

Food Biotechnology (Vegetable Stock)

National Research ITMO University

Degree or qualification is awarded: **M.S. in Foodstuff from Vegetable Raw Materials**

Language of study: **Russian, English**

Mode of study: **full-time**

Duration: **2 years**

Availability of free education: **yes**

Price: **239 000 RUB per year**

Programme webpage at the university website:

http://en.ifmo.ru/en/faculty/98/Department_of_Food_Biotechnologies_and_Engineering.htm

Programme curator: **Olga Volkova**

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The main disciplines studied on this direction are connected with physics, chemistry and mathematics. In addition, in the process of training in higher education institution the master has to get management skills in the field of small and medium business, learn structure of production and feature of its functioning. Thus, student prepares not only to executive, but also for the leading activity, for potential opportunity to head own business.

Specializations within this programme

Biotechnology of alcoholic, low-alcohol and non-alcoholic beverages

Program of master training includes studies of theoretical fundamentals of food products manufacture, biomodification of food products properties. In this program students examine innovative technologies in brewing, production of pure alcohol, strong alcoholic beverages, wines, non-alcoholic beverages, kvass, mineral water.

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Innovation technologies of bread production

The purpose of educational program is to train master students in the field of technologies and microbiology of bread and flour products.

Kuznetsova Lina Ivanovna.

General and cooling technologies of food products

The purpose of the educational program is to train master students in the field of artificial cold theory and practical application in manufacture and storage technology of cooled and refrigerated food products, their quality control, food and biological value and also ecological security.

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Entrepreneurship organization in the field of food industry biotechnologies

This program provides the acquisition of knowledge in entrepreneurship, as a specific type of activity, which is produced in market conditions of housekeeping and is oriented on the satisfaction of customers preferences in the final food products, which are able to provide support and normal functioning of human body homeostasis.

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Technology of food products conservation

The purpose of current program is to train master students, who are able to use theoretical fundamentals and practical applications of meat, fish, vegetables, mushrooms, dairy products, bread and flour products conservation, fundamentals of technical microbiology from the perspective of food security.

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Technology of the functional products for public catering enterprises

The main idea of the master program is to form cultural and professional competences in the field of theory and practical application of food biotechnology, innovative food production development of functional purpose for the public catering enterprises.

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Technology of bread and flour, macaroni, sugar, flour confectionery products and products of grains after processing

The master program includes general disciplines and a foreign language (business and professional), scientific fundamentals of bread, confectionery products manufacture and manufacture of grains after processing products.

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Fermentative processes in biotechnology

This master program is oriented on the acquisition of theoretical and practical skills needed for the management of fermentative processes in biotechnology.

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Functional and specialized foodstuff from vegetable raw materials

The field of professional master student tasks is the following: scientific formulation validation and technology development of products, enriched in functional ingredients (antioxidants, probiotics, prebiotics etc.), scientific formulation validation and technology development of products for diabetes, obesity control, etc.

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