	Form of assessment						Credits	s Total academic hours					Year 1		Year 2		Year 3		Year 4		Assigned department		
Name		1												Semester 1	Semester2	Semester 3	Semester 4	Semester 5	Semester6	Semester 7	Semester 8		1
Name	Examin	Pass/fail	Pass/fai I exam	Term	Course	Control	Calculat ion and	Fact	As sheduled	Work with a	Class-	Self-study	Control	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Code	Name
	ation	test	with a grade	paper	work	Control	graphic work	1 acc	AS SIRCULIEU	teacher	room	Jell-Study	CONDO	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Credits	code	ivairie
Unit 1.Disciplines (modules)								210	7560	3155.4	3062	3340.35	1064.25	29	28	27	30	30	24	27	15		
Core part								129	4644	1916.6	1876	2113.15	614.25	29	26	27	19	13	8	7			
Socio-humanitarian module	133	22566	1					24	864	375.65	368	369.1	119.25	6	4	7		3	4				
History (history of Russia, general history)	1							4	144	48.25	46	53	42.75	4								71	Department of History
Basics of sociocultural communication		22	1					6	216	110.45	110	105.55		2	4								
Culturology and intercultural communications		2						2	72	32.15	32	39.85			2							72	Department of Philosophy and Culturology
Social science			1					2	72	46.15	46	25.85		2								73	Department of Social sciences, pedagogy and law
Psychology of communications		2						2	72	32.15	32	39.85			2							73	Department of Social sciences, pedagogy and law
Economics	3							3	108	48.25	46	26	33.75			3						54	Department of Economic theory and instrumental methods
Philosophy	3							4	144	48.25	46	53	42.75			4						72	Department of Philosophy and Culturology
Law		6						2	72	32.15	32	39.85							2			73	Department of Social sciences, pedagogy and law
Economy and management in an enterprise		5						3	108	44.15	44	63.85						3				52	Department of Management
Basics of accounting		6 113						2	72	44.15	44	27.85			_	-			2			51	Department of Economics and finance
Module "Basics of business communications"  Russian language and culture of speech		113	24					10 2	<b>360</b> 72	<b>216.75</b> 32.15	<b>216</b> 32	143.25 39.85		4	2	2	2					55	Department of Russian language
Foreign language		13	24					8	288	184.6	184	103.4		2	2	2	2						Department of Foreign languages
Module "Physical education and sport"		16						2	72	32.3	32	39.7		1					1				
Basics of PE Physical self-perfection		6						1	36 36	16.15	16 16	19.85		1					1			56 56	Department of Physical education  Department of Physical education
Mathematical and natural science module	11222 334	123				112223 34		55	1980	760.85	740	877.15	342	14	20	15	6						
Mathematics	12					12		12	432	155.1	150	191.4	85.5	6	6							13	Department of Applied mathematics and information technologies
Informatics	2	1						6	216	92.4	90	80.85	42.75	2	4							13	Department of Applied mathematics and
Information technologies		3						4	144	60.15	60	83.85				4						13	information technologies Department of Applied mathematics and
Physics	3	2		匚		23		8	288	125	122	120.25	42.75		3	5							information technologies Department of Physics
Chemistry	1234					1234		25	900	328.2	318	400.8	171	6	7	6	6						
Inorganic chemistry  Organic chemistry	2	<del>                                     </del>		<del>                                     </del>		2		7	216 252	78.55 92.55	76 90	94.7 116.7	42.75 42.75	6	7							35 35	Department of Chemistry  Department of Chemistry
Physical and colloidal chemistry	3					3		6	216	78.55	76	94.7	42.75			6						35	Department of Chemistry
Biochemistry	4			<del>                                     </del>		4		6	216	78.55	76	94.7	42.75				6					35	Department of Chemistry
Module "Safe living environment"		5	7	<del>                                     </del>				6	216	106.3	106	109.7		ļ				2		4		L.,	Department of Water bioresources and
Environmental management		5	-	├	_			2	72	44.15	44 62	27.85	<b> </b>		-	-		2		4	<b> </b>	44	aquaculture Department of Technosphere safety and
Life safety  Engineering and technical module	44	3556	<u> </u>	├	_		4	4 22	144 <b>792</b>	62.15 <b>284.1</b>	62 278	81.85 <b>422.4</b>	85.5		-	3	11	5	3	4	<b> </b>	42	environmental management
Projection drawing and computer graphics	4	2330		t			4	6	216	77.25	74	96	42.75		l		6					32	Department of Production equipment
Engineering mechanics	4	3						8	288	82.4	80	162.85	42.75			3	5					24	engineering Department of Theory of machines and
Basics of construction		5						3	108	32.15	32	75.85						3				23	mechanisms and machine parts Department of Construction
Thermal engineering		6						3	108	46.15	46	61.85							3			22	Department of Power engineering
Electronics and electrical engineering  General professional module	15	5 <b>7</b>						2 10	72 <b>360</b>	46.15 140.65	46 136	25.85 <b>151.85</b>	67.5	4				3		3		22	Department of Power engineering
Professional basics	1							4	144	46.25	44	64	33.75	4								31	Department of Food products technology
Production organization at public catering enterprises		7						3	108	46.15	46	61.85								3		31	Department of Food products technology
Food and biologically active additives	5							3	108	48.25	46	26	33.75					3				31	Department of Food products technology
Part formed by the educational process participants	_			l				81	2916	1238.8	1186	1227.2	450		2		11	17	16	20	15		
Mathematical and natural science module (B)	5	4						8	288	112.4	110	141.85	33.75		-		4	4		2.0	- 13		
Математическое моделирование	,	4						4	144	48.15	48	95.85	33.73				4	-				13	Department of Applied mathematics and
Микробиология	5	,						4	144	64.25	62	46	33.75				7	4				44	information technologies Department of Water bioresources and
Module "Safe living environment" (B)	7	7			7			7	252	99.4	94	109.85	42.75							7			aouaculture
		<u> </u>																					
Safety and quality control of food raw material and food products	7				7			4	144	67.25	62	34	42.75							4		31	Department of Food products technology
Sanitary and food hygiene		7						3	108	32.15	32	75.85								3		31	Department of Food products technology
Engineering and technical module (B)	566	57		6				17	612	273.05	262	219.7	119.25					6	8	3			
Fundamentals of legislation and standardization of food production		5						2	72	32.15	32	39.85						2				31	Department of Food products technology
Metrology and technical regulation	5							4	144	64.25	62	37	42.75					4				31	Department of Food products technology
Processes and apparatus of food productions	6			6				5	180	80.25	74	57	42.75						5			32	Department of Production equipment engineering
Public catering equipment	6							3	108	50.25	48	24	33.75						3			32	Department of Production equipment engineering
Public catering design		7						3	108	46.15	46	61.85								3		31	Department of Food products technology
General professional module (B)  Research methods	<b>4567</b>	5			567			<b>21</b>	756 180	<b>344.15</b> 64.25	<b>326</b> 62	258.85	<b>153</b> 42.75				5	7	5	4		31	D
					-							73					5						Department of Food products technology
Nutrition physiology	5	-	_	├	5			5	180	67.25	62	79 00 00	33.75		-	-		5	-		<b> </b>	31	Department of Food products technology
Public catering products technology	6	5	-	1	6		<b> </b>	7	252	129.4	124	88.85	33.75	-				2	5	-		31	Department of Food products technology
Commodity merchandising  Elective courses	7	2	<u> </u>	1	7		<b>—</b>	4 2	144 <b>72</b>	83.25 <b>32.15</b>	78 <b>32</b>	18 39.85	42.75	-	2					4			Department of Food products technology  Department of History
Development of Russian fishery complex		2		t				2	72	32.15	32	39.85			2								Department of History  Department of History
Development of regional fishery complex		2		<del>                                     </del>				2	72	32.15	32	39.85			2								Department of History
Elective courses		4		<del>                                     </del>				2	72	32.15	32	39.85			1		2					72	Department of Philosophy and Culturology
Corporate culture at public catering enterprises		4		<del>                                     </del>				2	72	32.15	32	39.85			1		2					72	Department of Philosophy and Culturology
Professional ethics		4		<del>                                     </del>				2	72	32.15	32	39.85			1		2					72	Department of Philosophy and Culturology
Elective courses		7		<b>t</b>				2	72	32.15	32	39.85			<del>                                     </del>		-			2		<del>-</del>	.,
Intellectual property in professional activities		7						2	72	32.15	32	39.85								2		73	Department of Social sciences, pedagogy and law
Legal regulation of labor relations in a professional sphere		7						2	72	32.15	32	39.85								2		73	Department of Social sciences, pedagogy
	888	6778	<u> </u>	88	<u> </u>		<b>.</b>			313.35			101 25	-	ļ				3	4	15		and law
Elective modules Elective module 1. Manufacturing of semi-finished and	888	6778 6778		88				22	792 792	313.35	298 298	377.4 377.4	101.25		<del>                                     </del>				3	4	15 15		
ready-to-eat products  Refrigeration technology and equipment	300	6		- 00				3	108	48.15	48	59.85	231.23	-					3	<u> </u>	15	32	Department of Production equipment
Production of semi-finished and ready-to-eat products using meat	8	7	-	8	-			6	216	76.4	70	105.85	33.75	-	1				-	2	4	32	engineering  Department of Food products technology
and poultry Production of semi-finished and ready-to-eat products from fish and	8	7	_	8	_						70 70				-	-				2	4	_	
seafood	-		_	8	_			6	216	76.4		105.85	33.75		-	-						31	Department of Food products technology
Production of flour and confectionery products  Production of semi-finished and ready-to-eat products from	8	_	_	├	_			4	144	64.25	62	46	33.75		-	-					4	31	Department of Food products technology
vegetable raw material	<u> </u>	8	<u> </u>	<b>├</b>	<u> </u>		<b>.</b>	3	108	48.15	48	59.85	<u> </u>	-	ļ						3	31	Department of Food products technology
Elective module 2. Public catering arrangement	888	6778		88				22	792	313.35	298	377.4	101.25	ļ					3	4	15		
Refrigeration technologies at public catering enterprises		6		<del>                                     </del>				3	108	48.15	48	59.85	<u> </u>	ļ					3			31	Department of Food products technology
Technology of dishes of public catering enterprises	8	7		8				6	216	76.4	70	105.85	33.75	ļ						2	4	31	Department of Food products technology
Service standards and public catering planning	8	7	<u> </u>	8	<u> </u>			6	216	76.4	70	105.85	33.75	<b> </b>						2	4	31	Department of Food products technology
National cuisine	8			<u> </u>				4	144	64.25	62	46	33.75								4	31	Department of Food products technology
Public catering chains		8		<u> </u>				3	108	48.15	48	59.85			<u> </u>						3	31	Department of Food products technology
Unit 2.Practical training Core part								21	756 756	756 756			-		3	<b>-</b>	3		6		9	<del>                                     </del>	
Academic training			24					6	216	216					3		3						
Introductory practice			24					6	216	216					3		3					31	Department of Food products technology
On-the-job training			68	<del>                                     </del>				15	540	540									6		9		
Technological practice	İ	<u> </u>	6	<u> </u>	<u> </u>		İ	6	216	216			<u> </u>	<u> </u>	<u> </u>		<u> </u>		6	<u> </u>	<u> </u>	31	Department of Food products technology

Pregraduation practice, including research work			8					9	324	324							9	31	Department of Food products technology
Unit 3. State final examination							9	324				324				9			
Preparation for the defense procedure and defense of the fina qualification work								9	324				324				9	31	Department of Food products technology
Elective courses							4	144	46.3	46	97.7		2		2				
Information and bibliographic culture		2						2	72	16.15	16	55.85		2					
Research seminar		6						2	72	30.15	30	41.85				2			
Elective disciplines (modules) in Physical education and sport									330	330	330								
Module "Physical education and sport" (B)		246							330	330	330								
Practical training in PE and sport (elective courses)		246							330	330	330							56	Department of Physical education