



МИНИСТЕРСТВО НАУКИ И ВЫСШЕГО ОБРАЗОВАНИЯ РОССИЙСКОЙ ФЕДЕРАЦИИ  
Федеральное государственное автономное образовательное учреждение высшего образования

**«Дальневосточный федеральный университет»  
(ДФУ)**

**ШКОЛА БИОМЕДИЦИНЫ**

«СОГЛАСОВАНО»

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«12» июля 2018 г.

«УТВЕРЖДАЮ»

Директор Департамента

пищевых наук и технологий

Ю.В. Приходько

(подпись)

(Ф.И.О.)

«12» июля 2018 г.

## **РАБОЧАЯ ПРОГРАММА ПРОИЗВОДСТВЕННОЙ ПРАКТИКИ**

**PRACTICE IN OBTAINING PROFESSIONAL SKILLS AND EXPERIENCE IN  
PRODUCTION AND TECHNOLOGICAL ACTIVITIES (INCLUDING TECHNOLOGICAL  
PRACTICE) / ПРАКТИКА ПО ПОЛУЧЕНИЮ ПРОФЕССИОНАЛЬНЫХ УМЕНИЙ И  
ОПЫТА В ПРОИЗВОДСТВЕННО-ТЕХНОЛОГИЧЕСКОЙ ДЕЯТЕЛЬНОСТИ (В ТОМ  
ЧИСЛЕ ТЕХНОЛОГИЧЕСКАЯ ПРАКТИКА)**

**Направление подготовки 19.04.01 Биотехнология**

**Профиль подготовки Agri-Food Biotechnology**

**Квалификация (степень) выпускника**

**магистр**

г. Владивосток

2018

## **1. REGULATORY DOCUMENTATION REGULATING THE PROCESS OF ORGANIZING AND PASSING PRACTICES**

The practice program is developed in accordance with the requirements of the educational standard, independently established by FEFU, approved by order of the rector of 07.07.2015, No. 12-13-1282

## **2. OBJECTIVES OF DEVELOPMENT OF PRODUCTION PRACTICE**

The goals of production practice (Practice in obtaining professional skills and experience in production and technological activities (including technological practice) are to consolidate the theoretical knowledge gained in the study of compulsory disciplines; acquisition of professional skills in future professional activities.

### **3. OBJECTIVES OF PRODUCTION PRACTICE**

The objectives of production practice to obtain professional skills and experience of professional activity (including technological practice) are:

- collection of material using information and communication technologies and taking into account the basic requirements of information security for solving standard tasks of professional activity;
- Acquaintance with the basic technological equipment, technological processes and safety requirements;
- Familiarization with regulatory and technical documentation, regulations, veterinary norms and rules in the production process.

## **4. PLACE OF PRODUCTION PRACTICE IN THE STRUCTURE OF OP**

Block B2.V.04 (P) “Practices, including Research and Development (R&D)” of the educational standard independently established by FEFU, in the direction of 04/19/01 “Biotechnology”, approved by the Ministry of Education and Science of the Russian Federation of 07.07.2015 No. 12-13-1282, is mandatory, variable and is a type of training session that is directly focused on the professional and practical training of students.

Industrial practice is the second stage of practical training at the level of higher education master's degree and is aimed at students gaining professional skills, including professional skills and professional experience.

Industrial practice is carried out in third-party organizations that have the necessary personnel and scientific and technical potential (field).

Industrial practice is based on the theoretical development of disciplines such as: The concept of scientific research in biotechnology / The concept of scientific research in biotechnology; Analytical studies of objects in biotechnology / Analytical studies of objects in biotechnology; Production activities of agro-industrial complexes / Production activities of agro-industrial complexes.

Students' internship is an integral part of the educational process and is necessary for the subsequent study of the disciplines of the professional cycle (Engineering and production organization / Engineering and production organization, Fundamentals of technology products of therapeutic and preventive nutrition / Fundamentals of technology for the production of therapeutic and preventive nutrition, etc.), as well as during other types of practice (undergraduate).

## **5. TYPES, METHODS, PLACE AND TIME OF PRODUCTION PRACTICE**

Type of practice: practice of obtaining professional skills and experience of professional activity (including technological).

Way of carrying out - stationary / exit (at the choice of the student).

Practice time: 4 weeks in 2 semesters.

The venue of the practice is the structural units of FEFU (Department of Food Sciences and Technology), as well as organizations whose activities correspond to professional competencies mastered in the framework of the educational program 04/19/01 Biotechnology (at the student's choice).

Practice in third-party organizations is based on contracts in accordance with which students are given places of practice, as well as organizational and informational and methodological assistance is provided in the process of internship.

Students can independently offer places for practical training. The student begins the practice only after the official confirmation of the consent of the organization (enterprise) with the conclusion of the contract according to the general model established by the Federal State Autonomous Educational Institution of Higher Education “Far Eastern Federal University”.

When determining practice sites for people with disabilities and persons with disabilities, the recommendations of the medical and social examination reflected in the individual rehabilitation program for the disabled person regarding recommended working conditions and types should be taken into account. If necessary, a partner organization or a structural unit of the FEFU that accepts students belonging to the category of persons with disabilities to practice, creates special jobs for the practice in accordance with the nature of health disorders, as well as taking into account the professional type of activity and the nature of the work performed by the student's labor functions.

## **6. TRAINING COMPETENCIES FORMED AS A RESULT OF PERFORMANCE OF PRACTICE**

<b>Code and wording of competency</b>	<b>Competency Stages</b>	
OK-5 ability to generate ideas in scientific and professional activities	Knows	research methods and innovations in scientific and professional activities
	Able to	generate ideas in scientific and professional activities
	knows	ability to generate ideas in scientific and professional activities

OPK-1 ability to professionally use modern biotechnological equipment and scientific instruments	Knows	rules and methods for the development of technological projects
	Able to	to develop technological projects as part of the team of authors
	knows	knowledge in the development of technological projects
Pc-8 the ability to conduct a feasibility study of production and the preparation of technical and economic documentation	Knows	types of technological process in food production
	Able to	apply knowledge in the design of the technological process in food production
	knows	the ability to conduct a feasibility study of production and the preparation of technical and economic documentation
PK-9 readiness to use the basic principles of organization of metrological support of production	Knows	basic principles of organizing metrological support for the production of agricultural raw materials and food products
	Able to	use the basic principles of organizing metrological support for the production of agricultural raw materials and food products
	knows	skills of using the basic principles of organizing metrological support for the production of agricultural raw materials and food products
PK-11 the ability to provide technological discipline, sanitary-hygienic mode of operation of the enterprise, the maintenance of technological equipment in proper technical condition	Knows	sanitary and hygienic operation of the enterprise, maintenance of technological equipment in proper technical condition
	Able to	provide technological discipline, sanitary and hygienic operation of the enterprise, the maintenance of technological equipment in proper technical condition
	knows	the skill of ensuring the sanitary-hygienic mode of operation of the enterprise, the maintenance of technological equipment in proper technical condition
PC - 12 with the ability to plan and carry out activities to ensure industrial safety, environmental monitoring and protection	Knows	regulatory documentation in the field of safety at a manufacturing enterprise
	Able to	to prevent violations in the field of safety at the manufacturing enterprise

	knows	safety skills in the manufacturing plant, monitoring and environmental protection
PK-13 readiness for organization, planning and management of existing biotechnological processes and production	Knows	principles of organization and planning of modern quality management systems to specific production conditions based on international standards
	Able to	organize and plan modern biotechnological processes and production
	knows	Skills of organization and management of biotechnological processes and industries
PK-14 the ability to use standard and develop new methods of engineering calculations of technological parameters and equipment of biotechnological industries	Knows	standard methods of engineering calculations of technological parameters and equipment of biotechnological industries
	Able to	use standard and develop new methods of engineering calculations of technological parameters and equipment of biotechnological industries
	knows	knowledge in the field of engineering calculations of technological parameters and equipment of biotechnological industries
PK-15 willingness to ensure the stability of production indicators and the quality of products	Knows	standards for production quality indicators
	Able to	ensure the stability of production indicators and the quality of products
	knows	the ability to ensure the stability of production indicators and the quality of products
PK-16 the ability to carry out the effective work of controls, automation and automated production management, chemical-technical, biochemical and microbiological control	Knows	operation of control, automation and automated production control, chemical-technical, biochemical and microbiological controls
	Able to	to carry out the effective work of means of control, automation and automated production management, chemical-technical, biochemical and microbiological control
	knows	knowledge of the operation of controls, automation and automated production management, chemical-technical,

		biochemical and microbiological control
PC 17 willingness to conduct pilot development of technology and process scaling	Knows	rules for pilot development of technology and process scaling
	Able to	Pilot technology development and process scaling
	knows	Knowledge in pilot development of technology and process scaling
PK-18 ability to develop and scientifically substantiate schemes for the optimal integrated certification of biotechnological products	Knows	optimal integrated certification schemes for biotechnological products
	Able to	to develop and justify schemes for optimal integrated certification of biotechnological products
	knows	the ability to develop and scientifically substantiate schemes for the optimal integrated certification of biotechnological products
PK-19 ability to analyze technological process indicators for compliance with initial scientific developments	Knows	process indicators for compliance with initial scientific developments
	Able to	analyze the performance of the technological process for compliance with the original scientific developments
	knows	ability to analyze technological process indicators for compliance with initial scientific developments

## 7. STRUCTURE AND CONTENT OF PRODUCTION PRACTICE

The total complexity of production practice is 6 credits, 216 hours.

№ п/ п	Sections (stages) of practice	Types of work in practice, including independent work of students and laboriousness (in hours)			Current Control Forms
1	Preparatory stage: - Obtaining documents for practice (direction, diary, assignment); - Arrival at the place of practice and an introductory briefing; - Organization of the workplace and acquaintance with the team.	Obtain ing docum ents for practic e (2 hours)	Introd uctory lecture (2 hours)	Safety briefing (2 h)	Making entries in the diary. Oral conversati ons.

2	<p>The main stage:</p> <ul style="list-style-type: none"> <li>- Study of the organizational structure of the base of practice;</li> <li>- the study of regulatory and technical documentation;</li> <li>- Implementation of individual production tasks;</li> <li>- The study of practical activities.</li> </ul>	<p>Accomplishment of practice tasks in accordance with the program (108h)</p>	<p>Safety briefing at the enterprise (2 hours)</p>	<p>Study of materials and documents at the place of practical training (44hours)</p>	<p>Processing and analysis of the obtained practice materials (20 hours)</p>	<p>Making entries in the diary. Oral conversations.</p>
3	<p>The final stage:</p> <ul style="list-style-type: none"> <li>- Processing and systematization of the received material;</li> <li>- Preparation of a report on the passage of organizational and managerial practice;</li> <li>- Protection of the report on organizational and management practices.</li> </ul>	<p>Report writing (20h)</p>	<p>Presentation preparation (14 h)</p>	<p>Report Protection (2 hours)</p>	<p>(2 hours)</p>	<p>Score with grade</p>

## **8. TRAINING AND METHODOLOGICAL SUPPORT OF INDEPENDENT WORK OF STUDENTS IN PRODUCTION PRACTICE**

The practical training is aimed at introducing students to the material and technical support of the enterprise / workshop / laboratory, software and modern methods of analysis of raw materials.

During the practical training, regardless of the place of its passage, students should pay special attention to issues related to life safety, labor protection and industrial sanitation. For this, it is necessary to consider the principles of state and public control over the observance of labor legislation, the organization of the life safety service and its tasks.



An individual assignment (Appendix 1) is issued to the student at the university by the practice leader before the practice begins. It should be associated with the technology of obtaining one of the types of meat products.

Control questions:

1. Give the characteristic, specialization and production profile of the food enterprise.
2. Describe the material and technical base, raw material zone and capacity of the enterprise.
3. What is the mode of operation of the enterprise (how many shifts per day, month)?
4. Give the structure of the organization of the enterprise, the management scheme.
5. Describe the range of products.
6. Give a description of the production lines, describe the production scheme of the main names of products.
7. What is the role and importance of the laboratory in the enterprise?
8. What methods of analysis of raw materials, semi-finished products and finished products are carried out at the enterprise?
9. What forms of magazines are presented in the laboratory and on the production sites of the enterprise?
10. What measures are being taken on labor safety, on sanitary-hygienic, fire-preventive measures at the enterprise?
11. What activities are carried out at the enterprise to improve working conditions?
12. How is electricity, gas and water supplied to the enterprise?
13. How are finished products delivered to retail chains?
14. Measures to reduce production defects and return finished products with expired storage from retail chains.
15. What is the sales area of the enterprise?

## **9. FORMS OF CERTIFICATION (BY THE RESULTS OF PRACTICE)**

Before undergoing practical training, the student receives an individual task from the head of practice from the university, the contents and volume of which are agreed upon with the head of the practice.

Based on the results of the practice, the student draws up a report on the passage of practice, participates in the final conference with the presentation of the results of the practice, after which she receives an offset with an assessment.

The practice report should contain the following elements:

- Title page (Appendix 3);
- Assignment and schedule of practice (Appendix 1);
- Introduction;
- Report on production activities in the process of internship;
- Sources of information;

The report is drawn up in accordance with the "Requirements for the design of written work performed by students and students of FEFU."

The volume of the report depends on the topic of the individual assignment.

Sample report structure

1. General information about the enterprise and its brief description (history, geographical location, list of main workshops, buildings and structures with an indication of their purpose; information about the main services of the enterprise).

2. The structure of the enterprise and its individual divisions, its raw material base.

3. The range of products and their characteristics. Regulatory documents for manufactured products. Design and operating capacity of the enterprise.

4. Individual task. The technological regulations for the production of one of the types of products (requirements for raw materials and finished products, formulation, methods of technochemical control, description of the main technological stages of production and methods of waste disposal).

5. Characterization of finished products (including types of packaging, storage conditions, transportation, sales, types of control of finished products).

6. Conclusion.

By agreement with the head of practice from the university and depending on the location of this type of practice, the structure of the report or its individual parts may change.

After graduation and preparation of the report in accordance with the requirements, the student submits his report to the defense of the head from the university. According to the results of the defense, a test is set with a rating (excellent, good, satisfactory, unsatisfactory

“Excellent” - the necessary practical work skills and professional competencies provided for by the practical training program are fully formed, the tasks are completed, the quality of their implementation is estimated by the number of points close to the maximum.

“Good” - the necessary practical work skills and professional competencies provided for by the practical training program are fully formed, the tasks are completed, the quality of execution of none of them is estimated by the minimum number of points, some types of tasks are completed with errors or not thoroughly enough.

“Satisfactory” - the necessary practical work skills and professional competencies are mainly formed, the gaps are not significant, some of the completed tasks contain errors.

“Unsatisfactory” - the necessary practical work skills and professional competencies provided for by the production program are not formed, all completed training tasks contain gross errors, additional independent work on

the report materials will not lead to any significant improvement in the quality of the tasks.

## **10. EDUCATIONAL AND METHODOLOGICAL AND INFORMATION SUPPORT OF PRODUCTION PRACTICE**

### **a) the main:**

1 Sarafanova, L.A. Nutritional Supplements: Encyclopedia - 3rd ed., Revised. and add. / L.A. Sarafanova. - St. Petersburg: Profession, 2011. -- 776 p. <http://lib.dvfu.ru:8080/lib/item?id=chamo:342063&theme=FEFU>

2 Basic principles of processing raw materials of plant, animal, microbiological origin and fish: method. directions for students special. 240902 "Food biotechnology" of all forms of education / comp. E.V. Makarova, Vladivostok: Publishing House of the Pacific Economic University, 2009. - 80 p. <http://lib.dvfu.ru:8080/lib/item?id=chamo:356130&theme=FEFU>

3 Biotechnology: a textbook for high schools / S.M. Klunova, T.A. Egorova, E.A. Zhivukhina, Moscow: Academy, 2010. -- 256 p. <http://lib.dvfu.ru:8080/lib/item?id=chamo:416005&theme=FEFU>

4 Industrial chemical-technological practice: a training manual / I.V. Chikalovets, V.V. Sova, M.I. Kusaykin [and others]; Far Eastern Federal University, School of Natural Sciences, Pacific Institute of Bioorganic Chemistry FEB RAS. - Vladivostok: Publishing House of the Far Eastern Federal University, 2011. - 31 p. <http://lib.dvfu.ru:8080/lib/item?id=chamo:416985&theme=FEFU>

5 Krasnikova L.V. Microbiological safety of food raw materials and finished products [Electronic resource]: teaching aid / Krasnikova L.V., Gunkova P.I. - The electron. text data. - St. Petersburg: ITMO University, Institute of Refrigeration and Biotechnology, 2014. - 89 c. <http://www.iprbookshop.ru/67301.html>

6 Antipova, L.V. Technology and equipment for the production of sausages and semi-finished products [Electronic resource]: study guide / L.V.

Antipova, I.N. Tolpygina, A.A. Kalachev. - The electron. Dan. - St. Petersburg: GIORD, 2012. -- 600 p. <https://e.lanbook.com/book/4880>

7 Smirnov, A.V. Cutting meat in Russia and the countries of the European Union [Electronic resource]: reference book / A.V. Smirnov, G.V. Kulyakov, N.N. Kalishina. - The electron. Dan. - St. Petersburg: GIORD, 2014. -- 136 p. <https://e.lanbook.com/book/69868>

8. Food biotechnology of products from raw materials of plant origin: a textbook / O.A. Neverova, G.A. Gorelikova, V.M. Poznyakovsky. - Saratov: Publishing House "University Education", 2014. - 415 p. <http://www.iprbookshop.ru/4160.html>

9 Vedishev S.M. The mechanization of primary processing and processing of milk [Electronic resource]: a training manual / Vedishev SM, Milovanov AV - Electron. textual data. — Tambov: Tambov State Technical University, EBS DIA, 2012.— 152 p. <http://www.iprbookshop.ru/64115.html>

10 Magazine "Fat-and-Oil Industry" (Publishing House LLC "Food Industry"; RSCI) <http://www.foodprom.ru/archive>

**b) additional:**

1 Auerman, L.Ya. Technology of baking production: Textbook / L.Ya. Auerman. - 9th ed., Revised. and add. / Under the total. ed. L.I. Puchkova. - St. Petersburg: Profession, 2009. -- 416 p. <http://lib.dvfu.ru:8080/lib/item?id=chamo:316025&theme=FEFU>

2 Borisenko, L.A. Biotechnological basis for the intensification of production of salted meat products / A.A. Borisenko, A.A. Bratsikhin. - M.: DeLi print, 2010. -- 163 p. <http://lib.dvfu.ru:8080/lib/item?id=chamo:342770&theme=FEFU>

3 Ivashov, V.I. Technological equipment for meat industry enterprises: a textbook for high schools / V.I. Ivashov. - St. Petersburg.: GIORD, 2010. - 736 pp. [Http://lib.dvfu.ru:8080/lib/item?id=chamo:59114&theme=FEFU](http://lib.dvfu.ru:8080/lib/item?id=chamo:59114&theme=FEFU)

4 Rogov, I.A. General technology of meat and meat products / I.A. Rogov, A.G. Zabashta, G.P. Kazyulin. - M.: KolosS, 2010. -- 367 p.  
<http://lib.dvfu.ru:8080/lib/item?id=chamo{40686&theme=FEFU>

**The list of resources of the information and telecommunication network "Internet".**

1. <http://elibrary.ru> Scientific Electronic Library eLIBRARY.RU
2. The electronic library system "Doe" <http://e.lanbook.com/>
3. The electronic library system "IPRBOOK" <http://www.iprbookshop.ru>
4. Scopus database: <http://www.scopus.com/home.url>
5. Web of Science database <http://apps.webofknowledge.com/>
6. Database of full-texting academic journals in China  
<http://oversea.cnki.net/>
7. The electronic library of dissertations of the Russian State Library  
<http://diss.rsl.ru/>
8. EBSCO Electronic Databases <http://search.ebscohost.com/>

**11. MATERIAL AND TECHNICAL SUPPORT OF PRODUCTION PRACTICE**

The practice bases may be workshops and laboratories of industrial enterprises of food and processing profile (meat processing enterprises) equipped with modern technological equipment and testing instruments that allow controlling the quality of raw materials and manufactured products, laboratories for analyzing and evaluating the quality of food products.

Approximate practice bases: Vladkhleb OJSC bread production enterprise; enterprises for the production of milk and dairy products: LLC Artyomovsky Dairy Plant, LLC Arsenyevsky Dairy Plant, LLC HAPK Green Agro; enterprises for the production of meat and sausages: LLC Elephant, LLC Nikolsk, LLC Ratimir; enterprise for the production of confectionery: OJSC "Primorsky Confectioner" and other research organizations, enterprises of food and processing industries.

№ п/п	Name of special rooms and premises for independent work	Equipped with special rooms and rooms for independent work
3	<p>690022, Primorsky Territory, Vladivostok, Russky Island, Saperny Peninsula, village of Ajax 10, auditorium M 311.</p> <p>M311- The classroom for lecture-type classes, seminar-type classes, group and individual consultations, ongoing monitoring and interim certification.</p>	<p>Training furniture for 25 workplaces, teacher's place (table, chair), Analytical and technological equipment (M311): Milk centrifuge with heating IJIM 1-12; Liquid thermostat LOIP Lt-208a, volume 8l, 120x150 / 200mm; Analyzer of milk quality Lactan 1-4 mod. 230; PH-millivoltmeter with tripod pH-150MI; VSP 1.5-2-3T scales; Refrigerator "Ocean-RFD-325B"; Drying cabinet, stainless steel chamber. steel, 58l; electric stove 111CH 101-226589; PE-6110 magnetic stirrer with heating; VNZh-0,3-KhS3 viscometer (d-1.41) glass capillary; Tripod PE-2710 lab. for burettes.</p> <p>Multimedia equipment: Monoblock Lenovo C360G-i34164G500UDK; Screen with electric 236 * 147 cm Trim Screen Line; DLP projector, 3000 ANSI Lm, WXGA 1280x800, 2000: 1 EW330U Mitsubishi; Subsystem of specialized hardware mounts CORSA-2007 Tuarex; Video Switching Subsystem: DVI DXP 44 DVI Pro Extron matrix switcher; Extender DVI over twisted pair DVI 201 Tx / Rx; Subsystem of audio switching and sound reinforcement; ceiling mount speaker SI 3CT LP Extron; Sennheiser EW 122 G3 UHF Microphone Lavalier Radio System with a wireless microphone and receiver; DMP 44 LC Extron digital audio processor; Extron IPL T S4 Network Management Controller; Wireless LANs for students are provided with a system based on 802.11a / b / g / n 2x2 MIMO (2SS) access points.</p>
4	<p>690022, Primorsky Territory, Vladivostok, Russky Island, Saperny Peninsula, village of Ajax 10, auditorium M621.</p>	<p>Training furniture for 17 workplaces, Teacher's place (table, chair), Computer class: Monoblock Lenovo C360G-i34164G500UDK 19.5 "Intel Core i3-4160T 4GB</p>

	M621- The classroom for the implementation of design work, lecture-type classes, seminar-type classes, group and individual consultations, ongoing monitoring and interim certification.	DDR3-1600 SODIMM (1x4GB) 500GB Windows Seven Enterprise - 17 pcs; Wired LAN - Cisco 800 series; Wireless LAN for students is provided with a system based on 802.11a / b / g / n 2x2 MIMO (2SS) access points.
6	690922, Primorsky Territory, Vladivostok, Russky Island, Saperny Peninsula, village of Ajax, 10, building A, aud. A1017. Reading rooms of the FEFU Scientific Library with open access to the fund (building A - level 10) Audience for independent work of graduate students.	The room is equipped with specialized training furniture (seats - 15) Equipment: Monoblock Lenovo C360G-i34164G500UDK - 15 pcs. Integrated Polymedia FlipBox Touchscreen Display - 1 pc. Copier-printer-color scanner in e-mail with 4 trays Xerox WorkCentre 5330 (WC5330C - 1 pc.

In order to ensure special conditions for the training of disabled and disabled people in FEFU, all buildings are equipped with ramps, elevators, lifts, specialized places, equipped with toilets, information and navigation support signs.

For people with disabilities and people with disabilities, the choice of practice places is consistent with the requirement of their accessibility for these students and the practice is conducted taking into account the peculiarities of their psychophysical development, individual capabilities and health status.

**Compiled by (s):**

Professor of the Department of Food Sciences and Technology, Doctor of Biological Sciences, Professor Kalenik T.K.

Associate professor, Department of Food Sciences and Technology, T. Senotrusova

**The practice program was discussed at a meeting of the Department of Food Sciences and Technology, protocol No. 1 dated July 11, 2018.**





MINISTRY OF EDUCATION AND SCIENCE OF THE RUSSIAN  
FEDERATION

Federal state autonomous educational institution  
of higher education

«Far Eastern Federal University»  
(FEFU)

**SCHOOL OF BIOMEDICINE**

«AGREED»  
Head of education program

\_\_\_\_\_ FULL NAME.  
"\_\_\_" \_\_\_\_\_ 20\_\_

**INDIVIDUAL JOB**

By \_\_\_\_\_

(Type of practice)

Student \_\_\_ group's \_\_\_\_\_

(Name of student)

Educational program 19.04.01 "Biotechnology"

Base (place, organization) of practice  
\_\_\_\_\_

Duration of practice from \_\_\_\_\_ 20\_\_ Y. To \_\_\_\_\_ 20\_\_ Y

Generalized wording of the assignment	
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Task Schedule

The name of the tasks (activities) that make up the task	Date of completion of the task (event)
1.	
2.	
3.	

Head of Practice \_\_\_\_\_

signature full name, position

Practice Diary Example  
Far Eastern Federal University  
School of Biomedicine

Head of Practice from FEFU

\_\_\_\_\_

Head of practice from the host organization

\_\_\_\_\_

A DIARY

By \_\_\_\_\_ practice

Student \_\_\_\_\_ course \_\_\_\_\_ group

By program \_\_\_\_\_

Place of Practice \_\_\_\_\_

Duration of practice \_\_\_\_\_ weeks

\_\_\_\_\_

1. Student calendar

№ п\п	Name of work	Calendar dates		Surname of head of practice
		start	ending	

2. Student work diary

date of	Summary of work intern	Signature a manager

3. Report protection results

The report is protected by \_\_\_\_\_ 20\_\_

With a rating of \_\_\_\_\_

Director of DPNiT \_\_\_\_\_ Full name

**Practice report title page form**



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**SCHOOL OF BIOMEDICINE**

The report is protected with a rating of \_\_\_\_\_  
" \_\_\_\_\_ " \_\_\_\_\_ 20\_\_ Y

Director of DPNiT  
\_\_\_\_\_ Surname I.O.

**REPORT**

on the passage of industrial and technological practice in

\_\_\_\_\_  
(Full name of the enterprise)

Student gr. \_\_\_\_\_ groups \_\_\_\_\_ (\_\_\_\_\_)  
Signature full name

Supervisor  
from the university \_\_\_\_\_ (\_\_\_\_\_)  
Signature full name

MINISTRY OF EDUCATION AND SCIENCE OF THE RUSSIAN  
FEDERATION  
Federal state autonomous educational institution  
of higher education  
«Far Eastern Federal University»  
(FEFU)

**SCHOOL OF BIOMEDICINE**

N A P R A V L E N I E

To practice \_\_\_\_\_

Student of the master course

\_\_\_\_\_ Last name First name \_\_\_\_\_ group  
(Full Name)

Seconded to \_\_\_\_\_

Name of base organization

Address \_\_\_\_\_

Order on referral to practical training No. \_\_\_\_\_

For passing \_\_\_\_\_

In the direction of preparation 19.04.01 Biotechnology for a period from \_\_\_\_\_

201 to \_\_\_\_\_ 201 (continuous / discrete)

Head of Practice

Professional skills and experience in

Professional activity

M.P. \_\_\_\_\_

(Position, academic title) (Signature) (Full name)

**Marks on the implementation and terms of practice**

Company name	Arrival and Departure Mark	Signature, decryption of signature, stamp
Name of enterprise, organization in accordance with the contract	<i>Arrived</i> __.__.20__ г.	
	<i>Arrived</i> __.__.20__ г.	

Head of Practice \_\_\_\_\_

signature full name, position