

**MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE  
POLTAVA STATE AGRARIAN UNIVERSITY**

**EDUCATIONAL AND PROFESSIONAL PROGRAMME**

**Food Technology**

**For the second (Master's) level of higher education**

**Master's academic degree**

**Program Subject Area 181 Food Technology**

**Field of study 18 Production and Technology**

**Qualification Master of Food Technology**

**APPROVED BY THE ACADEMIC COUNCIL**

**Head of the Academic Council**

\_\_\_\_\_ / V. Aranchii /

**(protocol No 18. 23 of June, 2022)**

**The educational programme is to be implemented  
on 1 September, 2021**

**Rector \_\_\_\_\_ / V. Aranchii /**

**(Order No. 24 of 29 June, 2022)**

**Poltava 2022**

**LETTER OF AGREEMENT**  
**of the educational and professional programme**

Vice-Principal for Research and  
Education

Olena KOSTENKO

Head of educational and scientific  
center for providing educational  
activities and quality of education  
Head of Training Division

Lyudmila SHULGA

Andrii DOROSHENKO

Dean of the Faculty

Anatolii SHOSTYA

Head of the Programme

Valerii SUKMANOV

PRESENTED by

Department of Food Technology

Minutes No. 2 dated 18.04.2022

Head of the Department

Nina BUDNIK

APPROVED by

Scientific and methodological council of the specialty Food Technology

Minutes No. 7 dated 04/26/2022

Chairman of the Scientific and Methodological Council

Viktor YUKHNO

APPROVED by

Academic Council of the Faculty of Production Technology  
and processing of livestock products

Minutes № 8 dated April 26, 2022

Chairman of the Academic Council

Anatolii SHOSTYA

## FOREWORD

Designed by a working group for the development of an educational program as part of:

1. Sukmanov Valery Aleksandrovich, Doctor of Technical Sciences, Senior Researcher, Professor
2. Tyurikova Inna Stanislavovna, Doctor of Technical Sciences, Associate Professor
3. Dubova Galina Evgenievna, candidate of technical sciences, associate professor

Steikholders involved in the development of educational and professional programs:

1. Kolomets Ruslan Vladimirovich, director of Limited Liability Company "Poltavakhleb-3"
2. Likholid Irina Anatolyevna, applicant for higher education of the second (master's) level of higher education of the OPP, food technologies for specialty 181 food technologies

Reviews-reviews of external stakeholders (including employers, graduates, local authorities, etc.):

1. Khomichak Lyubomir Mikhailovich, Doctor of Technical Sciences, Professor, Corresponding Member of the NAAN Ukraine, Deputy Director for Scientific and Organization Work of the Institute of Food Resources of the NAAS of Ukraine.
2. Remizova Nadezhda Leonidovna, Head of the Research Center for the Testing of Food Products of the State Public Production Center "Poltavastvastmetrology".
3. Stank Todorov Damyanov, Doctor of Technical Sciences, Professor, Administrative Director, Professor of the Department of Chemical Technologies, Storage and Biotechnology Technologies, Rusen University "Angel Kanchev", branch in the city of Razgrad, Bulgaria.

# 1. Profile of the educational and professional programme for the speciality

## 181 Food Technology

1 – General information	
<b>Full name of higher education institution and structural division</b>	Poltava State Agrarian University, Faculty of Technology of Production and Processing of Livestock Products, Department of Food Technology.
<b>Level of higher education</b>	Second (Master's) level
<b>Degree of higher education and title of qualification</b>	Master's degree, Master of Food Technology
<b>Official name of the educational and professional programme</b>	Food Technology
<b>Type of diploma and scope of the educational and professional programme</b>	Master's diploma, single: 90 ECTS credits, training duration 1 year 4 months
<b>Mode of study</b>	Full-time, extramural
<b>Accreditation</b>	The programme is being introduced for the first time
<b>Cycle / level</b>	NRK of Ukraine – 8th level, FQ-EHEA – second cycle, EQF-LLL – 7th level
<b>Prerequisites</b>	Having a bachelor's degree
<b>Language(s) of instruction</b>	National, English
<b>Duration of the educational and professional programme</b>	5 years
<b>Internet address of permanent placement of the educational and professional programme description</b>	<a href="https://www.pdau.edu.ua/content/informaciya-pro-zmist-navchannya-zdobuvachiv-vyshchoyi-osvity-2021-roku-naboru">https://www.pdau.edu.ua/content/informaciya-pro-zmist-navchannya-zdobuvachiv-vyshchoyi-osvity-2021-roku-naboru</a>
2 – The aim of the educational and professional programme	
The development of general and special competences necessary for solving complex problems of the food industry, which involves scientific research aimed at the production of environmentally friendly, safe, organic foodstuffs.	
3 – Characteristics of the educational and professional programme	

<b>Subject area</b>	<p>Field of study – 18 Production and Technologies          Programme Subject Area – 181 Food Technology  <b>Objects of study:</b> technological processes and foodstuffs.  <b>Learning goals:</b> to develop the ability to solve complex food technology problems and challenges, which involves research and/or innovation and is characterised by uncertain conditions and requirements.  <b>The theoretical content of the subject area consists of</b> scientific concepts, categories, principles, methods, food technology.  <b>Methods, techniques and technologies to be mastered by university students for practical application:</b> techniques for quality assurance and food safety, methods of planning and conducting experimental research and processing of results, food production technology, information and computer technology.  <b>Tools and equipment:</b> specialised laboratory, technological equipment and tools (according to the requirements of the educational programme), computer hardware and software.</p>
<b>Orientation of the educational and professional programme</b>	<p>The educational and professional programme is oriented towards training a scientifically competent specialist in food technology who can implement the acquired general and professional learning competencies in production, scientific and social activities, guided by the requirements of modern times.</p>
<b>The main focus of the educational and professional programme</b>	<p>This is a complex of research, organizational and technological, innovative methods, methods and technologies aimed at the effective development of food industry enterprises and organizations focused on the production of environmentally friendly, safe, organic food.  <b>Key words:</b> research, innovation, eco-products, regional raw materials, organic products, craft technology.</p>
<b>Peculiarities of the educational and professional programme</b>	<p>A combination of scientific research and production activities aimed at the production of environmentally friendly, safe, organic food products from regional raw materials that meet modern world requirements.          The educational programme provides for the discipline to be taught in a foreign language.</p>
<b>4 – Employability and further study of graduates</b>	
<b>Employability</b>	<p>Scientific, educational, analytical, expert, advisory, managerial activities in the field of food technology.          The specialist has been prepared for professional activities at food production enterprises, is able to carry out the indicated professional work (s) in recreation center 003: 2010: 1222 Heads of production units in industry; 1222.1 Main experts - heads and technical leaders of industrial units in industry; 1222.2 Heads (other leaders) and masters of production sites (units) in industry; 131 Heads of small enterprises without management apparatus; 1319 Heads of other small enterprises without management apparatus; 14 managers (managers) of enterprises, institutions, organizations and their divisions; 1456 Managers (managers) for catering; 1493 Managers (managers) of quality systems.          A trained specialist is able to take part in the KVED DK 009: 2010 in the following types of economic activity: 10.1. Production of meat and meat products; 10.2. Processing and preservation of fish,</p>

	<p>crustaceans and mollusks; 10.3. Processing and preservation of fruits and vegetables; 10.4. Production of vegetable oils and animal fats; 10.5. Production of dairy products; 10.6. Production of products of flour-circular industry, starch and starch products; 10.7. Production of bread, bakery and flour products; 10.8. Production of other foods; 11.01. distillation, rectification and mixing of alcoholic beverages; 11.02. Production of grape wines; 11.03. Production of cider and other fruit and berry wines; 11.04. Production of other unedistilized drinks from fermented products; 11.05. Beer production; 11.06. Malt production; 11.07. Production of soft drinks; The production of mineral waters and other waters spilled into bottles.</p>
<b>Further study</b>	<p>Continuing education at the third (educational and scientific) level of higher education. Entry to further qualifications in adult education. Opportunity to study according to the programmes of 9th level of NRK of Ukraine, the third cycle of FQ-EHEA, 8th level of EQF-LLL</p>
<b>5 – Teaching and assessment</b>	
<b>Teaching and learning</b>	<p>Student-centred, problem-based learning, initiative self-study. Problem, interactive, project-based, information-computer-based, self-development, collaborative and integrative, contextual training technologies, e-learning, research-based learning.</p> <p>Teaching is in the form of lectures, seminars, practical classes, laboratory work, self-study, individual studies, etc.</p>
<b>Assessment</b>	<p>Assessment of the quality of mastering the educational and professional programme includes formative and summative assessment of knowledge (semester control and certification of university students).</p> <p>Formative assessment – at seminars, practical classes, laboratory classes (recitation or written questioning, express control, student answers during the discussion of issues, control works, test control, laboratory work reports, presentations, etc.).</p> <p>Summative assessment – examination or pass-fail assessment (graded test).</p> <p>Final attestation – defence of a qualifying paper.</p>
<b>6 – Programme competences</b>	
<b>Integral competence</b>	<p>The ability to solve the problems of research and/or innovation nature in food technology</p>
<b>General competences (GC)</b>	<p>GC 1. Ability to search for, process and analyse information from a variety of sources.</p> <p>GC 2. Ability to do research at an appropriate level.</p> <p>GC 3. Ability to generate new ideas (creativity).</p> <p>GC 4. Ability to act in a socially responsible and conscientious manner.</p> <p>GC 5. Ability to work in an international context.</p>
<b>Special (professional, subject) competences of the speciality (SC)</b>	<p>SC 1. Ability to select and apply specialized laboratory and technological equipment and instruments, scientifically grounded methods and software for research in the field of food technology.</p> <p>SC 2: Ability to plan and carry out research, taking into account global trends in the scientific and technological development of the industry.</p> <p>SC 3: Ability to protect intellectual property in the area of food</p>

	<p>technology.</p> <p>SC 4. Ability to develop programmes for the efficient operation of food factories and/or restaurant businesses in line with industry forecasts under conditions of globalisation.</p> <p>SC 5. Ability to present and discuss the results of research and projects.</p> <p>SC 6. Ability to ensure food quality and safety when introducing technological innovations in the industry.</p> <p>SC 7. Ability to develop and implement food technologies of organic and eco-products using regional raw materials.</p> <p>SC 8. Ability to scientifically justify, develop new food technologies and improve existing ones that meet current European consumer requirements.</p>
<b>7– Programme learning outcomes</b>	
	<p>LO 1. To identify and analyse scientific and technical information from a variety of sources to solve professional and scientific problems in the area of food technology.</p> <p>LO 2. To make effective decisions, evaluate and compare alternatives in food technology, including uncertain and risky situations and interdisciplinary contexts.</p> <p>LO 3. To apply specialised equipment, modern methods and tools, including mathematical and computer modelling to solve complex problems in food technology.</p> <p>LO 4. To apply statistical methods of experimental data processing in the field of food technology, use specialized software for processing experimental data.</p> <p>LO 5. To select and introduce effective technologies, equipment and rational methods of production management into production activity, taking into account global trends in the development of food technology.</p> <p>LO 6. To develop and implement short- and long-term development programmes for the industry, analyse and evaluate their effectiveness, environmental and social impacts.</p> <p>LO 7. To have specialized conceptual knowledge incorporating current scientific advances in food technology, communicate knowledge, conclusions and arguments clearly and unambiguously to specialists and non-specialists.</p> <p>LO 8. To protect intellectual property in the field of food technology, to carry out relevant patent research, to prepare documents for patents for inventions and utility models.</p> <p>LO 9. To be fluent in the national and foreign languages to discuss professional activities, research results and innovations in the field of food technology.</p> <p>LO 10. To plan and carry out research in the field of food technology, to analyse its results, to argue the conclusions.</p> <p>LO 11. To assess and manage risks and uncertainties when making technological and organisational decisions in a production environment to ensure food quality and safety.</p> <p>LO 12. To scientifically justify and develop technologies of organic, environmentally friendly products using regional raw materials.</p> <p>LO 13. To develop new technologies of food products and improve the existing ones that meet the current requirements of European</p>

	consumers.
<b>8 – Resources for the implementation of the educational and professional programme</b>	
<b>Staffing</b>	<p>Head of the educational and vocational programme: Doctor of Engineering I Science, Professor.</p> <p>Authors of the programme: 1 Doctor of Engineering Science, Professor, 3 PhDs in Engineering Science, Associate Professors, 1 PhD in Agricultural Science, Associate Professor.</p> <p>Academic staff with scientific degrees and / or academic titles, as well as highly qualified specialists, are involved in the implementation of the programme.</p> <p>To improve the professional level, all academic staff periodically attend advanced training courses, in particular, do internships, including abroad.</p>
<b>Material and technical support</b>	<p>The material and technical support corresponds to the licensing requirements for the provision of educational services in the field of higher education and is sufficient to ensure the quality of the educational process, in particular:</p> <ul style="list-style-type: none"> <li>classrooms;</li> <li>learning laboratories;</li> <li>research laboratories;</li> <li>IT rooms;</li> <li>gym, sports grounds;</li> <li>library, reading room;</li> <li>wireless access points;</li> <li>multimedia equipment;</li> <li>rooms for academic staff;</li> <li>dormitories;</li> <li>food services areas;</li> <li>etc.</li> </ul>
<b>Information and teaching support</b>	<p>The information and teaching support meets the licensing requirements, has up-to-date content, is based on modern information and communication technologies and includes:</p> <ul style="list-style-type: none"> <li>library, reading room with a sufficient collection of educational, scientific literature and professional periodicals;</li> <li>electronic library of Poltava State Agrarian Academy: <a href="http://lib.pdaa.edu.ua/">http://lib.pdaa.edu.ua/</a></li> <li>official website: <a href="https://www.pdaa.edu.ua/">https://www.pdaa.edu.ua/</a>;</li> <li>virtual educational environment Moodle;</li> <li>unlimited Internet access, wireless access points;</li> <li>corporate e-mail;</li> <li>curricula and working plans;</li> <li>academic schedules;</li> <li>teaching materials for academic courses;</li> <li>syllabuses, working programmes of academic courses;</li> <li>practical training programmes;</li> <li>electronic resource, which contains teaching materials for academic disciplines;</li> <li>course paper preparation manual;</li> <li>tools for diagnostics of the quality of higher education;</li> <li>repository of Poltava State Agrarian Academy;</li> <li>etc.</li> </ul>



<b>9 – Academic mobility</b>	
<b>National credit mobility</b>	Based on bilateral agreements between Poltava State Agrarian University and Ukrainian Universities
<b>International credit mobility</b>	Ensured in accordance with signed international agreements and memoranda
<b>Training of foreign university students</b>	Possible on standard terms.

## **2. List of the educational and professional programme components and their logical sequence**

### 2.1. List of EPP components

Code of academic course (Learning component (LC))	Components of the educational and professional programme (academic courses, course projects (papers), practical training)	Number of credits	Form of summative assessment
<b>Compulsory components of EPP</b>			
LC 1	Foreign Language for Specific Purposes	3,0	credit
LC 2	Innovative Food Processing Technologies	5,0	examination
LC 3	Craft Technologies	4,0	examination
LC 4	Course Paper “Innovative food processing technologies”	3,0	defence захист
LC 5	Methodology and Organisation of Research	3,0	examination
LC 6	International and National Food Quality Assurance Systems	4,5	examination
LC 7	International and National Intellectual Property Protection Systems	3,0	credit
LC 8	Modelling and Optimisation of Food systems and Technologies	3,5	examination
LC 9	Planning of Experiments and Analysis of Results	3,0	credit
LC 10	Modern Research Methods for Raw Materials and Foodstuffs	4,0	credit
LC 11	Organic Food Technologies	4,5	examination
LC 12	Development Management of Food Factories	3,0	examination
LC 13	Scientific research practical training	4,5	credit
LC 14	Pre-graduation practical training	4,5	credit
LC 15	Qualifying paper preparation	12,0	
LC 16	Qualifying paper defence	1,5	
	<b>Total of compulsory components</b>	<b>66</b>	73,3%
	<b>Total of elective components</b>	<b>24</b>	26,7%
<b>TOTAL OF THE EDUCATIONAL AND PROFESSIONAL PROGRAMME</b>		<b>90</b>	

### 3. Form of university student certification

<b>Forms of university student certification</b>	Certification is conducted in the form of a public defence of a qualifying paper. The certification is carried out by an Examination Committee, which includes leading (qualified) lecturers from other higher education institutions and representatives of employers.
<b>Qualifying paper requirements</b>	The qualifying paper has to be focused on the solution of a complex food technology problem, which involves research and/or innovation and is characterised by the uncertainty of conditions and requirements. The qualifying paper doesn't have to contain academic plagiarism, fabrication, falsification. The qualifying paper has to be released to the public on the official website of the higher education institution or its subdivision, or in the repository of the higher education institution.
<b>Public defence requirements</b>	The qualifying paper is defended in front of an Examination Committee, which may include representatives of employers and their associations. The defence is conducted orally and in public.
<b>The documents a graduate receives on successful completion of the certification</b>	Document of a standard form certifying obtaining Master's academic degree, qualification Master of Food Technology

### 2.2. Flow chart of the educational process

		Code of EPP pre-study components															
Semester	Code of a/c	1 semester							2 semester					3 semester			
		LC 1	LC 2	LC 5	LC 7	LC 9	LC 10	LC 11	LC 3	LC 4	LC 8	LC 13	LC 15	LC 6	LC 14	LC 15	LC 16
1 semester	LC 1																
	LC 2	•															
	LC 5	•															
	LC 7	•	•	•													
	LC 9	•		•													
	LC 10	•		•		•											
2 semester	LC 11	•	•	•		•	•										
	LC 3	•	•	•		•	•	•									
	LC 4	•	•	•	•	•	•	•	•								
	LC 8	•	•	•		•	•										
	LC 13	•	•	•	•	•	•				•						
3 semester	LC 15	•	•	•	•	•	•	•	•	•	•	•					
	LC 6	•	•				•	•	•				•				
	LC 14	•	•	•	•	•	•	•	•	•	•	•	•	•			
	LC 16	•		•								•			•	•	

#### 4. Matrix of correspondence of programme competences to the educational and professional programme components

	LC1	LC2	LC3	LC4	LC5	LC6	LC7	LC8	LC9	LC10	LC11	LC12	LC13	LC14	LC15	LC16
IC					•			•	•			•		•	•	•
GC 1			•		•	•	•	•	•	•			•	•	•	
GC 2					•		•	•	•	•			•	•	•	
GC 3		•	•	•	•		•	•	•			•	•	•	•	
GC 4						•					•		•	•	•	•
GC 5	•					•	•								•	
SC 1					•			•	•	•			•		•	
SC 2		•		•	•		•	•	•	•		•	•		•	
SC 3							•						•	•	•	•
SC 4						•										
SC 5					•				•			•	•			•
SC 6		•	•	•		•					•				•	
SC 7		•	•			•					•			•	•	
SC 8		•	•	•		•					•			•	•	

#### 5. Matrix for ensuring programme learning outcomes (PLO) with the relevant components of the educational and professional programme

	LC 1	LC 2	LC 3	LC 4	LC 5	LC 6	LC 7	LC 8	LC 9	LC 10	LC 11	LC 12	LC 13	LC 14	LC 15	LC 16
PLO 1					•	•	•	•	•				•	•	•	
PLO 2	•			•		•	•						•		•	
PLO 3					•		•	•	•	•			•	•	•	
PLO 4					•			•	•				•		•	
PLO 5			•			•						•		•		
PLO 6											•	•				
PLO 7	•	•		•	•									•	•	•
PLO 8		•					•						•		•	
PLO 9		•													•	•
PLO 10					•			•	•	•			•		•	
PLO 11	•			•		•								•	•	
PLO 12	•			•							•			•	•	
PLO 13	•			•	•						•			•	•	

## **6. Requirements for the accessibility of the internal system for ensuring the quality of higher education**

The State Agrarian University of Poltava has a system of internal quality security, which provides for the following procedures and measures:

- 1) determination of the principles and procedures for ensuring the quality of higher education;
- 2) monitoring and periodic review of educational programs;
- 3) an annual assessment of candidates for higher education, scientific, pedagogical and pedagogical personnel of higher education and regular publication of the results of such assessments on the official web-education website, information racks and in any other way;
- 4) ensuring the training of pedagogical, scientific and scientific teachers;
- 5) ensuring the availability of the necessary resources for the organization of the educational process, including the independent work of the applicants about higher education, for each educational program;
- 6) ensuring the availability of information systems for effective management of the educational process;
- 7) providing information about advertising in educational programs, degree of higher education and qualifications;
- 8) ensuring compliance with academic integrity to higher educational institutions and higher educational institutions, including the creation and maintenance of an effective system for the prevention and detection of academic plagiarism;
- 9) other procedures and measures.

The main requirements for the education and vocational training system are the requirements for scientific and pedagogical workers who provide training for higher education candidates for the second (master's) level within the framework of the educational and professional program of food technologies of the specialty 181 food technologies, in particular :

- participation in the disciplines of specialists practitioners from among the interested parties of the program;

-The educational components of the program should be provided with high - quality methodological materials consisting of: programs, work programs of educational disciplines, manuals, cross programs for independent work, completing the course work, exams and testing tasks of various complexity, etc.

## **7. A list of regulatory documents on which the educational program is based**

1. Про вищу освіту : Закон України від 01.07.2014 р. № 1556-VII. Дата оновлення: 21.11.2021. URL: <https://zakon.rada.gov.ua/laws/show/1556-18/ed20211121#Text> (дата звернення 24.12.2021).
2. Про освіту : Закон України від 05.09.2017 р. № 2145-VIII. Дата оновлення: 21.11.2021 р. URL: <https://zakon.rada.gov.ua/laws/show/2145-19#Text> (дата звернення 24.12.2021).
3. Про затвердження переліку галузей знань і спеціальностей, за якими здійснюється підготовка здобувачів вищої освіти : Постанова Кабінету Міністрів України від 29.04.2015 р. № 266. Дата оновлення: 24.07.2021. URL: <https://zakon.rada.gov.ua/laws/show/266-2015-п#Text> (дата звернення 24.12.2021).
4. Про затвердження Ліцензійних умов провадження освітньої діяльності : Постанова Кабінету Міністрів України від 20.12.2015 № 1187. Дата оновлення: 20.06.2021. URL: <https://zakon.rada.gov.ua/laws/show/1187-2015-%D0%BF#Text> (дата звернення 24.12.2021).
5. Про затвердження Національної рамки кваліфікацій : Постанова Кабінету Міністрів України від 23.11.2011 р. № 1341. Дата оновлення 02.07.2020 р. URL: <https://zakon.rada.gov.ua/laws/show/1341-2011-%D0%BF#Text> (дата звернення 24.12.2021).
6. Методичні рекомендації з розроблення освітньої (освітньо-професійної, освітньо-наукової) програми I-III рівнів вищої освіти в Полтавському державному аграрному університеті: Наказ ректора університету № 275 від 15 вересня 2021 р. URL: [https://www.pdau.edu.ua/sites/default/files/node/5555/metodychnirekoomendaciyizrozblennyaosvitnoyiosvitno-profesiynoyiosvitno-naukovoyiprogramyi\\_0.pdf](https://www.pdau.edu.ua/sites/default/files/node/5555/metodychnirekoomendaciyizrozblennyaosvitnoyiosvitno-profesiynoyiosvitno-naukovoyiprogramyi_0.pdf) (дата звернення 24.12.2021)
7. Національна рамка кваліфікацій, затверджена постановою Кабінету Міністрів України від 23 листопада 2011 р. № 1341. (Із змінами, внесеними згідно з Постановами КМ № 509 від 12.06.2019 та № 519 від 25.06.2020). URL: <https://zakon.rada.gov.ua/laws/show/1341-2011-п#Text> (дата звернення 24.12.2021).
8. Національний освітній глосарій: вища освіта / 2-е вид., перероб. і доп. / авт.- уклад.: В. М. Захарченко, С. А. Калашнікова, В. І. Луговий, А. В. Ставицький, Ю. М. Рашкевич, Ж. В. Таланова / За ред. В.Г. Кременя. К. : ТОВ «Видавничий дім «Плеяди», 2014. 100 с. URL: <http://onu.edu.ua/pub/bank/userfiles/files/nauk%20method%20rada/glossariy.pdf> (дата звернення 24.12.2021).
9. Національний класифікатор України: Класифікатор професій ДК 003: 2010 від 01.11.2010 р. Дата оновлення: 25.10.2021. URL: <https://zakon.rada.gov.ua/rada/show/va327609-10#Text> (дата звернення 24.12.2021).
10. Положення про систему внутрішнього забезпечення якості вищої освіти в Полтавському державному аграрному університеті: Наказ ректора

- університету № 275 від 15 вересня 2021 р. URL: <https://www.pdau.edu.ua/sites/default/files/node/5555/polozhennyaprosvzyaor dau100122.pdf> (дата звернення 24.12.2021)
11. Положення про організацію освітнього процесу в Полтавському державному аграрному університеті: Наказ ректора університету № 275 від 15 вересня 2021 р. URL: <https://www.pdau.edu.ua/sites/default/files/node/5555/10012021polozhennyap roosvitniyprocespravlene.pdf> (дата звернення 24.12.2021).
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