



EDUCATIONAL PROGRAM

7M07241 Food safety

Level: Master's

Approved

by the Board of Directors of JSC

«K.Kulazhanov KazUTB» "01.04" 2025,

protocol No. 3




Recommended

by the Academic Council of JSC

«K.Kulazhanov KazUTB» "21.03" 2025,


protocol No. 8

Astana, 2025

| | | |
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| Educational program | Edition №4 | |

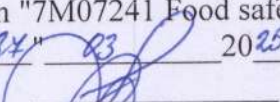
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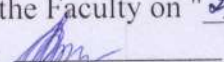
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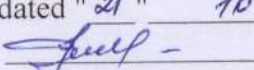
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Preface

The educational program "7M07241 Food safety" was developed in accordance with the State Compulsory Standard of Higher Education / Postgraduate Education, approved by the order of the Minister of Science and Higher Education of the Republic of Kazakhstan dated July 20, 2022 No. 2, as well as on the basis of professional standards (if any).

The educational program "7M07241 Food safety" was approved at the meeting of the Council on Academic Quality on "24" ⁰³ 2025, protocol No. 4
Chairman Baibolova L. 

The educational program "7M07241 Food safety" was approved at the meeting of the Commission on Academic Quality of the Faculty on "28" 11 2024, protocol No. 2
Chairman Zhunusova G. 








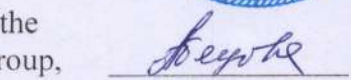
The educational program "7M07241 Food safety" was developed and discussed at the meeting of the department "Technology and stand," dated "21" 10 2024, protocol No. 3
Head of the department Baitukenova S. 


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Approval sheet

Educational program 7M07241 Food safety

AGREED:

- | | | | | |
|--|---|---------------|---------|-----------|
| Vice-Rector for Administrative Affairs |  | E. Askarbekov | "24" 03 | 2025 year |
| Head of Educational Programs Department |  | B. Bayadilova | "24" 03 | 2025 year |
| Director LLP «Narli» |  | D. Sydykov | "21" 10 | 2024 year |
| Chairman of the Association of Legal Entities "Association of Halal Industry of Kazakhstan" |  | M. Sarsembaev | "21" 10 | 2024 year |
| Director LLC "Scientific and Production Center for Environmental and Industrial Biotechnology" |  | A. Usenova | "21" 10 | 2024 year |
| Director LLP «BioDELTA Trading KZ» |  | K. Aitkenova | "21" 10 | 2024 year |
| Director LLP «Golden Capital-01» |  | M. Mukanov | "21" 10 | 2024 year |
| Master's student of the Food Safety - 242group, scientific and pedagogical direction |  | D. Abeuova | "21" 10 | 2024 year |


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1 Passport of the educational program

| | | |
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| International Classification of Education (ISCED) level | Standard of Education | 7 |
| National Qualification Framework (NQF) level | | 7 |
| Sectoral Qualifications Framework (SQF) level | | 7 |
| Code and name of the field of education | 7M07 Engineering, manufacturing and construction industries | |
| Direction of personnel training | 7M072 Industrial and manufacturing branches | |
| Group of educational programs | M111 Food production | |
| Code and name of the educational program (EP) | 7M07241 Food safety | |
| Educational program profile | Scientific and pedagogical | |
| Educational program purpose | Training of highly qualified personnel who meet the modern demands of science, education and production, with in-depth professional training in the field of production technology and food safety | |
| completion criterion of an educational program | At least 120 academic credits, including all types of student's academic activities | |
| language of instruction of the educational program | Kazakh, Russian | |
| Distinctive features of the educational program | - | |
| Partner University | - | |

2 Qualification characteristics of a graduate of an educational program


| | |
|----------------------------------|---|
| Degree awarded | Master of Technical Sciences in the educational program "7M07241 Food Safety" |
| Field of professional activity | <ul style="list-style-type: none"> - centers for standardization and certification of food and agricultural products; - testing laboratories, institutions for conducting food safety expertise; - institutions for quality control of raw materials and finished products; - trade inspection, sanitary and epidemiological supervision, state technical supervision; - consumer protection institutions, customs service, etc. - scientific research organizations, patent offices; - the sphere of education and science (higher education institutions, colleges). |
| Types of professional activities | <p>Organizational and managerial:</p> <ul style="list-style-type: none"> - management of the resources of the Food Conformity Assessment Body; - development and implementation of the latest progressive forms of management. <p>Production and technological:</p> |

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| | <ul style="list-style-type: none"> - organization of work of all divisions of food industry enterprises on safety and conformity assessment of food products. <p>Scientific research:</p> <ul style="list-style-type: none"> - scientific research in the field of food safety. <p>Pedagogical:</p> <ul style="list-style-type: none"> - implementation of educational services in higher education institutions and colleges. |
| Object of professional activity | food industry branches, food certification enterprises, research institutes, sanitary and epidemiological, organizational and managerial, educational institutions (universities, colleges) |
| Functions of professional activity | <ul style="list-style-type: none"> - management of the resources of the Food Conformity Assessment Body; - carrying out work to confirm the conformity of food products; - analysis and evaluation of materials and products for conformity assessment; - carrying out declaration of conformity, application of declaration schemes; - ensuring the implementation of procedures for the accreditation of the Food Conformity Assessment Body; - implementation of academic, research, scientific, methodological and social activities in the OVPO; - socialization of learning youth. |


3 Requirements for the content of the educational program

| Name of cycles and disciplines | Workload in academic credits |
|--|------------------------------|
| Cycle of basic disciplines (BD) | 35 |
| University component, including pedagogical practice | 20 |
| Component of choice | 15 |
| Cycle of major disciplines (MD) | 53 |
| University component | 15 |
| Component of choice | 25 |
| Research practice | 13 |
| Master's student's research work | 24 |
| Research work of a master's student, including an internship and completion of a master's thesis | 24 |
| Final certification (FE) | 8 |
| Preparation and defense of a Master's thesis (PDMT) | 8 |
| Total | 120 |

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4 Competency map of the educational program «7M07241 Food Safety»

| Competence map of the educational program | Learning outcome code | Learning Outcome (according to Bloom's Taxonomy) |
|---|-----------------------|---|
| Behavioral skills and personality traits (Softskills) | LO 1 | Uses modern methods and technologies of scientific and professional communication in a foreign language in the field of professional activity |
| | LO 3 | Applies modern methods and educational technologies to ensure high-quality teaching, effective learning and socialization of students |
| | LO 4 | Introduces psychological management mechanisms, teaching methods, and modern learning technologies into the educational process |
| Digital competencies (Digital skills) | LO 6 | Evaluates the quality and safety of food products using modern research methods |
| | LO 9 | It uses information technology, artificial intelligence, and analytical programs to assess the quality, conformity, and safety of food products |
| Professional skills (Hardskills) | LO 2 | Explores a holistic, systematic scientific worldview using knowledge of the history and philosophy of science |
| | LO 5 | Analyzes the safety of technological processes of production, processing and use of waste in the food industry to ensure product quality control |
| | LO 7 | Performs qualimetric assessment and food quality management based on modern methods and standards |
| | LO 8 | Performs scientific research in the field of food safety using methods of analysis and generalization of the results obtained |
| | LO 10 | Evaluates the risks of food, environmental and hygienic safety at food industry enterprises |
| | LO 11 | Ensures food quality and safety management in accordance with national and international standards |
| | LO 12 | Conducts an expert examination of the conformity of food products with the requirements of technical regulations on the types and safety of food products in accordance with legislation in the field of technical regulation |

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5 Learning outcomes of the educational program and modules

| Key competencies | Learning Outcomes (LO) for the educational program | Name of module | Learning outcomes for the module | Name of disciplines that form learning outcomes |
|---|--|---------------------------------------|--|--|
| Behavioral skills and personality traits (Softskills) | LO 1 Uses modern methods and technologies of scientific and professional communication in a foreign language in the field of professional activity | The basic module | Carries out professional and scientific activities using modern teaching methods, psychological, pedagogical and digital technologies, based on a holistic scientific worldview, knowledge of the history and philosophy of science, as well as mastering the means of scientific and professional communication in a foreign language in the context of | Foreign language (professional) |
| Professional skills (Hardskills) | LO 2 Explores a holistic, systematic scientific worldview using knowledge of the history and philosophy of science | The basic module | | History and philosophy of science |
| Behavioral skills and personality traits (Softskills) | LO 3 Applies modern methods and educational technologies to ensure high-quality teaching, effective learning and socialization of students | The basic module | | Higher school pedagogy |
| Behavioral skills and personality traits (Softskills) | LO 4 Introduces psychological management mechanisms, teaching methods, and modern learning technologies into the educational process | The basic module | | Management psychology |
| Professional skills (Hardskills) | LO 5 Analyzes the safety of technological processes of production, processing and use of waste in the food industry to ensure product quality control | Safety and quality of food production | Evaluates and implements food safety measures at all stages of production, storage, processing and disposal of products, taking into account risk analysis, HACCP principles, sanitary and hygienic | Safety of technological processes and food production Safety of functional and specialized food products Safety of waste and secondary raw materials in the food industry Hygienic safety in food |



| | | | | |
|---------------------------------------|---|---------------------------------------|---|--|
| | | | requirements and regulatory framework, ensuring the production of consumer-safe food products. | production |
| Digital competencies (Digital skills) | LO 6 Evaluates the quality and safety of food products using modern research methods | Methodology of scientific research | Formulates scientifically based approaches to food safety and applies modern methodological tools for risk analysis, product quality assessment and development of effective solutions in the field of safety control and technological processes of food production. | Expert assessment of the quality of food products Identification and falsification of food products Modern methods of quality control of raw materials and food products Project Management |
| Professional skills (Hardskills) | LO 7 Performs qualimetric assessment and food quality management based on modern methods and standards | Safety and quality of food production | Develops a quality management system and applies qualimetric assessment methods for the sound control of food quality indicators in accordance with national and international standards, regulations and technical regulations. | Qualimetric assessment of food quality Product quality management |
| Professional skills (Hardskills) | LO 8 Performs scientific research in the field of food safety using methods of analysis and generalization of the results obtained | Methodology of scientific research | Applies modern analytical, computational, experimental programs and techniques to | Methods of research of food raw materials and products Planning, organization of |



| | | | | |
|---------------------------------------|--|---------------------------------------|---|--|
| | | | assess the safety of food products, components, raw materials and production processes. | the experiment and data processing |
| Digital competencies (Digital skills) | LO 9 It uses information technology, artificial intelligence, and analytical programs to assess the quality, conformity, and safety of food products | Safety and quality of food production | Evaluates the risks associated with food safety and applies the principles of the quality management system and technical regulation to develop, implement and improve mechanisms to prevent hazards at all stages of the production cycle. | Identification and falsification of food products Information technologies for quality control and safety of food raw materials and finished products Modern methods of quality control of raw materials and food products Project Management |
| Professional skills (Hardskills) | LO 10 Evaluates the risks of food, environmental and hygienic safety at food industry enterprises | | | Assessment of environmental safety in food products Hygienic safety in food production Food safety risk assessment |
| Professional skills (Hardskills) | LO 11 Ensures food quality and safety management in accordance with national and international standards | | | International quality and safety management systems Food quality and safety management systems |
| Professional skills (Hardskills) | LO 12 Conducts an expert examination of the conformity of food products with the requirements of technical regulations on the types and safety of food products in accordance with legislation in the field of technical regulation | | | Technical regulation in the field of food safety Expert assessment of the quality of food products |

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6 The relationship between the attainability of the formed learning outcomes according to the educational program and academic disciplines

| № | Name of the discipline | Brief description of the discipline | Number of credits | Formed learning outcomes (codes) | | | | | | | | | | | | |
|---|-----------------------------------|---|-------------------|----------------------------------|------|------|------|------|------|------|------|------|-------|-------|-------|--|
| | | | | LO 1 | LO 2 | LO 3 | LO 4 | LO 5 | LO 6 | LO 7 | LO 8 | LO 9 | LO 10 | LO 11 | LO 12 | |
| Cycle of basic disciplines | | | | | | | | | | | | | | | | |
| University component/Elective component | | | | | | | | | | | | | | | | |
| 1 | Foreign language (professional) | The purpose of the course is to acquire and improve competence in accordance with international standards of foreign language education, allowing the use of a foreign language as a means of communication in the intercultural, professional and scientific activities of the future master. The study of the discipline contributes to the training of highly qualified specialists who are able to compete in the labor market. | 4 | + | | | | | | | | | | | | |
| 2 | History and philosophy of science | The purpose of studying the discipline is to philosophically comprehend science, comprehend the factual and ideological content of the stages of its development with the further use of acquired knowledge and skills in theoretical and practical professional activities. The course focuses on | 4 | | + | | | | | | | | | | | |



Educational program

Edition №4

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| <p>technological processes and food production</p> | <p>formation of knowledge about the organization of safety of technological processes in food enterprises. The discipline provides students with knowledge on determining control critical points and normalized indicators of quality and safety of finished products. Students will be able to evaluate production control at the stages of technological processes of food production. They will acquire skills in analyzing the compliance of the technological process with the current regulatory and technical documentation of production</p> | | | | | | | |
| <p>6 Safety of functional and specialized food products</p> | <p>The purpose of the discipline is to study the strategy of ensuring the safety of functional and specialized food products. The discipline forms a knowledge system for ensuring the safety of technological processes for the production of food products with specified properties. Students will be able to conduct research to identify possible risks in the field of quality and safety of functional and specialized food products. They will acquire skills in assessing production technology and conditions affecting the occurrence of risks in the production of functional and</p> | <p>5</p> | | <p>+</p> | | | | |



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|---|--|----------|--|--|----------|----------|--|--|
| <p>21</p> <p>Modern methods of quality control of raw materials and food products</p> | <p>The purpose of the discipline is to master modern methods of quality control of raw materials and food products in order to ensure their safety and compliance with regulatory requirements. The discipline contributes to the formation of scientific knowledge about the principles of the development and implementation of quality assurance systems in the food industry, the influence of various factors on the final product. Students will acquire skills in analyzing and interpreting the results of quality control of raw materials and food products at all stages of production to ensure the safety and consumer properties of products</p> | <p>5</p> | | | <p>+</p> | <p>+</p> | | |
| <p>22</p> <p>Project Management</p> | <p>The purpose of the discipline is to master modern technologies and methods of effective strategic, tactical, and operational project management. The discipline forms a knowledge system for students to study the general principles of project management in a market economy as a tool for organizing production in the food industry. Promotes the formation of skills for systematic risk analysis of the project, the development of a</p> | <p>5</p> | | | <p>+</p> | <p>+</p> | | |

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| | project communication system based on knowledge of group dynamics processes and principles of team formation | | | | |
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7 Alignment of planned learning outcomes with assessment technologies and teaching methods within the module

| Learning Outcomes (LO) Number | Planned learning outcomes for the module | Assessment technologies (tools) | Methods of learning and teaching |
|-------------------------------|--|---------------------------------|----------------------------------|
| LO 1 | Uses modern methods and technologies of scientific and professional communication in a foreign language in the field of professional activity | essay | collaborative learning |
| LO 2 | Explores a holistic, systematic scientific worldview using knowledge of the history and philosophy of science | control work | brainstorming |
| LO 3 | Applies modern methods and educational technologies to ensure high-quality teaching, effective learning and socialization of students | case analysis | design and research method |
| LO 4 | Introduces psychological management mechanisms, teaching methods, and modern learning technologies into the educational process | colloquium | solving situational problems |
| LO 5 | Analyzes the safety of technological processes of production, processing and use of waste in the food industry to ensure product quality control | multi-level tasks | computational and graphical work |
| LO 6 | Evaluates the quality and safety of food products using modern research methods | case analysis | project method |
| LO 7 | Performs qualimetric assessment and food quality management based on modern methods and standards | summary | collaborative learning |
| LO 8 | Performs scientific research in the field of food safety | scientific article | brainstorming |




| | | | |
|-------|---|--------------------|---|
| | using methods of analysis and generalization of the results obtained | | |
| LO 9 | It uses information technology, artificial intelligence, and analytical programs to assess the quality, conformity, and safety of food products | testing | test tasks |
| LO 10 | Evaluates the risks of food, environmental and hygienic safety at food industry enterprises | situational tasks | solving multi-level tasks and assignments |
| LO 11 | Ensures food quality and safety management in accordance with national and international standards | oral interview | brainstorming |
| LO 12 | Conducts an expert examination of the conformity of food products with the requirements of technical regulations on the types and safety of food products in accordance with legislation in the field of technical regulation | project protection | discussion |

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8 Correlation of learning outcomes of the educational program with the labor functions of professional standards (if any)

(The design layout is landscape)


| Name of the professional standards used | Professions at level 6 and/or 7 of the SQF | Labor functions | Tasks | Learning outcomes for the educational program |
|---|--|---|---|--|
| Professional standard: "Food conformity assessment" | Food Conformity Assessment Expert | LF1. Carrying out work to confirm the conformity of food products | Task 1. Analysis and evaluation of materials (raw data), products for conformity assessment Task 2. Conducting inspection control | LO12 Conducts an expert examination of the conformity of food products with the requirements of technical regulations on the types and safety of food products in accordance with legislation in the field of technical regulation |
| Professional standard: Teacher (faculty) of organizations of higher and (or) postgraduate education | Teacher, assistant in the field of education | LF 1. Training LF 2. Conducting scientific research; LF 3. Implementation of scientific and methodological work; LF 4. Socialization of learning youth | Task 1. Ensuring the required level of academic competencies of students Task 2. Ensuring the integration of science, higher education and the labor market Task 3. Scientific and methodological support of macro-processes of OVPO Task 4. Promotion of social values among students | LO 3 Applies modern methods and educational technologies to ensure high-quality teaching, effective learning and socialization of students LO 4 Introduces psychological management mechanisms, teaching methods, and modern learning technologies into the educational process |

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9 Graduate model

| GRADUATE MODEL | | | |
|---|--|--|--|
| Professional standard: "Food conformity assessment" | Competencies (soft skills, digital skills) | | |
| | Attributes of a graduate | knowledge | Skills |
| | 1. Creative approach and solution 2. Team worker, leadership 3. Digital professional competence 4. High professionalism in the field of food safety | Knowledge in the field of HACCP, ISO 22000, GMP — as food safety management systems. GOST standards and SanPiNs concerning the safety and quality of products. The procedure for certification and declaration of food products. Methods of product identification (visual, documentary, laboratory). Principles of traceability at all stages of production and sale of products. | Knowledge in the field of HACCP, ISO 22000, GMP — as food safety management systems. GOST standards and SanPiNs concerning the safety and quality of products. The procedure for certification and declaration of food products. Methods of product identification (visual, documentary, laboratory). Principles of traceability at all stages of production and sale of products. |
| | Professional skills (hard skills) | | |
| | Applies regulatory documentation when conducting product conformity assessment. Knows the methods of sampling, identification and interpretation of laboratory test results. He is able to draw up and analyze documents based on the results of conformity assessment (protocols, certificates, declarations, conclusions, etc.). Understands the structure of quality management systems and the principles of HACCP, ISO 22000. | | |

| Professional standard: Teacher (faculty) of organizations of higher and (or) postgraduate education | Competencies (soft skills, digital skills) | | |
|---|--|---|---|
| | Attributes of a graduate | knowledge | Skills |
| | 1. Leadership 2. Creativity 3. Communication skills 4. Academic integrity 5. Openness to innovation 6. Reflexivity 7. Digital literacy | Ethics of scientific activity and teaching. Fundamentals of pedagogical innovation and the development of author's educational programs. Principles of a creative | Develops and implements innovative educational programs and courses Creates unique materials and approaches for teaching Uses playful and creative methods in teaching Analyzes students' learning |

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| | | <p>approach in teaching. Fundamentals of the scientific methodology of the educational outcome assessment strategy. Modern information and communication technologies in education. Organization and control of educational processes.</p> | <p>outcomes and identifies problem areas in learning Evaluates the effectiveness of educational technologies and methods. Uses digital educational platforms for conducting classes and testing, the ability to work with various software tools to create educational materials and manage learning.</p> |
| Professional skills (hard skills) | | | |
| <p>Developing curricula and courses with innovative approaches. Application of new educational technologies and methods. The introduction of the latest achievements in scientific research into the educational process. Application of pedagogical reflection methods (analysis of teaching activities, feedback from colleagues and students). Assessment of own pedagogical results and improvement of teaching methods. Organization and management of scientific projects and working groups. Participation in the management of educational and scientific processes at the faculty.</p> | | | |




ТИПИЧНЫЙ УЧЕБНЫЙ ПЛАН
ОБРАЗОВАТЕЛЬНАЯ ПРОГРАММА 7М07241 ПИЩЕВАЯ БЕЗОПАСНОСТЬ

| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | Бюджет рабочего времени (часы) Budget of working time (hours) | | | Семестр бойынша бөлу Distribution of semesters | | | 20 | | | | | | | |
|---|---|-------------------------------|---|---|---|-----|----|--|----|----|---|---|---|---|-----|-----|----|----|----|---|-----|
| | | | | | | | | 9 | 10 | 11 | 12 | 13 | 14 | | 15 | 16 | 17 | 18 | 19 | | |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | | |
| | | | | | | | | | | | | | | | | | | | | Оқып-тану циклы (міндетті компоненті / таңдау компоненті немесе таңдау компоненті) Educational disciplines cycle (compulsory component / optional component or optional component) | |
| Негізгі пәндер модульдері / Модуль базовых дисциплин / Modules of basic disciplines | | | | | | | | | | | | | | | | | | | | | |
| 1 | Ғылым тарихы мен философиясы История и философия науки History and philosophy of science | БП (ЖК) БД (БК) BS (UC) | IFN 5204-25 IFN 5204-25 IFN 5204-25 | 1 | 4 | 120 | 45 | 30 | 15 | 60 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 2 | Басқару психологиясы Психология управления Management psychology | БП (ЖК) БД (БК) BS (UC) | PU 5203-25 PU 5203-25 PU 5203-25 | 1 | 4 | 120 | 45 | 30 | 15 | 60 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 3 | Жоғары мектептің педагогикасы Педагогика высшей школы Higher school pedagogy | БП (ЖК) БД (БК) BS (UC) | PVSH 5202-25 PVSH 5202-25 PVSH 5202-25 | 1 | 4 | 120 | 45 | 30 | 15 | 60 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 4 | Шет тіл (көсебі) Иностраный язык (профессиональный) Foreign language (professional) | БП (ЖК) БД (БК) BS (UC) | IYA (P) 5201-25 IYA (P) 5201-25 IYA (P) 5201-25 | 1 | 4 | 120 | 45 | 45 | 45 | 60 | 0 + 3 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 5 | Педагогикалық практика Педагогическая практика Pedagogical practicum | БП (ЖК) БД (БК) BS (UC) | PePr 5205-25 PePr 5205-25 PePr 5205-25 | 2 | 4 | 120 | 0 | 0 | 0 | 60 | 240 | 4 апта / несаыль / weeks | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | |
| Барлығы модуль бойынша / Итого по модулю / Total for module | | | | | | | | | | | | | | | 600 | 180 | 90 | 90 | 0 | 60 | 240 |
| Тамақ өндірісінің қауіпсіздігі мен сапасы / Безопасность и качество производства продуктов питания / Safety and quality of food production | | | | | | | | | | | | | | | | | | | | | |
| 1 | Өнім сапасын басқару Управление качеством продукции Product quality management | БП (ТК) БД (КБ) BS (ES) | UKP 5206-25 UKP 5206-25 UKP 5206-25 | 1 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 2 | Тамақ өндірісін сапаны кәліметрілік бағалау Квалиметрическая оценка качества пищевых продуктов Qualimetric assessment of food quality | БП (ТК) БД (КБ) BS (ES) | KOKPP 5206-25 KOKPP 5206-25 KOKPP 5206-25 | 2 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 3 | Функционалды және мамандандырылған тамақ өндірісін кәліметті Безопасность функциональных и специализированных пищевых продуктов Safety of functional and specialized food products | БП (ТК) БД (КБ) BS (ES) | BFSP 5207-25 BFSP 5207-25 BFSP 5207-25 | 2 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |
| 4 | Технологиялық процестер мен тамақ өндірісін өндірісін кәліметті Безопасность технологических процессов и производства пищевых продуктов Safety of technological processes and food production | БП (ТК) БД (КБ) BS (ES) | BTPPP 5207-25 BTPPP 5207-25 BTPPP 5207-25 | 2 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | Білім алушының таңдауы бойынша / По выбору обучающегося / By student's option | | | | | | | | |

| № | Жобаларды басқару Управление проектами Project Management | Бөлім (ТК) ПД (КВ) АС (ЕС) | UP 5205-25 UP 5205-25 UP 5205-25 | | 1 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
|---|---|----------------------------------|--|--|---|---|-----|----|----|----|----|-----------|---|
| | | | SMKBPP 5205-25 SMKBPP 5205-25 SMKBPP 5205-25 | SMKBPP 5205-25 | | | | | | | | | |
| 5 | Тамақ өнімдерінің сапасын мен қауіпсіздігін басқару жүйелері Система менеджмента качества и безопасности пищевых продуктов Food quality and safety management systems | Бөлім (ТК) ПД (КВ) АС (ЕС) | UP 5205-25 UP 5205-25 UP 5205-25 | SMKBPP 5205-25 SMKBPP 5205-25 SMKBPP 5205-25 | 1 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 6 | Тамақ өнімдерінің сапасын мен қауіпсіздігін басқару жүйелері Система менеджмента качества и безопасности пищевых продуктов Food quality and safety management systems | Бөлім (ТК) ПД (КВ) АС (ЕС) | UP 5205-25 UP 5205-25 UP 5205-25 | SMKBPP 5205-25 SMKBPP 5205-25 SMKBPP 5205-25 | 1 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 7 | Сапа және қауіпсіздік менеджментінің халықаралық жүйелері Международные системы менеджмента качества и безопасности International quality and safety management systems | Бөлім (ЖК) ПД (БК) АС (ЛС) | MSMKVB 5310-25 MSMKVB 5310-25 MSMKVB 5310-25 | MSMKVB 5310-25 MSMKVB 5310-25 MSMKVB 5310-25 | 2 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 8 | Тамақ қауіпсіздігі саласындағы техникалық реттеу Техническое регулирование в области пищевой безопасности Technical regulation in the field of food safety | Бөлім (ЖК) ПД (БК) АС (ЛС) | TROPB 5309-25 TROPB 5309-25 TROPB 5309-25 | TROPB 5309-25 TROPB 5309-25 TROPB 5309-25 | 2 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 9 | Тамақ өнімдерінің экологиялық қауіпсіздігін бағалау Оценка экологической безопасности пищевых продуктов Assessment of environmental safety in food products | Бөлім (ЖК) ПД (БК) АС (ЛС) | OEVRP 6314-25 OEVRP 6314-25 OEVRP 6314-25 | OEVRP 6314-25 OEVRP 6314-25 OEVRP 6314-25 | 3 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 10 | Тамақ өнімдерінің сапасын сарптауына бағалау Экспертная оценка качества пищевой продукции Expert assessment of the quality of food products | Бөлім (ЖК) ПД (БК) АС (ЛС) | EOKPP 6315-25 EOKPP 6315-25 EOKPP 6315-25 | EOKPP 6315-25 EOKPP 6315-25 EOKPP 6315-25 | 3 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| Барлығы модуль бойынша / Итого по модулю / Total for module | | | | | | | | | | | | | |
| Ғылыми зерттеулер жүргізу әдістері / Методология ведения научных исследований / Methodology of scientific research | | | | | | | | | | | | | |

| № | Жобаларды басқару Управление проектами Project Management | Бөлім (ТК) ПД (КВ) АС (ЕС) | IP 6303-25 IP 6303-25 IP 6303-25 | | 4 | 13 | 390 | 0 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option | |
|---|---|----------------------------------|---|---|---|----|-----|----|----|----|-----------|---|---|
| | | | IP 6303-25 IP 6303-25 IP 6303-25 | IP 6303-25 | | | | | | | | | |
| 1 | Экспериментті жоспарлау, ұйымдастыру және деректерді оқыту Планирование, организация эксперимента и обработка данных Planning, organization of the experiment and data processing | Бөлім (ТК) ПД (КВ) БС (ЕС) | POEOD 5208-25 POEOD 5208-25 POEOD 5208-25 | POEOD 5208-25 POEOD 5208-25 POEOD 5208-25 | 2 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 2 | Тамақ шикізаттары мен ағылдарды зерттеу әдістері Методы исследования пищевого сырья и продуктов Methods of research of food raw materials and products | Бөлім (ТК) ПД (КВ) АС (ЕС) | MIPSP 5208-25 MIPSP 5208-25 MIPSP 5208-25 | MIPSP 5208-25 MIPSP 5208-25 MIPSP 5208-25 | 3 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 3 | Шикізат пен тамақ өнімдерінің сапасын бақылаудың заманауи әдістері Современные методы контроля качества сырья и пищевой продукции Modern methods of quality control of raw materials and food products | Бөлім (ТК) ПД (КВ) АС (ЕС) | SMKKSPP 6313-25 SMKKSPP 6313-25 SMKKSPP 6313-25 | SMKKSPP 6313-25 SMKKSPP 6313-25 SMKKSPP 6313-25 | 3 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 4 | Тамақ шикізатты мен дайын өнімнің сапасын мен қауіпсіздігін бақылау жөніндегі ағылдарлық технологиялар Информационные технологии по контролю качества и безопасности пищевого сырья и готовой продукции Information technologies for quality control and safety of food raw materials and finished products | Бөлім (ТК) ПД (КВ) АС (ЕС) | ITKKBSPGP 6313-25 ITKKBSPGP 6313-25 ITKKBSPGP 6313-25 | ITKKBSPGP 6313-25 ITKKBSPGP 6313-25 ITKKBSPGP 6313-25 | 3 | 5 | 150 | 45 | 30 | 15 | 90 | 2 + 1 + 0 | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 5 | Зерттеу практикасы Исследовательская практика Research practicum | Бөлім (ЖК) ПД (БК) АС (ЛС) | IP 6303-25 IP 6303-25 IP 6303-25 | IP 6303-25 IP 6303-25 IP 6303-25 | 4 | 13 | 390 | 0 | | | | 13 апта / неделя / weeks | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 6 | Магистранттың ғылыми-зерттеу жұмысы Научно-исследовательская работа магистранта The scientific research work of a master's student | ҒЖ (ЖК) НІР (БК) РВ (ЛС) | NIRM 5401-25 NIRM 5401-25 NIRM 5401-25 | NIRM 5401-25 NIRM 5401-25 NIRM 5401-25 | 1 | 4 | 120 | 0 | | | | 4 апта / неделя / weeks | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 7 | Магистранттың ғылыми-зерттеу жұмысы Научно-исследовательская работа магистранта The scientific research work of a master's student | ҒЖ (ЖК) НІР (БК) РВ (ЛС) | NIRM 5402-25 NIRM 5402-25 NIRM 5402-25 | NIRM 5402-25 NIRM 5402-25 NIRM 5402-25 | 2 | 6 | 180 | 0 | | | | 6 апта / неделя / weeks | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |
| 8 | Магистранттың ғылыми-зерттеу жұмысы Научно-исследовательская работа магистранта The scientific research work of a master's student | ҒЖ (ЖК) НІР (БК) РВ (ЛС) | NIRM 6403-25 NIRM 6403-25 NIRM 6403-25 | NIRM 6403-25 NIRM 6403-25 NIRM 6403-25 | 3 | 5 | 150 | 0 | | | | 5 апта / неделя / weeks | Білім алушының таңдауы бойынша/ По выбору обучающегося/ By student's option |

| 9 | Тыптыладалган өту мен магистранттың диссертациясының орындалуы мен магистранттың ғылыми-зерттеу жұмысы. Научно-исследовательская работа магистранта, включая прохождении стажировки и выполнение магистерской диссертации. The scientific research work of a master's student, including the completion of an internship and the preparation of a master's thesis. | ҒЖ (ЖК) НИР (БК) РАУ (УС) | NIRM 6404-25 NIRM 6404-25 NIRM 6404-25 | 4 | 9 | 270 | 0 | 60 | 30 | 0 | 30 | 180 | 9 апта / неделя / weeks | Білім алушының таңдауы Бойынша / По выбору обучающегося / By student's option |
|--|--|---------------------------------|--|---|-----|------|-----|-----|-----|----|-----|------|-------------------------------|--|
| Барлығы модуль бойынша / Итого по модулю / Total for module | | | | | | | | | | | | | | |
| Тамақ өндірісінің қауіпсіздігі / Безопасность пищевых производств / Food safety | | | | | | | | | | | | | | |
| 1 | Тамақ өнеркәсібінің қауіпсіздігі мен қапталмама шикізаттың қауіпсіздігі Безопасность отходов и вторичного сырья в пищевой промышленности Safety of waste and secondary raw materials in the food industry Тамақ өндірісіндегі тоқсандардың бағалауы Оценка рисков пищевой безопасности | БөП (ТК) ПД (КБ) АС (ЕС) | BOVSPP 6311-25 | 3 | 5 | 150 | 45 | 30 | 15 | 15 | 30 | 90 | 2 + 1 + 0 | Білім алушының таңдауы Бойынша / По выбору обучающегося / By student's option |
| | | | BOVSPP 6311-25 | | | | | | | | | | | |
| | | | ORPB 6311-25 | | | | | | | | | | | |
| | | | ORPB 6311-25 | | | | | | | | | | | |
| 2 | Тамақ өндірісіндегі гигиеналық қауіпсіздік Гигиеническая безопасность на пищевых производствах Наурыздың қауіпсіздігі Hazardous safety in food production | БөП (ТК) ПД (КБ) АС (ЕС) | GBPP 6312-25 | 3 | 5 | 150 | 45 | 30 | 15 | 15 | 30 | 90 | 2 + 1 + 0 | Білім алушының таңдауы Бойынша / По выбору обучающегося / By student's option |
| | | | GBPP 6312-25 | | | | | | | | | | | |
| | | | GBPP 6312-25 | | | | | | | | | | | |
| | | | IFPP 6312-25 | | | | | | | | | | | |
| 3 | Тамақ өндірісіндегі қауіпсіздік Identification and labification of food products | БөП (ТК) ПД (КБ) АС (ЕС) | IFPP 6312-25 | 3 | 5 | 150 | 45 | 30 | 15 | 15 | 30 | 90 | 2 + 1 + 0 | Білім алушының таңдауы Бойынша / По выбору обучающегося / By student's option |
| | | | IFPP 6312-25 | | | | | | | | | | | |
| | | | IFPP 6312-25 | | | | | | | | | | | |
| | | | IFPP 6312-25 | | | | | | | | | | | |
| Барлығы модуль бойынша / Итого по модулю / Total for module | | | | | | | | | | | | | | |
| Қорытынды аттестация / Итоговая аттестация / Final assessment | | | | | | | | | | | | | | |
| 1 | Қорытынды аттестация (Магистранттың диссертациясының ресми және қорытынды) (МДРК) Итоговая аттестация (Оформление и защита магистерской диссертации) (ОМЗМД) Final assessment (Preparation and defense of a master's thesis) (PDMT) | | | 4 | 8 | 240 | | | | | | | 8 апта / неделя / weeks | |
| | | | | | | | | | | | | | | |
| Барлығы модуль бойынша / Итого по модулю / Total for module | | | | | | | | | | | | | | |
| БАРЛЫҒЫ МОДУЛЬДАР БОЙЫНША / ИТОГО ПО МОДУЛЯМ / TOTAL FOR MODULES | | | | | | | | | | | | | | |
| | | | | | 120 | 3600 | 675 | 420 | 255 | 0 | 225 | 1230 | | |

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| «K.Kulazhanov Kazakh University of Technology and Business» JSC | EP 01.12-2025 |  |
| Educational program | Edition №4 | |

Expert opinion

for the educational program 7M07241 "Food safety (scientific and pedagogical direction)

in the field of training M111 Food production

Name of the organization of the partner company for the development of the educational program: Astana branch of LTD Kazakh Research Institute of Processing and Food Industry


The educational program 7M07241 - "Food safety" (scientific and pedagogical direction) is an urgent and significant area of training for specialists in the context of increasing demands on the quality and safety of food. Modern realities dictate the need to train highly qualified specialists capable of ensuring food safety at all stages — from production and processing to storage and sale. The Master's degree program 7M07241 - "Food safety" (scientific and pedagogical direction) was developed in accordance with the National Qualification Framework, industry qualification framework and professional standards "Food conformity assessment", "Teacher (teaching staff) of higher and (or) postgraduate education organizations" and corresponds to the priorities of state policy in the field of public health and sustainable development.

The educational program covers a wide range of disciplines, covering both fundamental knowledge and applied aspects. An important advantage of the program is the availability of an interdisciplinary approach that allows students to form a holistic view of the food safety system. The content of the disciplines meets the requirements for OP 7M07241 - "Food safety" (scientific and pedagogical direction) and are aimed at forming readiness for independent professional decision-making in the field of food safety. The disciplines and modules are structured logically. The assessment of academic disciplines allows us to conclude that they are of high quality and have a sufficient level of methodological support.

The program provides for a sufficient number of hours for practical training, as well as research internships at specialized enterprises and regulatory authorities. This allows future graduates not only to master theoretical knowledge, but also to acquire professional skills that are in demand in the labor market.

The program provides undergraduates with the opportunity to engage in research activities, which contributes to the development of critical thinking and analytical abilities.

The Master's degree program 7M07241 "Food safety (scientific and pedagogical direction) is a modern and high-quality educational product that meets the current requirements of the industry. It focuses on the training of competent specialists who are able to solve food safety problems in a dynamically changing environment.


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| «K.Kulazhanov Kazakh University of Technology and Business» JSC | EP 01.12-2025 |  |
| Educational program | Edition №4 | |

It is recommended to continue developing practice-oriented modules, expand partnerships with the industry, and strengthen the participation of undergraduates in international scientific and educational projects.

Expert
Acting Director
Astana branch
LTD "Kazakh Research
Institute of processing
and Food Industry"



Alzhaksina N.E.

| | | |
|---|---------------|---|
| «K.Kulazhanov Kazakh University of Technology and Business» JSC | EP 01.12-2025 |  |
| Educational program | Edition №4 | |

Экспертное заключение

на образовательную программу 7M07241 «Пищевая безопасность»

по направлению подготовки М111 Производство продуктов питания

Наименование организации предприятия – партнера по разработке образовательной программы: ТОО «НПП «Иноватор»

ОП 7M07241 «Пищевая безопасность» разработана в соответствии с Национальной рамкой квалификации, отраслевыми рамками квалификации и профессиональными стандартами. Данная ОП соответствует сформулированным целям и запросам работодателей. Дисциплины, представленные в ОП являются актуальными, характеризуются комплексным и целевым подходом для подготовки квалифицированного выпускника, обладающего профессиональными навыками и компетенциями, необходимые для профессиональной деятельности в области пищевой безопасности. В ОП описаны области, объекты профессиональной деятельности, задачи, которые должен решать выпускник, а также использованы профессиональные стандарты «Подтверждение соответствия пищевой продукции» и Педагог (профессорско-преподавательский состав) организаций высшего и (или) послевузовского образования. Трудовые функции данных стандартов отражены в результатах обучения.

Результаты обучения по ОП 7M07241 «Пищевая безопасность» практико-ориентированные и направлены на обеспечение конкурентоспособности выпускника на рынке труда.

В ОП 7M07241 «Пищевая безопасность» предложены базовые и профилирующие дисциплины, которые ориентированы на формирование общих и профессиональных компетенций у выпускников. Содержание дисциплины соответствует требованиям, предъявляемым к ОП и направлены на формирование готовности к самостоятельному принятию профессиональных решений в области пищевой безопасности. Дисциплины и модули выстроены логично. Оценка учебных дисциплин позволяет сделать вывод о высоком их качестве и достаточном уровне методического обеспечения.

ОП 7M07241 «Пищевая безопасность» соответствуют современному уровню развития науки, техники и производства.

В связи с актуализацией ОП и развитием информационных технологий рекомендуется внести дисциплину «Гигиеническая безопасность на пищевых производствах».

Эксперт
Директор ТОО НПП «Иноватор»  Д.М.Искакова

