Form № H- 3.01

CABINET OF MINISTERS OF UKRAINE
NATIONAL UNIVERSITY OF LIFE AND ENVIRONMENTAL SCIENCES UKRAINE

EDUCATIONAL CURRICULUM
of specialists training

Education and qualification level	"Master"
Field of knowledge	0517 "Food industry and agricultural production processing"
Specialty	8.05170104 "Meat storage conservation and processing"
Specialization	Manufacturing
Master Degree Programs	"Meat and meat products processing"; "Biochemical research methods"
Specialization	Research
Master Degree Programs	"Technology of food products"
Form of training	Full-time study
Term of training	1,5 years
Qualification of graduates	"Master in meat storage, conservation and processing"

Master's program implements by

Ukrainian Education and Research Institute	of Bioresources Quality and Life Safety
Faculty	of food technologies and quality management of products of agricultural products
Department	of technology of meat, fish and marine products

I. THE SCHEDULE FOR 2013-2014 TRAINING YEAR

Year of training	2013																		2014							
	September				**30**	**October**			**28**	**November**				**December**				**30**	**January**			**27**	**February**			**24**
	2 **7**	**9** **14**	**16** **21**	**23** **28**	**IX** **5** **X**	**7** **12**	**14** **19**	**21** **26**	**X** **2** **XI**	**4** **9**	**11** **16**	**18** **23**	**25** **30**	**2** **7**	**9** **14**	**16** **21**	**23** **28**	**XII** **4** **I**	**6** **11**	**13** **18**	**20** **25**	**I** **1** **II**	**3** **8**	**10** **15**	**17** **22**	**II** **1** **III**
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26
I																										
																		–	–	:						

Year of training	2014																									
	March				**31**	**April**			**28**	**May**				**June**				**30**	**July**			**28**	**August**			
	3 **8**	**10** **15**	**17** **22**	**24** **29**	**III** **5** **IV**	**7** **12**	**14** **19**	**21** **26**	**IV** **3** **V**	**5** **10**	**12** **17**	**19** **24**	**26** **31**	**2** **7**	**9** **14**	**16** **21**	**23** **28**	**VI** **5** **VII**	**7** **12**	**14** **19**	**21** **26**	**VII** **2** **VIII**	**4** **9**	**11** **16**	**18** **23**	**25** **30**
	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52
I																							**X**	**X**	**X**	**X**
														:	:	**X**	**X**	**X**	**X**	**X**	–	–	–	–	–	–

Year of training	2014																	
	September				**29**	**October**			**27**	**November**				**December**				**29**
	1 **6**	**8** **13**	**15** **20**	**22** **27**	**IX** **4** **X**	**6** **11**	**13** **18**	**20** **25**	**X** **1** **XI**	**3** **8**	**10** **15**	**17** **22**	**24** **29**	**1** **6**	**8** **13**	**15** **20**	**22** **27**	**XII** **3** **I**
	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70
II											:	**II**	**II**	**II**	**II**	**II**	**//**	

Legend:

	-	Theoretical training	**X**	-	Manufacturing practice
:	-	Examination period	**II**	-	Diploma design
-	-	Vacations	**//**	-	State validation

II. EDUCATIONAL PROCESS PLAN

№	Educational discipline	General amount		Form of knowledge control by semesters			Classroom training				Self study	Practical training		Distribution of weekly hours for courses and semesters		
								among them						the 1st year		the 2st year
														semester		
														1	2	3
														Amount of weeks in a semester		
		Hours	Credits	Exam	Offset	Course work (project)	Total	Lections	Laboratories	Practices and seminars		Educational practice	Manufacturing practice	18	18	10
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
1. NORMATIVE ACADEMIC DISCIPLINES																
1.1. Cycle of natural-scientific (the fundamental) training*																
1	Modern research methods in industrial branch	144	4	2	-	-	54	18	36	-	90	-	-	-	3	-
2	Labor protection in industrial branch	216	6	1	-	-	54	18	36	-	162	-	-	3	-	-
3	Civil defense	36	1		1		18	18	-	-	18			1		
The total number by cycles		**396**	**11**	**2**	**1**	**-**	**126**	**54**	**72**	**-**	**270**	**-**	**-**	**4**	**3**	**-**
1.2. Cycle of professional and practical training*																
1	Actual problems of the industrial branch	360	10	1	-	1	108	54	54	-	252	-	-	6	-	-
2	Meat technology preservation and storage	360	10	2	-	2	108	54	54	-	252	-	-	-	6	-
3	Biologically active agents from animal material	144	4	3	-	3	40	20	20	-	104	-	-	-	-	4
The total number by cycles		**864**	**24**	**3**	**-**	**3**	**256**	**128**	**128**	**-**	**608**	**-**	**-**	**6**	**6**	**4**
2. ELECTIVE COURSES																
2.1. University Elective Courses																
2.1.1. Cycle of professional and practical training*																
1	Technological equipment operation	144	4	2	-	-	54	18	36	-	90	-	-	-	3	-
2	Technological calculations, accounting and reporting	144	4	-	2	-	54	18	36	-	90	-	-	-	3	-
3	Electric power supply in the industry	144	4	-	3	-	40	20	20	-	104	-	-	-	-	4
4	Technological processes optimization	144	4	2	-	-	54	18	36	-	90	-	-	-	3	-
The total number by cycles		**576**	**16**	**2**	**2**	**-**	**232**	**84**	**148**	**-**	**374**	**-**	**-**	**-**	**9**	**4**
2.1.2. Cycle of humanitarian and socio-economic training*																
1	Strategy for stable development of nature and society	36	1	-	1	-	18	18	-	-	18	-	-	1	-	-

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
2	Agrarian and environmental law	36	1	-	1	-	18	18	-	-	18	-	-	1	-	-
3	World agriculture and food resources	36	1	-	1	-	18	18	-	-	18	-	-	1	-	-
4	International standardization	36	1	-	1	-	18	18	-	-	18	-	-	1	-	-
5	Business foreign language	54	1,5	1	-	-	36	-	-	36	18	-	-	2	-	-
6	Philosophy of science and innovation development of nature and society	54	1,5	1	-	-	36	18	-	18	18	-	-	2	-	-
The total number by cycles		**252**	**7**	**2**	**4**	**-**	**144**	**90**	**-**	**54**	**108**	**-**	**-**	**8**	**-**	**-**
2.2. Student's chosen disciplines																
2.2.1. Cycle of professional and practical training*																
Master Degree Program "Meat and meat products processing"																
1	Pet food technology	216	6	-	3	-	100	50	50	-	116	-	-	-	-	10
2	Heat supply industry enterprises	216	6	-	3	-	40	20	20	-	176	-	-	-	-	4
The total amount under student's choice		**432**	**12**	**-**	**2**	**-**	**100**	**70**	**70**	**-**	**292**	**-**	**-**	**-**	**-**	**14**
Master Degree Program "Biochemical research methods"																
1	Special biochemistry	144	4	3		-	60	20	40		84					6
2	Modern methods and instruments of biochemical research	144	4	3			50	20	30		94					5
3	Laboratory activities quality management	144	4		3	3	30	10	20		78					3
The total amount under student's choice		**432**	**12**	**2**	**1**	**-**	**140**	**50**	**90**		**256**					**14**
Total under elective element		**2520**	**70**	**11**	**12**	**6**	**878**	**406**	**418**	**54**	**1642**			**18**	**18**	**18**
Practical training		**360**	**10**	**-**		**-**	**-**	**-**	**-**	**-**	**-**	**-**	**360**			
Master's thesis preparation and defense		**360**	**10**		**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**			**360**
Amount of course works (projects)				**-**	**-**	**3**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	
Amount of offsets				**11**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	
Amount of exams					**12**											
Total on specialty		**3240**	**90**	**11**	**12**	**3**	**878**	**406**	**418**	**54**	**1642**	**-**	**360**	**-**	**-**	**360**

* Names of disciplines cycles in accordance with the requirements of higher education industry standards, ratified after 2007 year, EQH and EPP.

III. STRUCTURE OF THE CURRICULUM

Cycle of disciplines	Hours	Credits	%
1. Normative academic disciplines	1260	35,0	38,9
1.1. Cycle of natural-scientific (the fundamental) training*	396	11,0	12,2
1.2. Cycle of professional and practical training*	864	24,0	26,7
2. Elective courses	1260	35,0	38,9
2.1. University Elective Courses	828	23,0	25,6
2.1.1. Cycle of professional and practical training*	576	16,0	17,8
2.1.2. Cycle of humanitarian and socio-economic training*	252	7,0	7,8
2.2. Student's chosen disciplines	432	12,0	13,3
2.2.1. Cycle of professional and practical training*	432	12,0	13,3
Other kinds of academic load	720	20,0	22,3
Total on specialty	**3240**	**90,0**	**100**

* Names of disciplines cycles in accordance with the requirements of higher education industry standards, ratified after 2007 year, EQH and EPP.

IV. GENERAL TIME BUDGET (weeks)

Training year	Theoretical training	Examination session	Practical Training	Master's thesis preparation	State validation	Vacations	Total
1	36	3	9			8	56
2	10	1		5	1		17
Total by EQL	**46**	**4**	**9**	**5**	**1**	**8**	**73**

V. PRACTICAL TRAINING

№	Type of practice	Semester	Hours	Credits	Number of weeks
1	Manufacturing Practice	1, 2	360	10	9

VI. COURSE WORK AND PROJECTS

№	Educational discipline	Hours	Credits	Course work	Course project
1	Actual problems of the industrial branch	36	1	-	1
2	Meat technology preservation and storage	36	1	-	1
3	Specialization course project	36	1	-	1

VII. STATE VALIDATION

№	Validation	Hours	Credits	Number of weeks
1	Preparation and defense of master's thesis	360	10	6