

Name	Form of assessment					Credits	Total academic hours					Year 1		Year 2		Assigned department		
	Examination	Pass/fail test	Pass/fail exam with a grade	Term project	Course work		Fact	As scheduled	Work with a teacher	Class-room	Self-study	Control	Semester 1	Semester 2	Semester 3	Semester 4	Code	Name
													Credits	Credits	Credits	Credits		
Unit 1. Disciplines (modules)																		
Core part																		
Philosophy and methodology of scientific research	1					3	108	46.25	44	28	33.75	3				72	Department of Philosophy and Culturology	
Professional foreign language		1				2	72	32.15	32	39.85		2				45	Department of Foreign languages	
Information technologies in professional activities		1				2	72	32.15	32	39.85		2				12	Department of Control systems and computer engineering	
Mathematical modelling of food products design		1				2	72	32.15	32	39.85		2				31	Department of Food products technology	
Research methods in food products technology	1				1	4	144	53.25	48	57	33.75	4				31	Department of Food products technology	
Intellectual property right		1				2	72	32.15	32	39.85		2				73	Department of Social sciences, pedagogy and law	
HR management		2				2	72	44.15	44	27.85			2			52	Department of Management	
Food products quality management	2					3	108	50.25	48	24	33.75		3			31	Department of Food products technology	
Business and scientific communications in a foreign language		2				2	72	32.15	32	39.85			2			45	Department of Foreign languages	
Fundamentals of teaching professional disciplines		3				2	72	44.15	44	27.85				2		31	Department of Food products technology	
Part formed by the educational process participants																		
Promising directions of food products technology		1				2	72	44.15	44	27.85		2				31	Department of Food products technology	
Food design methodology	1				1	4	144	65.25	60	45	33.75	4				31	Department of Food products technology	
Innovative activities of a food enterprise		2				2	72	32.15	32	39.85			2			31	Department of Food products technology	
Modern problems of organizing production of public catering enterprises	2				2	4	144	53.25	48	57	33.75		4			31	Department of Food products technology	
Rheology of food masses		2				2	72	32.15	32	39.85			2			32	Department of Production equipment engineering	
Modern technologies for catering products manufacturing	3	2			3	6	216	85.4	80	96.85	33.75		2	4		31	Department of Food products technology	
Design and reconstruction of catering enterprises	3				3	4	144	52.25	46	58	33.75			4		31	Department of Food products technology	
Elective modules																		
Elective module 1. Food engineering																		
Search for optimal solutions when creating products																		
Modern machines and apparatus of food productions																		
Equipment computer-aided design systems																		
Elective module 2. Functional food technology																		
Modern technologies for the production of specialized products																		
Management of financial activities of public catering enterprises																		
Technology of cryoprocessing of combined products																		
Sensory analysis of food products																		
Unit 2. Practical training																		
Core part																		
On-the-job training																		
Research work			123			9	324	324				3	3	3		31	Department of Food products technology	
Technological practice			2			12	432	432					12			31	Department of Food products technology	
Teaching practice			3			3	108	108						3		31	Department of Food products technology	
Research work			4			12	432	432							12	31	Department of Food products technology	
Pregraduation practice			4			15	540	540							15	31	Department of Food products technology	
Unit 3. State final examination																		
Execution, preparation for the defense procedure and defense of the final qualification work																		
Elective courses																		
Spoken foreign language (English)		1				2	72	30.15	30	41.85		2				45	Department of Foreign languages	
Spoken foreign language (German)		1				2	72	30.15	30	41.85		2				45	Department of Foreign languages	