

Division: *Institute of Sport, Tourism and Service*

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

Mode of study: *full-time, part-time*

Programme length: *4 years (full-time), 5 years (part-time)*

Programme level: *Bachelor's degree*

Language of instruction: *Russian*

Programme description: *The academic applied Bachelor's degree programme 19.03.04 Production Technology and Catering Organization was developed based on the traditions SUSU research and pedagogical school and taking into account the demands of the regional labour market.*

Graduates of this programme gain relevant competences. Holders of this Bachelor's degree are ready to work in the production-and-technology and organizational-and-managerial spheres. They can also establish their own successful business in the catering system.

A technologist is a specialist, who organizes production; allocates duties and controls the quality of work at an enterprise; monitors the standards of dish output, goods quality and controls sanitary standards; implements advanced technologies into production and develops new recipes; participates in the professional retraining and advanced training of the production personnel.

Within this academic programme, students will take four types of practical training (educational training, two internships and pre-graduation training) at the leading catering and foods industry enterprises not only in Chelyabinsk and the Chelyabinsk Region, but also in other Russian cities. The Department offers various research activities to its students: they participate in regional and international scientific university conferences, present their reports on the results of their research activities, and publish articles. The Department fulfils international collaboration with universities from other countries. Thus, Al-Sukhaimi Sobhi, Professor of the Food Technology Department of the Centre for Applied and Technological Research, Alexandria, the Arab Republic of Egypt, works at our Department. All of these factors form a strong interest to further studying, that is why the Department's students who obtain their Bachelor's degree have a great opportunity to continue their studies in the Master's degree programme 19.04.04 Production Technology and

Catering Organization (major in Innovative Technologies in the Production and Organization of Catering Companies) in full-time or part-time mode of study.

Main programme-specific classes:

- *Introduction to the Field of Study*
- *Technology of Catering Products*
- *Production and Service Organization at Catering Enterprises*
- *Design of Catering Enterprises*
- *Catering Raw Materials and Materials*
- *Biologically Active Additives and Improvers in Food Production*
- *Sanitation and Hygiene of Nutrition*
- *Equipment of Catering Enterprises*
- *Refrigeration Engineering and Technology*
- *Processes and Apparatus of Food Production*
- *Standardization, Compliance Assurance and Metrology*
- *Practicum on the Type of Professional Activity*
- *General Principles of Raw Materials Processing, and Introduction to Technologies of Food Production for Catering*

Programme manager: *Abduvali D. Toshev, Doctor of Sciences (Engineering), Professor, Head of the Department of Catering Technology and Organization*