

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
													Credits	Credits	Credits	Credits		
Unit 1. Disciplines (module)						60	2160	1305.2	1234	581.05	273.75	21	21	18				
Core part						24	864	542.8	502	249.95	71.25	15	7	2				
Philosophy and methodology of scientific research	1					3	108	54.25	42	30	23.75	3				72	Department of Philosophy and Culturology	
Professional foreign language		1				2	72	45.15	45	26.85		2				45	Department of Foreign languages	
Information technology of professional activities		1				2	72	46.15	46	25.85		2				12	Department of Control systems computer engineering	
Research methods in food products technology	1				1	4	144	89.25	74	31	23.75	4				31	Department of Food products technology	
Intellectual property right		1				2	72	40.15	40	31.85		2				73	Department of Social sciences, pedagogy and law	
Mathematical modelling of food products design		1				2	72	46.15	46	25.85		2				31	Department of Food products technology	
Business and scientific communications in a foreign language		2				2	72	45.15	45	26.85			2			45	Department of Foreign languages	
HR management		2				2	72	48.15	48	23.85			2			52	Department of Management	
Food products quality control	2					3	108	76.25	64	8	23.75		3			31	Department of Food products technology	
Fundamentals of teaching professional disciplines		3				2	72	52.15	52	19.85				2		31	Department of Food products technology	
Part formed by the educational process participants						36	1296	762.4	732	331.1	202.5	6	14	16				
Food products design methodology	1				1	4	144	75.25	70	35	33.75	4				31	Department of Food products technology	
Promising areas of food products technology		1				2	72	48.15	48	23.85		2				31	Department of Food products technology	
Innovative activities of a food enterprise		2				2	72	46.15	46	25.85			2			31	Department of Food products technology	
Food safety		2				2	72	46.15	46	25.85			2			44	Department of Water bioresources and aquaculture	
Design and reconstruction of food enterprises	3				3	4	144	74.25	68	36	33.75			4		31	Department of Food products technology	
Elective modules	2233	233			223	22	792	472.45	454	184.55	135		10	12		31	Department of Food products technology	
Technology of products from water biological resources	2233	233			223	22	792	472.45	454	184.55	135		10	12		31	Department of Food products technology	
Current issues of processing water biological resources	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Manufacturing of products from water biological resources	3	2			3	6	216	133.4	128	48.85	33.75		2	4		31	Department of Food products technology	
Elective courses	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Raw material base	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Sustainable use of water biological resources	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Elective courses		3			2	72	60.15	60	11.85					2		31	Department of Food products technology	
Raising the efficiency of manufacturing of products from water biological resources		3			2	72	60.15	60	11.85					2		31	Department of Food products technology	
Merchandizing of products from water biological resources		3			2	72	60.15	60	11.85					2		31	Department of Food products technology	
Elective courses	3				4	144	84.25	82	26	33.75				4		31	Department of Food products technology	
Sanitary and hygiene of manufacturing of products from water biological resources	3				4	144	84.25	82	26	33.75				4		31	Department of Food products technology	
Identification of products from water biological resources	3				4	144	84.25	82	26	33.75				4		31	Department of Food products technology	
Elective courses		3			2	72	48.15	48	23.85					2		31	Department of Food products technology	
Stimulation of technology of products from water biological resources		3			2	72	48.15	48	23.85					2		31	Department of Food products technology	
Product policy of a fish processing enterprise		3			2	72	48.15	48	23.85					2		31	Department of Food products technology	
Technology of meat and dairy products	2233	233			223	22	792	476.45	458	180.55	135		10	12		31	Department of Food products technology	
Current issues of processing meat and dairy products	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Manufacturing of meat and dairy products	3	2			3	6	216	133.4	128	48.85	33.75		2	4		31	Department of Food products technology	
Elective courses	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Raw material base of a meat and dairy industry	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Sustainable use of meat and dairy raw materials	2				2	4	144	73.25	68	37	33.75		4			31	Department of Food products technology	
Elective courses		3			2	72	52.15	52	19.85					2		31	Department of Food products technology	
Animal products technology intensification		3			2	72	52.15	52	19.85					2		31	Department of Food products technology	
Product policy of a food processing enterprise		3			2	72	52.15	52	19.85					2		31	Department of Food products technology	
Elective courses		3			2	72	60.15	60	11.85					2		31	Department of Food products technology	
Raising the efficiency of manufacturing of products from meat and milk		3			2	72	60.15	60	11.85					2		31	Department of Food products technology	
Merchandizing of products from meat and milk		3			2	72	60.15	60	11.85					2		31	Department of Food products technology	
Elective courses	3				4	144	84.25	82	26	33.75				4		31	Department of Food products technology	
Sanitary and hygiene of manufacturing of products from meat and milk	3				4	144	84.25	82	26	33.75				4		31	Department of Food products technology	
Identification of products from meat and milk	3				4	144	84.25	82	26	33.75				4		31	Department of Food products technology	
Unit 2. Practical training						54	1944	1944				3	15	6	30			
Core part						54	1944	1944				3	15	6	30			
Academic training													12			31	Department of Food products technology	
Technological practice			2			12	432	432					12			31	Department of Food products technology	
On-the-job training								123344				3	3	6	30	31	Department of Food products technology	
Research work			123			9	324	324				3	3	3		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			18	648	648							18	31	Department of Food products technology	
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	31	Department of Food products technology	
Elective courses						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	