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	Fact	As sheduled	Work with a teacher	Self study	Control	Credits	Credits	Credits	Code	Name
Unit 1.Disciplines (modules)						74	2664	267	2294	103	40	34			
Core part						23	828	105	685	38	23				
Mathematical modeling of food products		1			1	3	108	15	89	4	3			31	Department of Food products technology
Methodology of designing food products	1				1	4	144	15	120	9	4			31	Department of Food products technology
Qualimetry and quality management of food systems	1		1		11	7	252	33	206	13	7			31	Department of Food products technology
Innovative activities of a food enterprise		1			1	3	108	15	89	4	3			31	Department of Food products technology
Modern problems of food production		1			1	3	108	15	89	4	3			31	Department of Food products technology
Elective module of professional development		**1**				**3**	**108**	**12**	**92**	**4**	3				
Professional foreign language		1				3	108	12	92	4	3			45	Department of Foreign languages
Self-management and effective leadership		1				3	108	12	92	4	3			15	Department of Digital transformation and business-analytics
Business analytics		1				3	108	12	92	4	3			15	Department of Digital transformation and business-analytics
Part formed by the educational process participants						51	1836	162	1609	65	17	34			
Research workshop			122			21	756	30	714	12	7	14		31	Department of Food products technology
Rational use of raw materials of animal origin	1			1		5	180	21	150	9	5			31	Department of Food products technology
Production of products from aquatic biological resources	1				1	5	180	21	150	9	5			31	Department of Food products technology
Design and reconstruction of food enterprises	2				2	4	144	18	117	9		4		31	Department of Food products technology
Production of meat and poultry products	2				2	5	180	21	150	9		5		31	Department of Food products technology
Production of products from dairy raw materials	2				2	5	180	21	150	9		5		31	Department of Food products technology
Chemistry of color, taste and aroma		2			2	3	108	15	89	4		3		31	Department of Food products technology
Sanitary and food safety of food products		2			2	3	108	15	89	4		3		44	Department of Water bioresourses and aquaculture
Unit 2.Practical training						40	1440				9	7	24		
Core part						40	1440				9	7	24		
Academic practice			**1**			**6**	**216**				6				
Project-technological practice			1			6	216				6			31	Department of Food products technology
Production practice			**1223**			**34**	**1224**				3	7	24		
Scientific research work			122			10	360				3	7		31	Department of Food products technology
Pregraduation practice			3			24	864						24	31	Department of Food products technology
Unit 3. State final examination						6	216			216			6		

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	Examination	Pass/fail exam	Pass/fail exam with a grade	Course work	Module test	Fact	As sheduled	Work with a teacher	Self study	Control	Credits	Credits	Credits	Code	Name
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	18	118	8	4				
Spoken foreign language (English)		1				2	72	9	59	4	2			45	Department of Foreign languages
Spoken foreign language (German)		1				2	72	9	59	4	2			45	Department of Foreign languages