

STUDY PROGRAMME DATA

No	Parameters	Data
1.	Name of a study programme	Food Technologies
2.	Qualification to be awarded, code	Professional Bachelor of Technological Sciences, KVALLAIP00815
3.	Institution that has performed accreditation, accreditation term	Centre for Quality Assessment in Higher Education
4.	Accreditation order, term	2015-10-29, Nr. SV 6-45, 2021-06-30
5.	Place of delivery of a study programme	Klaipeda State University of Applied Science, code 111968056, www.kvk.lt
6.	Summary of Profile of a Study Programme	<p>General Description:</p> <p>Objective(s) of a study programme:</p> <p>To train highly qualified food technology specialists who possess the knowledge, practical abilities and skills that are required for the development of new products with an ability to perform qualitative and quantitative analysis. To ensure the improvement of existing food production technology and the introduction of new ones, and to provide solutions to technological problems by ensuring the quality of food products and safety at food processing and catering companies.</p> <p>Learning outcomes:</p> <p>The graduate of the programme:</p> <ol style="list-style-type: none"> 1. Knows the food technology essential theoretical basics and links them with the knowledge of general subjects. 2. Has knowledge of the chemical composition, nutritional value, quality requirements, and methods of microbiological, physical, chemical and sensory analysis of food. 3. Knows the methods of food production, changes in the production during processing and storage of food, principles of technological equipment selection, placement, operation and usage. 4. Is able to apply food science and technology knowledge in the analysis of food production processes, and the microbiological, physical, chemical, and sensory analysis. 5. Applies the international, European and Lithuanian normative documents, standards, governing food production and safety. 6. Is able to apply food technology project methodologies and food technology expertise for development of new food products and for improving production process. 7. Is able to prepare technological and project estimate documentation, and is aware of business management aspects. 8. Is able to systematize the necessary professional

		<p>information, perform experiments, process the data thereof, and draw conclusions about the quality of products.</p> <p>9. Has skills necessary for working with technological and laboratory equipment to carry out the physical, chemical and microbiological analysis of food.</p> <p>10. Is able to choose suitable raw materials, ingredients, equipment, tools and techniques and apply them to food technology.</p> <p>11. Is able to ensure food safety and quality throughout the food chain.</p> <p>12. Is able to control food production processes, apply the principles of work organization in accordance with work safety, environmental safety, ethical and commercial principles.</p> <p>13. Is able to work effectively both individually and in a team, realize the importance of lifelong learning and be ready for that.</p> <p>14. Is able to communicate with the food technology experts, colleagues and the general public in correct Lithuanian and at least one foreign language.</p> <p>15. Has organizational skills displayed as the ability to make and implement solutions, to understand the effects of technological solutions on society and the environment, and comply with professional ethics.</p> <p><i>Activities of teaching and learning:</i></p> <p>Teaching and training activities are focused on the development of general and professional competencies and the development of creativity: lectures, seminars, discussions, individual and group projects, practice, case studies, public presentation and defense of projects, mind-maps, problem - solving reading, writing articles, information search and systematizing, etc.</p> <p><i>Methods of student achievement assessment:</i></p> <p>The assessment of the learning outcomes of the study program is carried out during the semester and the examination session applying a cumulative assessment system. During the semester, the learning outcomes are assessed by means of interim assignments: tests, individual and group projects, case studies, information search and systematizing, discussions, essays, independent creative tasks, seminars, term papers, practice reports, examinations, final projects.</p> <p>Framework:</p> <p><i>Study subjects (modules), practical training:</i></p> <p>Study subjects (126 credits): Philosophy/ Psychology, Professional Foreign Language (English), Applied Research Methodology,</p>
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Name of institution: Klaipeda State University of Applied Sciences

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Data updated: 2021-02-14