

Name	Form of assessment				Credits	Total academic hours						Year 1		Year 2		Assigned department	
	Examination	Pass/fail test	Pass/fail exam with a grade	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			
<b>Unit 1.Disciplines (modules)</b>					73	2628	1578.15	1078	774.35	275.5	24	26	23				
<b>Core part</b>					26	936	524.75	342	306.25	105	16	7	3				
Philosophy and methodology of scientific research	1				3	108	55.25	30	29	23.75	3				72	Department of Philosophy and Culturology	
Self-management and strong leadership	1				3	108	61.25	30	23	23.75	3				52	Department of Management	
Information technology in professional activities		1			2	72	40.15	30	31.85		2				12	Department of Control systems and computer engineering	
Research methods in biotechnology	1			1	6	216	125.25	90	57	33.75	6				36	Department of Food biotechnology	
Intellectual property right		1			2	72	32.15	22	39.85		2				73	Department of Social sciences, pedagogy and law	
HR management		2			2	72	40.15	30	31.85			2			52	Department of Management	
Economics, management and innovations in biotechnology	2				3	108	55.25	30	29	23.75		3			51	Department of Economics and finance	
Business and scientific communications in a foreign language		2			2	72	45.15	30	26.85			2			45	Department of Foreign languages	
Fundamentals of teaching professional disciplines		3			3	108	70.15	50	37.85				3		36	Department of Food biotechnology	
<b>Part formed by the educational process participants</b>					47	1692	1053.4	736	468.1	170.5	8	19	20				
Contemporary biotechnological issues	1			1	5	180	113.25	68	33	33.75	5				36	Department of Food biotechnology	
Genetic engineering in food biotechnology		1			3	108	86.15	66	21.85			3			36	Department of Food biotechnology	
Physiology of digestion and modern nutrition science		2			3	108	76.15	56	31.85			3			36	Department of Food biotechnology	
Bioconversion and biocatalysis in food biotechnology		2			3	108	76.15	56	31.85			3			36	Department of Food biotechnology	
Parapharmaceuticals in food biotechnology	2			2	5	180	95.25	60	52	32.75		5			36	Department of Food biotechnology	
Microbiology of food biotechnology products	3	2		3	7	252	167.4	122	60.85	23.75		3	4		44	Department of Water bioresources and aquaculture	
Sensory methods for quality assessment of food biotechnology products	3			3	5	180	95.25	60	61	23.75			5		36	Department of Food biotechnology	
<b>Elective modules</b>	<b>23</b>	<b>33</b>			<b>16</b>	<b>576</b>	<b>343.8</b>	<b>248</b>	<b>175.7</b>	<b>56.5</b>		5	11		<b>36</b>	Department of Food biotechnology	
<b>Elective module 1. Food biotechnology of products from raw materials of animal origin</b>	<b>23</b>	<b>33</b>			<b>16</b>	<b>576</b>	<b>343.8</b>	<b>248</b>	<b>175.7</b>	<b>56.5</b>		5	11		<b>36</b>	Department of Food biotechnology	
Industrial and innovative biotechnologies of products from raw materials of animal origin	3				5	180	95.25	60	61	23.75			5		36	Department of Food biotechnology	
Raw material of animal origin in food biotechnology	2				5	180	98.25	68	49	32.75		5			36	Department of Food biotechnology	
Sanitary and hygiene in biotechnology of products from raw material of animal origin		3			3	108	71.15	56	36.85				3		36	Department of Food biotechnology	
Project activities and merchandizing of biotechnology products from raw material of animal origin		3			3	108	79.15	64	28.85				3		36	Department of Food biotechnology	
<b>Elective module 2. Food biotechnology of products from raw material of vegetable origin</b>	<b>23</b>	<b>33</b>			<b>16</b>	<b>576</b>	<b>343.8</b>	<b>248</b>	<b>175.7</b>	<b>56.5</b>		5	11		<b>36</b>	Department of Food biotechnology	
Industrial and innovative biotechnologies of products from raw materials of vegetable origin	3				5	180	95.25	60	61	23.75			5		36	Department of Food biotechnology	
Raw material of vegetable origin in food biotechnology	2				5	180	98.25	68	49	32.75		5			36	Department of Food biotechnology	
Sanitary and hygiene in biotechnology of products from raw material of vegetable origin		3			3	108	71.15	56	36.85				3		36	Department of Food biotechnology	
Project activities and merchandizing of biotechnology products from raw material of vegetable origin		3			3	108	79.15	64	28.85				3		36	Department of Food biotechnology	
<b>Unit 2.Practical training</b>					41	1476	1476				3	11	3	24			
<b>Core part</b>					41	1476	1476				3	11	3	24			
<b>Academic training</b>			<b>1</b>		<b>3</b>	<b>108</b>	<b>108</b>				3						
Teaching practice			1		3	108	108				3				36	Department of Food biotechnology	
<b>On-the-job training</b>			<b>22344</b>		<b>38</b>	<b>1368</b>	<b>1368</b>					11	3	24			
Research work			23		5	180	180					2	3		36	Department of Food biotechnology	
Technological practice			24		18	648	648					9			36	Department of Food biotechnology	
Pregraduation practice			4		15	540	540							15	36	Department of Food biotechnology	
<b>Unit 3.State final examination</b>					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	
<b>Elective courses</b>					4	144	60.3	60	83.7		4						
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	