

Field of Study: Food products from vegetable raw materials Major: Technology of fats, essential oils perfumes and cosmetic products

Ivanovo State University of Chemistry and Technology, Russia isuct.ru | vk.com/isuct | instagram.com/isuct.ivanovo

Awarded degree or qualification: Bachelor **Language of instruction:** Russian

(Preparatory Department for studying Russian language is available)

Form of training:

Duration:

Possibility of free training:

Full-time
4 years
Yes

(see more)

Contacts: international@isuct.ru

+7 920 372 69 78 👂 🗸 🦻

+7 4932 30 09 60

1. Programme description

Fats are vital substances for the human body. A variety of fragrances and various beauty products surround us in everyday life. Knowledge of the composition and properties of oilseeds, various types of fats and oils, as well as knowledge of the basics of the synthesis of fragrant substances are very important and prestigious at the present time. Specialists in these areas are in demand in food and cosmetic companies all over the world.

The educational programme allows to train graduates in the field of technology of fats, essential oils perfumes and cosmetic products. The training programme provides knowledge in various fields, in particular, in the field of nanotechnology, biotechnology, materials science, food chemistry, resource and energy-saving technologies.

2. Programme objectives

The graduate will be able to perform the following tasks:

- to manage effectively the technological processes of food production from vegetable raw materials at the enterprise;
- to ensure the production of high-quality products fatty products, essential oils and perfume and cosmetic products;
- to implement measures to improve production efficiency aimed at rational use of materials and reducing the labour intensity of production, increasing labour productivity, and saving energy resources;
- to organize the rational conduct of the technological process and monitor compliance with the technological parameters of the process of production for food products from vegetable materials;



Field of Study: Food products from vegetable raw materials Major: Technology of fats, essential oils perfumes and cosmetic products

Ivanovo State University of Chemistry and Technology, Russia isuct.ru | vk.com/isuct | instagram.com/isuct.ivanovo

- to use methods of mathematical modeling and optimization of technological processes.

3. The field of professional activity of graduates

The professional activity of the graduate is aimed at the implementation of modern food technologies in oil and fat and perfumery and cosmetic production. A graduate will be able to carry out professional activities in industrial enterprises and in research organizations engaged in the production and research of food products and perfumery and cosmetic materials.

4. The educational programme prepares:

- technologists and managers in the field of oil and fat, perfume and cosmetic production,
- researchers in scientific-research and project organizations.

Students enrolled in this programme will become successful graduates who are able to conduct research and promote high-tech technologies in production, including the food industry.

5. Major disciplines:

- "Chemistry of fats"
- "Technology of perfumery and cosmetic products"
- "Principles of ecology and resource saving of the oil and fat industry"
- "Fundamentals of design and equipment of oil and fat production"
- "Fundamentals of design and equipment for perfumery and cosmetic industries"