



КАЛИНИНГРАДСКИЙ  
ГОСУДАРСТВЕННЫЙ  
ТЕХНИЧЕСКИЙ УНИВЕРСИТЕТ

## INSTITUTE OF AGRICULTURAL ENGINEERING AND FOOD SYSTEMS

**Training direction**

**19.03.04 PRODUCTION TECHNOLOGY AND  
PUBLIC CATERING ARRANGEMENT**



**INTRAMURAL  
FORM OF STUDY**

**25**

state-funded  
places

**5**

fee-paying  
places

**duration of study  
4 years**



**EXTRAMURAL  
FORM OF STUDY**

**0**

state-funded  
places

**10**

fee-paying  
places

**duration of study  
4 years 6 months**

**SUBJECT/  
MINIMUM ENTRY SCORES**

**Mathematics  
(profile)/33  
Russian/44**

**ELECTIVE SUBJECT  
Physics/40  
Chemistry/39  
Biology/36**

**Personal achievements  
up to 10 additional points**

**CONTACTS**

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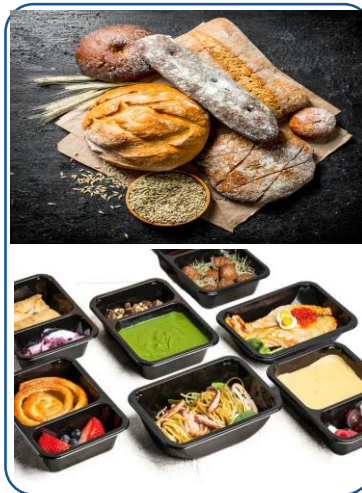


# PRODUCTION TECHNOLOGY AND PUBLIC CATERING ARRANGEMENT

**FOR APPLICANTS  
2024**

## CAREER OPPORTUNITIES FOR GRADUATES

- ❑ A SPECIALIST IN THE DESIGN OF CATERING ENTERPRISES
- ❑ A SPECIALIST IN THE DESIGN OF NEW FOOD PRODUCTS
- ❑ TECHNOLOGIST AT CATERING ENTERPRISES
- ❑ MANAGER OF CATERING ENTERPRISES (RESTAURANT, CAFE, FACTORY-KITCHEN, ETC.)
- ❑ MANAGER IN THE RESTAURANT BUSINESS
- ❑ CHEF-COOK
- ❑ CONSULTING ACTIVITIES IN THE FIELD OF FOOD RATION DEVELOPMENT



## EMPLOYMENT

- ❑ BRITANNICA PROJECT GROUP OF COMPANIES
- ❑ TABASCO GROUP OF COMPANIES;
- ❑ LLC EURORETAIL;
- ❑ LLC FACTORY 'LUBLINSKIE PRODUKTY';
- ❑ LLC PRODUKTY PITANIA COMBINAT
- ❑ LLC MIRATORG-WEST;
- ❑ CATERING SERVICES FOR INDUSTRIAL ENTERPRISES;
- ❑ HOTEL COMPLEXES OF DIFFERENT LEVELS IN THE CITY OF KALININGRAD AND THE REGION

## AREAS OF PROFESSIONAL ACTIVITY FOR GRADUATES

- ❑ ORGANISING THE PRODUCTION OF MASS CATERING AND RESTAURANT BUSINESS
- ❑ CARRYING OUT PROJECT ACTIVITIES IN THE FIELD OF PUBLIC CATERING
- ❑ QUALITY CONTROL OF FOOD PRODUCTS AND ISO, HACCP SYSTEMS AT FOOD ENTERPRISES AND IN TESTING LABORATORIES AND CENTRES
- ❑ ENTREPRENEURIAL ACTIVITY

**APPLICATIONS ARE  
ACCEPTED FROM**

**20.06.2024**

# BALTIC HIGHER SCHOOL OF GASTRONOMY

(DIRECTION PROFILE- PRODUCTION TECHNOLOGY AND PUBLIC CATERING ARRANGEMENT)

**FOR APPLICANTS  
2024**

## CAREER OPPORTUNITIES FOR GRADUATES

- ❑ MANAGER OF A CAFE, BAR, RESTAURANT, BISTRO, SNACK STATION, FAST FOOD ENTERPRISE
- ❑ CHEF
- ❑ PASTRY CHEF
- ❑ SOMMELIER
- ❑ BARISTA
- ❑ SPECIALIST IN QUALITY AND ISO, HACCP SYSTEMS IN THE RESTAURANT BUSINESS
- ❑ SPECIALIST IN DESIGNING ENTERPRISES IN THE FOOD INDUSTRY
- ❑ RESTAURANT CONCEPT AND MENU DEVELOPMENT SPECIALIST



## EMPLOYMENT

- ❑ BRITANNICA PROJECT GROUP OF COMPANIES
- ❑ TABASCO GROUP OF COMPANIES;
- ❑ LLC EURORETAIL;
- ❑ LLC FACTORY 'LUBLINSKIE PRODUKTY';
- ❑ LLC PRODUKTY PITANIA COMBINAT
- ❑ LLC MIRATORG-WEST;
- ❑ CATERING SERVICES FOR INDUSTRIAL ENTERPRISES;
- ❑ HOTEL COMPLEXES OF DIFFERENT LEVELS IN THE CITY OF KALININGRAD AND THE REGION

## AREAS OF PROFESSIONAL ACTIVITY FOR GRADUATES

- ❑ ORGANISATION OF TECHNOLOGICAL PROCESSES AT CATERING ENTERPRISES
- ❑ DEVELOPMENT OF DOCUMENTATION AND IMPLEMENTATION OF MENUS, DISHES AND DIETS
- ❑ CONDUCTING SCIENTIFIC RESEARCH ON THE DEVELOPMENT OF NEW, FUNCTIONAL, SPECIALISED FOOD PRODUCTS
- ❑ DESIGNING AND RECONSTRUCTION OF CATERING INDUSTRY ENTERPRISES: CAFES, RESTAURANTS, FACTORY-KITCHENS, SOCIAL CATERING (SCHOOLS, RESORT CENTRES, ETC.)
- ❑ PEDAGOGICAL AND CONSULTING ACTIVITIES

**APPLICATIONS ARE  
ACCEPTED FROM**

**20.06.2024**