

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

Work program (syllabus) of the educational component

EC5 PROFESSIONAL PRACTICE

Specialty	G13 "Food Technology"
Educational program	Food Technology
Level of higher education	Second (Master's)

Developer: Samilyk M.M., Doctor of Technical Sciences, Professor, Head of the Department of Food Technology and Safety
Illiashenko Y.I., Assistant Lecturer of the Department of Food Technology and Safety
Sereda O.G., Associate Professor of the Department of Food Technology

Reviewed and approved at the meeting of the Department of Food Technology and Safety_ and the Department of Food Technology (name of department)

protocol dated May 19, 2026 No. 17

protocol dated June 02, 2026 No. 22

Head of the Department of Technology and Food Safety

Head of the Department of Food Technology

Maryna SAMILYK

Oksana MELNYK

Agreed:

Academic Programme Guarantor

Maryna SAVCHENKO

Dean of the Faculty where the

Educational Programme is implemented

Nataliia BOLHOVA

Reviews of the Syllabus provided by:

Oksana MELNYK PhD (Technical Sciences), Assoc. Prof. Oksana MELNYK (attached)
(signature)

Vasyl TYSHCHENKO PhD (Agricultural Sciences), Assoc. Prof. Vasyl TYSHCHENKO (attached)
(signature)

Methodologist of the Department of Education Quality Assurance, Licensing and Accreditation

Nadiia BARANYK

(signature)

(full name)

Registered in the electronic database: date 01.07. 2026

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Stefan Stopeanu SR

Information about reviewing the work program (syllabus):

Educational the year in which are introduced changes	Number of the appendix to the work program with a description of the changes	Changes reviewed and approved		
		Date and number minutes of the meeting departments	Head of the Department	Guarantor educational programs

1. GENERAL INFORMATION ABOUT THE EDUCATIONAL COMPONENT

1.	Title of the course	EC5 PROFESSIONAL PRACTICE
2.	Faculty/Department	Faculty of Food Technologies Department of Food Technology Department of Technology and Food Safety
3.	Status of the course	Mandatory
4.	Program/Specialty(s) of which the course is a part for	"Food Technologies" of the second (master's) level of higher education in the specialty G13 Food Technologies Fields of knowledge G Engineering, production and construction
5.	Compulsory course	Level 7
6.	Level of the NQF	Semester: full-time study; part-time study - 2nd semester, 6 weeks
7.	Semester and duration of study	10 credits
8.	Number of ECTS credits	300
9.	Language of instruction	English
10.	Teacher/Coordinator of the educational component	Illiashenko Y.I. , Assistant Lecturer of the Department of Food Technology and Safety Sereda O.G. , Associate Professor of the Department of Food Technology
10.1	Contact information	Illiashenko Y.I. .: Room 317A, Mon-Fri from 8:00 a.m. to 4:00 p.m. Sereda O.G. .: PhD Associate Professor of the Department of Food Technology, 0997145294 E-mail: seaol@ukr.net
11.	General description of the educational component	Professional practice is an important part of the educational process and is aimed at helping applicants master a system of professional skills and abilities, as well as gaining experience in professional activities..
12.	The purpose of education component	Formation of the ability of applicants for the second (master's) level of higher education to solve complex production and research tasks in the field of food technology by deepening professional knowledge, gaining practical experience in analyzing and improving technological processes, assessing the efficiency of the functioning of food industry enterprises, implementing innovative solutions, ensuring the quality and safety of food products in real production conditions.
13.	Prerequisites for studying EK, connection with other educational components of the EVP	The educational component is related to other educational components: Innovative technologies in industry enterprises; Food quality and safety management; Scientific foundations of waste-free technologies in the food industry
13.1	Material and technical support for the implementation of the OK	Requirements for the practice base: compliance with the training profile, availability of the necessary material and technical base (production workshops, technological lines, laboratories with the possibility of conducting research, modern equipment and tools for performing technological operations, compliance of the premises with the requirements of sanitary and hygienic standards). The practice base should provide students with real work experience in the industry and contribute to the acquisition of professional skills

14.	Academic Integrity Policy	The study of the OK is based on the principles of academic integrity and compliance with the requirements specified in the "Regulations on Academic Integrity of Sumy National Agrarian University". In the event that an applicant submits another applicant's work as his own, such work is canceled and retaken.
15.	Link to the course in the	https://cdn.snau.edu.ua/moodle/course/view.php?id=6095
16.	Moodle system	Professional practice, food technology, production, food enterprises

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

Learning outcomes for EC: After studying the educational component, the student is expected to be able to... »	PLO 2	PLO 3	PLO 5	PLO 6	PLO 7	PLO 11	PLO 15	How is the DRE assessed?
DRE 1. Analyze production processes of food industry enterprises and restaurant establishments, evaluate their efficiency and identify areas for improvement.	+		+	+				Practice diary, Individual task, Practical tasks, Report, Characteristics of the practice manager, Analytical section of the report, Analysis of production situations Presentation Report defense
DRE 2. Justify the choice of technological equipment, production solutions and methods of organizing technological processes, taking into account modern trends in the development of the industry.	+	+	+					
DRE 3. Use modern methods of research, technological control and digital tools to solve professional tasks during internship.		+			+			
DRE 4. Develop proposals for improving the efficiency of production, quality and safety of food products, taking into account the economic, social and environmental aspects of the enterprise's activities.	+		+	+			+	
DRE 5. Identify, assess and minimize production risks associated with technological processes, food safety and labor organization.	+					+	+	
DRE 6. Present the results of practical activities, formulate conclusions and professionally argue the proposed solutions in the state and foreign languages.					+			
DRE 7. Organize professional activities in accordance with the requirements of labor protection, life safety, resource conservation and environmental safety.						+	+	
DRE 8. Present the results of professional activities and industrial research in the form of a report, presentation, and public defense.		+		+	+			

3.CONTENT EDUCATIONAL COMPONENT (PROGRAM ACADEMIC DISCIPLINE)

Topic. List of issues that will be considered within the topic (practical training)	Distribution within the overall time budget	Recommended reading
Topic 1. Familiarization with the organization of production at the enterprise 1. General introduction to the company, areas of activity and product range. 2. Instruction on labor protection, safety techniques, fire safety and industrial sanitation. 3. Familiarization with the organization of the main and auxiliary production. 4. Analysis of the production capacity of the enterprise and the level of its use. 5. Analysis of the logistics system of the enterprise.	60	[1-12]
Topic 2. Analysis of technological processes, equipment, and production automation 1. Study of technological schemes for the production of the main types of products. 2. Analysis of the characteristics of the main and auxiliary raw materials used at the enterprise. 3. Study of technological modes of production and their impact on the quality of finished products. 4. Study of equipment and technological schemes of production. 5. Analysis of technical characteristics and principles of operation of the main technological equipment. 6. Study of the level of automation and digitalization of production processes.	80	[1-12]
Topic 3. Research on quality control systems and HACCP 1. Study of the structure of the food quality and safety management system at the enterprise. 2. Familiarization with the standards for the main and auxiliary raw materials and the methods of conducting technochemical control of raw materials and finished products. 3. Analysis of the procedures for incoming control of raw materials and materials. 4. Research on the production control system at all stages of the technological process. 5. Familiarization with the content of regulatory documents, technological instructions and regulations used at the enterprise. 6. Analysis of the implementation of HACCP principles and the functioning of the food safety management system. 7. Determination of critical control points and analysis of production risks. 8. Assessment of the effectiveness of the quality control system and product safety.	60	[1-12]

Topic 4. Analysis of economic efficiency of production and resource conservation 1. Analysis of the main production and economic indicators of the enterprise. 2. Assessment of the efficiency of the use of material, energy and labor resources. 3. Study of the cost management system at the enterprise. 4. Analysis of the system for handling production waste and by-products. 5. Analysis of the possibilities of implementing waste-free and low-waste technologies. 6. Assessment of the prospects for implementing innovative technological solutions. 7. Development of recommendations for increasing the economic efficiency and competitiveness of the enterprise.	60	[1-12]
Generalization of the results of professional practice 1. Collection, systematization and analysis of practice materials. 2. Formation of conclusions regarding the activities of the enterprise. 3. Development of recommendations for improving production efficiency. 4. Preparation of a report on professional practice. 5. Presentation and defense of the results of practice.	40	[1-12]
Total	300	

3. TEACHING AND LEARNING METHODS

DRE	Teaching methods (work that will be carried out by the teacher <u>during classroom lessons</u> , consultations)	Number of hours	Teaching methods (what types of learning activities should <u>the student perform?</u> <u>independently</u> .)	Number of hours
DRE 1. Analyze production processes of food industry enterprises and restaurant establishments, evaluate their efficiency and identify areas for improvement.	Consultations on the structure of the enterprise, the organization of production processes, familiarization with the requirements for internship and documentation.		- analysis of the structure of the enterprise, familiarization with technological processes, study of production units, analysis of regulatory documentation, keeping a practice diary. - participation in the implementation of production operations, analysis of technological processes, solving practical production situations, keeping a practice diary. - control of technological regimes, evaluation of product quality indicators, familiarization with HACCP, DSTU, ISO, analysis of control results. - analysis of the efficiency of production processes, preparation of proposals for improving technologies and optimizing production. - fulfillment of labor safety requirements, analysis of the labor protection system at the enterprise,	300
DRE 2. Justify the choice of technological equipment, production solutions and methods of organizing technological processes, taking into account modern trends in the development of the industry.	Consultations on the implementation of production tasks, analysis of technological situations and methods for solving production problems.			
DRE 3. Use modern methods of research, technological control and digital tools to solve professional tasks during internship.	Consultations on the implementation of production tasks, analysis of technological situations and methods for solving production problems.			
DRE 4. Develop proposals for improving the efficiency of production, quality and safety of food products, taking into account the economic, social and environmental aspects of the enterprise's activities.	Consultations on methods for controlling product quality, requirements of regulatory documentation and food safety management systems.			
DRE 5. Identify, assess and minimize production risks associated with technological processes, food safety and labor organization.	Consultations on the analysis of production efficiency, resource conservation and modern technologies in the food industry.			
DRE 6. Present the	Consultations on			

results of practical activities, formulate conclusions and professionally argue the proposed solutions in the state and foreign languages.	academic communication, preparation of professional materials in Ukrainian and English and presentation of research results in the field of food technology.		- analysis of the waste management system, assessment of the environmental safety of production, preparation of conclusions. - collection and systematization of production information, analysis of the results obtained, preparation of analytical materials). - registration of a practice diary, preparation of a report and accompanying documentation - preparation of a presentation, defense of a practice report, participation in professional discussions.	
DRE 7. Organize professional activities in accordance with the requirements of labor protection, life safety, resource conservation and environmental safety.	Consultations on environmental aspects of production and waste disposal systems, implementation of innovative technologies, new types of products and resource-saving solutions at the enterprise.			
DRE 8. Present the results of professional activities and industrial research in the form of a report, presentation, and public defense.	Consultations on the collection and analysis of production information, preparation of research results, preparation of a report, practice diary, preparation of a presentation, defense of a report and professional communication.			

5. ASSESSMENT BY EDUCATIONAL COMPONENT

5.1 Summative assessment

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

№	Summative assessment methods	Points / Weight in overall assessment	Date of compilation
1	Implementation of the internship program. Collection of material for writing a report on the professional.	35 points/35%	During the internship
2	Writing and design: 1) individual assignment (practice report). Requirements for the practice report: - the volume of the report is at least 30 pages of typewritten text. Approximate content: - title page - table of contents. - the main part (according to the individual assignment). - the list of used literature will be drawn up in accordance with the current rules after the main text. 2) practice diary	40 points/40%	5rd week
3	Defense of an individual assignment in the form of a report-presentation, joint discussions	25 points/25%	After completing the internship
	Total	100 points	

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

№	Elements of formative assessment	Date
1	Verbal feedback from practice managers and education seekers.	During the internship.
2	Review and discussion by the supervisor and the student of an individual professional practice assignment.	After the completion of the internship period.
3	Oral feedback on the internship report.	After defending the internship report.

The form of final control is differential credit.

The applicant is not allowed to take the final control of the practice (defense) if he missed and did not work more than 20% of the practice hours, did not complete the mandatory list of types of work, tasks (certain individual tasks) provided for by the working curriculum for this educational component, or has an unsatisfactory rating on the result (0–59 points).

EVALUATION BY EDUCATIONAL COMPONENT (ECTS EVALUATION SCALE)

On the ECTS scale	On the 100-point scale	On the national scale	Definition*
A	90-100	excellent	excellent – excellent performance with a small number of inaccuracies
B	82-89	good	very good – above average with a few minor errors
C	75-81		good – generally correctly performed work with a small number of errors
D	69-74	satisfactory	satisfactory – not bad, but with a significant number of shortcomings
E	60-68		sufficient – performance meets minimum criteria
FX	35-59	unsatisfactory with the possibility of reassembly	unsatisfactory – needs work before getting a positive rating
F	0-34	unsatisfactory with mandatory retake	unsatisfactory – serious further work with re-study of the course is necessary

EVALUATION BY EDUCATIONAL COMPONENT (ASSESSMENT CRITERIA)

Component	Unsatisfactory	Satisfactory	Good	Excellent
Implementation of the internship program.	0 points The higher education applicant systematically violated the established deadlines for completing tasks. The requirements for the internship program were not met.	1-15 points The higher education applicant did not adhere to the internship schedule. At the same time, most of the requirements were met, but individual points of the internship content were missing or insufficiently disclosed.	16-26 points The higher education applicant generally adhered to the internship schedule, but allowed deviations from the recommendations, while all the requirements of the internship program were met.	27-35 points The higher education applicant clearly adhered to the internship schedule. He conscientiously and on time fulfilled all the requirements of the internship program. He proposed his own solution to the tasks set, demonstrated activity, purposefulness, and creativity.
Writing and completing an internship report and internship diary	0 points The report does not meet the established requirements for content, does not contain proper information about the content, form of organization of activities carried out during the internship, contains gross errors in content. The diary is missing and the presence of other control objects is not taken into account. An overall negative assessment is given for the internship.	1-15 points The internship program was completed satisfactorily, its results are reflected in the report, which contains certain inaccuracies or does not contain important information, or there are other significant comments on the content of the report. The diary was drawn up in violation of the established requirements, does not contain the necessary information provided for by it (in particular, regarding the content of the tasks performed).	16-34 points The report generally covers the necessary information stipulated by the requirements, contains a high positive assessment of the manager, however, there are minor remarks. From the content, it can be concluded that the internship program was completed in full and properly. The diary generally contains the necessary information, but is drawn up in violation of the established requirements	35-40 points The report contains all the necessary information regarding the process of organizing and the results of the internship. The internship program was completed in full and properly. The diary is properly completed and contains complete information about the intern's activities.
Presentation of the internship report	0 points If there is a negative characteristic of the supervisor from the practice base or the supervisor from the department, a positive assessment of the practice is impossible. If the Higher Education Applicant has not completed the practice program at least for one of the stages of the practice and received 0 points for the corresponding report, then the points received for other reports are not taken into account, and an overall negative assessment is given based on the results of the practice.	1-9 points The higher education applicant does not provide satisfactory answers to the questions posed, is not familiar with the internship program or its individual parts, or makes gross errors that allow us to conclude that the internship program was not completed or was not properly completed, indicating the lack of real results of the internship and the acquired practical skills and abilities.	10-20 points The higher education applicant demonstrates appropriate knowledge, is mostly oriented towards the content of the submitted report and the internship program, however, there are some inaccuracies in the answers to the questions.	21-25 points The higher education applicant demonstrates appropriate knowledge, is fluent in the content of the submitted report and the internship program as a whole, thereby confirming its completion; provides correct and reasoned answers to all questions from the internship program.

EDUCATIONAL RESOURCES (LITERATURE)

Main sources

1. Methodological instructions for completing professional practice at food enterprises of the industry for students of the 1st year of the Master's degree program in specialty 181 "Food Technologies" / compiled by F.V. Pertsevov, O.Yu. Melnyk, S.M. Sabadash, N.V. Bolgova, O.G. Sereda. Sumy, 2021. 32 p. 2.

2. Methodological instructions for completing a qualifying master's thesis for students of specialty 181 "Food Technologies" of full-time and part-time forms of study / compiled by F.V. Pertsevov, O.Yu. Melnyk, M.M. Samilyk, A.O. Gelikh, S.G. Turchina. Sumy, 2021. 56 p. 3.

3. Professional practice program for 1st year students of the OS "Master" specialty 181 "Food technologies" / compiled by F.V. Pertsevov, O.Yu. Melnyk, N.V. Bolgova, S.M. Sabadash, O.G. Sereda. Sumy, 2021. 20

Additional sources:

4. Gastronomic innovations: a textbook for students in the specialty G13 "Food technologies" of full-time and part-time forms of study, higher education degree "Bachelor" / M. M. Samilyk, N.V. Bolgova, E.V. Demydova. - Odesa: Astroprint, 2025. - 326 p. ISBN 978-617-8515-32-4

5. Hygiene and sanitation of processing enterprises: a textbook / Ministry of Education and Science of Ukraine; Kharkiv State Biotechnological University; Vinnytsia Trade and Economic Institute of KNTU. Kharkiv: World of Books, 2022. 222 p.

6. Ecotechnologies in food production. Textbook / comp. Demydova E. V. Samilyk M. M., . Synenko T. P. Sumy: SNAU, 2025 p. 324.

7. Methods of quality control of food products: textbook; Ed. L. M. Krainyuk. Sumy: University Book, 2024. 512 p.

8. Design of food enterprises and restaurant establishments: a basic lecture notes for students of the first (bachelor's level) of higher education studying in the specialty 181 "Food Technologies" / comp. V. I. Tyshchenko. Sumy: SNAU, 2023.

9. Technologies of processing of vegetable raw materials: textbook / comp. Synenko T. P., Demydova E. V. Sumy: SNAU, 2025 p. 276.

10. Food safety management according to the principles of the HACCP system. Textbook / compiled by Bolgova N.V., Samilyk M.M., Nazarenko Y.V., Synenko T.P., Tyshchenko V.I., Guba S.O. Sumy: SNAU, 2025 p. 423.

11. On the basic principles and requirements for the safety and quality of food products: Law of Ukraine dated 23.12.1997 No. 771/97-BP: as of 18 Dec. 2024 URL: <https://zakon.rada.gov.ua/laws/show/771/97-bp#Text>;

12. On information for consumers regarding food products: Law of Ukraine dated 06.12.2018 No. 2639-VIII: as of November 23, 2023 URL: <https://zakon.rada.gov.ua/laws/show/2639-19#Text>.