

**BUSINESS CARD**  
**MAIN PROFESSIONAL EDUCATIONAL PROGRAM**  
**HIGHER EDUCATION - BACHELOR'S PROGRAMS**  
**DIRECTION OF TRAINING: 19.03.01**  
**BIOTECHNOLOGY PROFILE:**  
**FOOD BIOTECHNOLOGY**  
**ENROLLMENT OF 2022**

**LEADER**  
**BASIC PROFESSIONAL EDUCATIONAL PROGRAM - BACHELOR LEVEL**



**Tikhonov**  
**Sergey Leonidovich**

**Position:** Head of the Department of Food  
Engineering

**Academic degree:** Doctor of Technical  
Sciences

**Academic title:** professor

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**PROFILE CHARACTERISTIC**

The profile "Food biotechnology" allows you to study the composition, properties, characteristics of raw materials of animal and plant origin, food additives, develop new enzyme preparations, products, microbial synthesis, biologically active additives, introduce modern technological solutions in the production of food products, which allows to ensure the quality of products.

**PROGRAM ADVANTAGES**

- Demand for graduates at food industry enterprises, farm dairy and meat farms, food and sanitary-technological laboratories, research, educational and other enterprises of various branches of the food industry;
- a wide base of practice at the leading enterprises of the food and processing industry of the Ural Federal District;
- teachers with extensive practical experience, using innovative technologies in teaching and analysis of practical materials and situations;
- teachers with extensive experience in research activities.

**COMPETENCES OF THE GRADUATE**

As a result of mastering the program, the graduate:

- I will gain knowledge on the management of technological processes of food production;
- I will know and be able to use modern technologies for the production of raw materials and food products based on bioproducers of plants and microorganisms.

#### **AREA OF PROFESSIONAL ACTIVITY**

- Obtaining, research and use of enzymes, viruses, microorganisms, cell cultures of animals and plants, products of their biosynthesis and biotransformation;
- Technologies for obtaining products using microbiological synthesis, biocatalysis, genetic engineering and nanobiotechnology;
- Operation and quality management of biotechnological production in compliance with the requirements of national and international standards;
- Organization and implementation of quality control of raw materials, intermediate products and finished products.

#### **STRATEGIC PARTNERS**

- JSC "Khladokombinat No. 3";
- OJSC "Sverdlovsk bread and macaroni complex (SMAK)";
- JSC "Food Combine" Good Taste";
- LLC United Breweries Heineken branch Patra;
- GK RUSAGRO (JSC Fat Plant);
- LLC First Chocolate Company;
- Plant of Meat Gastronomy "Cherkashin and Partner";
- LLC TPK-Ostrov;
- LLC "Coca-ColaHBC Eurasia" branch.

#### **ADDITIONAL FEATURES:**

Students take part in research competitions, conferences, regional and Russian Olympiads.

Upon completion of the bachelor's degree, graduates can continue their studies in master's and postgraduate studies