



Факультет
харчових
технологій

Technology of special food products



The purpose of the discipline: studying the perspectives of the development of nutritive science, using new methods of processing raw materials, designing functional food and culinary products, deepening the knowledge of the English language of the professional field

Studying the discipline allows you to get:

Competencies:

- The ability to develop new and improve existing craft food technologies, taking into account the principles of rational nutrition, resource saving and intensification of technological processes;
- Ability to generate new ideas (creativity), show initiative in the modern restaurant industry;
- Ability to show initiative and entrepreneurship;
- Ability to evaluate and ensure the quality of the work performed;
- Ability to communicate in a foreign language.

Program learning outcomes:

- Know and understand the main concepts, theoretical and practical problems in the field of craft food technologies, restaurant technologies;
- Know and understand the main factors influencing the synthesis and metabolism of food components and the role of nutrients in human nutrition;
- To be able to develop or improve technologies of food products of increased nutritional value, taking into account global trends in the development of the industry;
- Carry out business communications in the professional sphere in Ukrainian and foreign languages.

Content of the discipline:

- The latest technologies for the production of food additives,
- Nutrigenomics – nutrition of the future,
- Molecular food technologies,
- Concept of functional nutrition,
- Construction of food products.