



Field of Study: **Food products from vegetable raw materials**

Major: **Technology of bread, confectionery and pasta**

Ivanovo State University of Chemistry and Technology, Russia

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Awarded degree or qualification:	Bachelor
Language of instruction:	Russian (Preparatory Department for studying Russian language is available)
Form of training:	Full-time
Duration:	4 years
Possibility of free training:	Yes (see more)
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1. Programme description

Providing the population with a healthy diet and solving the food problem in any state characterizes the living standard of the people. The problem of nutrition has been and remains one of the most important in both socio-economic and medical aspects. Food companies exist all over the world. Their number is constantly growing and their equipment is improving. To work at these companies is very prestigious and interesting.

The educational programme allows to prepare specialists in the field of food technologies from vegetable raw materials.

The training programme provides knowledge in various fields, in particular, in the field of food chemistry, biotechnology, nanotechnology, materials science, resource and energy-saving technologies.

2. Programme objectives

The graduates will be able to perform the following tasks:

- to manage the technological processes of food production from vegetable materials at the enterprise;
- to organize workplaces, their technical equipment effective, installation of technological equipment;
- to take part in refining and mastering technological processes in the course of preparation for the production of new products;
- to monitor compliance with technological discipline;
- to organize and conduct input control of raw materials;
- to use methods of mathematical modeling and optimization of technological processes in food production.



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3. The field of professional activity of graduates

The professional activity of the graduates is aimed at implementing modern food technologies in bakery and confectionery production. A graduate will be able to carry out professional activities in industrial enterprises and in research organizations engaged in the production and research of food products, bread, confectionery and pasta.

4. The educational programme prepares:

- technologists and managers in the field of food technology,
- researchers in scientific-research and project organizations.

The graduates will be able to carry out professional activities in industrial enterprises and research organizations engaged in the production and research of food products, including bakery, pasta and confectionery products.

5. Major disciplines:

- "Production technology of bread and bakery products"
- "Production technology of pastry/ confectionery"
- "Production technology of pasta"
- "Design of combined food products"
- "Functional bakery and confectionery products"