

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 paper	Course work		Fact	As scheduled	Work with a teacher	Classroom	Self-study	Control	Semester 1	Semester 2	Semester 3	Semester 4	Code	Name
													Credits	Credits	Credits	Credits		
<b>Unit 1. Disciplines (modules)</b>						78	2808	1698	1646	811.2	298.8	25	22	18	13			
<b>Core part</b>						21	756	439.2	430	250.4	66.4	9	4	8				
Philosophy and methodology of scientific research	1					3	108	46.8	44	28	33.2	3				72	Department of Philosophy and Culturology	
Professional foreign language		1				2	72	45.6	45	26.4		2				73	Department of Foreign languages	
Informational technologies of professional activities		1				2	72	46.6	46	25.4		2				53	Department of Control systems computer engineering	
Intellectual property right		1				2	72	40.6	40	31.4		2				75	Department of Social sciences, pedagogy and law	
HR management		2				2	72	50.6	50	21.4			2			69	Department of Human resources management in industries and complexes	
Food products quality control	3					5	180	98.8	96	48	33.2			5		31	Department of Food products technology	
Business and scientific communications in a foreign language		2				2	72	45.6	45	26.4			2			73	Department of Foreign languages	
Fundamentals of teaching professional disciplines		3				3	108	64.6	64	43.4				3		31	Department of Food products technology	
<b>Part formed by the educational process participants</b>						57	2052	1258.8	1216	560.8	232.4	16	18	10	13			
Mathematical modelling of food products design		1				3	108	76.6	76	31.4		3				31	Department of Food products technology	
Design methodology of food products	1				1	5	180	87.8	82	59	33.2	5				31	Department of Food products technology	
Promising areas of food products technology		1				3	108	70.6	70	37.4		3				31	Department of Food products technology	
Research methods in food products technology	1				1	5	180	97.8	92	49	33.2	5				31	Department of Food products technology	
Innovative activities of a food enterprise		3				3	108	72.6	72	35.4				3		31	Department of Food products technology	
Current issues of processing plant raw material	2				2	6	216	117.8	112	65	33.2		6			31	Department of Food products technology	
Sanitary safety of food products		2				3	108	88.6	88	19.4			3			17	Department of Aquaculture, biology and diseases of hydrobionts	
Manufacturing of products from plant raw material	3	2			3	7	252	188.4	182	30.4	33.2		3	4		31	Department of Food products technology	
Design and reconstruction of plant raw material processing enterprises	4				4	5	180	102.8	96	44	33.2				5	31	Department of Food products technology	
<b>Elective courses</b>	<b>2</b>				<b>2</b>	<b>6</b>	<b>216</b>	<b>93.8</b>	<b>88</b>	<b>89</b>	<b>33.2</b>		6					
Raw material base	2				2	6	216	93.8	88	89	33.2		6			31	Department of Food products technology	
Sustainable use of plant raw material	2				2	6	216	93.8	88	89	33.2		6			31	Department of Food products technology	
<b>Elective courses</b>		<b>4</b>				<b>3</b>	<b>108</b>	<b>92.6</b>	<b>92</b>	<b>15.4</b>					3			
Merchandizing of products from plant raw material		4				3	108	92.6	92	15.4					3	31	Department of Food products technology	
Identification of products from plant raw material		4				3	108	92.6	92	15.4					3	31	Department of Food products technology	
<b>Elective courses</b>	<b>4</b>					<b>5</b>	<b>180</b>	<b>100.8</b>	<b>98</b>	<b>46</b>	<b>33.2</b>				5			
Technology of cryoprocessing of combined products	4					5	180	100.8	98	46	33.2				5	31	Department of Food products technology	
Technology of thermal preservation of combined products	4					5	180	100.8	98	46	33.2				5	31	Department of Food products technology	
<b>Elective courses</b>		<b>3</b>				<b>3</b>	<b>108</b>	<b>68.6</b>	<b>68</b>	<b>39.4</b>				3				
Chemistry of color, taste and smell		3				3	108	68.6	68	39.4				3		31	Department of Food products technology	
Bioconversion of plant raw material		3				3	108	68.6	68	39.4				3		31	Department of Food products technology	
<b>Unit 2. Practical training</b>						33	1188	1188				3	11	6	13			
<b>Core part</b>						33	1188	1188				3	11	6	13			
<b>On-the-job training</b>												3	11	6	13			
Research work			123			9	324	324				3	3	3		31	Department of Food products technology	
Technological practice			2			8	288	288					8			31	Department of Food products technology	
Teaching practice			3			3	108	108						3		31	Department of Food products technology	
Pregraduation practice including research work			4			13	468	468							13	31	Department of Food products technology	
<b>Unit 3. State final examination</b>						9	324				324				9			
Execution, preparation for the defense procedure and defense of the final qualification work						9	324				324				9	31	Department of Food products technology	
<b>Elective courses</b>						4	144	61.2	60	82.8		4						
Spoken foreign language (German)		1				2	72	30.6	30	41.4		2						
Spoken foreign language (English)		1				2	72	30.6	30	41.4		2						