

Ministry of Education and Science of Ukraine
Sumy National Agrarian University
Faculty food technologies
Department of Food Technology

Working program (syllabus) educational component

**SC MODERN EXPERIMENTAL RESEARCH
METHODS**

Selective

(name and status (required/optional))

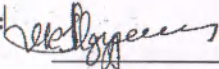
Under implementation in within the educational
programs

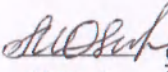
"Food Technologies"

by specialty 181 **"Food Technologies"**

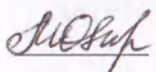
DHE Doctor of Philosophy


Sumy – 2024

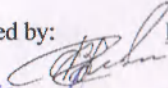
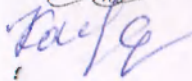
Developer:  Igor Mazurenko, Professor of the Department of Food Technology, Doctor of Technical Sciences.

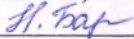
Considered, approved and approved on department meeting technology food	Protocol № 19 from 31.05.2024
	Head department  <u>Oksana MELNYK</u> (signature) (name, initials)

Agreed:

Guarantor educational programs  Oksana MELNYK
(signature) (full name)

Dean faculty, where is being implemented educational program  Natalia BOLGOVA
(signature) (full name)

Review on working program (attached) provided by:  Fedor PERTSEVOY
(full name)
 Elena KOSHEL
(full name)

Methodist department qualities education, licensing and accreditations  (Nadia BARANIK)
(signature) (full name)

Registered in electronic base: date: 28.06 2024 year

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Information about revision working programs (syllabus):

Educational the year in which are introduced changes	Number application to work program with description changes	Changes considered and approved		
		Date and number minutes of the meeting departments	Manager departments	Guarantor education al programs

1. GENERAL INFORMATION ABOUT EDUCATIONAL COMPONENT

1.	Name OK	Modern instrumental research methods		
2.	Faculty/department	Food technologies/technologies of nutrition		
3.	Status OK	Selective		
4.	Program/Specialty (programs), component whose there are EC for	Third (educational and scientific) level of higher education in the specialty 181 "FOOD TECHNOLOGIES", branch of knowledge 18 "Production and Technologies" with a specialty of "Food Technologies"		
5.	EC maybe be proposed for	Specialty 181 "Food Technology"		
6.	Level NRC	8 level		
7.	Semester and duration study	Third semester Duration study – 15 weeks		
8.	Number loans ECTS	5 loans		
9.	Total hours and their distribution (<i>day form study/part-time training</i>)	Contact work (occupation)		Independent work
		Lectures 20	Laboratory /seminar --	Practical classes 20
10.	Language teaching	English		
11.	Teacher/Coordinator educational component	Teacher – professor departments technology food Mazurekno Igor Kostiantynovych		
11.1	Contact information	Audience departments 212m, 0487222489@ukr.net Email:valentinchernakov 889 @gmail . com		
12.	General description educational component	The discipline is a component of scientific research in the food industry. It describes the methods used to obtain objective data on the physicochemical, organoleptic and biological properties of food products, as well as to analyze their composition and quality. In the modern food industry, various instrumental methods are used, including spectroscopy, mass spectrometry, chromatography, microscopy, nuclear magnetic resonance, electron microscopy and others. These methods allow to determine the composition of products, the content of nutrients, the presence of additives and contaminants, as well as to conduct research on their structure, physical and chemical properties. The use of modern instrumental research methods allows to improve the quality of food products, develop new production technologies, detect harmful substances and contaminants, control production processes and ensure food safety. These methods are an important tool for scientific research in the field of food technology and contribute to the development of innovations in the food industry. f		
13.	The purpose of education component	Introducing candidates to advanced instrumental methods used for food research. This component aims to provide candidates with theoretical knowledge and practical skills in applying various analytical methods to study the qualitative and quantitative characteristics of food products.		
14.	Study prerequisites OK, connection with others educational componentsOP	The educational component has a connection with other educational components		

		"Innovative technologies and optimization of technical and technological facilities of the processing industry", "Modern achievements of food science"
15.	Policy academic virtue	At discovered fact copying under time exam – work student is canceled and exam consists of repeatedly.

2. LEARNING OUTCOMES BY EDUCATIONAL COMPONENT AND THEIR RELATIONSHIP WITH PROGRAM LEARNING OUTCOMES

Results teaching for OK: After studying the educational component, the student is expected to be capable..."	Software results teaching, for achievement whose directed OK (specify number according to with the numbering given in OP)				As is being evaluated RND
	PRN 1	PRN 4	PRN 5	PRN 7	
1. Publish your scientific results in scientific journals or present them at scientific conferences. Document and present research results in an appropriate format for further analysis and interpretation.	x				Implementation and protection practical work, testing, test
2. Use spectroscopic, chromatographic, electrophoretic and other methods to determine the composition and properties of food materials. Develop experimental methods to solve specific research problems in the field of food technology.		x			
3. Use biochemical methods to analyze biological processes that occur in food products and raw materials.		x			
4. Know the methodology for conducting physicochemical, microbiological and biochemical research .			x		
5. Professionally use modern instrumental research methods to solve practical problems in the field of food technology. Perform critical analysis of scientific literature and integrate new methods and technologies into their research .				x	

3. CONTENT EDUCATIONAL COMPONENT (PROGRAM EDUCATIONAL DISCIPLINES)

List questions, What will be considered in within the topic	Topic.		Distribution within general budgettime		Recommendati onovate literature
			Auditorium work	Independent work	
	Luk e	Pz			
<p>Lecture 1. Introductory – Generally accepted test methods and techniques, current regulatory documents for conducting research in the food and processing industry.</p> <ol style="list-style-type: none"> 1. Organization of scientific, technical and abstract information in various fields of science in Ukraine, the European Union and Asia; 2. Study of state regulatory documents (DSTU) on methods and techniques of conducting research. Research regulations, individual adaptation and implementation; 3. Conducting information searches, classifying patents and inventions, and their rational use. 4. Management of national and international regulatory framework <p>Practical lesson 1. Conducting information and analytical research on the established topic.</p> <p>Self-study . Standardization and implementation: What mechanisms exist to ensure compliance with standards and the implementation of standardized research methods into industrial practice? What initiatives exist to spread awareness and train professionals in the field?</p>	4	2	10	[1-1 4]	
<p>Lecture 2. Conducting an experimental study</p> <ol style="list-style-type: none"> 1. General information about the experiment; 2. Development and construction of a laboratory setup; 3. Organization and conduct of experimental research; 4. Basic safety precautions when conducting an experiment. <p>Practical lesson 2. Determination of the object and methods of research, in accordance with the established topic of the dissertation.</p> <p>Independent study . Interpretation of results: What conclusions can be drawn from the data obtained? What practical or theoretical implications do these results have for the field of study?</p>	4	2	10	[1-1 4]	
<p>Lecture 3. Instrumental physicochemical research methods.</p> <ol style="list-style-type: none"> 1. Refractometric analysis method; 2. Photocolorimetric analysis method; 3. Luminescent analysis method; 4. Potentiometric analysis method; 5. Conductometric analysis method; 6. Chromatographic method of analysis; <p>Practical lesson 3 . Physico-chemical research. Determination of optimally pleasant methods and techniques.</p> <p>Practical lesson 4. Preparation and conduct of physicochemical research.</p>	4	8	10	[1-1 4]	

Self-study. Nuclear magnetic resonance spectroscopy. Infrared (IR) and ultraviolet (UV) spectroscopy.				
<p>Lecture 4. Biochemical, microbiological and immunological research methods.</p> <ol style="list-style-type: none"> Biochemical research methods; Microbiological research methods; Molecular research methods; Immunological research methods; Express analysis methods; <p>Practical lesson 5. Microbiological research. Determination of optimally pleasant methods and techniques</p> <p>Practical lesson 6. Preparation and conduct of microbiological research.</p> <p>Independent study. Fluorescence and luminescence spectroscopy. Determination of species and strains of bacteria and fungi using cultural and molecular genetic methods.</p>	4	4	10	[1-1 4]
<p>Lecture 5. Presentation of research results.</p> <ol style="list-style-type: none"> Determination of experimental error. Error. Student's coefficient. Detection of gross errors. Romanovsky's criterion; Using mathematical modeling to process experimental data; Application of graphical data interpretation; General information; <p>Practical lesson 7 . Mathematical modeling, processing of experimental results, preparation of a scientific report.</p> <p>Independent study. Ethical aspects: Taking into account ethical principles when designing and publishing research results, including maintaining data confidentiality and respecting the rights and dignity of all research participants.</p>	4	4	10	[1-1 4]
Total	20	20	50	

4. METHODS TEACHING AND TEACHING

DRN	Methods teaching (work that will be carried out teacher during classroom classes, consultations)	Number of hours	Teaching methods (which types of training activities must be performed <u>getter</u> independently)	Number hours
DRN I. Publish their scientific results in scientific journals or present them at scientific conferences. Document and present research results in an appropriate format for further analysis and interpretation.		8		10

DRN 2. Use spectroscopic, chromatographic, electrophoretic and other methods to determine the composition and properties of food materials. Develop experimental methods to solve specific research problems in the field of food technology.	Lecture session (teaching lecture material, discussion, demonstration of graphic material)	8	Familiarization with the lecture material before the lecture, studying the material for independent study, as well as completing practical work tasks initiated during practical classes, completing an individual task	10
DRN 3. Use biochemical methods to analyze biological processes that occur in food products and raw materials.	Practical session (demonstration and practical use of instrumental equipment, study of sample preparation methods, analysis and interpretation of results, solving practical problems)	8		10
DRN 4. Know the methodology for conducting physicochemical, microbiological and biochemical studies.		8		10
DRN 5. Professionally use modern instrumental research methods to solve practical problems in the field of food technology. Conduct critical analysis of scientific literature and integrate new methods and technologies into their research.		8		10

5. EVALUATION BY EDUCATIONAL COMPONENT

5.1. Diagnostic assessment (indicated as appropriate)

5.2. Summative assessment

5.2.1. For the assessment of expected learning outcomes, the following is provided:

No.	Summative assessment methods	Points / Weight in the overall score	Date of compilation
Module 1 (50 points):			
1	Practical work (3 PZ, 7 points each)	21 points / 21%	according to the educational process schedule
2	Completing an individual task	9 points / 9%	Week 6
3	Midterm testing (multiple choice test)	20 points / 20%	Week 7
Module 2 (50 points):			
4	Laboratory work (4 PZ of 5 points each)	20 points / 20%	according to the educational process schedule
5	Completing an individual task	10 points / 10%	Week 13
6	Midterm testing (multiple choice test)	20 points / 20%	14 week

5.2.2. Evaluation criteria

Component	Unsatisfactorily	Satisfactorily	Good	Perfectly
Practical work (module 1)	3	4	6	7
	The student completed the practical work, but did not defend it.	Most requirements are met, but some components are missing	All task requirements met	All requirements of the task have been met, and an alternative solution has been proposed and substantiated.
Completing an individual task	2	5	8	9
	The student submitted the assignment but did not defend it.	Most requirements are met, but some components are missing	All task requirements met	All requirements of the task have been met, the result obtained is positive, and the importance of the research is justified.
Practical work (module 2)	2	3	4	5
	The student completed the laboratory work, but did not defend it.	Most requirements are met, but some components are missing	All task requirements met	All requirements of the task have been met, and an alternative solution has been proposed and substantiated.
Midterm testing (multiple choice test)	The test includes 20 questions, the correct answer to the test question is valued at 1 point.			

5.3. Formative assessment:

To assess current progress in learning and understand areas for further improvement,

No.	Elements of formative assessment	Date
1	Oral interview after studying all topics, during practical classes	In practical classes
2	Feedback in the form of a discussion of the final testing	Week 7, 14

3	Feedback in the form of a discussion after completing an individual task	Week 6, 13
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6. EDUCATIONAL RESOURCE (LITERATURE)

Main

1. Catalog of regulatory documents of Ukraine URL: <http://csm.kiev.ua/nd/nd.php>
2. State Enterprise "UKRAINIAN INSTITUTE OF INTELLECTUAL PROPERTY" (Ukrpatent), Databases and information and reference systems URL: <https://ukrpatent.org/uk/articles/bases2>
3. Moskalenko O. V., Tsygankov S. A. Food Chemistry: Textbook. Nizhyn: Mykola Gogol National State University, 2022. 158 p.
4. Kichkyruk O.Yu., Shlyanina A.V., Kussyak N.V. Analytical chemistry: textbook / Kichkyruk O.Yu., Shlyanina A.V., Kussyak N.V. – Zhytomyr: Publishing house of Ivan Franko ZHDU, 2022. – 242 p.
5. Food technologies. Part 1. Innovations in the food industry: a textbook for graduate students / O.Yu. Melnyk, M.Yu. Savchenko-Pererva, T.M. Stepanova and others. ; ed. O.Yu. Melnyk. - Odesa: Oldi+, 2024. - 145 p.
6. Methodology of scientific research: a textbook for students and postgraduates of specialty 181 "Food Technologies" / Ladyka V. I., Shilman L. Z., Pertsevov F. V. et al. / edited by Ladyka V. I. – Kherson: OLDI-PLUS, 2021. – 222 p.
7. DSTU ISO 3696:2003 Water for use in laboratories. Requirements and verification methods (ISO 3696:1987, IDT) URL access mode: http://online.budstandart.com/ru/catalog/doc-page?id_doc=58881
8. Modern achievements of food science: a textbook for students and postgraduates of specialty 181 "Food technologies": In 2 parts. Part 2 / Ladyka V. I., Shilman L. Z., Pertsevov F. V. and others / edited by Ladyka V. I. – Kherson: Oldi+, 2022. – 352 p.
9. DSTU 5093:2008. Canned foods. Preparation of solutions of reagents, dyes, indicators and nutrient media used in microbiological analysis. URL: https://online.budstandart.com/ua/catalog/doc-page.html?id_doc=105374
10. DSTU 7040:2009. Fruits, vegetables and their processed products, canned meat and meat-vegetable products. Preparation of samples for laboratory analysis. – Kyiv: Derzhspozhyvstandart of Ukraine, 2010. 18 p.
11. DSTU 7670:2014 Raw materials and food products. Sample preparation, Mineralization for determining the content of toxic elements. URL: http://online.budstandart.com/ua/catalog/doc-page?id_doc=85544
12. DSTU 8051:2015 Food products. Sampling methods for microbiological analyses. URL: http://online.budstandart.com/ua/catalog/doc-page?id_doc=81137
13. DSTU 8448:2015 Canned food products. Sampling and preparation for testing. URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=71574
14. MBT and SN No. 5061–89 Medical and biological requirements and sanitary standards for the quality of food raw materials and food products. [Electronic resource] // Government portal. The only web portal of executive authorities of Ukraine. URL: <http://www.moz.gov.ua>

Auxiliary

1. Mazurenko I., Shao Zhengzheng, Yangui Xie The plant raw materials and medicinal plants for children's functional foods, safety studies, Collection of scientific works Tavrichesky State agrotechnological University named after Dmitry Motorny. Issue 23, Vol. 1. 2021, pp. 39-46.
2. Guang-Hui Liu, Jing-Chao Fan, Zhuang-Li Kang, Igor Mazurenko Combined effects of high-pressure processing and pre-emulsified sesame oil incorporation on physical, chemical, and functional properties of reduced-fat pork batters Current Research in Food Science Volume 5, 2022, Pages 1084-1090
3. Zhao, Y.; Wang, Y.; Li, K.; Mazurenko, I. Effect of Oudemansiella raphanipies Powder on

Physicochemical and Textural Properties, Water Distribution and Protein Conformation of Lower-Fat Pork Meat Batter. *Foods* 2022, 11, 2623.

4. Burdo, O., Bezbakh, I., Zykov, A., Fatiejeva, Y., Pour, DR., Osadchuk, P., Mazurenko, I., Zhengzheng Shao, Phylipova, L. (2021). Development of the design and determination of mode characteristics of block cryoconcentrators for pomegranate juice. *Eastern-European Journal of Enterprise Technologies*, 2(11 (110)), 6–14. <https://doi.org/10.15587/1729-4061.2021.230182>

5. Yunbo Li, Xiaoling Liu, Haoyu Zhou, Bo Li, Igor Mazurenko. Inhibitory Mechanism of Engeletin Against α -Glucosidase. *Natural Product Communications*. 2021. vol 16, number 1. p. 1-5. Citation Scopus & Science Citation Index (Web of science).

6. DSTU 8449:2015 Canned food products. Methods for determining organoleptic indicators, net mass or volume and mass fraction of components Access mode: URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=71575

7. DSTU 8402:2015 Products of fruit and vegetable processing Refractometric method for determining the content of soluble solids Access mode, URL http://online.budstandart.com/ru/catalog/doc-page?id_doc=82515

8. DSTU 7824:2015 Fruits, vegetables and their processed products. Methods for determining the content of total protein Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=80815

9. DSTU 6045:2008 Fruits, vegetables and processed products, canned meat and meat-vegetable products. Method for determining pH Access mode: URL: http://online.budstandart.com/ua/catalog/doc-page?id_doc=82522

10. DSTU 4954:2008. Products of fruit and vegetable processing. Method for determining sugars – Kyiv: Derzhspozhyvstandart of Ukraine, 2009. 17 p.

11. DSTU 7803:2015 Products of fruit and vegetable processing. Methods for determining vitamin C Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=80801

12. DSTU 4305:2004 Fruits, vegetables and processed products. Method for determining carotene content. Access mode, http://online.budstandart.com/ua/catalog/doc-page?id_doc=74266

13. DSTU 7988:2015 Products of fruit and vegetable processing. Methods for the determination of vitamins B1 and B2 Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=80979

14. DSTU 2117-93 Products of processed vegetables and fruits. Method for determining vitamin PP Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=84940

15. DSTU 4940:2008. Products of fruit and vegetable processing. Method for determining the content of vitamin A. – Kyiv: Derzhspozhyvstandart of Ukraine, 2009 – 12 p.

16. DSTU 4957:2008. Fruits, vegetables and processed products. Method for determining titrated acidity. Replaces GOST 25555.0-82 Introduced 01.01.09. – Kyiv.: State Standard of Ukraine, 2008. 28 p.

17. DSTU 4912:2008 Fruits, vegetables and processed products. Methods for determining impurities of plant origin Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=82521

18. DSTU 4913:2008 Fruits, vegetables and processed products. Methods for determining mineral impurities Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=84066

19. DSTU 4939:2008 Products of fruit and vegetable processing, canned meat and meat-vegetable products, Methods for determining chloride content Access mode, URL http://online.budstandart.com/ua/catalog/doc-page.html?id_doc=83279

20. DSTU ISO 6633-2001 Fruits, vegetables and processed products. Determination of lead content. Flameless atomic absorption spectrometric method (ISO 6633:1984, IDT) Access mode, URL http://online.budstandart.com/ua/catalog/doc-page?id_doc=84783

21. DSTU 6042:2008. Food products. Methods for the detection of botulinum toxins and Clostridium botulinum. Kyiv: Derzhspozhyvstandart of Ukraine, 2008. – 32 p.

22. GN 6.6.1.1-130-2006 Permissible levels of radionuclides 137Cs and 90Sr in food and drinking water. State hygienic standards [Electronic resource] // Government portal. Unified web portal of executive authorities of Ukraine. - Access mode: <http://www.moz.gov.ua>.