

Foods of Animal Origin

South Ural State University

Degree or qualification is awarded: **Lecturer, researcher**

Language of study: **Russian**

Mode of study: **full-time**

Duration: **4 years**

Availability of free education: **yes**

Price: **151 800 rubles**

Programme webpage at the university website:

<https://www.susu.ru/en/education/bachelors-specialist-degree-programs/190303-foods-animal-origin>

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This field of training aims at forming students' professional competences in organizing the technological processes of food products manufacturing from raw materials of animal origin (meat, dairy, fish) as based on the principles of resource saving, and providing the population with quality and safe food products.

To enhance the quality of training and developing the required professional skills, a significant part of the studies is held at specialized technological and research laboratories with the use of modern equipment.

During the educational process students master the principles of selecting raw material with the consideration to its technological suitability, as well as the technological processes of food products manufacturing, methodology of developing the design and process-control documentation, and the principles of the process flow organization in compliance with the requirements of ISO 9000.

Students solidify and enhance the obtained knowledge and skills during their internship at the leading sector-related enterprises both in the Ural region and in other regions of the Russian Federation.

Specializations within this programme

Organic Chemistry

Foods of Animal Origin

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