NEW FOODS FOR HEALTHY NUTRITION

The master's program is aimed at training specialists in the field of the food industry on issues: the development of new types of healthy food products using biologically active substances (BAS) of plant raw materials and ensuring the safety of products.

The course is devoted to the study of physiologically active substances of plant raw materials, the design and features of the production of healthy food products with desired properties.

Prerequisites:
- Diploma of higher education bachelor, master, specialist
- Good knowledge of English (certificate or other official document, English level B1 (European Framework of Reference of Communicative Skills)
- Medical certificate (medical professional advisory opinion) on the state of health of the applicant

Qualification: Master's degree

Skills/ objectives:
- Carrying out research on the properties of raw materials, semi-finished products and finished products, food macro- and micro-ingredients, technological additives and improvers performing technological functions to impart certain properties to food products, preserve their quality and develop finished products with a given functional composition and properties, taking into account the norms of physiological needs population in nutrients and energy
- Development of new technological solutions, technologies, new types of public catering products of mass production and specialized food products using modern types of equipment in order to ensure the competitiveness of production in accordance with the strategic plan for the development of production of public catering products of mass production and specialized food products

Program length: 2 years
Starting date: September, 1st
Language of instruction: English
Tuition fee per year: 182,000 rubles (~ 2,400 USD)
Program Leaders: Galina V. Ivanova

Contacts:
E-mail: Givanova@sfu-kras.ru
Phone: +7 (391) 206-24-46
Address: st. L. Prushinskaya, 2, room 2-01
NEW FOODS FOR HEALTHY NUTRITION

CURRICULUM

- Methodology of scientific research in the food industry
- Modern problems of science in the development and production of new food products
- Modeling and optimization of technological processes in the food industry
- High-tech food production, Scientific and practical bases for obtaining products of increased nutritional value
- Innovative types of equipment in food production
- Modern technologies in the production of functional food products
- Design of new types of food products with a given composition and properties
- Scientific foundations of food technology for children and adolescents
- Design and reconstruction of low-power enterprises of the food industry
- Modern foundations of gerontological nutrition
- Food biotechnology
- Sports nutrition

Contacts:
E-mail: Glvanova@sfu-kras.ru
Phone: +7 (391) 206-24-46
Address: st. L. Prushinskaya, 2, room 201