

CATALOG OF ELECTIVE DISCIPLINES

8D07 - Engineering, Manufacturing and Civil engineering
(Code and classification of the field of education)

8D072 - Manufacturing and processing
(Code and classification of the direction of training)

0720
(Code in the International Standard Classification of Education)

D111 - Food production
(Code and classification of the educational program group)

8D07202 - Food Safety
(Code and name of the educational program)

Doctor of philosophy (PhD)
(Level of preparation)

set of 2023

Developed

By the Academic Committee of the EP
The head of the AC Nurymzhan G.N.
EP Manager Assenova B.

Reviewed

at the meeting of the Quality Assurance Commission of the Faculty of Engineering and Technology
Recommended for approval by the Academic Council of the University
Protocol № 4.6 "10" April 2023
Chairman of the Commission on Quality Assurance Abdilova G.

Approved

at the meeting of the Academic Council of the University
Protocol №5 "21" April 2023
Chairman of the Academic Council Oralkanova I.A.

International safety of technological process and production

Discipline cycle	Profiling discipline
Course	1
Credits count	10
Knowledge control form	Examination

Short description of discipline

The course is about the knowledge of conducting scientific work, mastering the principles of identifying food safety definitions, working with regulatory documentation for food raw materials and food products; necessary to complete a doctoral dissertation. Legal and organizational issues of safety. Safety requirements for the device and operation of production equipment. Application of safety instructions, compliance with the requirements.

Purpose of studying of the discipline

know international and domestic food safety systems;

- be able to identify risks in food production according to the HACCP system.

Learning Outcomes

ON7 Use the knowledge of basic sciences in the design and development of food safety management systems; be able to organize research activities in the study of physico-chemical, toxicological, microbiological properties in food products, methods of their processing

ON8 Analyze and apply modern foreign methods of analysis and means of ensuring food safety.

Learning outcomes by discipline

- familiarization with the international and domestic food safety system;

- knowledge in the field of determination of harmful substances in food raw materials and products;

- scientific knowledge in the field of food safety research.

Prerequisites

Masters degree course

Postrequisites

Research practice

Designing and developing of the system of safety management of food products

Discipline cycle	Profiling discipline
Course	1
Credits count	10
Knowledge control form	Examination

Short description of discipline

On the application of the internationally recognized systematic approach HACCP or the system of hazard Analysis and Control Critical Points. About a rational approach to the creation of the HACCP system meat and dairy enterprises and public catering. On the Legislation the Eurasian Economic Union in the field of food safety. About the development and application of the HACCP system.

Purpose of studying of the discipline

on the application of internationally accepted systematic approach HACCP or systems analysis hazards and control of critical points (HACCP).

Learning Outcomes

ON10 Implements the system of quality and safety of food products based on the HACCP system

Learning outcomes by discipline

measured values used in the implementation of food safety management; apply modern approaches and methods of analysis and improvement of food safety systems.

Prerequisites

Academic writing

Postrequisites

Final examination

GMO system and safety of food products

Discipline cycle	Profiling discipline
Course	1
Credits count	10
Knowledge control form	Examination

Short description of discipline

Course on production-technological activity on the organization and effective implementation of input control during the production of GMOs, production control and finished product quality; conducting standard and certification tests for relevant raw materials and finished products; analysis of problematic production conditions, solving problematic tasks and problems. Basic concepts in the field of quality and safety of food raw materials and food products.

Purpose of studying of the discipline

Identify threats from preliminary activities identified through analysis of hazards threatening food safety in production.

Learning Outcomes

ON9 Applies knowledge of the history and origin of the food safety management system, the hazard analysis system and the critical control points, the Codex Alimentarius Commission activities, implements a food quality and safety system based on the HACCP system

ON11 To participate in the development of high-quality and safe packaging materials and their use in technological and sanitary modes of processing products and requirements for their quality.

Learning outcomes by discipline

Analyze the problems of production situations, make decisions on problematic tasks and issues.

Prerequisites

Masters degree course

Postrequisites

Final examination