

Name	Form of assessment						Credits	Total academic hours					Year 1		Year 2		Year 3		Year 4		Assigned department		
	Exam-ination	Pass/fail test	Pass/fail exam with a grade	Term project	Course work	Control		Fact	As scheduled	Work with a teacher	Class-room	Self-study	Control	Семестр 1	Семестр 2	Семестр 3	Семестр 4	Семестр 5	Семестр 6	Семестр 7	Семестр 8	Code	Name
														з.е.	з.е.	з.е.	з.е.	з.е.	з.е.	Credits	Credits		
Unit 1. Disciplines (modules)							187	6732	2666.15	2332	3028.6	1037.25	29	23	27	18	30	18	27	15			
Core part							102	3672	1660.25	1402	1424.5	587.25	29	23	16	14	9	4	7				
Socio-humanitarian module	13	23	1				15	540	218.95	150	244.55	76.5	6	2	7								
History (History of Russia, general history)	1						4	144	48.25	30	53	42.75	4								71	Department of History	
Basics of sociocultural communication		2	1				4	144	78.3	60	65.7		2	2									
Social science			1				2	72	46.15	30	25.85		2								73	Department of Social sciences, pedagogy and law	
Psychology of communications		2					2	72	32.15	30	39.85			2							73	Department of Social sciences, pedagogy and law	
Philosophy	3						4	144	48.25	30	62	33.75			4						72	Department of Philosophy and Culturology	
Economy and management in a public catering enterprise		3					3	108	44.15	30	63.85				3						52	Department of Management	
Module "Basics of business communications"	113	24					10	360	216.75	206	143.25		4	2	2	2							
Russian language and culture of speech	1						2	72	32.15	30	39.85		2								55	Department of Russian language	
Foreign language		13	24				8	288	184.6	176	103.4		2	2	2	2					45	Department of Foreign languages	
Module "Physical education and sport"	16						2	72	32.3	32	39.7		1				1						
Basics of physical education	1						1	36	16.15	16	19.85		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	47	1692	716.4	596	642.6	333	14	19	5	5	4				
Mathematics	12						12	432	155.1	120	191.4	85.5	6	6							13	Department of Applied mathematics and information technologies	
Informatics and information technologies		12					5	180	104.3	74	75.7		2	3							13	Department of Applied mathematics and information technologies	
Physics	2						2	4	144	64.55	60	36.7	42.75		4						25	Department of Physics	
Chemistry	1234						1234	22	792	328.2	282	301.8	162	6	6	5	5						
Inorganic chemistry	1						1	6	216	78.55	60	94.7	42.75	6							35	Department of Chemistry	
Organic chemistry	2						2	6	216	92.55	74	80.7	42.75		6						35	Department of Chemistry	
Physical and colloidal chemistry	3						3	5	180	78.55	74	67.7	33.75			5					35	Department of Chemistry	
Biochemistry of food products	4						4	5	180	78.55	74	58.7	42.75				5				35	Department of Chemistry	
Microbiology	5						4	144	64.25	60	37	42.75				4					44	Department of Water bioresources and aquaculture	
Module "Safe living environment"			7				3	108	62.15	60	45.85								3				
Life safety			7				3	108	62.15	60	45.85								3		42	Department of Technosphere safety and environmental management	
Engineering and technical module	456	37			5		16	576	273.05	240	192.7	110.25			2	4	5	3	2				
Fundamentals of legislation and standardization of food production		3					2	72	32.15	30	39.85				2						31	Department of Food products technology	
Metrology and technical regulation	4						4	144	64.25	60	46	33.75				4					31	Department of Food products technology	
Processes and apparatus of food productions	5				5		5	180	80.25	60	57	42.75					5				32	Department of Production equipment engineering	
Public catering equipment	6						3	108	50.25	46	24	33.75					3				32	Department of Production equipment engineering	
Public catering design		7					2	72	46.15	44	25.85								2		31	Department of Food products technology	
General professional module	14	7					9	324	140.65	118	115.85	67.5	4		3				2				
Professional basics	1						4	144	46.25	30	64	33.75	4								31	Department of Food products technology	
Food and biologically active additives	4						3	108	48.25	44	26	33.75				3					31	Department of Food products technology	
Production organization at public catering enterprises		7					2	72	46.15	44	25.85								2		31	Department of Food products technology	
Part formed by the educational process participants							85	3060	1005.9	930	1604.1	450			11	4	21	14	20	15			
Module of practical training at a specialized department	3567						37	1332	249	240	912	171			11		11	9	6				
Practical training at a specialized department	3567						37	1332	249	240	912	171			11		11	9	6		85	Specialized department	
Module "Safe living environment" (B)	7	7			7		6	216	99.4	90	73.85	42.75							6				
Safety and quality control of food raw material and food products	7				7		4	144	67.25	60	34	42.75							4		31	Department of Food products technology	
Sanitary and food hygiene		7					2	72	32.15	30	39.85								2		31	Department of Food products technology	
General professional module (B)	4567	5			567		20	720	344.15	316	240.85	135			4	7	5	4					
Research methods in professional activities	4						4	144	64.25	60	46	33.75			4						31	Department of Food products technology	
Nutrition physiology	5				5		5	180	67.25	60	79	33.75					5				31	Department of Food products technology	
Public catering products technology	6	5			6		7	252	129.4	120	88.85	33.75					2	5			31	Department of Food products technology	
Commodity merchandising	7				7		4	144	83.25	76	27	33.75							4		31	Department of Food products technology	
Elective modules	888	5778			88		22	792	313.35	284	377.4	101.25					3		4	15			
Elective module 1. Manufacturing of semi-finished and ready-to-eat products	888	5778			88		22	792	313.35	284	377.4	101.25					3		4	15			
Refrigeration technology and equipment		5					3	108	48.15	46	59.85						3				32	Department of Production equipment engineering	
Production of semi-finished and ready-to-eat products using meat and poultry	8	7			8		6	216	76.4	66	105.85	33.75							2	4	31	Department of Food products technology	
Production of semi-finished and ready-to-eat products from fish and seafood	8	7			8		6	216	76.4	66	105.85	33.75							2	4	31	Department of Food products technology	
Production of flour and confectionery products	8						4	144	64.25	60	46	33.75								4	31	Department of Food products technology	
Production of semi-finished and ready-to-eat products from vegetable raw material	8						3	108	48.15	46	59.85									3	31	Department of Food products technology	
Elective module 2. Public catering arrangement	888	5778			88		22	792	313.35	284	377.4	101.25					3		4	15			
Refrigeration technologies at public catering enterprises		5					3	108	48.15	46	59.85						3				31	Department of Food products technology	
Technology of dishes of public catering enterprises	8	7			8		6	216	76.4	66	105.85	33.75							2	4	31	Department of Food products technology	
Service standards and public catering planning	8	7			8		6	216	76.4	66	105.85	33.75							2	4	31	Department of Food products technology	
National cuisine	8						4	144	64.25	60	46	33.75									4	31	Department of Food products technology
Public catering chain		8					3	108	48.15	46	59.85										3	31	Department of Food products technology
Unit 2. Practical training							44	1584	1584						10		14		11		9		
Core part							44	1584	1584						10		14		11		9		
Academic training			24				24	864	864						10		14						
Introductory practice			24				24	864	864						10		14						
On-the-job training			68				20	720	720									11			9		
Technological practice			6				11	396	396									11			31	Department of Food products technology	
Pregraduation practice, including research work			8				9	324	324												9	31	Department of Food products technology
Unit 3. State final examination							9	324													9		
Preparation for the defense procedure and defense of the final qualification work							9	324													9	31	Department of Food products technology
Elective courses							5	180	76.45	76	103.55			1									