

Name	Forms of interim assessment					Credits		Total academic hours				Year 1	Year 2	Year 3	Assigned department	
	Examination	Pass/fail exam	Pass/fail exam with a grade	Course work	Module test	Expert	Fact	As sheduled	Work with a teacher	Self study	Control	Credits	Credits	Credits	Code	Name
<b>Unit 1.Disciplines (modules)</b>						75	75	2700	270	2327	103	38	37			
<b>Core part</b>						29	29	1044	120	881	43	18	11			
Research methods in biotechnology	1			1		6	6	216	24	183	9	6			36	Department of Food biotechnology
Genetic engineering in the food industry		1			1	3	3	108	12	92	4	3			36	Department of Food biotechnology
Fundamentals of teaching professional disciplines		1			1	3	3	108	12	92	4	3			36	Department of Food biotechnology
Physiology of digestion and modern nutrition science		1			1	3	3	108	18	86	4	3			36	Department of Food biotechnology
Modern problems of biotechnology	2			2		6	6	216	24	183	9		6		36	Department of Food biotechnology
Industrial and innovative technologies of products from biological raw materials	2			2		5	5	180	18	153	9		5		36	Department of Food biotechnology
<b>Elective module of professional development</b>		<b>1</b>				3	<b>3</b>	<b>108</b>	<b>12</b>	<b>92</b>	<b>4</b>	3				
Professional foreign language		1				3	3	108	12	92	4	3			45	Department of Foreign languages
Self-management and effective leadership		1				3	3	108	12	92	4	3			52	Department of Management
HR management		1				3	3	108	12	92	4	3			52	Department of Management
<b>Part formed by the educational process participants</b>						46	46	1656	150	1446	60	20	26			
Research workshop			122			21	21	756	30	714	12	7	14		36	Department of Food biotechnology
Bioconversion and biocatalysis in food biotechnology		1			1	3	3	108	15	89	4	3			36	Department of Food biotechnology
Parapharmaceuticals in food biotechnology	1				1	5	5	180	21	150	9	5			36	Department of Food biotechnology
Raw materials in food biotechnology	1				1	5	5	180	21	150	9	5			36	Department of Food biotechnology
Microbiology of food biotechnology products	2	2			2	5	5	180	30	137	13		5		44	Department of Water bioresources and aquaculture
Sensory methods for quality assessment of food biotechnology products	2				2	4	4	144	18	117	9		4		36	Department of Food biotechnology
Sanitation and hygiene in food biotechnology		2			2	3	3	108	15	89	4		3		36	Department of Food biotechnology
<b>Unit 2.Practical training</b>						39	39	1404				3	18	18		
<b>Core part</b>						39	39	1404				3	18	18		
<b>Academic practice</b>			<b>2</b>			3	<b>3</b>	<b>108</b>					3			
Pedagogical practice			2			3	3	108					3		36	Department of Food biotechnology
<b>Production practice</b>			<b>12223</b>			36	<b>36</b>	<b>1296</b>				3	15	18		
Technological practice			2			9	9	324					9		36	Department of Food biotechnology
Scientific research work			122			9	9	324				3	6		36	Department of Food biotechnology
Pregraduation practice			3			18	18	648						18	36	Department of Food biotechnology
<b>Unit 3. State final examination</b>						6	6	216			216			6		
Preparation for the defense procedure and defense of the final qualification work						6	6	216			216			6	36	Department of Food biotechnology
<b>Elective courses</b>						4	4	144	18	118	8	4				
Spoken foreign language (English)		1				2	2	72	9	59	4	2			45	Department of Foreign languages
Spoken foreign language (German)		1				2	2	72	9	59	4	2			45	Department of Foreign languages