INSTITUTE OF PHARMACY, CHEMISTRY AND BIOLOGY

PRODUCTION TECHNOLOGY AND CATERING ORGANIZATION

The aim of the program is to train competitive specialists who acquire knowledge and practical skills necessary for solving problems related to technological and design activities in the field of catering. Graduates know the organization of technological process within the adopted in the organization technology of catering products' production; management of quality, safety and traceability of production; development of a system of measures to improve the efficiency of technological processes of catering products' production.



PRODUCTION TECHNOLOGY AND CATERING ORGANIZATION

LEVEL Bachelor

DEPARTMENT

Institute of Pharmacy, Chemistry and Biology

DURATION 4 years

START DATE 1st September

LOCATION 308015, building 13, st. Pobedy, 85, Belgorod

LANGUAGE Russian

PROGRAM COORDINATOR

Nina Ivanovna Myachikova

TUITION FEES

2 500 USD

• currency of payment is ruble

WEB

bsuedu.ru/bsu/

ACADEMIC-RELATED ENQUIRIES

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ENTRY REQUIREMENTS

Admission of foreign citizens to study under contracts for the provision of educational services is carried out on a competitive basis (based on the results of entrance tests conducted by the university).

APPLICATION

Application for acceptance of documents for enrolment (by mail)

Consent to the processing of personal data of the applicant. Letter of consent

Identity document, citizenship

Academic degree

Documents confirming the individual achievements of the applicant

An agreement on the provision of paid educational services (for admission on a contractual basis)

PROGRAM STRUCTURE

The first two years students study mathematics, physics, computer science and information technology, foreign chemistry, various types of language, humanitarian subjects. Professional subjects are introduction to the profession, basics of culinary skills, technology of public catering products, organization of production and service at public catering enterprises, design of public catering enterprises, techno-chemical control of public catering products, etc. The main types of learning activities are lectures and laboratory classes. After each year, there are different kinds of internships at catering enterprises. The training ends with the defense of the final qualification work, providing for the project of public catering development.

CAREER OPPORTUNITIES

Graduates have sufficient knowledge and skills to work in secondary vocational schools, in managerial positions in catering enterprises. They can also organize their own business or enter the master's program.