Management and organization of public catering production

Far Eastern Federal University

Degree or qualification is awarded: **Master**

Language of study: **English**
Mode of study: **full-time**
Duration: **2 years**
Availability of free education: **yes**
Price: **290 000 rubles in year**

Programme webpage at the university website:
https://www.dvfu.ru/upload/medialibrary/8ac/11b52j6lvgnj8zqatfljebno0unx0psa/19.04.04%20%D0%9C%D0%9E%D0%9F.pdf

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The educational program is aimed at comprehensive training of highly qualified specialists with fundamental knowledge of the main technological processes of production: optimization of technological processes of production, high-tech production of catering products, scientific fundamentals of molecular cuisine, highly efficient technologies for processing vegetable raw materials of the Far Eastern region into culinary products.

Key subjects of the program:

Food process design and modelling; Food and bioprocess control; Advanced food physics; Scientific fundamentals of molecular cuisine; Research seminar: Exploring the possibility of using high-tech industries in catering products; Food tech project; Optimization of processing hydrobionts; High tech processing of raw materials from the Far East into culinary products; Long-term food technology; Food safety and hygienic design; Personalized catering; Catering services management and organization of staff work; Assessment of the economic efficiency of public catering enterprises; Quality management systems of catering facilities; Modern design and reconstruction of catering; The basic principles of the catering design; Technology of products and organization of special types of food; Modern areas of science in food technology; Food processing and packaging; The main directions of development in the field of technological equipment.

Specializations within this programme