

List of specialized subjects for the following fields of study:
60720100 – Food Product Technology (General Food Products)
60720100 – Food Product Technology (Grain Products)
60720100 – Food Product Technology (Food Safety)
60811300 – Technology of Storage and Primary Processing of Agricultural Products

№	Subjects	Credits	Total hours	Independent study hours
60720100 – Food Product Technology (General Food Products)				
1	Food chemistry	6	180	120
2	Sanitation and Hygiene in Production	4	120	76
3	Fundamentals of Food Technology	6	180	90
4	Food Raw Materials	6	180	90
5	Physiology of Nutrition	4	120	60
6	Fundamentals of Food Safety	6	180	120
60811300 – Technology of Storage and Primary Processing of Agricultural Products				
7	Technology of Storage and Processing of Livestock Products	6	180	120
8	Technology of Storage and Processing of Fruits and Vegetables	10	300	150
9	Sensory Evaluation of Agricultural Products	6	180	90
10	Technology of Storage and Primary Processing of Technical and Oilseed Crops	8	240	120
11	Technology of Grain Storage and Processing	8	240	90
60720100 – Food Product Technology (Grain Products). 2020				
12	Technology of Storage of Grain and Grain Products	10	300	180
13	Quality Management and Techno-Chemical Control in Grain Processing Enterprises	7	210	120
14	Fundamentals of Food Technology	14	420	240
15	Food chemistry	7	210	120
16	Technology of Flour Production	7	210	120
60720100 – Food Product Technology (Food Safety). 2020				
17	Fundamentals of Food Safety	7	210	120
18	Food Product Analysis	10	300	180
19	Fundamentals of Food Technology	14	420	240
20	Food chemistry	7	210	120
21	Technology of Safe Food Production	7	210	120

60811300 – Technology of Storage and Primary Processing of Agricultural Products				
22	Technology of Storage and Processing of Milk and Meat Products	8	240	120
23	Technology of Fruit and Vegetable Processing	4	120	60
24	Technology of Storage and Processing of Agricultural Products	9	270	150
60720100 – Food Product Technology (Grain Products). 2021				
25	Quality Management and Techno-Chemical Control in Grain Processing Enterprises	8	240	150
26	Technology of Storage of Grain and Grain Products	10	300	180
27	Fundamentals of Food Technology	15	450	270
28	Food chemistry	8	240	150
29	Biochemistry of Grain and Grain Products	4	120	60
30	Raw Materials for the Food Industry	5	150	90
31	Expertise of Grain and Grain Products	4	120	60
32	Fundamentals of Food Safety	5	150	90
33	Methods of Food Product Research	5	150	90
34	Physiology of Nutrition	4	120	60
35	Sanitation and Hygiene	4	120	60
60720100 – Food Product Technology (Food Safety). 2021				
36	Quality Management and Techno-Chemical Control in Grain Processing Enterprises	8	240	150
37	Technology of Storage of Grain and Grain Products	10	300	180
38	Fundamentals of Food Technology	15	450	270
39	Food chemistry	8	240	150
40	Technology of Flour Production	7	210	120
60811300 – Technology of Storage and Primary Processing of Agricultural Products				
41	Technology of Storage and Processing of Milk and Meat Products	9	270	150
42	Technology of Storage and Processing of Fruits and Vegetables	5	150	90
43	Technology of Storage and Processing of Grain	8	240	120