

**PROJECT**

**MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE**  
**SUMY NATIONAL AGRARIAN UNIVERSITY**

**EDUCATIONAL AND SCIENTIFIC PROGRAM**  
**"FOOD TECHNOLOGIES"**

**HIGHER EDUCATION LEVEL**      Third (educational and scientific) level  
(name of higher education level)

**HIGHER EDUCATION DEGREE** Doctor of Philosophy  
(name of higher education degree)

**KNOWLEDGE BRANCH G** **Engineering, Manufacturing and Construction**  
(code and name of the field of knowledge)

**SPECIALTY** G13 Food Technology  
(code and name of specialty)

**"APPROVED"**

Academic Council of Sumy National University of  
Science and Technology

" \_\_\_\_\_ " \_\_\_\_\_ 2026

(Protocol No. \_\_\_\_\_)

**Chairman**                      **of**                      **the**                      **Academic**  
**Council** \_\_\_\_\_ **Volodymyr LADYKA**

The educational and scientific program is put into  
effect from

" \_\_\_\_\_ " \_\_\_\_\_ 2026

**Rector** \_\_\_\_\_ **Ihor KOVALENKO**

(order No. \_\_\_\_\_ of " \_\_\_\_\_ " \_\_\_\_\_ 2026)

**Sumy – 2026**

LETTER OF AGREEMENT  
Educational and Scientific Program "Food Technologies"

**Guarantor of the educational and scientific program:**

Ph.D., Associate Professor, Head  
of the Technologies of Nutrition  
Department

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Candidate of Technical Sciences,  
Associate Professor of the Department of  
Technology and FoodSa fety

Yulia NAZARENKO

applicant for the third (educational and  
scientific) level of higher education

Svitlana GUBA

Reviewed and approved at an extended meeting of the Department of Food Technology with the participation of student activists and stakeholders (minutes No. \_\_\_\_\_ dated \_\_\_\_\_ 2026).

Approved at the meeting of the Academic Council of the Faculty of Food Technology (minutes No. \_\_\_\_\_ dated \_\_\_\_\_ 2026).

Head of the Faculty Academic Council  
Food Technology, Candidate of Agricultural  
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Nataliia BOLHOVA

**AGREE:**

Deputy Head of the Education Quality  
Department, licensing and accreditation, PhD  
in Economics, Associate Professor

Olena RIBINA

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Natalia KOLODNENKO

Vice-Rector for Scientific and International  
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Yuriy DANKO

## PREFACE

The educational and scientific program (ESP) for the preparation of applicants for the third educational and scientific level in the specialty G13 Food Technologies contains the amount of ECTS credits necessary to obtain the corresponding higher education degree: a list of competencies; normative content of postgraduate training, formulated in terms of learning outcomes; forms of certification of third-level applicants; requirements for the presence of a system of internal quality assurance of higher education. The SOP for training specialists of the third educational and scientific level of higher education was developed in accordance with the Law of Ukraine “On Higher Education” dated July 1, 2014, Resolutions of the Cabinet of Ministers of Ukraine “On Approval of the National Qualification Framework” dated December 30, 2015 No. 1187, “On Approval of Licensing Conditions for the Conduct of Educational Activities of Educational Institutions” dated December 20, 2015, “On Amendments to Certain Provisions of the Cabinet of Ministers of Ukraine on the Training and Certification of Applicants for Scientific Degrees” dated May 19, 2023 No. 502, Order of the Ministry of Education and Science of Ukraine “On Approval of the Higher Education Standard in Specialty 181 Food Technologies for the Third (Educational and Scientific) Level of Higher Education” dated December 23, 2021 No. 1429.

# I. EDUCATIONAL COMPONENT OF THE EDUCATIONAL AND SCIENTIFIC PROGRAM

## 1. Profile of the educational and scientific program in the specialty G13 Food technology

<b>1. General information</b>	
<b>Full name of higher education institution</b>	Sumy National Agrarian University
<b>Level of higher education</b>	Third (educational and scientific) level
<b>Higher education degree</b>	Doctor of Philosophy (Philosophy Doctor degree)
<b>Discipline</b>	G Engineering, Manufacturing and Construction
<b>Specialty</b>	G13 Food Technology
<b>Form of study</b>	Full-time, part-time
<b>Full title of the qualification in the original language</b>	Doctor of Philosophy of Food Technology
<b>Official name of the educational and scientific program</b>	Food technology
<b>Qualification in diploma</b>	Higher education degree – Doctor of Philosophy Area of expertise – G Engineering, Manufacturing and Construction Specialty– G13 Food Technology
<b>Diploma type and program scope</b>	Doctor of Philosophy diploma, single, first academic degree, 4 academic years, 60 ECTS credits of the educational component of the educational and scientific program
<b>Availability of accreditation</b>	Accredited, certificate No.752. Date of issue 11.17.2020
<b>Program cycle/level</b>	NQF of Ukraine – level 8, FQ-EHEA – third cycle, EQF-LLL – level 8
<b>Prerequisites</b>	Availability of higher education at the second (master's) level. Requirements for applicants are determined by the Rules for Admission to the PhD Doctor of Philosophy Educational and Scientific Program
<b>Language(s) of instruction</b>	Ukrainian, English
<b>Duration of the educational program</b>	2029
<b>Internet address of permanent placement of the educational program description</b>	<a href="https://surl.gd/gpikoo">https://surl.gd/gpikoo</a>
<b>2. Purpose of the educational program</b>	
Training of highly qualified specialists in the field of food technology, capable of solving complex problems in the field of professional and/or research and innovation	

<p>activities in the field of scientific and technical development of food production, by conducting research, the results of which are scientifically novel and of practical significance, applying modern methods and methodology of scientific, scientific and technical and scientific and pedagogical activities, which involves a deep rethinking of existing and the creation of new holistic knowledge and/or professional practices.</p>	
<p><b>3. Characteristics of the educational program</b></p>	
<p><b>Subject area (field of knowledge, specialty)</b></p>	<p>Research, educational, and professional activities in the field of G Engineering, Production, and Construction in the specialty G13 Food Technology</p>
<p><b>Object of study</b></p>	<p>Technological processes and food products; principles of optimizing technological processes to ensure a high level of food quality and environmental safety; patterns of innovative development of food enterprises and food technologies; methodological principles of scientific, scientific-technical and scientific-pedagogical activities.</p>
<p><b>Learning objectives</b></p>	<p>Formation of the ability to produce new ideas, solve complex problems, conduct fundamental and/or applied research in the field of food technology, and carry out scientific and pedagogical activities.</p>
<p><b>The main focus of the educational program</b></p>	<p>The educational and scientific program is formed as an optimal combination of academic and professional requirements, which allows postgraduate students to develop the ability to justify the solution of complex problems in branches G Engineering, Production and Construction with specialty G 13 Food Technology, rethink existing and create new holistic knowledge and/or professional practices, plan and conduct fundamental and applied scientific research on the creation and improvement of food technologies, using modern research methodology, critically analyze research projects, collaborate with other researchers, including working in an interdisciplinary team, and transfer professional knowledge.</p>
<p><b>Theoretical content of the subject area</b></p>	<p>Concepts, theories and principles of developing and/or improving food technologies.</p>
<p><b>Program features</b></p>	<p><i>Educational component of the program.</i> The educational component of the educational and scientific program covers a wide range of modern innovative vectors of development of the theory and practice of food technologies, in particular nutrition technologies, which forms an updated theoretical and applied basis for conducting scientific research.</p> <p><i>Scientific component of the program.</i> The</p>

	<p>scientific component of the educational and research program involves conducting one's own scientific research under the guidance of one or two scientific supervisors with the appropriate presentation of the results in the form of a dissertation. This component of the program is not measured by ECTS credits, but is drawn up separately in the form of an individual plan of scientific work of the postgraduate student and is an integral part of the curriculum.</p> <p>A feature of the scientific component of the educational and scientific program for the preparation of Doctors of Philosophy in the specialty G13 Food Technologies is that graduate students will be able to perform certain components of their own scientific research during practical classes in professional training disciplines.</p>
<b>Methods, techniques and technologies</b>	Mastering the methodology of scientific research and experimental technology adequate for solving the scientific tasks in food technology.
<b>4. Eligibility of graduates of the educational program for employment and further education</b>	
<b>Employment eligibility</b>	<p>Positions in research groups, scientific laboratories, specialized departments, departments in higher educational institutions, specialized institutes, commercial research organizations, at enterprises and organizations of various types of activity and forms of ownership in managerial positions. The specialist is able to perform the specified professional work according to (DK 003:2010):</p> <p>2310.2 university and higher education teachers;  2320 teacher at a vocational educational institution;  2320 teacher at a vocational and technical educational institution;  and other areas of activity by specialty.</p>
<b>Further training</b>	<p>Training for development and self-improvement in scientific and professional fields of activity in the specialty G13 Food Technology, as well as other related fields of scientific knowledge, training at the 10th (scientific) level of the National Qualifications Framework of Ukraine; educational programs, research grants and scholarships (including abroad), containing additional educational components. Various forms of lifelong learning (both in Ukraine and abroad) for advanced training and improvement of managerial and administrative, scientific, research, pedagogical or other</p>

	<p>activities.</p> <p>In-service training to improve scientific and practical competencies.</p> <p>It is possible to pursue further training at the doctoral level in areas related to the field of food technology without any problems.</p>
<p><b>5. Teaching and assessment</b></p>	
<p><b>Approaches to teaching and learning</b></p>	<p>Approaches to teaching and learning:</p> <ul style="list-style-type: none"> <li>- active learning (interactive teaching methods that provide a person-centered approach and the development of systemic, creative and strategic thinking; collaborative learning in interdisciplinary groups; “flipped classroom”);</li> <li>- learning by teaching (pedagogical practice);</li> <li>- learning through research (including participation in performing budget and contract research work, participation in research projects);</li> <li>- Personalized Learning: individual consultations with academic supervisors; selective professional disciplines).</li> </ul>
<p><b>Evaluation system</b></p>	<p><b><i>Educational component of the program.</i></b> The system of assessing knowledge in the disciplines of the educational and scientific program consists of current and final control.</p> <p><i>Current control</i> The knowledge of postgraduate students is assessed orally (survey based on the results of the material studied) or in the form of testing.</p> <p><i>Final control</i> Knowledge assessment in the form of an exam/test is carried out in written form, followed by an oral interview, or in the form of testing.</p> <p>Within the disciplines that provide professional training, positive marks in the current and final control may be awarded automatically if the postgraduate student has prepared and published scientific articles in collections that are included in professional publications and/or publications that are included in international scientometric databases. The number of articles and their topics are agreed with the scientific supervisor.</p> <p><b><i>Scientific component of the program.</i></b> The assessment of the scientific activity of postgraduate students is carried out on the basis of quantitative and qualitative indicators characterizing the preparation of scientific works, participation in conferences,</p>

	<p>preparation of individual parts of the dissertation in accordance with the approved individual plan of the postgraduate student's scientific work. The reports of postgraduate students, based on the results of the implementation of the individual plan, are approved annually at a meeting of the departments and the academic council of the faculty with a recommendation to continue (or terminate) postgraduate studies.</p>
<p><b>Form for monitoring the progress of postgraduate studies (graduate student)</b></p>	<p><b><i>Educational component of the program.</i></b>  The final control of the applicant's academic performance is carried out in the form of:</p> <ul style="list-style-type: none"> <li>- exam - based on the results of studying the mandatory disciplines of the educational program of the general scientific training cycle (philosophy of science, management of scientific projects), the research training cycle (registration of intellectual property rights, organization and methodology of conducting training sessions, organization of preparation of scientific publications, management of scientific projects), the language training cycle (foreign language in a professional direction, methodology of preparing scientific papers in a foreign language), as well as exams based on the results of studying the disciplines of professional training (modern achievements of food science, methodology and organization of preparation and writing of a dissertation / management of laboratory activities);</li> <li>- credit – based on the results of studying all other educational components provided for by the curriculum.</li> </ul> <p><b><i>Scientific component of the program.</i></b>  The scientific component of the ONP provides for the disciplines of cycles of general scientific training, special (professional), research training, language special (professional) and practical training (mandatory and elective) and pedagogical practice, which, together with the educational part of the program and scientific research with the participation of a scientific supervisor, preparation and public defense of a dissertation in a specialized academic council, ensures obtaining the educational level "Doctor of Philosophy" in the specialty G13 Food Technologies.</p>
<p><b>6. Software competencies</b></p>	
<p><b>Integral competence (IC)</b></p>	<p>The ability to solve complex problems in the field of professional and/or research and innovation activities in the field of food technology, which involves a deep</p>

	rethinking of existing and the creation of new holistic knowledge and/or professional practice.
<b>General competencies (GC)</b>	<p>GC1. Ability to abstract thinking, analysis and synthesis.</p> <p>GC2. Ability to work in an international context.</p> <p>GC3. Ability to solve complex problems in food technology based on systematic scientific and general cultural worldview from compliance principles professional ethics and academic integrity</p> <p><i>GC4. Ability to generate new ideas (creativity).</i></p>
<b>Special (professional) competencies (PC)</b>	<p>PC1. Ability perform original research, reach scientific results, what form new ones knowledge in sphere food technologies and/or tangential to them interdisciplinary directions</p> <p>PC2. Ability to initiate elaborate i implement complex innovative projects in the field of food production products and tangential to her interdisciplinary projects, detect leadership under time of day implementation.</p> <p>PC3. Ability to apply modern methodologies, methods and tools experimental i theoretical research, digital technology, computer methods modeling, base data and other electronic resources, specialized software software in scientific and educational activity in sphere food technologies.</p> <p>PC4. The ability to critically analyze and evaluate modern state i trends development food technologies.</p> <p>PC5. Ability detect, put and to solve tasks research character, evaluate and provide quality performed works in food industry.</p> <p>PC6. The ability to carry out scientific and pedagogical activities in institutions higher education</p> <p><i>PC7. The ability to apply knowledge to establish patterns of losses when implementing a technological process, when conducting technological calculations; the ability to use in practice the knowledge of the principles of resource and energy saving in the development or improvement of food technology.</i></p> <p><i>PC8. The ability to optimize processes in food technology and design the recipe composition of products using mathematical modeling and modern software.</i></p>
<b>7. Program learning outcomes</b>	

	<p>PLO1. Freely present and discuss research results, scientific and applied problems in the field of food technology with specialists and non-specialists in the state and foreign languages, competently reflect research results in scientific publications while adhering to the principles of professional ethics and academic integrity.</p>
	<p>PLO2. Formulate and test hypotheses; use appropriate evidence to substantiate conclusions, in particular, the results of theoretical analysis, experimental studies and mathematical and/or computer modeling, and available literature data.</p>
	<p>PLO3. Use modern tools and technologies for searching, processing and analyzing information on food technology problems, in particular, statistical methods for analyzing large-scale and/or complex data, specialized databases and information systems.</p>
	<p>PLO4. Plan, organize and carry out experimental and/or theoretical research in the field of food technology using modern tools and equipment, information technology and software.</p>
	<p>PLO5. Have advanced conceptual and methodological knowledge, demonstrate research skills in the field of food technology and at the border of subject areas, sufficient to conduct scientific and applied research in order to obtain new knowledge and/or implement innovations at the level of modern world achievements in science and technology.</p>
	<p>PLO6. Develop and implement scientific and/or innovative engineering projects that provide an opportunity to solve significant scientific and applied problems in the field of food production, taking into account social, economic, environmental and legal aspects.</p>
	<p>PLO7. Critically analyze the results of one's own research in the field of food technology and the results of other researchers in the context of the entire complex of modern knowledge on the problem under study, and ensure the protection of intellectual property.</p>
	<p>PLO8. Develop and teach special disciplines in food technology in higher education institutions, provide educational and methodological support for the educational process.</p>

	<p>PLO9. Solve complex tasks related to the effective storage and processing of food raw materials into food products in order to ensure their quality and safety, in accordance with current legislation and sustainable development goals.</p> <p>PLO10. Know and understand the philosophical methodology of scientific knowledge and the psychological and pedagogical aspects of professional and scientific activity. Plan and implement the educational process based on modern methodological principles, demonstrate leadership and self-regulation skills based on self-knowledge.</p> <p>PLO11. Forecast, plan and implement in practice the production of food products, optimize the parameters of technological processes in accordance with the implementation of the principles of responsible consumption and production.</p> <p>PLO12. Develop grant proposals, technical documentation and industry recommendations in the field of food production, formulate own author's conclusions, proposals and recommendations.</p>
<b>8. Forms of certification of higher education applicants</b>	
<b>Forms of certification of higher education applicants</b>	Certification is carried out in the form of a public defense of the dissertation.
<b>Dissertation requirements for the PhD degree</b>	<p>A dissertation for the degree of Doctor of Philosophy is an independent, comprehensive study that proposes a solution to a complex problem in the field of food technology or at its interface with other specialties, which involves a deep rethinking of existing and the creation of new holistic knowledge and/or professional practice.</p> <p>The dissertation should not contain academic plagiarism, falsification, or fabrication.</p> <p>The dissertation must be published on the official website of the higher education institution.</p>
<b>Public protection requirements</b>	The dissertation defense takes place in public at a meeting of a one-time specialized academic council. A mandatory prerequisite for admission to the dissertation defense is the approval of the research results and main conclusions at scientific conferences and their publication in professional scientific publications, in accordance with current requirements.
<b>9. Resource provision for the implementation of the educational program</b>	

<b>Human resources</b>	The scientific and pedagogical staff meets the requirements of the current legislation of Ukraine. Scientific and pedagogical workers involved in the implementation of the educational program are employees of Sumy NAU, advanced training and internships of scientific and pedagogical workers are provided at least once every five years. 100% of scientific and pedagogical workers involved in teaching disciplines have scientific degrees and academic titles.
<b>Logistics and technical support</b>	Availability of educational and scientific laboratories, including interdepartmental ones: laboratory of innovative food technologies, laboratory of the Department of Food Technology based on the KGH, educational and scientific laboratory of technological control of food products, laboratory of food production equipment, interdepartmental scientific and practical laboratory of chemical and microbiological research of food products, educational and scientific laboratory of processing of plant raw materials, educational and scientific laboratory of craft technologies and gastronomic innovations.
<b>Information and methodological support</b>	Use of the scientific library fund of the Sumy Higher Educational Institution, the V.I. Vernadsky National Library of Ukraine, Internet resources and author's developments of the scientific and pedagogical staff of the faculty and the SNAU.
<b>10. Academic mobility</b>	
<b>National Credit mobility</b>	National individual academic mobility is implemented within the framework of agreements on the establishment of scientific and educational relations to meet the needs of the development of education and science with the State Biotechnological University, the National University of Food Technologies, and the Odessa National Academy of Food Technologies (now Odessa National Technological University).
<b>International credit mobility</b>	Possible, based on bilateral contracts between Sumy NAU and higher educational institutions of foreign partner countries, in particular, cooperation agreements with the Weihenstephan University of Applied Sciences (Germany), Warsaw University of Natural Sciences (Poland), Xi'an University of Technology, Henan Institute of Science and Technology (PRC).
<b>Education of foreign higher education applicants</b>	According to the "Rules for Admission to Sumy NAU", education of higher education applicants from other countries of the world is carried out in Ukrainian and

	English. Education of third-level higher education applicants is carried out on general terms with additional language training.
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## 1.2. List of components of the educational and scientific program and their logical sequence

### 1.2.1. List of components of the ESP

No	Components of the educational program (courses, course projects (papers), internships, qualification work)	Keel number of credits	Semesters								Summary form. control
			1	2	3	4	5	6	7	8	
1	2	3	4	5	6	7	8	9	10	11	12
<b>1. Mandatory components of general training</b>											
MC. 1	Philosophy of science	3.0	x								exam
MC. 2	Modern information technologies in scientific activities	3.0	x								exam
MC. 3	Scientific project management and registration of intellectual property rights	4.0	x								exam
MC. 4	Foreign language for academic purposes	4.0	x	x							test/ exam
MC. 5	Communications in the scientific community	3.0		x							test
MC. 6	Organization of preparation of scientific publications and writing a PhD thesis	3.0		x							exam
MC. 7	Introduction to teaching and learning	3.0		x							exam
<b>2. Mandatory components of professional training</b>											
MC. 8	Methodology of scientific research	3.0	x								test
MC. 9	Modern achievements in food science	3.0		x							exam
MC.10	Progressive engineering innovations of the world	3.0			x						test
MC. 11	Modern instrumental research methods	3.0			x						exam
MC. 12	Professional colloquium	3.0			x						test
MC. 13	Modeling and optimization of production processes in the processing industry	3.0			x						exam
MC. 14	Teaching practice	4.0				x					test
<b>Together for all cycles of the main part of the plan</b>		<b>45.0</b>									
<b>2. Elective courses*</b>											
SC.1	Specialized unit	5.0				x					exam
SC.2	Specialized unit	5.0				x					exam
SC.3	Specialized unit	5.0				x					exam

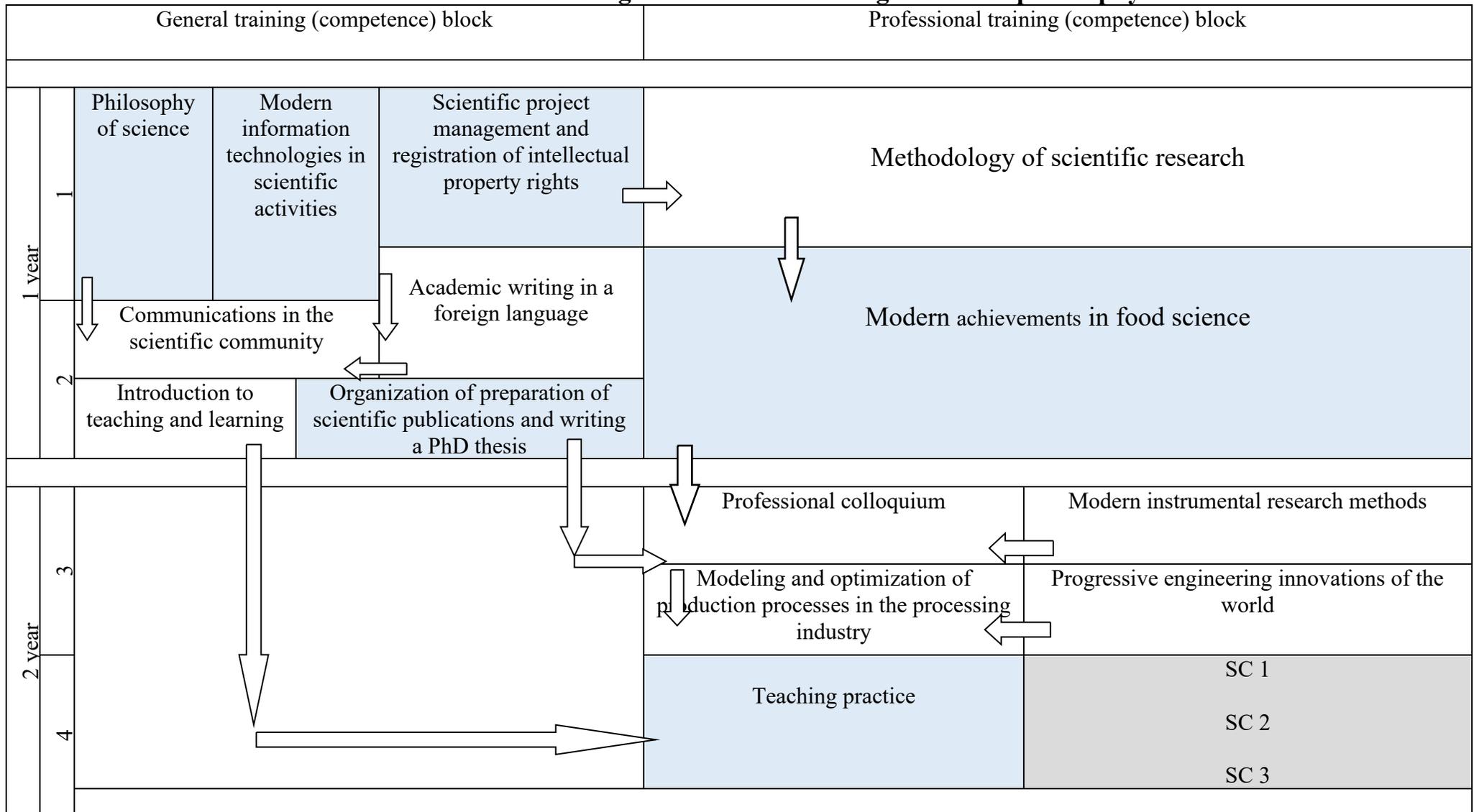
<b>Total for the cycle of special (professional) training (at the choice of the postgraduate student)</b>	<b>15.0</b>	
<b>Together by elective disciplines</b>	<b>15.0</b>	
<b>Together by cycles of the normative and variable parts</b>	<b>60.0</b>	

\* Selection from the catalog (Appendix 1)

### **1.2.2. Structural and logical diagram of the ESP**

Higher education students have the right to choose academic disciplines within the limits provided for by the relevant educational program and working curriculum, in an amount that is not less than 25 percent of the total number of ECTS credits provided for this level of higher education.

## 2.2. Structural and logical scheme of training doctors of philosophy



## **II. SCIENTIFIC COMPONENT OF THE EDUCATIONAL AND SCIENTIFIC PROGRAM**

The scientific component of the educational and scientific program involves the postgraduate student conducting his own scientific research under the guidance of one or two scientific supervisors and presenting its results in the form of a dissertation. The scientific component of the educational and scientific program is presented in the form of an individual plan of scientific work.

A dissertation for the degree of Doctor of Philosophy is an independent, comprehensive study that proposes a solution to a complex problem in the field of food technology, in particular food production technology, which involves a deep rethinking of existing and the creation of new holistic knowledge and/or professional practice.

Dissertation must not contain academic plagiarism, falsification. The dissertation must be posted on the website of the higher education institution (scientific institution). The volume of the main text of the dissertation must be 4.0-5.5 author's pages. The dissertation must meet other requirements established by law.

An integral part of the scientific component of the educational and scientific program is the preparation and publication of scientific articles (the number of which is provided for by relevant regulatory legal acts), monographs, scientific and methodological recommendations, abstracts of reports, speeches at scientific conferences, participation in scientific seminars, round tables, and symposiums.

Participation in the implementation of budgetary, economic contract and initiative research works (topics).

Implementation of research results into production and the educational process.

### **Research topics:**

1. Creation of new and improvement of existing food technologies.
2. Research of raw materials of animal, plant, aquatic and other origin, semi-finished products, culinary products, drinking water, food and dietary supplements as objects of technological processing into food products.
3. Scientific justification and development of innovative technologies for food products from raw materials of animal, plant, hydrobiont and other origin, semi-finished products and culinary products; food and dietary supplements.
4. Scientific justification, development and improvement of technologies for food products of special and functional purposes.
5. Establishing the mechanism and kinetic patterns of chemical, physical and biochemical phenomena that occur during the processing of raw materials of animal, plant, hydrobiont and other origin, semi-finished products and culinary products, as well as drinking water.

6. Development of food rations for individual population groups, taking into account age, gender, intensity and conditions of work, environmental conditions, type of diseases and other factors that affect human health and working capacity.

7. Scientific substantiation and development of technologies and technological modes of production and storage of bakery products, confectionery and pasta products, and food concentrates that ensure energy conservation, environmental safety, increasing the technical and technological level of production, reducing losses, preserving and improving the quality indicators of raw materials and finished products.

8. Establishing the mechanism and kinetic patterns of chemical, physical and biochemical phenomena that occur during the production and storage of bakery products, confectionery and pasta products, and food concentrates.

9. Scientific substantiation of new types of raw materials, development of a new range and technology for the production of bakery products, confectionery and pasta products, and food concentrates of improved quality.

10. Research into the patterns of functioning, modeling and optimization of technological processes for the production of bakery products, confectionery and pasta products, and food concentrates.

11. Research into the properties and quality of raw materials and bakery products, confectionery and pasta products, and food concentrates, and improving the assessment of their nutritional value.

12. Development of theoretical and practical foundations of promising methods and systems for quality and safety control of raw materials, semi-finished products and finished products at various stages of the technology of bakery products, confectionery and pasta products, and food concentrates.

13. Research on meat, dairy and other livestock products, fish and aquatic products and other aquaculture products as objects of technological processing into products for food, feed, technical or other purposes.

14. Development and improvement of methodological principles and scientific methods for research into the chemical composition and structure, assessment of the quality and safety of meat, dairy, fish raw materials, aquaculture products, as well as finished meat, dairy, fish and aquatic products.

15. Improving existing technological processes for processing meat, dairy, fish raw materials and aquaculture products in order to expand the range and improve the quality and safety of finished products, and reduce resource and energy costs for its production.

16. Scientific substantiation and development of innovative technologies for meat, dairy, fish and aquatic products.

17. Scientific substantiation and development of new methods for processing meat, dairy, fish raw materials and aquaculture products, as well as finished meat, dairy and fish products.

18. Scientific substantiation, development and improvement of technologies for meat, dairy and fish products of special, therapeutic and prophylactic, gerodietic or functional purposes, as well as pharmaceutical, chemical, protein and other preparations from meat, dairy, fish raw materials and aquaculture products.

19. Development of dye technology using recycled raw materials.

20. Development of technology for frozen semi-finished products using plant raw materials.

21. Using plant raw materials in the production of alternative snack products.

22. Comprehensive processing of food production waste and its use as secondary raw materials in the production of food products.

23. Scientific justification of the system for evaluating food products produced in territories affected by military aggression.

24. Application of new methods of processing, storage and processing of raw materials and semi-finished products to improve their quality, nutritional and feed value of products and production efficiency.

### **III. CERTIFICATION OF PRODUCERS**

Certification of persons obtaining a Doctor of Philosophy degree is carried out by a one-time specialized academic council of a higher education institution on the basis of a public defense of the dissertation.

A prerequisite for admission to the defense is the successful completion of the postgraduate student's individual curriculum.

## **List of regulatory documents on which the higher education standard is based**

1. Law of Ukraine "On Higher Education" dated 01.07.2014 No. 1556-VII.
2. Law of Ukraine «On the basic principles and requirements for the safety and quality of food products" dated 22. 07. 2014 No. 1602-VII
3. Methodological recommendations for the development of higher education standards //Baluba I. et al. Approved by the higher education sector of the Scientific and Methodological Council. – 29 p.
4. Resolution of the Cabinet of Ministers of Ukraine dated 23.11.2011 No. 1341 “On Approval of the National Qualifications Framework”. <http://zakon4.rada.gov.ua/laws/show/1341-2011-п>
5. Resolution of the Cabinet of Ministers of Ukraine dated 29.04.15 No. 266 “On approval of the list of fields of knowledge and specialties in which higher education applicants are trained”.
6. Order of the Ministry of Education and Science of Ukraine dated June 1, 2016 No. 600 “On approval and implementation of Methodological recommendations for the development of higher education standards”.
7. National Classifier of Ukraine: Classification of types of economic activity DK 009:2010, effective from 2012-01-01.
8. National Classifier of Ukraine: Classifier of professions DK 003:2010, valid from 2010-11-01.
9. Areas of education and professional training 2013 (MSCO-O 2013): Companion guide to the International Standard Classification of Education 2011. – UNESCO Institute of Statistics, 2014. – Access mode: <http://www.uis.unesco.org/Library/Documents/isced-f-2013-fields-of-education-training-2014-rus.pdf>.
10. DSTU ISO 22000:2007 Food safety management systems. Requirements for any organization in the food chain (ISO 22000:2005, IDT). – Kyiv: Derzhspozhyvstandart Ukrainy, 2007. – 30 p.
11. DSTU ISO 22005:2009 Traceability in feed and food chains. General principles and basic requirements for the development and implementation of a system (ISO 22005:2007, IDT). – Kyiv: Derzhspozhyvstandart Ukrainy, 2010. – 6 p.
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Table 1

### Matrix of correspondence of defined ESP competencies to NQF descriptors

Classification competencies according to NQF	Knowledge	Skills	Communication	Autonomy and responsibility
<b>General competencies</b>				
GC1. Ability for abstract thinking, analysis and synthesis.	*		*	
GC2. Ability to work in an international context.	*	*	*	
GC3. Ability to solve complex problems in food technology based on a systematic scientific and general cultural outlook while adhering to the principles of professional ethics and academic integrity.		*	*	*
GC4. Ability to generate new ideas (creativity).	*	*		*
<b>Special (professional, subject) competencies</b>				
PC1. Ability perform original research, reach scientific results, what form new ones knowledge in sphere food technologies and/or tangential to them interdisciplinary directions	*	*		*
PC2. Ability to initiate elaborate i implement complex innovative projects in the field of food productionproducts and tangential to her interdisciplinary projects, detect leadership under time of day implementation.		*	*	*
PC3. Ability to apply modern methodologies, methods and tools experimental i theoretical research, digital technology, computer methods modeling, base data and other electronic resources, specialized software software in scientific and educational activity in sphere food technologies.	*	*		
PC4. The ability to critically analyze and evaluate modern state i trends development food technologies.	*		*	*
PC5. Ability detect, put and to solve tasks research character, evaluate and provide quality performed works in food industry.	*	*		*
PC6. The ability to carry out scientific and pedagogical activities in institutions higher education		*	*	*
PC7. The ability to apply knowledge to establish patterns of losses when implementing a technological process, when conducting technological calculations; the ability to use in practice the knowledge of the principles of resource and energy saving in the development or improvement of food technology.	*	*		
PC8. The ability to optimize processes in food technology and design a recipe composition of products using mathematical modeling and modern software.	*	*		

Table 2

**Matrix of correspondence between learning outcomes and competencies defined by the SEP**

Program results teaching	Integral competence	Competencies											
		General competencies				Special (professional) competencies							
		1	2	3	4	1	2	3	4	5	6	7	8
	IC 1												
PLO 1	+	+	+										
PLO 2	+	+				+				+			
PLO 3	+			+				+					
PLO 4	+					+		+		+			
PLO 5	+					+		+		+			
PLO 6	+				+		+					+	
PLO 7	+	+							+	+			
PLO 8	+			+							+		
PLO 9	+			+			+					+	+
PLO 10	+						+				+		
PLO 11	+			+								+	+
PLO 12	+				+		+						

Table 3

**Matrix of ensuring program learning outcomes (PLO) with corresponding components  
educational and scientific program**

	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6	PLO7	PLO8	PLO9	PLO10	PLO11	PLO12
MC1	+									+		
MC2			+	+				+				+
MC3	+					+	+					+
MC4	+		+					+		+		+
MC5	+					+						
MC6	+			+			+					
MC7								+		+		
MC8				+	+		+					
MC9	+					+			+		+	
MC10					+	+			+		+	
MC11		+		+	+							
MC12		+	+	+			+				+	
MC13		+	+								+	+
MC14	+							+		+		

