

Division: *Institute of Sport, Tourism and Service, Department of Catering Technology and Organization*

Academic programme: *19.03.04 Production Technology and Catering Organization, Functional Foods*

Mode of study: *full-time*

Programme length: *4 years*

Programme level: *Bachelor's degree*

Language of instruction: *English*

Programme description: *This programme is for students wishing to engage in foods industry, and namely in the field of creating functional foods since this is one of the most attractive and promising sciences in the world.*

Functional foods are one of the most investment-worthy industries, which is constantly developing.

Obtaining a Bachelor's degree in Functional Foods at South Ural State University can be a first step towards becoming a degree-holding professional in the field of healthy and sports nutrition.

This programme can help students understand the interrelation between the human health and nutrition, between the production process and implementation of developments, and apply their knowledge while building their career.

This is a unique Russian programme of training specialists in functional foods.

Graduates can work at: big food productions, research centres and institutions, healthcare centres, alimentation industry enterprises, or medical institutions.

Main programme-specific classes:

- *Modern Nutrition*
- *Nutrition and Consumer Behaviour*
- *Diets, Microbiome and Health*
- *Nutrition for Children and Teenagers*
- *Principles of Functional Nutrition*

- *Diet Development*
- *Risk Management in Foods Production*
- *Functional Products of Vegetable and Animal Origin*
- *Functional Nutrition and Disease Prevention*
- *Marketing of Functional Foods*
- *Chemistry of Proteins, Fats and Carbohydrates*

Programme manager: *Al-Sukhaimi Sobhi Ahmed Azab, PhD in Biochemistry, Professor at the Department of Catering Technology and Organization*