

5. Educational process plan

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No	Subjects	Distribution by semester		Number of ECTS credits	The total amount	Number of hours					hours per week					
		Exams	Credits			In total	Academy including			Independent work	1 year					
							Lectures	Practical seminars	Consultations		2 year					
											3 year					
											4 year					
1. Mandatory components of general training																
MC. 1	Philosophy of science	1		3	90	30	10	20		60	3					
MC. 2	Modern information technologies in scientific activity	1		3	90	40	20	20		50	4					
MC. 3	Management of scientific projects and registration of intellectual property rights	1		4	120	50	20	30		70	5					
MC. 4	Academic writing in a foreign language	2	1	4	120	60		60		60	3	3				
MC. 5	Communications in the scientific community		2	3	90	40	20	20		50		4				
MC. 6	Organization of preparation of scientific publications and writing of dissertation	2		3	90	40	20	20		50		4				
MC. 7	Introduction to teaching and learning	2		3	90	40	20	20		50		4				
Together with all cycles of mandatory components of general training				23	690	300	110	190		390	15	15	0	0	0	0
2. Mandatory components of professional training																
MC. 8	Methodology of scientific research		1	3	90	40	20	20		50	4					
MC. 9	Modern achievements of food science		1	3	90	40	20	20		50	4					
MC. 10	Modeling and planning of a scientific experiment		2	3	90	40	20	20		50		4				
MC. 11	Modern instrumental research methods		2	3	90	40	20	20		50		4				
MC. 12	Methodology and technology of scientific information processing		3	3	90	40	20	20		50		4				
MC. 13	Optimization of technical and technological objects of the processing industry		3	3	90	40	20	20		50		4				
MC. 14	Pedagogical practice		4	4	120					120			4			
Together for all cycles of mandatory components of professional training				22	660	240	120	120		420	8	8	8	4	0	0
Together for all cycles of the main part of the plan				45	1350	540	230	310		810	23	23	8	4	0	0
2. Elective educational disciplines																
SC. 1	Professional selective discipline 1*	3		5	150	50	20	30		100			5			
SC. 2	Professional selective discipline 2*	3		5	150	50	20	30		100			5			
SC. 3	Professional selective discipline 3*	3		5	150	50	20	30		100			5			
All at the choice of the graduate student				15	450	150	60	90	0	300			15	0		
Together according to the cycles of normative and variable parts				60	1800	690	290	400	0	1110	23	23	23	4	0	0
Total number of exams									12							
The total number of credits									5							
Number of practices									1							

*List of specialized optional disciplines SCI-SC3

Research-saving and ecological technologies
Non-medicinal food raw materials
Innovation engineering
Heat and mass exchange processes and biochemical transformations in food systems
Scientific research work (seminars on the topic of the dissertation)
Safety and quality of products and goods

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