

Product Technology and Organization of Foodservices

South Ural State University

Degree or qualification is awarded: **Master's degree**

Language of study: **Russian**

Mode of study: **full-time, part-time**

Duration: **2 years - full time, 2,5 years - part time years**

Availability of free education: **yes**

Price: **161 600 rubles - full time, 57 200 rubles - part time**

Programme webpage at the university website:

<https://www.susu.ru/en/education/masters-degree-programs/190404-production-technology-and-catering-organization>

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An educational program aimed at a formation of common cultural (universal): socio-personal, General scientific, instrumental and professional competences which allow the graduate to work successfully in the chosen sphere of activity and to be resilient in the labour market. In the learning process, students get competencies to carry out the following activities:

- to organize, plan and manage technological processes of production of culinary products;
- to carry out incoming quality control of raw materials, production of semi-finished products and control of technological processes parameters, quality of finished products;
- to ensure production efficiency;
- to develop new products catering.

Graduates can work as:

- heads and chief specialists (Manager, Director, technologist, etc.) the enterprises of the food;
- managers and leading specialists of companies involved in equipment technological equipment of enterprises of the food;
- heads and key experts of specialized laboratories.

Specializations within this programme

Production Technology and Catering Organization

Field of professional activity:

- processing and storage of food raw materials at catering companies;
- production of semi-finished products and products for various purposes for catering; control of the efficient activity of catering companies;
- control of the quality and safety of raw materials and finished products at catering companies;
- design and reconstruction of catering companies, culinary production facilities producing semi-finished products;
- scientific research of food products and the development of new high-tech food production.