List of Educational Programs:
Food Production

Forms of Teaching: full-time

№ пп	Set Number	Title of the Educational Program	Main Category	Description	Training language: 1	Target Audience: 1	Training Period	Price (USD)
1	6.1.03	Chemical-Bitumenological analysis Labolatorian	Professional courses	As a result of training, you will be able to: take samples for the analysis of food raw materials, semi-finished products, finished food products and prepare samples for research; carry out a variety of chemical and bacteriological water testing, food products, raw materials, semi-finished and finished products; complete laboratory test results.	Russian, English	Students of specialized secondary educational institutions / higher education institutions, young scientists, company/enterprise personnel, teachers, vocational training instructors	From 1 day	130
2	6.1.04	Chemical-Bitumenological analysis Labolatorian	Professional courses	As a result of training, you will be able to: take samples for the analysis of food raw materials, semi-finished products, finished food products and prepare samples for research; carry out a variety of chemical and bacteriological water testing, food products, raw materials, semi-finished and finished products; complete laboratory test results.	English (accompanied by an interpreter)	Youth and Adults	From 1 month	170
3	6.2.01	Grain Handling and Processing Operator	Retraining	As a result of training, you will be able to: maintain technological processes for the production of flour, cereals, animal feed; monitor the operation of technological equipment; identify and eliminate equipment failures; keep track of the amount of raw materials and finished products produced.	Russian	Youth and Adults	From 1 month	120
4	6.2.02	Alcohol Distillation and Rectification Process Operator	Retraining	As a result of training, you will be able to: service distillation plants; monitor the progress of the technological process, over the work of instrumentation; identify and eliminate problems arising during the operation of equipment; sanitize	English (accompanied by an interpreter)	Youth and Adults	From 1 month	120

				the installation; to keep records of the produced alcohol and rectification by-products.				
5	6.3.01	Alcohol Distillation and Rectification Process Operator	Advanced training	As a result of training, you will be able to: service distillation plants; to monitor the progress of the technological process, over the work of instrumentation; identify and eliminate malfunctions arising during the operation of equipment; sanitize the installation; to keep records of the produced alcohol and rectification by-products.	Russian	Youth and Adults	From 1 month	90
6	6.3.02	Filling and Packaging Machine Operator	Advanced training	As a result of training, you will be able to: maintain filling and packaging machines for liquid and bulk products; monitor their service ability, troubleshoot.	Russian	Youth and Adults	From 1 month	
7	6.3.03	Digesterman	Advanced training	As a result of training, you will be able to: load equipment with raw materials; maintain equipment for heat treatment of raw materials (brewing beer, sugar syrup, jams, confitures, etc.); monitor the progress of the technological process, unload the finished product; identify and eliminate equipment failures.	Russian	Youth and Adults	From 1 week	90
8	6.3.04	Bakery Products Production	Advanced training		Russian	Youth and Adults	From 1 week	90
9	6.5.05	Mechatronics (Food Production)	Secondary Vocational Education		Russian	Youth and Adults	From 1 week	
10	6.5.06	Mechatronics (Refrigeration Equipment)	Secondary Vocational Education		Russian	Youth and Adults	From 1 year	1650
11	6.5.07	Biotechnological Products Production	Secondary Vocational Education		Russian	Youth and Adults	From 1 year	1650
12	6.5.08	Technology of Bakery, Pasta and Confectionery Production	Secondary Vocational Education		Russian	Youth and Adults	From 1 year	1650
13	6.5.09	Fermentation and Wine-making Technology	Secondary Vocational Education		Russian	Youth and Adults	From 1 year	1650