

Technology of Meat, Dairy and Fish Products and Refrigeration Production

Far Eastern Federal University

Degree or qualification is awarded: **Candidate of Sciences**

Language of study: **Russian**

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

Duration: **4 years**

Availability of free education: **yes**

Price: **320 000 rub per year (full-time) / 160 000 rub per year (part-time)**

Programme webpage at the university website:

<https://www.dvfu.ru/upload/medialibrary/a06/%D0%9F%D0%B5%D1%80%D0%B5%D1%87%D0%B5%D0%BD%D1%8C%20%D0%BF%D1%80%D0%BE%D0%B3%D1%80%D0%B0%D0%BC%D0%BC%20%D0%B0%D1%81%D0%BF%D0%B8%D1%80%D0%B0%D0%BD%D1%82%D1%83%D1%80%D1%8B,%20%D0%BE%D0%B1%D1%8A%D1%8F%D0%B2%D0%BB%D0%B5%D0%BD%D0%BD%D1%8B%D1%85%20%D0%B2%20%D0%BD%D0%B0%D0%B1%D0%BE%D1%80%202020%20%D0%B3%D0%BE%D0%B4%D0%B0.pdf>

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Recently, the development of a new direction in the food industry - functional nutrition - has been widely recognized throughout the world. Functional food products not only satisfy the physiological needs of the body for nutrients and energy, but also perform preventive and therapeutic functions.

The creation and implementation of new meat, dairy and fish products into production is one of the areas of work of the Department of Food Sciences and Technologies, the scientific and practical implementation of which is carried out on the basis of nanotechnology and biotechnology with the use of modern achievements of science and technology. Mastering the fundamental and applied disciplines of this educational program, graduate students receive the necessary knowledge about the methodology of scientific research in the technology of meat, dairy and fish products, the scientific principles of processing meat, dairy and fish raw materials, modern trends in the development of technology of meat, dairy and fish products, the characteristics of the children's diet. nutrition, nutrition of pregnant women and lactating mothers, athletes, the elderly and other population groups.

The acquired theoretical knowledge, practical and production skills allow graduate students enrolled in this educational program to independently design meat, dairy and fish products, as well as successfully solve various production problems related to the development and implementation of new types of meat, dairy and fish products, efficiency of production of meat, dairy and fish products due to the introduction of new modern methods and technologies for manufacturing products, technical re-equipment of production facilities, improvement of production organization processes and much more.

Enterprises of the food and processing industry of the agro-industrial complex of the Far Eastern region are highly interested in expanding the range of dairy, meat, fish products, which requires the introduction of new technologies based on the most modern achievements of science and technology, as well as the use of non-traditional food raw materials. Proceeding from this, the demand for graduates of this program is high and ensures the employment of graduates.

Graduates of the program can continue their research activities as researchers and teaching activities in specialized higher educational institutions.

Qualification - Researcher. Research instructor.

The normative term of development is 4 years (full-time), 5 years (correspondence).

The complexity of the educational program is 240 credit units.

The types of professional activities for which graduates who have mastered the postgraduate program are preparing: research activities in the field of industrial biotechnology and ecology; teaching activity in educational programs of higher education.

The area of professional activity of graduates who have mastered the postgraduate program includes:

research, production and use of enzymes, viruses, microorganisms, cell cultures of animals and plants, products of their biosynthesis and biotransformation in the technology of meat, dairy and fish products;

creation of technologies for obtaining new types of products (meat, dairy, fish), including products obtained using microbiological synthesis, biocatalysis, genetic engineering and nanobiotechnology;

development of scientific and technical documentation and technological regulations for the production of biotechnological products (meat, dairy, fish); implementation of biotechnological processes and production of meat, dairy and fish products in accordance with the observance of legislative and regulatory national and international acts;

organization and implementation of quality control of raw materials, intermediate products and finished products (meat, dairy, fish);

solving complex problems in the field of environmental protection, aimed at ensuring the rational use of natural resources and the protection of environmental objects in the production of meat, dairy and fish products;

development of scientific foundations, creation and implementation of energy- and resource-saving, environmentally friendly technologies for meat, dairy and fish products, development of methods for handling industrial and household waste and secondary raw materials in the production of meat, dairy and fish products;

pedagogical activity in institutions of the system of higher and secondary vocational education.

Specializations within this programme