	<u> </u>		E	m of acco	ssment			Credits		Total	academic h	nurs			ar 1		ar 2		ar 3	Yea		1	Assigned department
Name			Pass/fail	m of asses	Junett	1	I	Geults		ı otal i	-couernic i	-oui3		Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8		ложуней аерагалеліс
	Examin ation	Pass/ fail test	exam with a	Term paper	Course work	Module test	Calculation and graphic work	Fact	As sheduled	Work with a teacher	Class- room	Self- study	Control	Credits	Code	Name							
Unit 1. Disciplines (modules)			grade					210	7560	4404.75	4054	2294.85	860.4	31	26	26	25	26	28	30	18		
Core part Socio-humanitarian module	133	2266	1					166 22	5976 792	3345.25 393.15	3066 364	1916.35 300.25	714.4 98.6	31 6	24 4	26 7	25	23	17 5	17	3		
History (history of Russia, general history) Basics of sociocultural communication	1	22	1					4 6	144 216	58.8 138.45	46 138	52 77.55	33.2	4 2	4							71	Department of History
Culturology and intercultural communications		2						2	72	46.15	46	25.85			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 Department of Social sciences, pedagogy
Psychology of communications Economics	3	2						3	72 108	46.15 48.8	46 46	25.85 26	33.2		2	3						73 54	and law Department of Economic theory and
Philosophy	3							4	144	58.8	46	53	32.2			4						72	instrumental methods Department of Philosophy and Culturology
Law		6						2	72	44.15	44	27.85							2			73	Department of Social sciences, pedagogy and law
Economy and management in an enterprise Module "Basics of business communications"		6 113	24					3 10	108 360	44.15 272.75	44 272	63.85 87.25		4	2	2	2		3			52	Department of Management
Russian language and culture of speech Foreign language		1 13	24					2	72 288	32.15 240.6	32 240	39.85 47.4		2	2	2	2						Department of Russian language Department of Foreign languages
Module "Physical education and sport" Basics of PE		16 1						2	72	36.3	36 18	35.7 17.85		1	-		-		1				
Physical self-perfection		6						1	36 36	18.15 18.15	18	17.85		1					1				Department of Physical education Department of Physical education
Physics and mathematics module	11122 23344 5556	1233456			45	112223 3	:	87	3132	1678	1501	998.2	455.8	17	18	17	12	17	6				
Mathematics	12					12		12	432	177.6	152	189	65.4	6	6							13	Department of Applied mathematics and information technologies
Informatics	2	1						6	216	104.95	92	78.85	32.2	2	4							13	Department of Applied mathematics and information technologies
Physics Biology	3	2				23		3	288 108	151.25 71.8	138 59	104.55	32.2 32.2	3	3	5						25 44	Department of Physics Department of Water bioresources and aquaculture
Chemistry	12344 5	36			45	123		36	1296	721.1	648	379.7	195.2	6	5	8	10	5	2				
Inorganic chemistry Organic chemistry	2					2		6 5	216 180	88.8 102.8	76 90	94 45	33.2 32.2	6	5							35	Department of Chemistry Department of Chemistry
Physical and colloidal chemistry Biochemistry	3 4					3		5	180 180	102.8 102.8	90 90	45 45	32.2 32.2			5	5						Department of Chemistry Department of Chemistry
Analytical chemistry and physico-chemical analysis methods in food biotechnology Chemistry of biologically active substances	4	3			4			8	288 180	157.95 105.8	152 90	96.85 42	33.2 32.2			3	5	-				35 35	Department of Chemistry
Chemistry of biologically active substances Surface phenomena and dispersed systems in food biotechnology	L,	6			_ ,			2	180 72	105.8 60.15	90 60	42 11.85	52.2						2			35 35	Department of Chemistry Department of Chemistry
Information technology in professional activities		3						4	144	76.15	76	67.85				4						13	Department of Applied mathematics and information technologies
Biology of hydrobionts Mathematical modelling	-	4		 				2	72 144	46.6 76.15	46 76	25.4 67.85					2	4				44 36	Department of Water bioresources and aquaculture Department of Food biotechnology
Food chemistry Microbiology	5							4	144	74.8	62 76	36 22	33.2 33.2					4				36 44	Department of Food biotechnology Department of Water bioresources and
Molecular biology	6							4	144	88.8	76	23	32.2					4	4			44	aquaculture Department of Water bioresources and aquaculture
Module "Safe living environment"	7	5	7		7			12	432	223.1	207	176.7	32.2					2		10			aquaculture
Environmental biotechnology Life safety		5	7					2	72 144	46.15 76.15	46 76	25.85 67.85						2		4		36 42	Department of Food biotechnology Department of Technosphere safety and
Safety and quality control of food raw materials and food products	7				7			6	216	100.8	85	83	32.2							6		36	environmental management Department of Food biotechnology
General professional module	44	55	1		<u> </u>		4	18	648	389.05	362	194.55	64.4	3			11	4				30	Department of 1 ood biotechnology
Professional basics Projection drawing and computer graphics	4		1				4	3	108 216	76.15 89.8	76 76	31.85 94	32.2	3			6						Department of Food biotechnology Department of Chemistry
Research methods	4						4	5	180	102.8	90	45	32.2				5					36	Department of Food biotechnology
Physical methods in food biotechnology		5						2	72	60.15	60	11.85						2				32	Department of Production equipment engineering Department of Water bioresources and
Thermal engineering Professional module	67	5 78			6			2 15	72 540	60.15 352.9	60 324	11.85 123.7	63.4					2	5	7	3	44	aquaculture
Biotechnology processes and apparatus	6				6			5	180	107.8	92	40	32.2						5			32	Department of Production equipment engineering
Metrology, standardization and certification in food biotechnology Design of multicomponent food products	7	7						3	144	88.8 76.15	76 76	24 31.85	31.2							4		36 36	Department of Food biotechnology Department of Food biotechnology
Quality management in biotechnology		8						3	108	80.15	80	27.85								,	3		Department of Food biotechnology
Part formed by the educational process participants	1		1	1		1		44	1584	1059.5	988	378.5	146		2			3	11	13	15		I
Professional module (B) Biochemical potential of hydrobionts	67	566			67			18	648 108	428.05 76.15	396 76	155.55 31.85	64.4					3	11	4		36	Department of Food biotechnology
Basics of biotechnology Homeostasis and nutrition	6	6			6			5	180 108	107.8 76.15	92 76	40 31.85	32.2						5			36 36	Department of Food biotechnology Department of Food biotechnology
General food biotechnology Elective courses	7	6 2			7			7	252 72	167.95 46.15	152 46	51.85 25.85	32.2		2				3	4			Department of Food biotechnology
Development of Russian fishery complex		2						2	72	46.15	46	25.85			2							71	Department of History
Development of regional fishery complex Elective courses		2 7						2	72	46.15 46.15	46 46	25.85 25.85			2					2		71	Department of History
Intellectual property in professional activities		7						2	72 72	46.15 46.15	46	25.85 25.85								2		73	Department of Social sciences, pedagogy and law
Legal regulation of labor relations in a professional sphere		7						2	72	46.15	46	25.85								2		73	Department of Social sciences, pedagogy and law
Elective modules	888	77788		88				22	792	539.15	500	171.25	81.6							7	15		
Elective module 1. Biotechnology of products from raw material of animal origin	888	77788		88				22	792	539.15	500	171.25	81.6							7	15		
Technology of products from raw material of animal origin	8	7		8				7	252	158.95	146	65.85	27.2							3	4	36	Department of Food biotechnology
Biologically active substances and compositions from raw material of animal origin	8	7		8				6	216	142.95	130	45.85	27.2							2	4	36	Department of Food biotechnology
Functional technological additives in biotechnology of products from raw material of animal origin	8							3	108	62.8	50	18	27.2								3	36	Department of Food biotechnology
Design, production control and quality management in the		7						2	72	62.15	62	9.85								2		36	Department of Food biotechnology
biotechnology of products from raw material of animal origin				<u> </u>																	_		
Rheometry of products from raw material of animal origin Equipment for biotechnological productions for processing raw		8		1				2	72	56.15	56	15.85									2	1	Department of Food biotechnology Department of Production equipment
material of animal origin Elective module 2. Biotechnology of products from raw				-				2	72	56.15	56	15.85									2	32	engineering
material of plant origin	888	77788		88				22	792	539.15	500	171.25	81.6							7	15		
Technology of products from raw materials of plant origin Biologically active substances and compositions from raw material of	8	7		8		ļ		7	252	158.95	146	65.85	27.2							3	4	36	Department of Food biotechnology
plant origin	8	7	-	8	-	-		6	216	142.95	130	45.85	27.2							2	4	36	Department of Food biotechnology
Functional technological additives in biotechnology of products from raw material of plant origin	8			<u> </u>				3	108	62.8	50	18	27.2								3	36	Department of Food biotechnology
Design, production control and quality management in the biotechnology of products from raw material of plant origin		7						2	72	62.15	62	9.85								2		36	Department of Food biotechnology
Rheometry of products from raw material of plant origin	-	8		 		-		2	72	56.15	56	15.85									2	36	Department of Food biotechnology
Equipment for biotechnological productions for processing raw material of plant origin		8						2	72	56.15	56	15.85									2	32	Department of Production equipment engineering
Unit 2. Practical training	l	1	l		l .	l	1	24	864	864					6		3		6		9		
Core part Academic training			24					24 9	864 324	864 324					6		3		6		9		
Introductory practice On-the-job training			24 68					9 15	324 540	324 540					6		3		6		9	36	Department of Food biotechnology
Technological practice			6					6	216	216									6			36	Department of Food biotechnology

Pregraduation practice			8					9	324	324							9	36	Department of Food biotechnology
Unit 3. State final examination								6	216				216				6		
Preparation for the defense procedure and defense of the final qualification work								6	216				216				6	36	Department of Food biotechnology
Elective courses							4	144	46.3	46	97.7		2		2			•	
Information-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 course)		246							330	330	330							56	Department of Physical education