

Name	Forms of interim assessment				Credits	Total academic hours				Year 1		Year 2		Assigned department	
										Semester 1	Semester 2	Semester 3	Semester 4		
	Examination	Pass/fail exam	Pass/fail exam with a grade	Course work	Fact	As scheduled	Work with a teacher	Self study	Control	Credits	Credits	Credits	Credits	Code	Name
Unit 1. Disciplines (modules)					78	2808	1686.7	878.05	243.25	20	25	26	7		
Core part					22	792	476.25	246.25	69.5	13	9				
Mathematical modeling of food products		1			3	108	70.15	37.85		3				31	Department of Food products technology
Methodology of designing food products	1				4	144	71.25	38	34.75	4				31	Department of Food products technology
Modern problems of production of products from plant raw materials			1		3	108	70.15	37.85		3				31	Department of Food products technology
Qualimetry and quality management of food systems	2		1		6	216	159.4	21.85	34.75	3	3			31	Department of Food products technology
Innovative activities of a food enterprise		2			3	108	70.15	37.85			3			31	Department of Food products technology
Elective module of professional development		2			3	108	35.15	72.85			3				
Professional foreign language		2			3	108	35.15	72.85			3			45	Department of Foreign languages
Self-management and effective leadership		2			3	108	35.15	72.85			3			15	Department of Digital transformation and business-analytics
Business analytics		2			3	108	35.15	72.85			3			15	Department of Digital transformation and business-analytics
Part formed by the educational process participants					56	2016	1210.45	631.8	173.75	7	16	26	7		
Research workshop			234		21	756	336.45	419.55			7	7	7	31	Department of Food products technology
Rational use of raw materials of plant origin	1			1	5	180	109.25	36	34.75	5				31	Department of Food products technology
Production of products from plant raw materials	3	1	2	3	10	360	250.55	74.7	34.75	2	3	5		31	Department of Food products technology
Technology of bread and bakery products	2				4	144	107.25	2	34.75		4			31	Department of Food products technology
Sanitary and food safety of food products		2	3		5	180	158.3	21.7			2	3		44	Department of Water bioresources and aquaculture
Chemistry of color, taste and aroma		3			3	108	88.15	19.85				3		31	Department of Food products technology
Technology of cryoprocessing of combined products	3				4	144	89.25	20	34.75			4		31	Department of Food products technology
Design and reconstruction of plant raw material processing plants	3				4	144	71.25	38	34.75			4		31	Department of Food products technology
Unit 2. Practical training					33	1188	1188			3	9	3	18		
Core part					33	1188	1188			3	9	3	18		
Production practice			12234		33	1188	1188			3	9	3	18		
Scientific research work			123		9	324	324			3	3	3		31	Department of Food products technology
Project-technological practice			2		6	216	216				6			31	Department of Food products technology

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Pregraduation practice including research work			4		18	648	648						18	31	Department of Food products technology
Unit 3. State final examination					9	324			324				9		
Preparation for the defense procedure and defense of the final qualification work					9	324			324				9	31	Department of Food products technology
Elective courses					4	144	70.3	73.7		4					
Spoken foreign language (English)		1			2	72	35.15	36.85		2				45	Department of Foreign languages
Spoken foreign language (German)		1			2	72	35.15	36.85		2				45	Department of Foreign languages