

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

Syllabus of the educational component

MC 33 INTERSHIP PRACTICE

(name and status (required/optional))

Implemented within the educational program

Food Technology

in specialty **181 Food Technology**

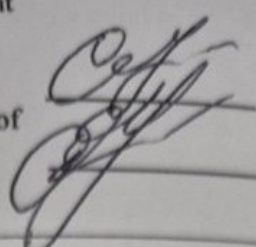
at **the first (bachelor's)** level of higher education

Sumy – 2026

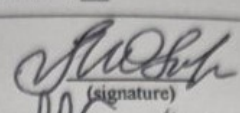
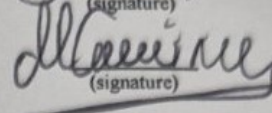
Developer

Associate Professor of the Department
of Food Technology

Senior lecture of the Department of
Food Technology and Safety

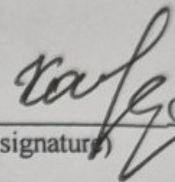

Olha SEREDA

Svitlana HUBA

Reviewed, approved and approved on Meetings departments <u>food technology and</u> (name of department)	protocol dated 02.06.2026 No. <u>21</u>	
	protocol dated 19.05.2026 No. <u>17</u>	
	Manager Departments	 (signature) <u>Oksana MELNYK</u> (last name, initials)
	Manager departments	 (signature) <u>Maryna SAMILIK</u> (last name, initials)

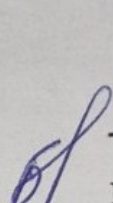
Agreed:

Guarantor of the educational program "Food Technologies"

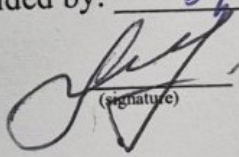

(signature) Olena KOSHEL
(full name)

Dean of the Faculty of Food Technology,
where the educational program is implemented

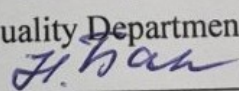
Review of the work program provided by:


Nataliia BOLHOVA

Nataliia BOLHOVA (attached)

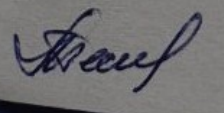

(signature) Tetiana MARENKOVA (attached)

Methodologist of the Education Quality Department,
licensing and accreditation


(signature) N. Bahan

Registered in the electronic database: date: 24.06 2026 /

♥ SNAU, 2026 year

 Olexandr Chopev IB

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.	EC	MC Internship practice
2.	Faculty/department	Faculty of Food Technology, Department of Food Technology
3.	Status EC	Mandatory
4.	Program/Specialty(s) that include OK for	EVP " "Food Technologies" of the first (bachelor's) level of higher education in the specialty (2024) 181 Food Technologies "
5.	NQF level	Level 6
6.	Semester and duration study	Semester: full-time study and part-time study - 6 semesters, 3 weeks;
7.	Number of credits ECTS	5 credits
8.	Total hours and their distribution	150
9.	Language of instruction	Ukrainian, english
10.	Teacher/Coordinator educational component	Sereda Olha Grigorivna Huda Svitlana Oleksandrivna
10.1	Contact information	seaol@ukr.net svitlanahuba@ukr.net
11.	General description educational component	Internship 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 and development of the professional ability of applicants to make independent decisions in production conditions, study the company's material and technical supply system, safety rules in the workplace, organization of environmental protection, deepening and consolidating applicants' knowledge of food production technology, mastering modern methods, familiarization with issues of economics, organization and planning of production in general
13.	Prerequisites for studying EC, connection with other educational components of the EVP	The educational component is based on the disciplines: "Theoretical foundations of food production", "Automation of production processes of food enterprises and food processing plants", "Technological equipment of food production", "Food control methods", "Life safety and labor protection". The discipline is the basis for studying the educational components: "Design of food enterprises", "Pre-graduate practice"
14	Logistics and technical support for the implementation of the EVP	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 the chippers with real work experience in the industry and contribute to the acquisition of professional skills
15.	Academic policy virtue	The study of the EVP 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.
16.	Link to the course in Moodle system	https://cdn.snau.edu.ua/moodle/course/view.php?id=6073
17.	Key words	practice, food technology, production, food enterprises

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

After completing the internship, the applicant is expected to be able to:	PLO 1	PLO 2	PLO 3	PLO 16	PLO 19	PLO 20	PLO 21	PLO 26	PLO 27	How is the DRE assessed?
DLO 1. Demonstrate knowledge and understanding of basic concepts, theoretical and practical problems in the field of food technology, restaurant technology acquired during industrial practice.	x									Preparation of a diary and practice report, practice defense
DLO 2. Demonstrate a creative approach and improve professional knowledge and skills through self-education during the internship period.		x								
DLO 3. Search and systematize the information necessary to prepare a report based on the results of the practice.			x							
DLO 5. Comply with the requirements of labor protection, safety and ensure the safe organization of production processes				x						
DLO 6 Demonstrate the ability to work effectively both independently and in a team, apply professional communication skills and defend one's own position in a reasoned manner during professional discussions.					x		x			
DLO 7. Form, justify and defend one's own civic and ideological position, act responsibly and consciously in society.								x		
DLO 8. Contribute to the increase of social values and achievements, adhere to the principles of a healthy lifestyle.									x	
DLO 9. Prepare and successfully defend an individual practical assignment in accordance with the established requirements.						x	x			

3. CONTENT EDUCATIONAL COMPONENT (PROGRAM ACADEMIC DISCIPLINE)

Topic. List of issues to be addressed within the topic	Distribution within the overall time budget	Recommended reading ⁵
Topic 1. Introduction to the organization of production at the enterprise 1. General introduction to the enterprise, areas of activity and product range. 2. Instruction on labor protection, safety, fire safety and industrial sanitation. 3. Study of the structure of the enterprise 4. Introduction to the organization of main and auxiliary production.	40	[1-9]
Topic 2. Familiarization with production processes, technological lines and features of the organization of work of individual workshops of the enterprise 1. Study of the technology of production of the main range of products in individual workshops. 2. Familiarization with the procedure for accepting, assessing the quality and preparing the main and auxiliary raw materials for production. 3. Analysis of the hardware and technological schemes of product production. 4. Study of the structure, principle of operation and technical characteristics of the equipment of technological lines. 5. Characteristics of technological operations and modes of product production. 6. Drawing up a technological and hardware scheme for the production of a separate type of product. 7. Study of the conditions and modes of storage of raw materials, semi-finished products and finished products. 8. Familiarization with: 8.1. the procedure for packaging, labeling, warehousing and shipment of finished products (for food industry enterprises); 8.2. processes of registration, release and sale of ready-made dishes, in particular orders for takeout and delivery (for restaurant establishments) 9. Analysis of quality control systems, safety and sanitary and hygienic requirements in production. 10. Familiarization with the automation of production processes and measures for the environmental safety of the enterprise.	50	[1-9]
Topic 3. Familiarization with the control of technological parameters, the quality assurance system for finished products, regulatory documentation and environmental protection measures 1. Familiarization with the equipment and organization of the work of the production laboratory. 2. Study of standards for basic and auxiliary raw materials, as well as methods for conducting technochemical control of raw materials, semi-	50	[1-9]

finished products and finished products. 3. Familiarization with the content of regulatory documentation, technological instructions and production regulations used at the enterprise. 4. Study of the forms of maintaining laboratory and technological documentation, as well as the procedure for drawing up the relevant accounting journals.		
Generalization of the results of industrial practice 1. Filling out a diary 2. Drawing up conclusions about the activities of the enterprise. 3. Preparing a report on industrial practice. 4. Presentation and defense of the results of the practice.	10	[1-9]
Total	150	

4. TEACHING AND LEARNING METHODS

DLO	Teaching methods (work that will be carried out by the teacher <u>during</u> <u>classroom lessons</u> , consultations)	Number of hours (day/night)	Teaching methods (what types of learning activities should <u>the student perform?</u> <u>independently</u> .)	Number of hours (days / weeks)
DLO 1 DLO 2 DLO 3 DLO 4 DLO 5 DLO 6 DLO 7 DLO 8 DLO 9	Consultations on writing a report, filling out a diary, researching an individual task in production conditions		Practical task: During the internship, the applicant must complete a set of tasks aimed at deepening professional knowledge and acquiring practical skills, namely: to analyze the technological process of food production; to familiarize himself with the regulatory documentation regulating production activities (DSTU, HACCP, ISO, etc.); to visit the main structural divisions of the enterprise. During the internship, the applicant must analyze the work of production divisions and the features of their interaction. In addition, the applicant must simulate production situations and propose possible ways to solve them, plan and implement practical tasks in real production conditions, evaluate the effectiveness of the work performed and conduct an independent analysis of the mistakes made. Based on the results of the internship, the applicant is obliged to systematically keep a practice diary and reflect the completed tasks and the results achieved in it.	150
			Individual tasks: collection, analysis and systematization of information to complete the task, writing a report on industrial practice in accordance with established requirements, preparation of a presentation, defense of an individual task	8

5. EVALUATION BY EDUCATIONAL COMPONENT

5.1. Summative assessment

5.1.1 To assess the expected learning outcomes, there are

№	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 internship.	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%	3rd 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	

5.2 Formative assessment

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

№	Elements of formative assessment	Date
1	Oral feedback from practice supervisors and students.	During the practice.
2	Checking and discussion by the supervisor and student of the individual task for industrial practice.	After the completion of the practice period.
3	Oral feedback on the practice report.	After the defense of the practice 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 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	0-6 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.

6. EDUCATIONAL RESOURCES (LITERATURE)

Main sources

1. Program of industrial practice in restaurant establishments for 3rd year students of the OS "Bachelor" specialty 181 "Food technologies" / compiled by O.Yu. Melnyk O.Yu., T.M. Stepanova, T.I. Marenkova - Sumy, 2023 - 30 p.

2. Program of industrial practice for 2nd year students of the OS "Bachelor" specialty 181 "Food technologies" / compiled by O.Yu. Melnyk O.Yu., T.M. Stepanova, T.I. Marenkova. Sumy, 2023 22 p.

Additional sources:

3. 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

4. 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.

5. Ecotechnologies in food production. A textbook / compiled by Demydova E. V. Samilyk M. M., . Synenko T. P. Sumy: SNAU, 2025 p. 324.

6. Methods of quality control of food products: a textbook; Ed. L. M. Kraynyuk. Sumy: University book, 2024. 512 p.

7. 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" / compiled by V. I. Tyshchenko. Sumy: SNAU, 2023.

8. Technologies of processing of vegetable raw materials: a textbook / compiled by Synenko T. P., Demidova E. V. Sumy: SNAU, 2025 p. 276.

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