i> ATCC 9950 yeast with the use of glycerol and waste potato juice as components of the culture medium", supervisor.</p> <p>Project 510-01-ZM-02 (2014), "Production of extracellular proteolytic enzymes by selected strains of <i>Lactobacillus</i> bacteria depending on the source of nitrogen in the medium and the use of experimental statistics", leader.</p> <p>Project 500-01-ZM-04 (2014), "Assessment of the suitability of lactic acid bacteria and yeast strains for the production of a health-promoting product - bee-seed", leader.</p> <p>Project 505-10-092800-A-01135-99 (2012-2013), "Studies on the bioaccumulation of selenium ions by the cell biomass of the feed yeast <i>Candida utilis</i> ATCC 9950", principal investigator.</p> <p>OPI project, UDA-POIG.01.03.02-00-011/10 (2011-2015), "Patent protection of the invention concerning a yeast strain and the method of obtaining a dried preparation of this yeast, guaranteeing the preservation of technological features enabling the fermentation of (honey) wort with high sugar concentrations ", contractor.</p> <p>OPI project, UDA-POIG.01.03.02-00-014/10 (2011-2015), "Patent protection for an invention concerning strains and a method of obtaining a health-promoting product based on pollen and bee honey", contractor.</p> <p>Targeted project, No. 6 ZR9 2009C/07327, contract number: 04564/C.ZR9-6/2010 (2010-2011), National Center for Research and Development, "Development of technology and implementation for the production of microbial transglutaminase for the food industry", contractor .</p>
<p>Topic – research problem – for which the candidate supervisor seeks a doctoral student</p>	<ol style="list-style-type: none"> <li>1. Studies on the influence of selenium on physiological functions and metabolic processes of lipolytic yeast cells</li> <li>2. Optimization of the production of transglutaminase by microorganisms in variable breeding conditions</li> <li>3. The influence of selenium and anhydrobiosis on the physiological activity of yeast cells</li> <li>4. Studies on the toxicity and mutagenicity of selenium compounds in various groups of yeasts</li> </ol>
<p><u>Contact details:</u>          Faculty/Institute          E-mail address          Tel.</p>	<p>Institute of Food Sciences          marek_kieliszek@sggw.edu.pl          +48 22-593-7657</p>