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	8.05170105 “Technologies of aquatic biological resources storage and processing”
Specialization	Manufacturing
Master Degree Programs	“Technologies of aquatic biological resources storage and 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 technologies of aquatic biological resources storage 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																	
	September				30	October			28	November				December				30
	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
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
I																		
																		–

Year of training	2014																																	
	January			27	February			24	March				31	April			28	May				June				30	July			28	August			
	6 11	13 18	20 25	I 1 II	3 8	10 15	17 22	II 1 III	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
	19	20	21	22	23	24	25	26	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
: - Examination period
- - Vacations

X - Manufacturing practice
II - Diploma design
// - 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		
														the 1st year		the 2st year
		Hours	Credits	Exam	Offset	Course work (project)	Total	among them				Educational practice	Manufacturing practice	semester		
								Lections	Laboratories	Practices and seminars				1	2	3
														Amount of weeks in a semester		
														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	Modern technologies of fish storage and conservation	360	10	2	-	2	108	54	54	-	252	-	-	-	6	-
3	Protein products technology from fish and seafood	180	5	3	-	3	40	20	20	-	140	-	-	-	-	4
The total number by cycles		**900**	**25**	**3**	**-**	**3**	**256**	**128**	**128**	**-**	**644**	**-**	**-**	**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	-
5	Biologically active substances from fish and seafood	144	4	3	-	-	30	10	20	-	114					3
The total number by cycles		**720**	**20**	**2**	**2**		**232**	**84**	**148**	**-**	**488**			**-**	**3**	**2**

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
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	-	-
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 “Technologies of aquatic biological resources storage and processing”																
1	Fish meal processing	216	6	-	3	-	100	50	50	-	116	-	-	-	-	10
2	Heat supply industry enterprises	216	6	-	3	-	40	20	20	-	176	-	-	-	-	4
The total number by cycles		**432**	**12**	**-**	**2**	**-**	**140**	**50**	**50**	**-**	**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		114					3
The total amount under student's choice		**432**	**12**	**2**	**1**	**-**	**140**	**50**	**90**		**292**					**14**
Total under elective element		**2700**	**75**	**12**	**11**	**6**	**898**	**406**	**418**	**54**	**1802**			**18**	**18**	**18**
Practical training		**180**	**5**	**-**		**-**	**-**	**-**	**-**	**-**	**-**	**-**	**180**			
Master's thesis preparation and defense		**360**	**10**		**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**			**360**
Amount of course works (projects)				**-**	**-**	**3**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	
Amount of offsets				**12**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	
Amount of exams					**11**											
TOTAL ON SPECIALTY		**3240**	**90**	**12**	**11**	**3**	**878**	**406**	**418**	**54**	**1642**	**-**	**180**	**-**	**-**	**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	180	5	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	Modern technology of seafood storage and preservation	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