

<p>Faculty of Food Technology and Biology</p> <p>Master's degree programme Production Technology and Catering (orientation: New Food Products for Rational and Balanced Nutrition)</p> <p>Program Supervisor- Anna Vasjukova Doctor of Technical Science, Professor, member of the International Teacher's Training Academy of Science</p>	<p>Study field 19.04.04 Qualification - Master Mode of study - full-time Study period - 2 years Language of instruction – Russian Tuition fee – RUB 108 900,00 (for academic year 2014/15)</p>
<p>Program Aim</p> <p>The program is intended for Master students training in the field of new food products technologies for rational and balanced nutrition. Main sections of the program are:</p> <ul style="list-style-type: none"> • technological processes modelling; • high-tech food production; • quality management in catering; • current technology development priorities. <p>Graduates of the program are prepared for activities requiring in-depth training in accordance with the programme core areas and professional responsibilities.</p>	<p>Features</p> <p>The Master's degree programme «New Food Products for a Rational and Balanced Nutrition" was organized in 2009 by the Department of Food Production Technologies which has 14 years of experience in training students within the study field "Food Production Technology". During their training, students are engaged in research and development of new catering products, study organoleptic, physicochemical and rheological quality parameters of finished products. During their study period students receive:</p> <ul style="list-style-type: none"> • complex knowledge in the field of economics, mathematics, chemistry, physics, law; • in-depth knowledge in the catering production technology, food products merchandising, metrology, standardization and certification of ready products; • professional competence in raw materials and food security issues, nutritional physiology, nutritional and dietary supplements, sanitation and food hygiene issues; • technical documentation development skills for new product types.
<p>Job Prospects</p> <p>Graduates of the programme will be prepared to work:</p> <ul style="list-style-type: none"> • in top class catering, research laboratories and institutes engaged in quality research and development of new food products for a rational and balanced nutrition; • higher education institutions; • Russian Federal Consumer Rights Protection and Human Health Control Service Agency; • regional and international tourism industry enterprises. <p>Our graduates work at catering in Murmansk and the Murmansk region, Moscow, St. Petersburg, in Russian Federal Consumer Rights Protection and Human Health Control Service Agency.</p> <p>The department also provides postgraduate studies.</p>	<p>Programme Feedback</p> <p>Alexandra Nedashkovskaya, first year student, Master's degree programme "Production Technology and Catering"</p> <ul style="list-style-type: none"> - In my research work I examine the impact of terms and storage methods on ready culinary products nutritional and flavour properties. In the Department of Food Production Technology laboratories I do research on different products processing modes, in particular fish products, and study their microbiological properties. <p>Contact person at the department: Inna Brazhnaia tel: +7 (8152) 40-32-65, 40-33-26 e-mail: brain67@mail.ru</p>