

Division: *School of Medical Biology*

Academic programme: *19.03.03 Foods of Animal Origin*

Mode of study: *full-time*

Programme length: *4 years*

Programme level: *Bachelor's degree*

Language of instruction: *Russian*

Programme description: *The training is focused on providing students with professional competencies in the field of organisation of technological processes of food products production from raw materials of animal origin (meat, dairy, fish) based on the principles of resource conservation, providing the population with high-quality and safe food.*

To increase the quality of training and development of necessary professional skills, a significant part of classes is held in specialized technological and research laboratories using cutting-edge equipment.

In the course of training students master the principles of selecting raw materials, taking into account their technological suitability, technological processes of food production, methods of developing technical and technological documentation, the principles of organizing a technological flow in accordance with the ISO 9000 requirements.

Graduates are in-demand at processing enterprises of meat, dairy and fish industries as technologists, quality service engineers, production line supervisors, and at enterprises producing auxiliary ingredients and materials for these industries as technologists-managers, technologists-consultants.

Moreover, the obtained competences allow to successfully manage the organization of enterprises, as well as to be a leading specialist in research laboratories.

Main programme-specific classes:

- *Food Biotechnology*
- *Refrigeration Technology and Food Production Processes*
- *Methods of Studying the Properties of Raw Materials and Food Products*
- *Physico-Chemical and Biochemical Fundamentals of Production of Food of Animal Origin*
- *Technology of Meat and Meat Products*

- *Technology of Fish, Hydrobionts and Products of Their Processing*
- *Biological Safety of Raw Materials of Animal Origin*
- *Biotechnological Fundamentals of Dairy Production*
- *Functional Additives and Protein Formulations for Meat Production*

Programme manager: *Irina Yu. Potoroko, Doctor of Sciences (Engineering), Professor, Director of the School of Medical Biology*