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FOOD TECHNOLOGIES (ХАРЧОВІ ТЕХНОЛОГІЇ)

Руда Н. – здобувач вищої освіти групи XT 1/1

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В статті представлено суть спеціальності "Харчові технології", її головні завдання та значення в житті людини.

Ключові слова: харчові технології, основні задачі, підприємства харчової промисловості.

The article presents the essence of the specialty "Food Technology", its main tasks and significance in human life.

Key words: food technologies, main tasks, food industry enterprises.

Training in the educational program "Food Technology and Engineering" involves gaining deep theoretical and practical knowledge, mastering professional skills in modern technologies of food processing, development of new foods, culinary products; product quality control and management; design and reconstruction of food and restaurant enterprises; introduction of innovative technologies, determination of economic efficiency of technical and technological decisions, increase of profitability of production.

The specialty involves the training of general specialists who are qualified to: organize and manage technological processes in the food industry, identify critical control points of the technological process and analyze the risks of the production process, apply scientific knowledge to implement advanced technologies, develop innovative and improve existing technologies food products, create new products, determine the quality of raw materials, intermediate products and finished products.

Applicants in the specialty "Food Technology" undergo an internship, which is an integral part of the educational process of training, in modern enterprises of the food and processing industries.

The main tasks that the graduate will be able to solve in the future:

- Ability to develop new and improve existing food technologies in order to implement the principles of resource saving and nutrition;
- Ability to organize and control the quality and safety of raw materials, semi-finished products and food products using modern research methods;
- Ability to effectively formulate a strategy in the field of food technology.

Due to the universality of their education, graduates after graduation can hold management positions in the food industry in the following activities:

- technological (chief technologist, engineer-technologist, head of the production laboratory and production control laboratory);
- organizational (chief specialist, head of department, production director, head or foreman of the shop, production manager, technical manager, head of the production department, head of the technical control department);
- design and technology (engineer, senior engineer of technological departments of design organizations, chief project engineer);
- engineering research (engineer, senior laboratory assistant, researcher, junior researcher of research laboratories and institutions).

Conclusion

Nutrition is an integral part of our lives, necessary as the air that brings a sea of pleasure, makes us able to work, healthy and happy. This area is always given the most attention, so specialists in the field of nutrition and food production have always had and will have a high social status.

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