MINISTRY OF SCIENCE AND EDUCATION OF AZERBAIJAN REPUBLIC "AZERBAIJAN STATE OIL AND INDUSTRY UNIVERSITY" PUBLIC LEGAL ENTITY

Specialty: 050635 - "Food engineering"
Duration of study is 4 years (8 semesters) Full-time study

CURRICULUM
(for bachelor's level)

I. SCHEDULE OF THE EDUCATIONAL PROCESS

Specialty: 050635 - "Food engineering"
Duration of study is 4 years (8 semesters) Full-time study

CURRICULUM
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I. SCHEDULE OF THE EDUCATIONAL PROCESS

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|-------|-------|-----|---------------|-----|----|-----|-----|------|-----|------|----|----|------|-----|------|-------|------|-----|-----|-----|----|------|----|----|-----|-------|-----|-----|------|---|-----------|----|------|-----|----|------|-----|--------|-----|-----|-----|------|------|-------|------|----|----|-----|----|------|-----|------|-----|----|------|------|----|
| N N N | #I | 10 | X | 15 | 22 | IX | 6 | 13 | 20 | X | 3 | 11 | 0 1 | 7 2 | 4 | 1 | 8 | 15 | 22 | XII | | 12 | 19 | 17 | 2 | 9 | 1 | 6 | 11 | 2 | 9 | 16 | 23 | 114 | | 13 | 20 | IV | 4 | 11 | 18 | 3 2 | 5 | 1 . | В | 15 | 22 | VI | 6 | 13 | 20 | VII | 2 | 9 |) 1 | 16 2 | 23 |
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II. EDUCATIONAL PROCESS PLAN

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| NΩ | Code of disciplines | Name of disciplines | Number of credits | General hours | Hours outside the audience | Audience hours | Lecture | Seminar-training pri | Laboratory | Course work | Prerequisite (before training is necessary) item code | Corequisite (teaching provided in parallel) item code | Semester intended for teaching subjects (fall or summer) | Weekly load |
|----|---------------------|--|-------------------|---------------|----------------------------|----------------|---------|----------------------|------------|-------------|---|---|--|-------------|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | <u>∽</u> <u></u> | 15 |
| 53 | HF-B00 | Humanities | 30 | 900 | 480 | 420 | 90 | 330 | | 4.7.80 | | RILL MAR | 5 23 6 5 | 100 |
| 1 | HS-B01 | History of Azerbaijan | 5 | 150 | 90 | 60 | 30 | 30 | | | | | 3 | 4 |
| 2 | HS-B02 | Foreign language:General English and Speech Practice | 7 | 210 | 105 | 105 | | 105 | | | | | 1 | 7 |
| 3 | HS-B03 | Foreign language: Academic vocabulary and reading. Social communication skills | 8 | 240 | 120 | 120 | | 120 | | | | | 2 | 8 |
| 4 | HS-B04 | Business and academic communication in the Azerbaijani language | 4 | 120 | 75 | 45 | | 45 | | | | | 1 | 3 |
| 5 | | Elective subjects | | 10413 | | ar a sa | | l kaleta | | | | | | AND PERSON |
| 6 | ES-B05 | Block I: 1) Philosophy; 2) Sociology; 3) Fundamentals of law; 4) Logic; 5) Ethics and aesthetics; 6) Introduction to multiculturalism | 3 | 90 | 45 | 45 | 30 | 15 | | | | | 4 | 3 |
| 0 | ES-B06 | Block II: 1) Information technology (specialty); 2) Information management; 3) Basics of entrepreneurship and introduction to business; 4)Politology | 3 | 90 | 45 | 45 | 30 | 15 | | | | | 7 | 3 |
| | VSS-B00 | Vocational training subjects of speciality | 120 | 3600 | 2310 | 1290 | 720 | 285 | 285 | | 1,885 | 0 m 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | | |
| 7 | VSS-B01.1 | | 4 | 120 | 60 | 60 | 30 | 30 | | | | | | |
| 8 | VSS-B01.2 | All the second s | 4 | 120 | 75 | 45 | 30 | 15 | | | VSS- | | 3 | 3 |
| 9 | VSS-B02 | Linear algebra and analytical geometry | 4 | 120 | 75 | 45 | 30 | 15 | - | | BO1.1 | | | |
| 10 | VSS-B03 | Analytical chemistry | 5 | 150 | 90 | 60 | 30 | 15 | 30 | | | | 1 | 3 |
| 11 | VSS-B04 | Applied mathematics | 4 | 120 | 60 | 60 | 30 | 30 | 30 | | | | 3 | 4 |
| 12 | VSS-B05 | Cooling technology of food products | 8 | 240 | 180 | 60 | 30 | 15 | 15 | | | | 4 | 4 |
| | | General chemistry | 6 | 180 | 135 | 45 | 30 | 10 | 15 | | | | 4 | 4 |
| 14 | | Organic chemistry | 5 | 150 | 90 | 60 | 30 | | 30 | | | | 2 | 3 |
| 15 | | Fundamentals of physics | 6 | 180 | 120 | 60 | 30 | 15 | 15 | | | | 2 | 4 |
| 16 | | Applied physics | 5 | 150 | 90 | 60 | 30 | 15 | 15 | | | | 3 | |
| 17 | | Introduction to food engineering | 4 | 120 | 75 | 45 | 30 | | 15 | | | | 1 | 3 |
| 18 | | Food safety | 6 | 180 | 105 | 75 | 45 | 15 | 15 | | | | 6 | 5 |
| 19 | | Computer engineering graphics | 4 | 120 | 75 | 45 | 15 | 30 | | | | | 4 | 3 |
| 20 | | Biochemistry of food products | 7 | 210 | 165 | 45 | 30 | | 15 | | | | 2 | 3 |
| 22 | | Food chemistry | 4 | 120 | 75 | 45 | 30 | | 15 | | | | 1 | 3 |
| 23 | | Health and labor protection | 4 | 120 | 75 | 45 | 30 | 15 | | | | | 4 | 3 |
| 24 | | Quality management system Food microbiology | 5 | 150 | 105 - | 45 | 30 | 15 | | | | | 3 | 3 |
| 25 | VSS-B17 | Technological operations in the food | 7 | 210 | 150 | 60 | 30 | | 30 | | | | 3 | 4 |
| 26 | VSS-R19 | industry Technical and chemical control of food quality | 4 | 120 | 60 60 | 60 | 30 | 30 | 30 | | | | 5 | 4 |
| 27 | VSS-B20 | Nutrition and health in the food industry | 7 | 210 | 150 | 60 | 30 | 15 | 15 | | | | 5 | 4 |
| 28 | | Biotechnology of food products | 4 | 120 | 75 | 45 | 30 | | | | | | 4 | 4 |
| 29 | VSS-B22 | Technological design in the food | | | | | | | 15 | | | | 5 | 3 |
| 30 | 100 DZZ | industry Civil defense | 6 | 180 | 105 | 75 | 30 | 30 | 15 | C.P. | | | 6 | 5 |
| | VTES-B00 | Elective subjects (vocational | | 90 | 60 | 30 | 30 | | | | | | 5 | 2 |
| 31 | VTES R01 | Block I 1. Laboratory research of food products | 8 | 240 | 180 | 600 | 30 | 195 | 135 | | | | | |
| | | Technology of meat and meat products Technology of confectionery | 14 | | .50 | 50 | 30 | 15 | 15 | | | | 5 | 4 |

| 32 | VTES-B02 | 3. Technology of storage and processing of crop production | 8 | 240 | 165 | 75 | 30 | 15 | 30 | | 11 | 6 | 5 |
|----|----------|---|---|-----|-----|----|------|----|----|------|----|---|---|
| 33 | VTES-B03 | Block III 1. Packing of food products 2. Technology of milk and dairy products 3. Technology of sugar and confectionery | 7 | 210 | 135 | 75 | 30 | 30 | 15 | | | 7 | 5 |
| 34 | VTES-B04 | Block IV 1. Technology of bread, pasta and flour confectionery products 2. Physical properties of food products 3. Technology of subtropical and tropical products | 7 | 210 | 135 | 75 | 30 | 30 | 15 | | | 5 | 5 |
| 35 | VTES-B05 | Block V 1. Food Toxicology 2. The technology of processing of grain and grain products 3. Technology of fish products | 7 | 210 | 135 | 75 | 30 | 30 | 15 | | | 7 | 5 |
| 36 | VTES-B06 | Block VI 1. Technology of fruits and vegetables 2. Food technology 3. The technology of preparation of dishes of national cuisine | 8 | 240 | 165 | 75 | 30 | 15 | 30 | C.P. | | 7 | 5 |
| 37 | VTES-B07 | Block VII 1. Theoretical foundations of food technology 2. Production technology of wine and fermentation 3. Technology of alcoholic and non-alcoholic beverages | 7 | 210 | 150 | 60 | . 30 | 15 | 15 | | | 6 | 4 |
| 38 | VTES-B08 | Block VIII 1. Technical foreign language 2. Classical and fuzzy logic | 3 | 90 | 60 | 30 | | 30 | | | | 7 | 2 |
| 39 | | S ӘТӘММ | 2 | 60 | 30 | 30 | 30 | | | | | 7 | 2 |
| 40 | VIES-B10 | Project management | 3 | 90 | 45 | 45 | 30 | 15 | | | | 6 | 3 |

III. TIME ALLOCATED FOR TRAINING (BY WEEK)

| Education year | Theoretical training | Exam session | Experience | Final state certification | Vacation | Total |
|----------------|----------------------|--------------|------------|---------------------------|----------|-------|
| 1 | 30 | 10 | - | - | 12 | 52 |
| 11 | 30 | 10 | - | - | 12 | 52 |
| 111 | 30 | 10 | _ | - | 12 | 52 |
| IV | 15 | 5 | 14 | 6 | 2 | 42 |
| Total: | 105 | 35 | 14 | 6 | 38 | 198 |

IV. INDICATORS OF THE EDUCATIONAL PROCESS

| Compoter | | | | | | | | | 8 | | |
|-------------------|----|----|----|----|----|----|----|----------|---------------------------|-------|--|
| Semester | 1 | 2 | 3 | 4 | 5 | 6 | 7 | Practice | Final state certification | Total | |
| Number of credits | 29 | 30 | 31 | 30 | 30 | 30 | 30 | 21 | 9 | 240 | |
| Number of exams | 6 | 5 | 6 | 6 | 6 | 5 | 5 | | - | 39 | |
| Hours per week | 22 | 23 | 22 | 21 | 22 | 22 | 22 | | - | | |

AGREED:

Vice Rector for Academic Affairs

Dean of the Faculty of Chemical Technology

Head of the Department of "Chemistry and Technology of Inorganic Substances"

Head of the Department of "Petrochemical Technology and Industrial Ecology"

Head of the Department "Technology of organic substances and high-molecular compounds"

associate professor G.A.Mammadov

Sc.D., professor S.A.Mammadkhanova

Sc.D., professor Y.N.Gahramanli

associate professor N.T.Aliyeva

Sc.D., professor F.A.Amirli