

BUSINESS CARD
OF THE MAIN PROFESSIONAL EDUCATIONAL
PROGRAM OF HIGHER EDUCATION - MASTER'S
DEGREE PROGRAM 19.04.04 PRODUCT
TECHNOLOGY AND CATERING ORGANIZATION
TRAINING DIRECTION "MANAGEMENT IN THE
FOOD INDUSTRY"
Admission 2022

HEADS OF THE MAIN PROFESSIONAL EDUCATIONAL PROGRAM - MASTER'S
DEGREE LEVEL



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Position: Head of the Department
of Nutrition Technology

Academic degree: Doctor of
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Academic title: Professor

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Position: Professor of the Department
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Academic degree: Doctor of Technical
Sciences

Academic title: Associate Professor

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PROFILE CHARACTERISTICS

The educational program is aimed at training managers of a catering company, highly qualified specialists in the field of public catering who are able to ensure the effective operation of the enterprise, production and customer service, develop and implement a strategy for the development of a catering company, develop regulatory and technical documentation, make management decisions in order to improve the quality of products and services.

ПРЕИМУЩЕСТВА ПРОГРАММЫ

- high demand for graduates in the labor market, including in leadership positions;
- a wide range of professional disciplines that allow you to realize yourself in all areas of business with the possibility of obtaining a diploma of compliance with a professional standard in the field of product technology and catering;

- the preparation of masters is carried out by highly qualified teachers who read author's courses, including professional practitioners, chefs, sous-chefs of the largest restaurants in the city of Yekaterinburg.
- combination of production and technological and research activities.
- the opportunity to continue postgraduate and doctoral studies at the department

GRADUATE COMPETENCIES

- analysis and evaluation of the activities of the catering company;
- organization of the monitoring system of the external and internal environment of the catering company
 - development and implementation of a strategy for the development of a catering company;
 - development and implementation of projects aimed at the development and improvement of the competitiveness of the catering enterprise;
 - strategic planning of the development of the production of mass-produced catering products and specialized food products in the organization;
 - analysis of the impact of new technologies, new types of raw materials and technological equipment on the competitiveness and consumer qualities of mass-produced catering products and specialized food products;
 - conducting research and marketing research in order to find and develop new effective progressive technologies and new mass-produced catering products and specialized food products.

FIELD OF PROFESSIONAL ACTIVITY

Graduates of the department, thanks to the complexity of the educational process, receive sufficient theoretical knowledge and practical skills to work in leading positions of food industry enterprises in design and research organizations engaged in the design, development of new and improvement of existing enterprises, authorities.

Graduates can work as:

- managers (directors and heads) of food enterprises;
- chief technologists, production managers, technologists and chief engineers at the catering company;
- managers of the catering network (director, manager, general manager);
- specialists of the relevant ministry and municipal administrations that control the quality of food;
- specialists of sanitary and technological laboratories.

STRATEGIC PARTNERS

FORM OF INTERACTION

<ul style="list-style-type: none"> • Association of Cooks and Restaurateurs of Russia; • Association of Chefs and Restaurateurs of the Sverdlovsk Region; • Ministry of Agro-Industrial Complex and Consumer Market of the Sverdlovsk Region; • The largest companies in the field of catering services • Resta Management LLC, Keiterinburg LLC, 	<ul style="list-style-type: none"> • Conducting lectures and seminars • Coordination of VKR topics, graduation • Excursions to food industry enterprises • Assistance in conducting all types of practices • Receiving feedback to improve the learning process • Participation of employers in conferences and round tables organized by the Department
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Yusta Group LLC;	<ul style="list-style-type: none">• Expert opinions on employers' applications, development of draft documents, etc.
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ADDITIONAL FEATURES:

- The profound (modular) study of the technology of cooking dishes and flour confectionery, participation in master classes of leading experts-experts of international level:
- Participation in scientific research, conferences and competitions in the field of 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.