Ministry of Education and Science of Ukraine
Sumy National Agrarian University
Faculty of Food Technologies
Department of Technology and Food Safety

Work Program of the Educational Component (Syllabus)
EC 32 PRE-GRADUATE PRACTICE

Specialty	"Food Technology"
Educational Program Technology"	"Food Technology"
Higher Education Degree	First (Bachelor's)

Sumy - 2026

Developer:

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(First Name LAST NAME) (academic degree, academic title, position)

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Reviewed and approved at the meeting of the Department of Technology and Food Safety	Protocol No. 17 of 19.05.2026
	Head of Department (signature) Marina SAMILYK

Approved by:

Guarantor of the educational program "Food Technology" (signature) Olena KOSHEL (First Name LAST NAME)

Dean of the Faculty of Food Technology, where the educational program is implemented (signature) Nataliia BOLHOVA (First Name LAST NAME)

Review of the work program provided by: (signature) PhD, Associate Professor **Oksana MELNYK**

(signature) PhD, Associate Professor **Anna HELIKH**

Methodologist of the Department of Education Quality, Licensing and Accreditation (signature) (First Name LAST NAME)

Registered in the electronic database: date: 16.06. 2026

Information on revisions of the work program (syllabus):

Academic year in which changes are made	The number of the annex to the work program with a description of the changes	Date and protocol number of the department meeting		
		Date and protocol number of the department meeting	Head of Department	Program Guarantor

1. GENERAL INFORMATION ABOUT THE EDUCATIONAL COMPONENT

1.	Name of the EC	EC 32 Pre-graduate practice		
2.	Faculty / Department	Department of Technology and Food Safety		
3.	Status of the EC	Mandatory		
4.	Program / Specialty for which the EC is a component	Educational and Professional Program “Food Technologies” / Specialty “Food Technologies”		
5.	Semester and duration of study	7rd semester, 3 weeks		
6.	NQF Level	Level 6		
7.	Number of ECTS credits	5		
8.	Total number of hours and their distribution	Contact work (classes)		Independent work
		Lectures	Seminary classes	
		-	10	140
9.	Language of instruction	Ukrainian, English		
10.	Lecturer / Coordinator of the Educational Component	Senior Lecturer Svitlana HUBA PhD, Assoc. Prof. Olha SEREDA		
11.	Contact information	Svitlana HUBA, Senior Lecturer of the Department of Technology and Food Safety, office 317m., E-mail: s.huba@snau.edu.ua Olha SEREDA, PhD, Assoc. Prof. of the Department of Food Technology, office 212 m., E-mail: seaol@ukr.net		
12.	General description of the Educational Component	Pre-diploma internship is a stage of practical training for higher-education students aimed at consolidating, deepening, and applying the theoretical knowledge acquired during their studies in real conditions of industrial activity.		
13.	Purpose of the Educational Component	Its purpose is to strengthen and expand students’ theoretical knowledge, skills, and competencies gained while studying specialised disciplines; to complement them with the specific features of modern food industry enterprises; and to prepare students for the high-quality completion of qualification (final) projects.		
14.	Prerequisites and relation to other ECs	The educational component is based on the following disciplines: “Organization of Industry Enterprises”, “Occupational Safety”, “Food Technologies”, “Economics and Management of Food Production”, “Industrial Practice”. This discipline serves as a foundation for studying the educational component “Qualification Work”.		
15.	Academic Integrity Policy	Code of Academic Integrity: (https://snau.edu.ua/viddil-zabezpechennya-yakosti-osviti/zabezpechennya-yakosti-osviti/akademichna-dobrochesnist/)		
16.	Link to the Electronic Course	https://cdn.snau.edu.ua/moodle/course/view.php?id=6063		

2. LEARNING OUTCOMES OF THE EDUCATIONAL COMPONENT AND THEIR ALIGNMENT WITH PROGRAM LEARNING OUTCOMES

Intended Learning Outcomes of the EC:	Program Learning Outcomes targeted by EC 33*																Assessment of ILO
	PLO 1	PLO 2	PLO 3	PLO 10	PLO 11	PLO 16	PLO 17	PLO 18	PLO 19	PLO 20	PLO 21	PLO 23	PLO 25	PLO 26	PLO 27	PLO 28	PLO 29	
ILO1. Demonstrate knowledge and understanding of key concepts, theoretical foundations, and practical issues in the field of craft food technologies and restaurant technologies acquired during industrial practice.	x																	Preparation of the internship diary and internship report, defence of the internship.
ILO2. Show creative initiative and enhance one's professional level through self-directed learning during the internship.		x																
ILO3. Search for, collect, and process information necessary for preparing the internship report.			x															
ILO4. Implement quality management and food safety systems.				x														
ILO5. Determine the compliance of quality indicators of raw materials, semi finished products, and finished products with regulatory requirements using modern analytical or control methods.					x												x	
ILO6. Follow occupational safety rules and organize safe working conditions during production activities.						x												
ILO7. Implement zero waste production technologies, organize waste disposal processes, and ensure the environmental sustainability of production.							x											
ILO8. Conduct theoretical and/or experimental scientific research individually and/or as part of a research team.								x	x									
ILO9. Demonstrate the ability to work effectively both independently and in a team, apply business communication skills in professional activities, and engage in reasoned discussion.									x		x							
ILO10. Organize the work of individual production units of an enterprise, ensuring effective interaction and coordination to achieve set objectives.												x						
ILO11. Demonstrate creative initiative in matters related to market driven economic transformation.													x					
ILO12. Form and uphold one's own worldview and civic position, act responsibly and consciously in society.														x				
ILO13. Contribute to the development of societal achievements and values and maintain a healthy lifestyle.															x			
ILO14. Model technological processes of food enterprises and restaurant establishments to ensure their rapid adaptation to production conditions.																x		
ILO15. Apply acquired knowledge in practical settings, organize and control the execution of tasks or projects, plan time effectively, meet deadlines, and present work results to a professional audience.																x		
ILO16. Prepare and defend an individual internship assignment in accordance with established requirements.										x	x							

3. CONTENT OF THE EDUCATIONAL COMPONENT (COURSE PROGRAM)

Topic. List of issues covered within the topic	Distribution within the total time budget		Recommended literature
	Classroom work	Independent work	
Topic 1. Familiarization with the Organization of Production at the Enterprise 1. Familiarization with the enterprise where the pre-diploma internship is conducted. **2.** Completion of occupational safety and health briefing at the enterprise.	-	10	
Topic 2. Familiarization with Production Processes and Technological Lines in Individual Workshops and Workstations 1. General description of the production enterprise. Organizational and production structure of the enterprise. 2. Organization of raw material and material reception and storage at the enterprise. 3. Organization of incoming inspection of raw materials and ingredients in the enterprise laboratories. 4. Description of the technological process at the enterprise: characteristics of technological equipment and operating modes for producing various types of products. 5. Specific features of process and instrumentation flow diagrams at the enterprise. Technological chain of product manufacturing. 6. Methods and operating modes for producing individual types of products. 7. Organization of techno-chemical control at the enterprise. Specific features of production laboratory operations. 8. Organization of storage of finished products, packaging materials, and containers at the production facility. 9. Study of the enterprise's innovative activities: development of new products, application of modern production technologies, and use of new types of raw materials. 10. Preparation of conclusions and proposals for improving the enterprise's operations.	-	120	[1-11]
Completion of Internship Documentation • Filling in the internship diary. • Preparation of the internship report. • Preparation and defence of the individual assignment.	10	10	
Total for the semester	**10**	**140**	

4. TEACHING AND LEARNING METHODS

Learning Outcome (LO)	**Teaching methods (activities conducted by the lecturer during classes and consultations)**	**Hours**	**Learning methods (types of learning activities performed independently by the student)**	**Hours**
ILO 1 ILO 2 ILO 3 ILO 4 ILO 5 ILO 6 ILO 7 ILO 8 ILO 9 ILO 10 ILO 11 ILO 12 ILO 13 ILO 14 ILO 15 ILO 16	Consultations on writing the internship report, completing the internship diary, and conducting the individual assignment under production conditions.	10	**Practical Task:** The student is assigned to complete a set of tasks that include the analysis of the technological process of food production, familiarization with regulatory documentation (DSTU, HACCP, ISO, etc.), and visiting various departments of the enterprise. The task also involves analyzing the operation of production units and studying their interaction; developing proposals for optimizing the work of these units based on observations; collaborating with shift supervisors and department managers to understand management mechanisms; independently modelling production situations and proposing solutions. The student must plan and carry out the practical task under real production conditions, evaluate the effectiveness of the completed work, conduct self-analysis of errors, and maintain the internship diary. **Individual Assignments:** Collection, analysis, and systematization of information required for completing the task; writing the industrial internship report in accordance with established requirements; preparing a presentation; and defending the individual assignment.	140

5. ASSESSMENT METHODS AND GRADING SYSTEM

5.1. Summative assessment

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

№	Summative Assessment Methods	Points / Weight in Final Grade	Date
1.	Preparation of documents required for the internship (internship diary) and completion of occupational safety and health briefing	10 points / 10%	Week 1
2.	Completion of the internship programme; collection of materials for writing the pre-diploma internship report	30 points / 30%	Throughout the internship
3.	Report volume — at least 30 pages of typed text. Approximate structure: – Title page – Table of contents – Main part (according to the individual assignment) - – List of references formatted according to current standards	35 points / 35%	Week 3
4.	Defence of the individual assignment in the form of an oral presentation; group discussion	25 points / 25%	Week 3
	Total	**100 points**	

5.2. Formative Assessment

№	Elements of Formative Assessment	Date
1	Oral feedback from internship supervisors and students	During the pre-diploma internship
2	Review and discussion of the individual internship assignment between the supervisor and the student	After completion of the internship period
3	Oral feedback on the internship report	After the defence of the internship report

Form of Final Assessment - Differentiated credit (graded pass).
A student is **not admitted** to the final assessment (defence of the internship) if they: missed and did not make up more than **20%** of internship hours; failed to complete the mandatory list of tasks and activities (including individual assignments) specified in the working curriculum of this educational component; received an **unsatisfactory rating** (0–59 points) based on the results of the internship.

LEARNING RESOURCES (LITERATURE)

1. Pre-Diploma Internship. Methodological Guidelines for Completing the Individual Assignment (Report) for 4th-Year Students of Specialty G 13 "Food Technologies", Educational Programme "Craft Technologies and Gastronomic Innovations", Bachelor's Degree / compiled by M. M. Samilyk, Ye. V. Demydova, T. P. Synenko, S. O. Huba. – Sumy: SNAU, 2025. – 41 p. (in Ukrainian). (Protocol No. 5 of March 24, 2025)
2. Pre-Diploma Internship Programme for 4th-Year Students and 2nd-Year Students of the Short-Term Bachelor's Degree, Specialty 181 "Food Technologies" / compiled by T. M. Stepanova, F. V. Pertsevoi, O. Yu. Melnyk, O. Yu. Koshel, T. I. Marenkova. – Sumy, 2023. – 21 p. (in Ukrainian).
3. Pre-Diploma Internship. Methodological Guidelines for Completing the Individual Assignment (Report) for 4th-Year Students of Specialty G 13 "Food Technologies", Educational Programme "Food Technologies", Bachelor's Degree / compiled by Ye. V. Demydova, T. P. Synenko, S. O. Huba. – Sumy: SNAU, 2026. – 55 p. (in Ukrainian).

Additional sources of literature

4. Huba, S. O., Babenko, B. V., Bolhova, N. V., & Sokolenko, V. V. (2023). Research on the level of youth knowledge about the environmental impact on food safety. Scientific Bulletin of Tavria State Agrotechnological University, 13(1). https://doi.org/10.31388/sbtsatu.v13i1.377
5. Odintsov, S., Nazarenko, Y., Synenko, T., & Huba, S. (2024). Determining the influence of hemp seed protein on the quality indicators of cheese product and the content of nutrients in it. Eastern-European Journal of Enterprise Technologies, 2(11 (128), 6–12. https://doi.org/10.15587/1729-4061.2024.300172
6. Huba, S. O., Popova, A. O., Bolhova, N. V., Tyshchenko, V. I., & Huba, O. O. (2024). DEVELOPMENT OF THE TECHNOLOGY AND RECIPE OF A COFFEE BEVERAGE WITH INCREASED NUTRITIONAL VALUE. Scientific Bulletin of Tavria State Agrotechnological University, 14(1). https://doi.org/10.32782/2220-8674-2024-24-1-19
7. Huba, S. ., Bolhova, N. ., Demydova, Y., & Huba, O. (2025). Development of the recipe for protein cocktail with increased biological value. *Technical Sciences and Technologies*, (1 (39), 255–265. https://doi.org/10.25140/2411-5363-2025-1(39)-255-265
8. Demydova, Y. V., & Huba, S. (2025). The effect of elderberry powder and hazelnut on the quality, functional properties and nutritional value of muffins. Bulletin of Sumy National Agrarian University. The Series: Mechanization and Automation of Production Processes, (3), 37-43. https://doi.org/10.32782/msnau.2025.3.5
9. Tischenko, V. ., Huba, S., & Bozhko, N. (2026). Evaluation of technological properties and safety indicators of poultry products made using natural marinades. Technology Audit and Production Reserves, 1(3(87), 51–58. https://doi.org/10.15587/2706-5448.2026.353035
10. Stepanova, T. M., & Sereda, O. G. (2025). USE OF BLACK ELDERLY EXTRACTS IN THE PRODUCTION OF FOOD PRODUCTS IN RESTAURANT ESTABLISHMENTS. *Bulletin of Sumy National Agrarian University. The Series: Mechanization and Automation of Production Processes*, (4), 118-123. https://doi.org/10.32782/msnau.2025.4.17
11. Sereda, O. G., Melnyk, O. U., Rudakova, T. V., Narizhnyy, S. A., Bokovetc, S. P., Shkaraputa, R. V., & Yevchuk, Y. V. (2025). ASPECTS OF RESEARCH ON PROTEIN COMPOSITION OF CRICKET FLOUR. Journal of Chemistry and Technologies, 33(2), 436-448.