

REVIEW

**to the educational and professional program of the first (bachelor) level
branch of knowledge 18 "Production and technologies"
in specialty 181 "Food technologies" qualification: technological engineer**

The educational and professional training program for bachelors of the Faculty of Food Technology of the Sumy National University of Science and Technology, developed by professionals in the field of food technology, contains 240 ECTS credits, necessary for obtaining the corresponding degree of higher education; list of graduate competencies; the normative content of the training of higher education seekers, formulated in terms of learning outcomes; forms of attestation of applicants of higher education. Educational process plan and sequence the study of disciplines adapted to the structure of the food education program technologies that meet the requirements of the modern competitive industry.

Given the relevance of the content, the multifaceted spectrum disciplines, including general university, practical orientation, educationally - professional program of the first (bachelor) level of the field of knowledge 18 "Production and technologies" by specialty 181 "Food technology" can be recommended for implementation in learning process.

The uniqueness of the program lies in its contribution not only to the integration of Ukrainian culture and traditions in the field of food industry but also in opening doors to global standards and opportunities for international students. Thanks to this program, youth from different countries have the opportunity to study modern production technologies, enriching themselves through cultural exchange and collaboration with colleagues from around the world.

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