

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 TEACHING PRACTICE

(name and status (required/optional))

Implemented within the educational program

Food Technology

in specialty **G13 Food Technology**

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

Sumy – 2026

Developer Associate Professor of the
Department of Food Technology

Assistant lecture of the Department
of Food Technology and Food Safety

Olya SEREDA

Yana ILLIASHENKO

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

Agreed:

Guarantor of the educational program "Food Technologies" (signature) Olena KOSHEL
(signature) (full name)

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

(signature) Nataliia BOLHOVA

Review of the work program provided by:

(signature) Oksana MELNYK (attached)

(signature) Vasyl TYSHCHENKO (attached)

Methodologist of the Education Quality Department,
licensing and accreditation (signature) (N. Baranik)

Registered in the electronic database: date: 24.06 2026 /

♥ SNAU, 2026 year

Andriy Tropeyko SB

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 Teaching 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 (2026), G13 Food Technologies "	
5.	NQF level	Level 6	
6.	Semester and duration study	full-time education: 2 semester, 3 weeks correspondence form of study: 2 semester, 3 weeks	
7.	Number of credits/ECTS	5 credits	
8.	Total hours and their distribution	Contact work (classes)	Independent work
		Practical/seminar	
		48	102
9.	Language of instruction	Ukrainian, english	
10.	Teacher/Coordinator educational component	Sereda Olha Grigorivna	
10.1	Contact information	seaol@ukr.net svitlanahuba@ukr.net	
11.	General description educational component	Practical training is an important component of professional training for higher education applicants in the specialty G13 "Food Technologies". The practice is aimed at developing primary professional skills, familiarizing with food industry enterprises, modern food production technologies, organization of production processes, and quality and product safety management systems.	
12.	The purpose of education component	Formation of primary professional experience in the field of food technology by familiarizing applicants with technological processes, production organization, safety and quality requirements for food products	
13.	Prerequisites for studying EC, connection with other educational components of the EVP	Theoretical foundations of food production; Technologies of grain, bread, pasta, confectionery and food concentrates; Technologies of processing plant raw materials; Technologies of milk and dairy products; Technologies of meat, meat products and fish; Technologies of restaurant establishments; Standardization, certification, management of quality and safety of food products	
14	Logistics and technical support for the implementation of the EVP	Requirements for the practice base: "Educational and practical laboratory of the Department of Food Technology", "Educational and scientific laboratory of the basics of physiology, hygiene, quality and food safety", "Educational and scientific laboratory of commodity science of goods, packaging materials and services in the food sector", "Educational and scientific laboratory of craft technologies and gastronomic innovations", "Educational and scientific laboratory of plant raw material processing technologies"	
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=5022	
17.	Key words	Practical skills, food industry enterprises, professional field, food technology, food industry sectors.	

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 16	PLO 19	PLO 20	PLO 21	How is the DRE assessed?
DLO 1. Apply theoretical knowledge of food technologies to analyze the activities of food industry enterprises and restaurant establishments.	x		x				Preparation of a diary and practice report, practice defense
DLO 2. Comply with the requirements of labor protection, industrial sanitation, environmental safety and the principles of sustainable development			x				
DLO 3. Be able to self-organize, communicate, and work in a team to achieve common goals		x		x			
DLO 4. Perform individual tasks and be able to present the results and communicate them to the audience.		x			x	x	

PLO 1. Know and understand the basic concepts, theoretical and practical problems in the field of food technology.

PLO 2. Show creative initiative and improve your professional level through continuing education and self-education.

PLO 16 Follow safety regulations and carry out technical and organizational measures to organize safe working conditions during production activities.

PLO 19 Increase work efficiency by combining independent and team work.

PLO 20. Be able to draw up business documentation in the state language.

PLO 21. Be able to convey the results of activities to a professional audience and the general public in order to convey ideas, problems, solutions and own experience in the field of food technology.

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
	Classroom work	Independent work	
Topic 1. General characteristics of the food industry of Ukraine 1. Structure of the food industry of Ukraine. 2. Main branches of food production. 3. Current state and prospects for the development of the food industry. 4. Features of the organization of production processes in the food industry	6	12	[1,2,5,8]
Topic 2. Fundamentals of technological processes in food production 1. The concept of a technological process and its components. 2. The main stages of technological production of food products. 3. Preparation of raw materials for processing. 4. Modern technological schemes for the production of food products. 5. Fundamentals of automation of technological processes.	6	12	[1,2,5,8]
Topic 3. Raw materials and assessment of food quality 1. Classification of food raw materials. 2. Characteristics of raw materials of plant origin. 3. Characteristics of raw materials of animal origin. 4. Characteristics of vegetable raw materials 5. Characteristics of raw materials based on the processing of grain crops 6. Methods of food quality control.	6	12	[1,2,5,8]
Topic 4. Equipment and organization of work of food enterprises 1. Classification of the main technological equipment of food production 2. Purpose of mechanical equipment in production workshops. 3. Thermal equipment and its use in food technologies. 4. Auxiliary equipment and inventory. 5. Organization of work of production units of the enterprise.	6	12	[1,2,5,8]
Topic 5. Technologies for processing raw materials of plant and animal origin 1. Technologies for processing grain raw materials. 2. Technologies for processing fruit and vegetable products. 3. Technologies for the production of bakery products. 4. Fundamentals of milk and dairy product technology. 5. Fundamentals of meat and meat product technology. 6. Technologies for processing fish and fish products	6	12	[1,2,5,8]
Company tour		6	-

Company tour		6	-
Company tour		6	-
Topic 6. Occupational safety. Environmental friendliness and safe production conditions 1. Basic requirements for occupational safety at food enterprises. 2. Sanitary and hygienic requirements for production premises. 3. Personal protective equipment for workers.	6	12	[4, 8]
Topic 7. Preparation of an individual assignment, report and presentation	6	12	[9]
Individual assignment defense	6		
Total	48	102	

4. TEACHING AND LEARNING METHODS

DLO	Teaching methods (work that will be carried out by the teacher <u>during classroom lessons, consultations</u>)	Number of hours (day/ night)	Teaching methods (what types of learning activities should <u>the student perform, independently</u>)	Number of hours (days / weeks)
DLO 1 DLO 2 DLO 3 DLO 4	Verbal teaching methods: ↳ lecture-presentation, ↳ story, ↳ explanation, ↳ instruction, ↳ conversation ↳ educational discussion, ↳ illustration, ↳ demonstration, ↳ independent observation. Practical teaching methods: ↳ analysis method, ↳ comparison method, ↳ specification method. ↳ excursions Interactive teaching strategies: ↳ discussion, ↳ work on errors, ↳ role-playing games, ↳ case analysis	48	Independent study of the material, analysis of technological processes Getting acquainted with the peculiarities of the enterprise's work during excursions Individual tasks, preparation of a report-presentation and defense	102

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	Working out classroom (practical) lessons	30 points/30%	During the internship
2	Excursions to enterprises ²	10 points/10%	
3	Writing and preparation of an individual assignment (practical report) Requirements for a practical report: The volume of the report is 15 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 Defense of an individual assignment in the form of a report-presentation	35 points/35%	3rd week
4	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
Excursions to enterprises	0 points	1-7 points	7-9 points	10 points
	Applicant did not participate in the company tour	Applicant visited the company	Applicant visited the company	Applicant visited the company and shared constructive feedback after the tour
Classroom (practical) practice	0 points	1-15 points	16-24 points	25-30 points
	The higher education applicant systematically violated the established deadlines for completing tasks. The requirements for the internship program were not met.	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.	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.	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 individual assignment (practicum report)	0 points	1-15 points	16-26 points	27-35 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 internship program was implemented at a satisfactory level, 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 report as a whole covers the necessary information provided for by the requirements, contains a high positive assessment of the manager, however, there are minor comments. From the content it can be concluded that the internship program was implemented in full and properly.	The report contains all the necessary information about the process of organization and results of the internship. The internship program was implemented in full and properly
Defense of an individual assignment in the form of a report-presentation	0-6 points	1-9 points	10-20 points	21-25 points
	If there is a negative characteristic of the internship supervisor, the internship cannot be evaluated. If the higher education applicant has not completed the internship program at least at one of the stages of the internship and received 0 points for the corresponding report, the points received for other reports are not taken into account, and an overall negative assessment is given based on the results of the internship.	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 a conclusion to be drawn about the failure to complete or improper completion of the internship program, indicating the absence of real results of the internship and acquired practical skills and abilities.	. The higher education applicant demonstrates appropriate knowledge, is mainly familiar with the content of the submitted individual task (report) and the internship program, however, some inaccuracies are allowed in the answers to the questions.	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

Textbooks, manuals:

1. Craft technologies of food production: a textbook for 2nd year students in the specialty 181 "Food technologies" of full-time and part-time forms of study, higher education degree "bachelor" / compiled by M. M. Samilyk, N. V. Bolgova, T. P. Synenko - Sumy: SNAU, 2024 - p.267. (Protocol No. 5 dated "28" May 2024).

2. Samilyk M. M. 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. Demidova. - Odesa: Astroprint, 2025. - 326 p. ISBN 978-617-8515-32-4

Methodological support:

3. Samilyk M.M., Demydova E.V. Program of educational practice and methodological instructions. Methodological instructions for 1st year students of the OS "Bachelor" field of knowledge 18 "Production and technologies" specialty 181 "Food technologies" full-time study. – Sumy: Sumy National Agrarian University, 2023 - 45 p. (Protocol No. 4 dated "March 26", 2024).

Other sources:

4. Standardization, certification and quality management of food products [electronic resource]: a textbook for students of the OPP "Food technologies", full-time and part-time forms of education, higher education degree "Bachelor" / A. O. Gelikh, S. O. Guba. – Sumy, 2025. – 312 p.

5. Technologies of processing of vegetable raw materials [electronic resource]: textbook / T. P. Synenko, E. V. Demydova. – Sumy, 2025. – 276 p.

6. Telichkun V. I., Telichkun Yu. S., Gubenya O. O., Stefanov S. V., Damyanova S. T. Technological equipment of food production: textbook. Kyiv: Stal, 2023. 634 p.

7. Khorolsky V. P., Korenets Yu. M. Automation of production processes of food technologies: textbook. Kryvyi Rih: DonNUET, 2023. 557 p.

8. Food technologies. Part 2. Modern sources and types of food resources [electronic resource]: a textbook for students of the specialty G13 "Food Technologies" / M. M. Samilyk [and others]. – Sumy, 2025. – 334 p.

Additional sources:

9. Guba S.O., Sokolenko V.V. Teaching practice. Methodological recommendations for preparing a report on teaching practice for students of the specialty 181 "Food Technologies" of full-time and part-time forms of study, the degree of higher education "bachelor" (Protocol No. 4 dated January 30, 2024).