														Year 1		ar 2	Yea	ar 3	Year 4			
	Interim asessment						Credits		Total academic hours				Semest	Semest er 3						Assigned department		
Name			Pass/										er 1	er 2	er 3	er 4	er 5	er 6	er 7	er 8		T
	Examin ation	Pass/ fail test	fail exam with a grade	Term project		Module test	РГР	Fact	As sheduled	Work with a teacher	Self- study	Control	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Credits	Code	Name
Unit 1. Disciplines (modules)										3225.15	3319.6	799.25	30	21	29	22	30	21	31	20		
Core part										2036.85	1652.65	486.5	18	21	24	22	20	11				
Basic module 1	1	1	1			11		9	324	201.15	88.1	34.75	9									
Basics of Russian statehood		1						2	72	59.15	12.85		2								72	Department of Phylosophy and cultural studies
Chemistry	1					1		4	144	71.55	37.7	34.75	4								35	Department of Chemistry
Higher mathematics			1			1		3	108	70.45	37.55		3								13	Department of Applied mathematics and Information technologies
Basic module 2	1	1	1					9	324	176.55	112.7	34.75	9									Information technologies
History of Russia		1						2	72	70.15	1.85		2								71	Department of History
Foreign language			1					4	144	70.15	73.85		4									
Foreign language			1					4	144	70.15	73.85		4								45	Department of Foreign languages
Foreign language: Russian as a foreign language			1					4	144	70.15	73.85		4								55	Department of Russian language
Elective disciplines (modules) 1	1							3	108	36.25	37	34.75	3									
Professional foreign language in the hotel and catering industry (French)	1							3	108	36.25	37	34.75	3								45	Department of Foreign languages
Professional foreign language in the hotel and catering industry (English)	1							3	108	36.25	37	34.75	3								45	Department of Foreign languages
Basic module 3	2	22	2			2		10	360	193	132.25	34.75		10								
History of Russia			2					2	72	70.15	1.85			2							71	Department of History
Chemistry	2					2		4	144	71.55	37.7	34.75		4							35	Department of Chemistry
PE and sport		2						2	72	16.15	55.85			2							56	Department of PE
Elective disciplines (modules) 2		2						2	72	35.15	36.85			2								
Starting your own business. Start-up		2						2	72	35.15	36.85			2							51	Department of Economics and finances
Personal marketing and branding		2						2	72	35.15	36.85			2							52	Department of Managament
Basic module 4	22	2				2		11	396	212.65	113.85	69.5		11								<u> </u>
Food industry technologies. Part 1	2							4	144	71.25	38	34.75		4							31	Department of Food products technology
Economic culture		2						3	108	70.15	37.85			3							51	Department of Economics and finances
Higher mathematics	2					2		4	144	71.25	38	34.75		4							13	Department of Applied mathematics and Information technologies
Vocational module 2	3	3	3					11	396	194.55	166.7	34.75			11							
Food industry technologies. Part 2		3						3	108	70.15	37.85				3						31	Department of Food products technology
Production facilities of the hotel and catering industry	3							4	144	54.25	55	34.75			4						32	Department of Production equipment engineering
Microbiology			3					4	144	70.15	73.85				4						44	Department of Water bioresources and aquaculture
Basic module 5	3	3	33			3		13	468	218	215.25	34.75			13							aquacurui e
Gastronomic chemistry			3			3		3	108	53.45	54.55				3						35	Department of Chemistry
Legal competence and civil position		3						2	72	35.15	36.85				2						73	Department of Social sciences, pedagogy and law
IT and basics of programming	3							6	216	89.25	92	34.75			6						13	Department of Applied mathematics and Information technologies
Social project "Service-learning"			3					2	72	40.15	31.85				2						72	Department of Phylosophy and cultural studies
Basic module 6	44		4			4		12	432	195.95	166.55	69.5				12						
Gastronomic chemistry	4					4		4	144	54.55	54.7	34.75				4					35	Department of Chemistry
Catering management	4							5	180	71.25	74	34.75				5					52	Department of Managament
Basics of self-organization, team building and leadership			4					3	108	70.15	37.85					3					52	Department of Managament
Vocational module 3	4	4	4					10	360	177.55	147.7	34.75				10						
Food industry technologies. Part 3		4						3	108	70.15	37.85					3					31	Department of Food products technology
Food ingredients features	4							4	144	54.25	55	34.75				4					31	Department of Food products technology

Data analysis and artificial intelligence			4					3	108	53.15	54.85					3					13	Department of Applied mathematics and
-					_											,	42				13	Information technologies
Vocational module 4	5	5	5		5			12	432	197.55	199.7	34.75					12					
Food industry technologies. Part 4	5							4	144	71.25	38	34.75					4				31	Department of Food products technology
Menu engineering		5						3	108	53.15	54.85						3				31	Department of Food products technology
Metrology, standardization and technical regulation			5					4	144	70.15	73.85						4				31	Department of Food products technology
Course work on "Vocational module 4"					5			1	36	3	33						1				31	Department of Food products technology
Basic module 7	5		5					8	288	106.4	146.85	34.75					8					
Philosophy	5							4	144	36.25	73	34.75					4				72	Department of Phylosophy and cultural studies
Life safety			5					4	144	70.15	73.85						4				42	Department of Technosphere safety and environmental management
Vocational module 5	66				6			11	396	163.5	163	69.5						11				en and a second
Production organization at food industry enterprises	6							5	180	89.25	56	34.75						5			31	Department of Food products technology
Quality and safety of production and products	6							5	180	71.25	74	34.75						5			31	Department of Food products technology
Course work on "Vocational module 5"					6			1	36	3	33							1			31	Department of Food products technology
Part formed by the educational process particip	ants		<u> </u>		<u> </u>			88	3168	1188.3	1666.95	312.75	12		5		10	10	31	20		.l.
Vocational module 1	1		11					12	432	212.55	184.7	34.75	12									
Modern trends in gastronomy			1					4	144	53.15	90.85		4								31	Department of Food products technology
Marketing in food inductry	1							5	180	89.25	56	34.75	5								52	Department of Managament
			1					3	108	70.15	37.85	31.73	3								31	Department of Food products technology
Fundamentals of physiology and dietetology			1									04.75	3								31	Department of Food products technology
Workshop 1	3							5	180	65.25	80	34.75			5						0.5	Danie demantus aut
Project workshop	3 <b>5</b>							5 <b>10</b>	180 <b>360</b>	65.25 <b>65.25</b>	80 <b>260</b>	34.75			5		10				85	Basic department
Workshop 2 Project workshop	5							10	360	65.25	260	<b>34.75</b> 34.75					10				85	Basic department
Workshop 3	6							10	360	65.25	260	34.75					10	10			- 03	разіс асраганене
Production workshop	6							10	360	65.25	260	34.75						10			85	Basic department
Vocational module 6	7		7					11	396		183.85								11			
National cuisines			7					5	180	88.15	91.85								5		31	Department of Food products technology
Food industry service standards and planning	7							6	216	89.25	92	34.75							6		31	Department of Food products technology
Vocational module 7	7		7	7			7	12	432	200.4	196.85	34.75							12			
Engineering and planning solutions for food industry enterprises			7				7	5	180	89.15	90.85								5		31	Department of Food products technology
Gastronomic culture and technology	7							6	216	107.25	74	34.75							6		31	Department of Food products technology
Term project on "Vocational module 7"				7				1	36	4	32								1		31	Department of Food products technology
Workshop 4	7							8	288	65.25	188	34.75							8			1
Project workshop	7							8	288	65.25	188	34.75							8		85	Basic department
Vocational module 8		88						7	252	123.3	128.7								_	7		
Economics and finance of food industry organizations		8						4	144	70.15	73.85									4	51	Department of Economics and finances
Sanitary and epidemiological requirements for facilities and		8						3	108	53.15	54.85									3	31	Department of Food products technology
personnel Vocational module 9	88		8					13	468	213.65	184.85	69.5								13		production of the production o
Economics and finance of food industry organizations	8		-					4	144	71.25	38	34.75								4	51	Department of Economics and finances
Network organizations and kitchen factories			8					4	144	53.15	90.85	3 11/3	<del> </del>							4	31	Department of Food products technology
			0					· ·				24.75								·		
Confectionary	8							5	180	89.25	56	34.75								5	31	Department of Food products technology
Unit 2. Practical training								27	972	972			<u> </u>	9		9		9				
Core part			1 2			1		27 <b>9</b>	972 <b>324</b>	972 <b>324</b>				9		9		9				
Academic training Production module 1			2	<del>                                     </del>				9	324	324				9								
																					21	Department of Food avaduate to the state of
Technological practice			2	<u> </u>				9	324	324			<u> </u>	9			<u> </u>				31	Department of Food products technology

Production practice			46					18	648	648					9	9			
Production module 2			4					9	324	324					9				
Technological practice			4					9	324	324					9			31	Department of Food products technology
Production module 3			6					9	324	324						9			
Technological practice			6					9	324	324						9		31	Department of Food products technology
Unit 3. State final examination									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		6	216	105.45	110.55		4	2											
Elementary mathematics		2						2	72	35.15	36.85		2					13	Department of Applied mathematics and Information technologies
The historical role of Russia in the system of international relations		2						2	72	35.15	36.85		2					71	Department of History
The Great Patriotic War: no statute of limitations		3						2	72	35.15	36.85			2				71	Department of History
Complex modules									436	334	102								
Module "Basics of military training"			6						108	78	30								
Module "Basics of military training"			6						108	78	30								
Basics of military training (Autumn)			5						108	78	30								
Basics of military training (Spring)			6						108	78	30								
Module "Physical education and sport"	2	24							328	256	72								
Practical training in PE and sport (elective course)	2	24							328	256	72							56	Department of PE