							1					Year 1		Year 2		Year 3		Year 4					
			Form	of assess	ment			Credits		Total a	cademic h	ours		Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8		Assigned department
Name	Examin	Pass/	Pass/ fail exam	Term	Course	Module	Calculat ion and	Fact	As	Work with a	Class-	Self-study	Control	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Code	Name
	ation	fail test	with a grade	project	work	test	graphic work		sheduled	teacher	room	·											
Unit 1. Disciplines (modules) Core part								207	7452 4176	4410.05 2291.8	2962 1564	1952.95 1263.2	1089 621	29 25	28 26	26 17	28 17	28 19	21 8	31 4	16		
Socio-humanitarian module	133	2256	1	1				116 22	792	4291.8 429.5	272	252.25	110.25	6	4	7	1/	3	2	4			
History (history of Russia, general history)	1							4	144	58.25	30	43	42.75	4								71	Department of History
Basics of sociocultural communication		22	1	-	-		-	6	216	134.45	90	81.55		2	4								
Culturology and intercultural communications		2		-	-		-	2	72	44.15	30	27.85			2								Department of Philosophy and Culturology Department of Social sciences, pedagogy
Social science			1	<u> </u>				2	72	46.15	30	25.85		2								73	and law Department of Social sciences, pedagogy
Psychology of communications		2		<u> </u>				2	72	44.15	30	27.85			2							73	and law Department of Economic theory and
Economics	3							3	108	58.25	30	16	33.75			3						54	instrumental methods
Philosophy	3							4	144	74.25	46	36	33.75			4							Department of Philosophy and Culturology
Legal basis of professional activities		6						2	72	44.15	30	27.85							2			73	Department of Social sciences, pedagogy and law
Economy and management in an enterprise Module "Basics of business communications"		5 113	24	-	-		-	3 10	108 360	60.15 272.75	46 206	47.85 87.25		4	2	2	2	3				52	Department of Management
Russian language and culture of speech		1						2	72	32.15	30	39.85		2									Department of Russian language
Foreign language		13	24					8	288	240.6	176	47.4		2	2	2	2					45	Departmentof Foreign languages
Module "Physical education and sport" Basics of PE		16 1						1	72 36	32.3 16.15	32 16	39.7 19.85		1					1			56	Department of Physical education
Physical self-perfection		6						1	36	16.15	16	19.85							1			56	Department of Physical education
Mathematical and natural science module	11222 345	12				11222 34		48	1728	820.4	564	583.6	324	14	20	5	5	4					
Mathematics	12					12		12	432	177.1	120	169.4	85.5	6	6							13	Department of Applied mathematics and information technologies
Informatics	2	1						6	216	102.4	60	70.85	42.75	2	4							13	Department of Applied mathematics and information technologies
Physics Chamietry	3	2				23		8	288	149	106	105.25	33.75		3	5						25	Department of Physics
Chemistry Inorganic chemistry	124			\vdash		124		18	648 216	299.65 88.55	214 60	220.1 84.7	128.25 42.75	6	7		5					35	Department of Chemistry
Organic chemistry	2					2		7	252	108.55	80	100.7	42.75		7							35	Department of Chemistry
Biochemistry of food products	4		 	1	 	4	 	5	180	102.55	74	34.7	42.75				5	 .					Department of Chemistry Department of Water bioresources and
Microbiology	5		<u> </u>	 	<u> </u>		<u> </u>	4	144	92.25	64	18	33.75					4				44	aquaculture
Module "Safe living environment"		5	7	<u> </u>				6	216	140.3	96	75.7	Ш					2		4			
Environmental management		5						2	72	46.15	30	25.85						2				44	Department of Water bioresources and aquaculture Department of Technosphere safety and
Life safety		L	7	<u> </u>	<u> </u>		<u> </u>	4	144	94.15	66	49.85	1					<u> </u>		4		42	Department of Technosphere safety and environmental management
Engineering and technical module Projection drawing and computer graphics	445	3	-	1	-		4	17	612 180	339.9 89.25	230	152.85 48	119.25 42.75			3	10 5	4				32	Department of Production equipment
		3	 	 			4				_		_			3							engineering Department of Theory of machines and
Engineering mechanics Metrology and technical regulation	4	- 5	 	├	<u> </u>	_	<u> </u>	8	288	156.4	110	88.85	42.75			3	5	 .	-	-		24	mechanisms and machine parts
Metrology and technical regulation General professional module	5 56		5	1	 		 	4 11	144 396	94.25 256.65	60 164	16 71.85	33.75 67.5					6	5			31	Department of Food products technology
Scientific basis of technological processes	5							4	144	94.25	60	16	33.75					4	,			31	Department of Food products technology
Basics of nutritiology			5					2	72	56.15	38	15.85	33.73					2					Department of Food products technology
Food additives and technological aids	6		_					5	180	106.25	66	40	33.75					-	5				Department of Food products technology
Part formed by the educational process participants	Ů		<u> </u>	<u> </u>	<u> </u>		<u> </u>	91	3276	2118.25	1398	689.75	468	4	2	9	11	9	13	27	16	- 31	Department of Food products technology
	١.	٠		1		3								-	-	9	4	,	13	21	10		
Mathematical and natural science module (B)	3	34				3		13	468	290.85	206	134.4	42.75			9							Department of Applied mathematics and
Mathematical modelling		4						4	144	94.15	66	49.85					4					13	information technologies Department of Applied mathematics and
Information technologies in professional activities		3						4	144	94.15	66	49.85				4						13	information technologies
Physical and colloidal chemistry	3					3		5	180	102.55	74	34.7	42.75			5				_		35	Department of Chemistry
Module "Safe living environment" (B)	7			<u> </u>	7			5	180	105.25	62	32	42.75							5			
Safety and quality control of food raw materials and food products	7				7			5	180	105.25	62	32	42.75							5		31	Department of Food products technology
Engineering and technical module (B) Basics of construction	68	556		6	-		-	17	612 108	378.95 52.15	248 34	156.55 55.85	76.5					5	8		4	23	Department of Construction
Fundamentals of legislation and standardization of food production		5						2	72	44.15	30	27.85						2					Department of Food products technology
Heat and power supply of food enterprises		6						3	108	88.15	60	19.85							3			22	Department of Power engineering
Processes and apparatus of food productions	6			6				5	180	94.25	62	43	42.75						5			32	Department of Production equipment engineering
Automated control systems for technological processes of food productions	8							4	144	100.25	62	10	33.75								4	11	Department of Production processes automation
General professional module (B)	147							14	504	292.75	190	92	119.25	4			5			5			
Professional basics	1							4	144	56.25	30	54	33.75	4								31	Department of Food products technology
Research methods in professional activities	4							5	180	120.25	80	17	42.75				5					31	Department of Food products technology
Reometry of food raw material and food products	7							5	180	116.25	80	21	42.75							5		31	Department of Food products technology
Elective courses Development of Russian fishery complex		2	l	1	<u> </u>		<u> </u>	2	72	44.15 44.15	30	27.85 27.85	$\vdash \vdash \vdash$		2							71	Department of History
Development or Russian risnery complex Development of regional fishery complex		2	L	L		E		2	72	44.15	30	27.85	LП		2								Department of History Department of History
Elective courses		4						2	72	44.15	30	27.85					2						
Corporate culture in professional activities		4	ļ		ļ		ļ	2	72	44.15	30	27.85					2					_	Department of Philosophy and Culturology
Professional ethics		4	<u> </u>	<u> </u>	<u> </u>		<u> </u>	2	72	44.15	30	27.85					2					72	Department of Philosophy and Culturology
Elective courses Intellectual property in professional activities		7	-	-				2	72	44.15	30	27.85	\vdash							2		73	Department of Social sciences, pedagogy
Intellectual property in professional activities	 	_	 	1	 		 	_	72	44.15	30	27.85	$\vdash \vdash$										and law Department of Social sciences, pedagogy
Legal regulation of labor relations in a professional sphere		7		<u> </u>	<u> </u>		<u> </u>	2	72	44.15	30	27.85	\vdash							2		73	and law
Elective modules	67788	7788	5	78	5		8	36	1296	918	602	191.25	186.75					4	5	15	12		
Elective module 1. Technology of fish and fish products	67788	7788	5	78	5		8	36	1296	918	602	191.25	186.75					4	5	15	12		
Fishery resources			5	<u> </u>	5		<u> </u>	4	144	111.15	80	32.85						4				_	Department of Food products technology
Technology of products from fish and seafood	67		<u> </u>	7	<u> </u>		<u> </u>	11	396	272.5	178	47	76.5						5	6		31	Department of Food products technology
Microbiology of fish and fish products	7		<u> </u>	<u> </u>				5	180	120.25	76	17	42.75							5		44	Department of Water bioresources and aquaculture
Arrangement of fish and fish products manufacturing	8	7	<u> </u>	8	<u> </u>		<u> </u>	6	216	158.4	102	23.85	33.75							2	4	31	Department of Food products technology
Technological equipment for fish processing facilities	8	7		<u> </u>	<u> </u>		<u> </u>	5	180	118.4	72	27.85	33.75							2	3	32	Department of Production equipment engineering
Design of fish processing facilities		8		<u> </u>			8	3	108	85.15	58	22.85									3	31	Department of Food products technology
Expert evaluation of fish and fish products		8		<u> </u>				2	72	52.15	36	19.85	Ш								2	31	Department of Food products technology
Elective module 2. Technology of meat and meat products	67788	7788	5	78	5		8	36	1296	918	602	191.25	186.75					4	5	15	12		
Industry raw material base			5		5			4	144	111.15	80	32.85						4				31	Department of Food products technology
Technology of products from meat and meat products	67			7				11	396	272.5	178	47	76.5						5	6		31	Department of Food products technology
Microbiology of meat and meat products	7							5	180	120.25	76	17	42.75							5		44	Department of Water bioresources and aquaculture
Arrangement of meat and meat products manufacturing	8	7		8				6	216	158.4	102	23.85	33.75							2	4	31	Department of Food products technology
Technological equipment for meat industry	8	7						5	180	118.4	72	27.85	33.75							2	3	32	Department of Production equipment engineering
Design of meat industry enterprises		8					8	3	108	85.15	58	22.85									3	31	Department of Food products technology
Veterinary-sanitary inspection		8						2	72	52.15	36	19.85									2	31	Department of Food products technology
Unit 2. Practical training			-					24	864	864					4		4		6		10		
Core part Academic training			24	ı	1		1	24 8	864 288	864 288		 			4		4		6		10		
Introductory practice			2					4	144	144		1			4							31	Department of Food products technology
Technological practice			4					4	144	144		1	\vdash				4						Department of Food products technology
On-the-job training			688					16	576	576									6		10		3/
Technological practice	1		6	I	l		l	6	216	216		I			i		l		6			31	Department of Food products technology

Research work			8					4	144	144							4	31	Department of Food products technology
Pregraduation practice			8					6	216	216							6	31	Department of Food products technology
Unit 3. State final examination							9	324				324				9			
Execution, preparation for the defense procedure and defense of the final 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 course)		246							330	330	330							56	Department of Physical education