

"Kazakh University of Technology and Business named after K.Kulazhanov" JSC

EDUCATIONAL PROGRAM

7M07241 Food safety

Level: Master's (scientific and pedagogical track)

Approved

by the Board of Directors of JSC

«K.Kulazhanov KazUTB» "18.03" 20 26,
protocol No. 4



Recommended

by the Academic Council of JSC

«K.Kulazhanov KazUTB» "21.02" 20 26,
protocol No. 7

Astana – 2026

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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).

1. The Professional Standard "Production of Public Catering Products," approved on December 27, 2019, and updated by Order No. 477 of the Minister of Agriculture of the Republic of Kazakhstan dated December 19, 2025 ("Enterprise Director").

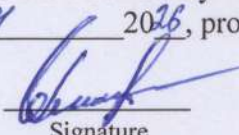
2. The Professional Standard "Teacher (Academic Staff) of Higher and/or Postgraduate Education Organizations," approved by Order No. 591 of the Minister of Science and Higher Education of the Republic of Kazakhstan dated November 20, 2023.

The Atlas of New Professions and Competencies: Order No. 477 of the Minister of Agriculture of the Republic of Kazakhstan dated December 19, 2025 (Environmental Technologist, Enterprise Director).

The Regional Atlas of New Professions and Competencies of the Zhambyl Region (Organic Products Specialist).

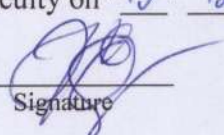
The educational program "7M07241 Food safety" was approved at the meeting of the Council on Academic Quality on "22" 01 2025, protocol No. 3

Chairman E.B. Askarbekov
S.N.P.


Signature

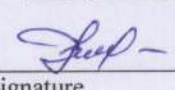
The educational program "7M07241 Food safety" was approved at the meeting of the Commission on Academic Quality of the Faculty on "19" 12 2025, protocol No. 3

Chairman Safuani Zh.E.
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Signature

The educational program "7M07241 Food safety" was developed and discussed at the meeting of the department "Technology and Standardization" dated "19" 12 2025, protocol No. 5

Head of the department Baytukenova S. B.
S.N.P.


Signature

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

Approval sheet

Educational program 7M07241 Food safety

AGREED:

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1 Passport of the educational program

International Classification of Education (ISCED) level	Standard 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 training	7M072 Manufacturing and processing industries
Number and name of the group of educational programs	M111 Food production
Code and name of the educational program (EP)	7M07241 Food safety
Educational program profile	Scientific and pedagogical
goal of the educational program	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	- 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	Organizational and managerial: - management of the resources of the Food Conformity Assessment Body; - development and implementation of the latest progressive forms of management. Production and technological:

	- organization of work of all divisions of food industry enterprises on safety and conformity assessment of food products. Scientific research: - scientific research in the field of food safety. Pedagogical: - 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	- 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	20
Component of choice	15
Cycle of major disciplines (MD)	53
University component	25
Component of choice	15
Research Practicum	13
Scientific Research Work of a Master's Student	24
The Scientific Research Work of a Master's Student, Including the Completion of an Internship and the Preparation of a Master's Thesis	24
Final certification (Preparation and Defense of a Master's Thesis (PDMT))	8
Preparation and Defense of a Master's Thesis	8
Total	120

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	Assesses the quality and safety of food products using modern research methods, project management, and the development and implementation of progressive forms of work organization.
	LO 9	Applies information technologies, artificial intelligence, and analytical programs for assessing the quality, compliance, and safety of food products, as well as for detecting adulteration and contamination.
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

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 requirements and regulatory	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 production

			framework, ensuring the production of consumer-safe food products.	
Digital competencies (Digital skills)	LO 6 Assesses the quality and safety of food products using modern research methods, project management, and the development and implementation of progressive forms of work organization.	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 assess the safety of food products,	Methods of research of food raw materials and products Planning, organization of the experiment and data

			components, raw materials and production processes.	processing
Digital competencies (Digital skills)	LO 9 Applies information technologies, artificial intelligence, and analytical programs for assessing the quality, compliance, and safety of food products, as well as for detecting adulteration and contamination.	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 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

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 discipline is aimed at developing academic interaction and scientific writing skills. While studying the subject, the master's student systematizes foreign information in their field of expertise and conducts professional activities in a foreign language. This enables the effective presentation of original research results in an international environment, the preparation of articles for high-ranking journals, and the delivery of lectures on specialized subjects, thereby enhancing the overall competitiveness of the future researcher.	4	+											
2	History and philosophy of science	The discipline aims to cultivate a culture of scientific thinking and develop methodological analysis skills. The learning process focuses on a profound understanding of the specifics of cognition, ensuring the high-quality completion of the master's thesis and the achievement of	4		+										

[illegible]

7 Alignment of planned learning outcomes with assessment technologies and teaching methods within the module

Number results training (RO)	Planned learning outcomes for the module	Assessment technologies (means)	Methods learning and teaching
PO1	Applies modern methods and technologies of scientific and professional communication in a foreign language in the field of professional activity.	essay	collaborative education
RO 2	Explores a holistic, systemic scientific worldview using knowledge of the history and philosophy of science	control Job	cerebral storm
RO 3	Applies modern pedagogical approaches, teaching methods and educational technologies in the design and implementation of the educational process in higher education.	analysis cases	design and research method
RO 4	Introduces psychological management mechanisms, teaching methods and modern learning technologies into the educational process	oral survey	solution situational tasks
RO 5	Analyzes the safety of waste processing technologies in the food industry, ensuring product quality control and environmentally friendly waste recycling using modern risk management methods.	multi-level tasks	calculation and graphic Job
RO 6	Evaluates quality and safety of food products using modern research methods	analysis cases	method projects
RO 7	Conducts qualimetric assessment and quality management of food products based on modern methods and standards	scientific works	collaborative education
RO 8	Conducts scientific research in the field of food safety using methods of analysis and generalization of the obtained results	scientific article	cerebral storm
RO 9	Uses information technology, artificial intelligence and analytical programs to assess the quality, conformity and safety of food products, identify counterfeiting and contamination	testing	test tasks
RO 10	Assesses food, environmental and hygienic safety risks at food industry enterprises	situational tasks	solving multi-level problems and assignments
RO 11	Ensures quality and food safety management in accordance with national and international standards	oral survey	cerebral storm

RO 12	Conducts an examination of the conformity of food products with the requirements of technical regulations by type and food safety in accordance with the law in the field of technical regulation	protection projects	discussion
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8 Correlation of learning outcomes of the educational program with the labor functions of professional standards

Name used professional standards	Professions by Level 7 ORC	Labor functions	Tasks	Results training according to OP
Professional standard 1; Production of public catering products	Director enterprises	TF 1. Manage production and economic activities. 2. Organize the development and implementation of the latest progressive forms of management and labor organization	Task 1. Implementation of enterprise management Task 2. Implementing a set of measures to control the enterprise's divisions	RO 12 Conducts an examination of food products with the requirements of technical regulations for the types and safety of food products in accordance with legislation in the field of technical regulation.
Professional standard: Teacher (faculty) of higher and /or postgraduate education institutions	Teacher, assistant in the field of education, OVPO	TF 1. Training TF 2. Conducting scientific research; TF 3. Implementation of scientific and methodological work; TF 4. Socialization of the student 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 for macroprocesses of the OVPO Task 4. Promotion of social values among students	RO 3 Applies modern pedagogical approaches, teaching methods and educational technologies in the design and implementation of the educational process in higher education. RO 4 Introduces psychological management mechanisms, teaching methods, and modern learning technologies into the educational process.

GRADUATE MODEL			
1. Production of public catering products from 12/27/2019 and updated from 2025 by order of the Minister of Agriculture of the Republic of Kazakhstan dated December 19, 2025 No. 477 (Director of the enterprise); 2 Teacher (faculty) of higher and (or) postgraduate education organizations in accordance with the Approved Order of the Minister of Science and Higher Education of the Republic of Kazakhstan dated November 20, 2023 No. 591. Atlas of new professions and competencies (order of the Minister of Agriculture of the Republic of Kazakhstan dated December 19, 2025 No. 477 Ecotechnologist - Director of the enterprise and the Regional Atlas of new professions and competencies of the Zhambyl region (specialist in organic products).	Competencies (soft skills, digital skills)		
	Attributes graduate	Knowledge	Skills
	1. Creativity and solution 2. Teamwork, 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. GOSTs 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 sales of products.	1. Applies the regulatory framework in the field of food product conformity assessment 2. Interacts effectively with certification bodies and colleagues 3. Ability to quickly resolve problems at all stages of production. 4. Prepares and prepares documents for conformity assessment 5. Conducts quality control and food safety at every stage: from production to transportation
	Professional skills (hard skills)		
Applies regulatory documentation when conducting product conformity assessment. Proficient in sampling methods, identification and interpretation of laboratory test results. Able to prepare 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.			

Competencies (soft skills, digital skills)		
Attributes graduate	Knowledge	Skills
1. Leadership 2. Creativity 3. Communication skills 4. Academic integrity 5. Openness to innovation 6. Reflexivity 7. Digital literacy	Ethics of research and teaching. Fundamentals of pedagogical innovation and development of original educational programs. Principles of a creative approach in teaching. Fundamentals of scientific methodology of the strategy for assessing educational results. Modern information and communication technologies in education. Organization and control of educational processes.	Develops and implements innovative educational programs and courses. Creates unique materials and approaches for teaching. Uses game-based and creative methods in teaching. Analyzes students' learning outcomes and identifies problem areas in learning. Evaluates the effectiveness of educational technologies and methods. Uses digital educational platforms to conduct classes and testing, and has the ability to work with various IT tools to create educational materials and manage training
Professional skills (hard skills)		
Development of educational programs and courses with innovative approaches. Application of new educational technologies and methods. Implementation 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). Evaluation of one's own teaching 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.		

1. Production of public catering products from 12/27/2019 and updated from 2025 by order of the Minister of Agriculture of the Republic of Kazakhstan dated December 19, 2025 No. 477 (Director of the enterprise);

2 Teacher (faculty) of higher and (or) postgraduate education organizations in accordance with the Approved Order of the Minister of Science and Higher Education of the Republic of Kazakhstan dated November 20, 2023 No. 591.

Atlas of new professions and competencies (order of the Minister of Agriculture of the Republic of Kazakhstan dated December 19, 2025 No. 477 Ecotechnologist - Director of the enterprise and the Regional Atlas of new professions and competencies of the Zhambyl region (specialist in organic products).

7M07241 - Тағам қауіпсіздігі / Пищевая безопасность/ Food Safety

№ п/п No	Наименование учебного дисциплины / NAME OF TEACHING DISCIPLINES	Содержание дисциплины / Content of discipline	Семестр / Semester	Виды учебной деятельности обучающихся (краткий перечень) / Types of educational activities of students (brief list)	Итого часов / Total hours						Формы контроля качества обучения / Forms of quality control of learning	Максимальное количество баллов за курс / Maximum number of points for the course	Формы промежуточной аттестации / Forms of intermediate assessment	Формы итоговой аттестации / Forms of final assessment
					Аудиторные занятия / Auditory sessions									
					Лекции / Lectures	Семинары / Seminars	Лабораторные работы / Laboratory work	Самостоятельная работа / Independent work	Экзаменационная сессия / Exam session	Другие формы контроля / Other forms of control				
1	Шет тілі (кебірі) Foreign Language (Professional)	Білім беру бағдарламасының мақсаты мен міндеттері. Тілдік қолдану.	I	1	4	120	45	3	72	Барлық кафедралар Все кафедры All chairs	0 + 3 + 0	Аудиторлық және / Auditory and / Assessment of knowledge / Knowledge assessment	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
2	Басқару психологиясы Management Psychology	Психологияның негізгі ұғымдары мен категориялары. Жеке тұлғаның психологиясы.	I	1	4	120	45	3	72	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0	Специализация бағалауы / Specialization evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
3	Жоғары мектеп педагогикасы Pedagogy of Higher Education	Педагогиканың теориясы мен методикасы. Жоғары оқу ордаларындағы педагогикалық практика.	I	1	4	120	45	3	72	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0	Специализация бағалауы / Specialization evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
4	Ғылым тарихы мен философиясы History and Philosophy of Science	Ғылымның даму тарихы мен философиясы. Ғылымның әлеуметтік рөлі.	I	1	4	120	45	3	72	Барлық кафедралар Все кафедры All chairs	2 + 1 + 0	Специализация бағалауы / Specialization evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
5	Педагогикалық практика Pedagogical Practicum	Педагогикалық практика. Мәдениеттілік пен патриоттық тәрбиені қалыптастыру.	I	2	4	120	45	3	72	Барлық кафедралар Все кафедры All chairs	4 апта / 4 weeks	Практика бойынша бағалау / Practice evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
6	Сапа және менеджменттің халықаралық жүйелері Международные системы менеджмента качества и безопасности International Quality and Safety Management Systems	Сапа және менеджменттің халықаралық жүйелері. Международные системы менеджмента качества и безопасности.	I	2	5	150	45	15	90	Технология және стандарттар Technology and standardization	2 + 1 + 0	Специализация бағалауы / Specialization evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
7	Тағам қауіпсіздігі саласындағы техникалық реттеу Техническое регулирование в области пищевой безопасности Technical Regulation in the Field of Food Safety	Тағам қауіпсіздігі саласындағы техникалық реттеу. Техническое регулирование в области пищевой безопасности.	I	2	5	150	45	15	90	Технология және стандарттар Technology and standardization	2 + 1 + 0	Специализация бағалауы / Specialization evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More
8	Тамақ өнімдерінің сапасын сараптамалық бағалау Expert Assessment of the Quality of Food Products	Тамақ өнімдерінің сапасын сараптамалық бағалау. Expert Assessment of the Quality of Food Products.	I	3	5	150	45	15	90	Технология және стандарттар Technology and standardization	2 + 1 + 0	Специализация бағалауы / Specialization evaluation	Пән бойынша жинақталған балл / Total score by subject	Басқа Другое More

[illegible]

Модуль / Module № 7	Темак өнөр-сыйбаттаткыч калмактар мен кайгалама шикаттын кууптудиги Безопасность отходов и вторичного сырья в пищевой промышленности Safety of Waste and Secondary Raw Materials in the Food Industry	БЭП (ТК) ПД (КВ) PD (EC)	BOVSPP 6311-26 BOVSPP 6311-26 BOVSPP 6311-26	3	5	150	45	30	15	15	90	Технология және стандарттау Технология и standardization Technology and standardization	2 + 1 + 0	Беткис Экзамен Examination	Баса Другое More				
	Тагам кууптудиги туусаларин багалуу Оценка рисков пищевой безопасности Food Safety Risk Assessment		ORPB 6311 - 26 ORPB 6311 - 26 ORPB 6311 - 26																
Бардыгы модуль бойынша / Итого по модулю / Total for module																			
/ /																			
Модуль / Module № 8	Темак өнөр-сыйбаттаткыч кууптудиги Гигиеническая безопасность на пищевых производствах Hygienic Safety in Food Production Number of Academic Credits	БЭП (ТК) ПД (КВ) PD (EC)	GBPP 6312-26 GBPP 6312-26 GBPP 6312-26	3	5	150	45	30	15	15	90	Технология және стандарттау Технология и standardization Technology and standardization	2 + 1 + 0	Беткис Экзамен Examination	Баса Другое More				
	Темак өнөр-сыйбаттаткыч кууптудиги Идентификация и фальсификация пищевых продуктов Identification and Falsification of Food Products		IFPP 6312-26 IFPP 6312-26 IFPP 6312-26																
Бардыгы модуль бойынша / Итого по модулю / Total for module																			
/ /																			
Модуль / Module № 9	Корутымды аттестаттуу (Магистратке диссертацияны расмилеу және коругу) (МДРК) Итоговая аттестация (Оформление и защита магистерской диссертации) (ОгЗМД) Final assessment (Preparation and defense of a master's thesis) (PDMT)			4	8	240						8 апта / неделя / weeks							
	Бардыгы модуль бойынша / Итого по модулю / Total for module			8		240	0	0	0	0	0								
Бардыгы модуль бойынша / Итого по модулю / Total for module																			
/ /																			
Бардыгы модуль бойынша / Итого по модулям / TOTAL FOR MODULES				120		3600	675	420	255	0	177	1278							

Корутымды аттестация / Итоговая аттестация / Final assessment

**International Academic Advisor Confirmation/ Шетелдік кеңесшінің қатысуы/
Участие зарубежного консультанта**

Educational Program/	7M07241 Food safety
Білім беру бағдарламасы/	7M07241 Тағам қауіпсіздігі
Образовательная программа	7M07241 Пищевая безопасность
Level/ Дәрежесі/ Уровень	Master's
	Магистр
	Магистр
International Academic Advisor/	Djakhangirova Gulnoza Zinatullaevna
Шетелдік академиялық	Джахангирова Гулноза Зинатуллаевна
кеңесші/ Зарубежный	Джахангирова Гулноза Зинатуллаевна
консультант	PhD
Academic degree/ Ғылыми	Философия докторы (PhD)
дәреже/ Ученая степень	Доктор философии (PhD)
Position/ Лауазымы/ Должность	Professor, Department of Technology of Food and Perfumery-Cosmetic Products)
	Тамақ және парфюмерлік-косметикалық өнімдер технологиясы кафедрасының профессоры
	проф. Кафедры Технология пищевых и парфюмерно- косметических продуктов
Организация/ Ұйым /	Tashkent Chemical-Technological Institute
Organization	Ташкент химия-технологиялық институты
	Ташкентский химико-технологический институт
Country/ Ел/ Страна	Republic of Uzbekistan, Tashkent
	Өзбекстан Республикасы, Ташкент қаласы
	Республика Узбекистан, г. Ташкент

Approved/ Келісілді/ Согласовано

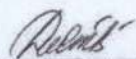
The educational program has been reviewed and approved. The updated content of the educational program, the sequence of courses, and the revised learning outcomes (LO) have been developed in accordance with modern academic approaches.

Білім беру бағдарламасы қарастырылып, келісілді. Білім беру бағдарламасының жаңартылған мазмұны, пәндерді оқу реттілігі және жаңартылған оқу нәтижелері (ОН) заманауи академиялық тәсілдерге сәйкес әзірленді.

Образовательная программа рассмотрена и согласована. Актуализированное содержание образовательной программы, последовательность изучения дисциплин и обновленные результаты обучения (РО) сформированы с учетом современных академических подходов.

International Academic Advisor/
Шетелдік академиялық кеңесші/
Зарубежный консультант

G. Djakhangirova/
Г. Джахангирова/
Г. Джахангирова



(Signature/
Қолы/
Подпись)

(Date/
Күні/
Дата)

Seal



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.

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.

Экспертное заключение

на образовательную программу 7М07241 «Пищевая безопасность»

по направлению подготовки М111 Производство продуктов питания

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

ОП 7М07241 «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 7М07241 «Пищевая безопасность» практико-ориентированные и направлены на обеспечение конкурентоспособности выпускника на рынке труда.

В ОП 7М07241 «Пищевая безопасность» предложены базовые и профилирующие дисциплины, которые ориентированы на формирование общих и профессиональных компетенций у выпускников. Содержание дисциплин 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 7М07241 «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 «Инноватор»

Д.М.Искакова



Expert opinion

on the Educational Program 7M07241 - Food safety

Field of Study M111 Food production

The Educational Program "7M07241 Food Safety (Scientific and Pedagogical Track)" is designed to prepare highly qualified specialists capable of conducting comprehensive risk analysis and developing and implementing effective quality and food safety management systems throughout all stages of food production and distribution. The curriculum combines fundamental scientific knowledge with practical managerial and analytical competencies required in professional practice.

The objective of the program is to educate highly qualified professionals who meet the current demands of science, education, and the food industry and possess advanced expertise in food production technologies and food safety.

The relevance of the program is determined by contemporary global challenges, including the globalization of food markets, climate change, population growth, and the need to ensure sustainable access to safe and high-quality food. The demand for specialists in this field is confirmed by international trends and the growing needs of the food industry, research institutions, and regulatory organizations.

The program structure fully complies with current academic regulations and comprises 120 academic credits. Of these, 35 credits are allocated to the core disciplines aimed at developing fundamental knowledge in food safety and pedagogical competencies. The 53-credit specialization cycle provides advanced professional training in key areas, including quality management systems, international standards, and modern methods of food analysis and control.

The curriculum reflects current scientific advances and industry requirements, covering national and international food safety regulations, the implementation of HACCP, ISO, and other international standards, as well as risk assessment, analytical control, and quality management. The program content corresponds to current challenges in global food safety and national public health policies.

The master's research component comprises 24 academic credits, ensuring the development of research competencies required for independent scientific investigation and professional problem-solving. The 8-credit final assessment, including a comprehensive state examination and the defense of a master's thesis, provides an integrated evaluation of the graduates' professional and research competencies.

Thus, the program structure ensures the preparation of highly qualified specialists with profound theoretical knowledge, well-developed research and teaching skills, and the ability to effectively address food quality and safety issues at both national and international levels.

Overall, the educational program meets contemporary academic and professional standards, demonstrates a strong balance between scientific research

and practical application, and offers significant potential for international academic and research collaboration.

Expert

Doctor of Chemical Sciences, Professor
Head of the ICESCO Chair of Biomedical Materials
Baku State University



Ulviyya Hasanova Alimammad

