



BUSINESS CARD
MAIN PROFESSIONAL EDUCATIONAL PROGRAM
HIGHER EDUCATION - BACHELOR'S PROGRAMS
DIRECTION OF TRAINING: 19.03.04. TECHNOLOGY OF PRODUCTION AND ORGANIZATION OF PUBLIC CATERING
PROFILE: "ORGANIZATION AND MANAGEMENT OF ENTERPRISES IN THE FOOD INDUSTRY"
ENROLLMENT OF 2022

LEADERS
BASIC PROFESSIONAL EDUCATIONAL PROGRAM - BACHELOR LEVEL

	
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PROFILE CHARACTERISTICS

The profile "Management and organization of enterprises in the catering industry" is focused on training middle managers in the catering industry, incl. production of mass-produced catering products and specialized food products, in retail chains selling finished culinary products, as well as a specialist and head of sanitary-technological laboratories.

THE PROGRAM AIMS AT:

- training of highly professional specialists in the food industry;
- formation of students' skills in organizing the work of food industry enterprises, quality control of public catering products; design and opening of new catering establishments; implementation of quality management systems, safety and traceability of production of mass-produced catering products and specialized food products; Organization of control over the implementation of service standards by employees and ensuring the quality of products and services;
- development of research competencies in the development of new culinary products, as well as flour confectionery products; development of the necessary technological documentation.

PROGRAM ADVANTAGES:

- the only program in the Sverdlovsk region with the possibility of obtaining a qualification certificate in the field of product technology and organization of restaurant business;
- teachers with extensive practical experience, using in teaching, author's courses, innovative technologies and analysis of practical materials and situations, modern software;

- a wide range of practice bases from the representative offices of chain catering companies, including the Keithrinburg Group of Companies, Resta Management LLC, YUSTA Food Enterprise LLC, in the Pan Smetan, Khash, and Vodoley restaurants, "Own company", bar "Grizzly", in the Ministry of the agro-industrial complex and the consumer market of the Sverdlovsk region, Administrations of municipalities of the Sverdlovsk region, design organizations and sanitary-technological laboratories; The students of the department took part in organizing meals for the guests and athletes of the 2014 Olympic Games in Sochi, the 2018 FIFA World Cup;
- the opportunity to continue their studies in master's and postgraduate studies.

COMPETENCES OF THE GRADUATE:

- operational management of the production of mass-produced catering products and specialized food products;
- organization of control over the implementation of service standards by employees and ensuring the quality of products and services;
- management of quality, safety and traceability of production of mass-produced catering products and specialized food products;
- development of a system of measures to improve the efficiency of technological processes for the production of mass-produced public catering products and specialized food products;
- development of a quality management system at the enterprise;
- organization of control over the observance of technical and sanitary conditions of work of structural divisions;
- designing public catering establishments of various types, selection of equipment, selection of technological processes for manufacturing public catering products.

AREA OF PROFESSIONAL ACTIVITY:

Graduates are prepared to work in positions:

- deputy head of the catering enterprise;
- production managers, economists at public catering establishments;
- process engineer (technologist);
- quality engineer;
- specialists from the relevant ministry and municipal administrations who control the quality of food;
- by specialists of sanitary-technological laboratories.

STRATEGIC PARTNERS

- Association of culinary specialists and restaurateurs of Russia;
- Association of culinary specialists and restaurateurs of the Sverdlovsk region;
- Ministry of the agro-industrial complex and consumer market of the Sverdlovsk region;
- The largest companies in the field of providing catering services
- Resta-Management LLC, Keyte-rinburg LLC, Yusta-Group LLC.

INTERACTION FORMS

- Conducting lecture seminars
- Harmonization of FQP topics, certification
- Excursions to enterprises of the food industry
- Assistance in conducting all types of practices
- Receiving feedback to improve the educational process
- Participation of employers in conferences and round tables organized by the department
- Expert opinions on applications of employers, development of draft documents, etc.

ADDITIONAL FEATURES:

- In-depth (modular) study of the technology of cooking dishes and flour confectionery products, participation in master classes by leading international experts;
- Participation in scientific research, conferences and competitions in the field of the food industry. The opportunity to take part in real research projects and startups;
- Participation in research projects of the department, including grants from leading domestic and international scientific organizations.