

Novel food for balanced diet

Siberian Federal University

Degree or qualification is awarded: **Master**

Language of study: **Russian**

Mode of study: **full-time**

Duration: **2 years**

Availability of free education: **no**

Price: **181 856 RUB per year**

Programme webpage at the university website:

http://edu.sfu-kras.ru/sites/edu.sfu-kras.ru/files/oop/annotations/19.04.04.01_Annotaciya_OP.pdf

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Product Technology and Catering organisation degree program is aimed to train masters of science capable of conducting R&D activity concerning catering industry on commerce and social levels and applying the achieved results to solve problems.

Tasks of the educational program:

- developing competencies for successful professional activity in the field of the food industry;
- forming scientific and applied foundations to design new food products (enriched, functional, specialized, therapeutic and prophylactic, dietary);
- in-depth elaborating recipes, the technology of new food products with a given composition and consumer properties;
- developing competitive food products and promoting them in the consumer market.

Competitive **advantages** for the graduates: demand on the market.

Employment:

- executive positions in commercial and social catering enterprises;
- food research laboratories, inspection services for the assessment of the quality and safety of food products, as well as continuing postgraduate studies.

Specializations within this programme