UNEC

rector_____prof. A.J.Muradov

(signature)

"___" _____ 20__ year

AZERBAIJAN STATE UNIVERSITY OF ECONOMICS (UNEC)

Code and name of the specialty:
050635- Food engineering

EDUCATION PLAN

(for undergraduate level)
Study period 4 years (8 semesters)

I. SCHEDULE OF EDUCATION PROCESS

	September	29 IX 5 X	October	27 X 2 XI	November	December	29 XII 4 I	January	26 I 1 II	February	23 II 1 III	March	30 III 5 IV	April	27 IV 3 V	May	June	29 VI 5 VII	July	27 VII 2 VIII	August

Week dates row:
1 7 | 8 14 | 15 21 | 22 28 | 6 12 | 13 19 | 20 26 | 3 9 | 10 16 | 17 23 | 24 30 | 1 7 | 8 14 | 15 21 | 22 28 | 5 11 | 12 18 | 19 25 | 2 8 | 9 15 | 16 22 | 2 8 | 9 15 | 16 22 | 23 29 | 6 12 | 13 19 | 20 26 | 4 10 | 11 17 | 18 24 | 25 31 | 1 7 | 8 14 | 15 21 | 22 28 | 6 12 | 13 19 | 20 26 | 3 9 | 10 16 | 17 23 | 24 30

Rows:
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3 | = | = | | | | | | :: | :: | :: | :: | :: | :: | = | = | | | | | | | | | | | :: | :: | :: | :: | :: | :: | = | = | = | = | = | = | = | = | =
4 | = | = | | | | | | :: | :: | :: | :: | :: | :: | = | = | X X X X X X X X X X X X X X X | # # # # # # | | | | | | |

SYMBOLS:

THEORETICAL TRAINING	EXAM SESSION	EXPERIENCE	FINAL STATE ATTESTATION	VACATION
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II. PLAN OF EDUCATIONAL PROCESS

№	Code of the subject	Name of subjects	Number of credit	Total hours	Hours outside the auditorium	Code of the subject	Including			Prerequisite (required to be taught first) program of subjects	Co-requisite (teaching parallel intended) code of subjects	Semester of subject teaching (fall and spring)	Weekly class load
							Lecture	Seminar	Laboratory				
	Total		**240**	**7200**	**4890**	**2310**	**1110**	**510**	**690**				
	General subjects		**30**	**900**	**465**	**435**	**90**	**345**	**0**				
1	00004	Business and academic communication in Azerbaijani language	4	120	60	60		60				F–2	4
2	00005	History of Azerbaijan	5	150	90	60	30	30				F–1	4
3	00052	Business and academic communication in a foreign language-1	4	120	60	60		60				F–1	4
4	00073	Business and academic communication in a foreign language-2	3	90	45	45		45		00052		S–1	3
5	00932	Business and academic communication in a foreign language-3	4	120	60	60		60		00073		F–2	4
6	00933	Business and academic communication in a foreign language-4	4	120	60	60		60		00932		S–2	4
	Elective subjects (general subjects)		**6**	**180**	**90**	**90**	**60**	**30**	**0**				
7	00341 00830 00149 00574 00317 00632	1.Philosophy 2.Sociology 3. Fundamentals of law and Constitution of AR 4.Logic 5.Ethics and aesthetics 6.Introduction to multiculturalism	3	90	45	45	30	15				S–2	3
8	00402 00404 00758 00671	1.Information technologies (specialty) 2.Information management 3.Fundamentals of entrepreneurship and introduction to business	3	90	45	45	30	15				S–3	3

No.	Code	Subject											
		4.Political science											
	Specialty subjects		**120**	**3600**	**2355**	**1245**	**690**	**120**	**435**				
9	00055	Linear algebra and analytical geometry	4	120	75	45	30	15				F–1	3
10	00040	Mathematical analysis	8	240	180	60	30	30				S–1	4
11	00891	Applied mathematics	4	120	75	45	30	15				F–2	3
12	00051	General chemistry	6	180	120	60	30		30			F–1	4
13	00003	Analytical chemistry	5	150	105	45	30		15			F–1	3
14	00115	Organic chemistry	5	150	90	60	30		30			S–1	4
15	00697	Food Chemistry	4	120	75	45	30		15			F–2	3
16	00014	Fundamentals of physics	6	180	120	60	30		30			S–1	4
17	00113	Applied Physics	5	150	90	60	30		30			S–1	4
18	00066	Introduction to specialty	4	120	75	45	30		15			S–1	3
19	00482	Computer-based engineering graphics	4	120	60	60	30		30			F–3	4
20	00703	Cooling technology of food products	8	240	180	60	30		30			S–2	4
21	00704	Safety of food products	6	180	120	60	30		30			S–3	4
22	00699	Biochemistry of food products	7	210	150	60	30		30			F–2	4
23	00756	Health and labor protection	4	120	75	45	30	15				F–4	3
24	00464	Quality management systems	5	150	105	45	30		15			F–4	3
25	00705	Food Microbiology	7	210	150	60	30		30			S–2	4
26	00709	Technological operations in the food industry	4	120	60	60	30		30			F–4	4
27	00700	Technical and chemical control of food quality	4	120	60	60	30		30			S–2	4
28	00707	Nutrition and health in food engineering	7	210	150	60	30		30			F–3	4
29	00696	Food Biotechnology	4	120	75	45	30		15			F–3	3
30	00708	Technological design in food industry enterprises	6	180	120	60	30	30				S–3	4
31	00034	Civil Defense	3	90	45	45	30	15				F–3	3
	Elective subjects (specialty subjects)		**60**	**1800**	**1170**	**630**	**330**	**45**	**255**				
32	00076 00099 00098	1.Biology 2.Food toxicology and pollutants 3.HACCP standards in food enterprises	5	150	90	60	30		30			S–1	4
33	00909 00369 00898 00952	1.General Microbiology 2.Finished food production technology 3.Medical and Functional Food Chemistry 4.Physical chemistry	7	210	150	60	30		30			F–2	4
34	00252 00564 00877	1.Numerical analysis 2.Fluid mechanics 3.Thermodynamics	4	120	75	45	30	15				S–2	3
35	00458 00510 00721	1.Heat and mass transfer 2.Mass and energy balances 3.Reaction kinetics	6	180	120	60	30	15	15			F–3	4
36	00203 00134 00698	1.Division operations laboratory 2.Technology of alcoholic and non-alcoholic drinks 3.Technology of food concentrates	6	180	120	60	30		30			F–3	4
37	00706 00838 00444	1.Food engineering design and economics 2.Statistics 3.Economy	5	150	105	45	30	15				S–3	3
38	00940 00953 00701 00954	1.Oil technology 2.Food additives 3.Packaging of food products 4.Evaluation of analysis results	5	150	90	60	30		30			S–3	4
39	00854 00691 00191	1.Grain technology 2.Technology of confectionery products 3.Technology of crop production	5	150	90	60	30		30			S–3	4
40	00586 00607 00215 00344	1.Fruit and vegetable technology 2.Production technology of medicinal herbs 3.Drying technology of food products 4.Enzyme and fermentation process	5	150	90	60	30		30			F–4	4
41	00318 00348 00702	1.Meat technology 2.Technology of functional food products 3.Technology for storing food products	6	180	120	60	30		30			F–4	4

	Code	Subject	Credit	Hours									Semester	
42	00847 00661 00228	1.Milk technology 2.Technology of cheese 3.Seafood processing and technology	6	180	120	60	30		30				F–4	4
		Internship and graduation work	**30**	**900**	**900**									
43	00861	Experience	21	630	630								S–4	0
44	00210	Graduation work	9	270	270								F–4	0

III. TIME ALLOTTED FOR TRAINING

PRACTICE		Week	Credit	Semester
1	Internship	14	21	S – 4

1 week for the internship is 1,5 credits.

FINAL CERTIFICATION		Week	Credit	Semester
1	Final state attestation	6	9	S – 4

Academic year		Credit		Theoretical training (week)		Exam session (week)		Experience (week)		Final certification (week)		Vacation	
I	F – 1	60	30	30	15	10	5					12	2
	S – 1		30		15		5						10
II	F – 2	60	30	30	15	10	5					12	2
	S – 2		30		15		5						10
III	F – 3	60	30	30	15	10	5					12	2
	S – 3		30		15		5						10
IV	F – 4	$30 + 21^x + 9^{//}$	30	15	15	5	5	14		6		2	2
	S – 4		$21^x + 9^{//}$						14		6		
Total:		$210 + 21^x + 9^{//} = 240$		105		35		14		6		38	

IS PRESENTED BY:

Vice-rector for teaching and learning technologies   Assist.prof. G.C. Musayev

Director of the educational-methodical Center   Assist. Prof. E.H. Azadov

Acting dean of" Engineering " Faculty   Assist. Prof. E.A. Samadov

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