




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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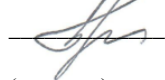
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«12» июля 2018 г.

«УТВЕРЖДАЮ»

Директор Департамента

пищевых наук и технологий

 Ю.В. Приходько

(подпись) (Ф.И.О.)

«12» июля 2018 г.

**РАБОЧАЯ ПРОГРАММА ПРОИЗВОДСТВЕННОЙ
ПРАКТИКИ**

PREGRADUATION / ПРЕДДИПЛОМНАЯ 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 program was developed in accordance with the requirements of the Federal State Educational Standard of Higher Education (OS FEFU) in the direction of 19.04.01 "Biotechnology" approved by the decision of the FEFU Academic Council, protocol No. 06-15 of 06/04/2015, and put into effect by order of the rector of the FEFU on 07.07.2015 No. 12-13-1282.

2. OBJECTIVES OF DEVELOPMENT OF PREDIPLOMA PRACTICE

The objectives of undergraduate practice (or production) are to consolidate the theoretical knowledge gained in the study of compulsory disciplines; acquisition of professional skills in future professional activities; formation of ideas about the work of food enterprises.

3. OBJECTIVES OF PREDIPLOMA PRACTICE

The objectives of undergraduate 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 PREDIPLOMA PRACTICE IN THE STRUCTURE OF OP

Block B2.P.4 “Practices, including research and development (R&D)” of the educational standard independently established by FEFU, in the direction of April 19, 01 “Agri-food biotechnology”, approved by the Ministry of Education and Science of the Russian Federation dated 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 program and is aimed at students gaining professional skills and abilities, including professional skills and experience of professional activity.

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

Pre-diploma production practice is based on the theoretical development of such disciplines as: “Methodology of scientific research in biotechnology”, “Administration and management of agriculture and the agro-industrial complex”, “Agricultural biotechnology and biotechnology of raw materials of animal and vegetable origin”, “Development of food technology for dietary therapeutic and preventive dietary nutrition. ”

Students undergoing pre-graduation practical training is an integral part of the educational process and is necessary for the acquisition of professional skills in future professional activities and the formation of ideas about the work of food enterprises.

5. TYPES, METHODS, PLACE AND TIME OF PRE-PROMPLE PRACTICE

Type of practice: undergraduate.

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

Practice: continuous (2 weeks at the end of 2 courses).

Practice time: 4 semester.

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 19.04.01 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".

6. TRAINING COMPETENCIES FORMED AS A RESULT OF PREPARATION OF PREDIPLOMA PRACTICE

Code and wording of competency	Competency Stages	
OK-1 ability to creatively adapt the achievements of foreign science, technology and education to domestic practice; high degree of professional mobility	Knows	achievements of foreign science, technology and education
	Able to	apply knowledge in the field of achievements of foreign science, technology and education to domestic practice
	knows	skills to adapt the achievements of foreign science, technology and education to domestic practice; high

		degree of professional mobility
OK-4 ability to quickly master new subject areas, identify contradictions, problems and develop alternative solutions	Knows	approaches to solving problems in subject areas
	Able to	quickly master new subject areas, identify contradictions, problems and develop alternative solutions
	knows	skills to master new subject areas, identify contradictions, problems and develop alternative solutions
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
OK-9 readiness to act in non-standard situations, bear social and ethical responsibility for decisions made in the professional sphere, to increase the general cultural level	Knows	social and aesthetic rules, safety rules, duties
	Able to	act in non-standard situations, bear social and ethical responsibility for decisions made
	knows	knowledge of social and aesthetic rules, safety rules, job responsibilities
OK-11 ability to professional growth, to self-study new research methods, to change the scientific and scientific-industrial profile of their professional activities	Knows	self-study methods for new research methods
	Able to	to carry out measurements, observations and compiling a description of ongoing research
	knows	writing, reviewing and publishing skills
OK-12 ability in practice to use skills in organizing research and design work and in team management	Knows	principles of organization of research and design work in team management
	Able to	organize research and design work in team management
	knows	team management skills and organization of research and design work

OK-13 ability in practice to use skills in organizing research and design work and in team management	Knows	legal and ethical standards in assessing the consequences of their professional activities, in the development and implementation of socially significant projects
	Able to	willingness to use legal and ethical standards in assessing the consequences of their professional activities
	knows	skills of using legal and ethical standards in assessing the consequences of their professional activities, in the development and implementation of socially significant projects
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
OPK-5 with the ability to use modern information technology to collect, process and disseminate scientific information in the field of biotechnology and related industries, the ability to use databases, software products and resources of the information and telecommunication network "Internet" (hereinafter - the "Internet" network) for solving problems professional activity	Knows	modern information technologies for the collection, processing and dissemination of scientific information
	Able to	Use modern information technology to collect, process and disseminate scientific information
	knows	modern information technologies for the collection, processing and dissemination of scientific information
OPK-6 readiness to protect intellectual property and commercialize intellectual	Knows	the basics of protecting intellectual property and commercialization of intellectual property rights

property rights	Able to	protect intellectual property and commercialization of intellectual property rights
	knows	the basics of protecting intellectual property and commercialization of intellectual property rights
PK-1 readiness for planning, organizing and conducting research in the field of biotechnology, the ability to correctly process the results of experiments and make informed conclusions and conclusions	Knows	main areas of research in the field of agriculture and biotechnology
	Able to	to receive results and draw sound conclusions from scientific research in the field of agriculture and biotechnology
	knows	basic knowledge of research methods in the field of agriculture and biotechnology
PC-2 with the ability to analyze scientific and technical information in the field of biotechnology and related disciplines with the aim of scientific, patent and marketing support for ongoing basic research and technological development	Knows	methods of organizing research and development activities, assessing the quality of performance
	Able to	use in practice the skills in organizing research and development, evaluate the quality of performance
	knows	the ability to use in practice the skills in organizing research and development, assessing the quality of performance
PK-8 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-10 ability to develop a quality management system for biotechnological products in accordance with the requirements of Russian and international quality standards	Knows	principles for developing a quality management system for biotechnological products in accordance with the requirements of Russian and international quality standards
	Able to	develop a quality management system for biotechnological products in accordance with the requirements of Russian and international quality standards
	knows	the principles of developing a quality management system for biotechnological products in accordance with the requirements of Russian and international quality standards
PK-11 ability to provide technological discipline, sanitary and hygienic 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
PK-12 ability to plan and carry out activities to ensure industrial safety, environmental monitoring and protection	Knows	basics of industrial safety, regulatory and technical documentation, regulations, veterinary norms and rules
	Able to	put knowledge into practice in the field of industrial safety, monitoring and environmental protection
	knows	ways to ensure industrial safety, monitoring and environmental

		protection
PK-13 readiness for organization, planning and management of existing biotechnological processes and production	Knows	principles of adaptation of modern versions of planning and quality management systems to specific production conditions based on international standards
	Able to	adapt modern versions of planning and quality management systems to specific production conditions based on international standards
	knows	willingness to adapt modern versions of planning and quality management systems to specific production conditions based on international standards
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 means of control, 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
PK-20 the ability to ensure the biological safety of raw materials, semi-finished products, finished products	Knows	process for the production of plant and animal products
	Able to	to control the quality of raw materials and products
	knows	skills to ensure the biological safety of raw materials, semi-finished

		products, finished products
PK-21 the ability to ensure the metrological state of production and the effective operation of controls, automation and automated production management	Knows	fundamentals of the technological process, quality control of products and management of automated production
	Able to	to carry out quality control of products and management of automated production
	knows	skills in product quality control and automated production management
PK-22 ability to coordinate the implementation of research results in production	Knows	ways to develop a new range of products and technologies with given composition and properties
	Able to	to develop a new range of products and technologies with specified composition and properties
	knows	skills to develop a new assortment of products and technologies with specified composition and properties

7. STRUCTURE AND CONTENT OF PRE-PROMPT PRACTICE

The total complexity of production practice is 4 weeks / 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.	Obtaining documents for practice (2 hours)	Introductory lecture (2 hours)	Safety briefing (2 h)	Making entries in the diary. Oral conversations.	
2	The main stage:	Accom	Safety	Study	Proce	Making

	<ul style="list-style-type: none"> - Study of the organizational structure of the base of practice; - the study of regulatory and technical documentation; - Implementation of individual production tasks; - The study of practical activities. 	<p>plishment of practice tasks in accordance with the program (62 h)</p>	<p>briefing at the enterprise (33 hours)</p>	<p>of materials and documents at the place of practical training (52 hours)</p>	<p>ssing and analysis of the obtained practice materials (45 hours)</p>	<p>entries in the diary. Oral conversations.</p>
3	<p>The final stage:</p> <ul style="list-style-type: none"> - Processing and systematization of the received material; - Preparation of a report on the passage of organizational and managerial practice; - Protection of the report on organizational and management practices. 	<p>Report writing (11h)</p>	<p>Presentation preparation (9 h)</p>	<p>Report Protection (2 hours)</p>		<p>Score with grade</p>

8. TRAINING AND METHODOLOGICAL SUPPORT OF STUDENTS'S INDEPENDENT WORK IN PREDIPLOMA PRACTICE

Undergraduate practice is aimed at familiarizing students with the logistics of the enterprise / workshop / laboratory, software and modern methods of analysis of raw materials.

During pre-diploma practice, 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 undergraduate practice, a 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 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. Describe the production technology of one of the types of products (requirements for raw materials and finished products, formulation, methods of technological control, description of the main technological stages of production and methods of waste disposal).

5. Describe the applicable types of packaging, storage conditions, 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. 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>

2. Vostroilov, A.V. The basics of milk processing and examination of the quality of dairy products [Electronic resource]: study guide / A.V. Vostroilov, I.N. Semenova, K.K. Polyansky. - The electron. Dan. - St. Petersburg: GIORD, 2010. <https://e.lanbook.com/book/58746>

3. Gaibova T.V. Undergraduate practice [Electronic resource]: textbook / Gaibova T.V., Tugov V.V., Shumilina N.A. - Electron. textual data. —Orenburg: Orenburg State University, EBS DIA, 2016.— 131 p. <http://www.iprbookshop.ru/69932.html>

4. Preparation of final qualification work (master's thesis): guidelines / [comp. : A. A. Lapidus, M. N. Ershov, P. P. Oleinik et al.]. Moscow: DIA, 2016 .-- 36 p.
<http://lib.dvfu.ru:8080/lib/item?id=chamo:842462&theme=FEFU>

5. Chemistry of food products: Per. from English / ed. : Srinivasan Damodaran, Kirk L. Parkin, Owen R. Fennema. St. Petersburg: Profession, 2012 .-- 1039 p.
<http://lib.dvfu.ru:8080/lib/item?id=chamo:675478&theme=FEFU>

6. General biology and microbiology: guidelines for laboratory work, part 3 / Pacific State University of Economics; [comp. : J. G. Prokopets, E. S. Fischenko, S. V. Zhuravlev]. Vladivostok: Publishing House of the Pacific Economic University, 2010. - 44 p.
<http://lib.dvfu.ru:8080/lib/item?id=chamohaps5757292&theme=FEFU>

7. Measuring methods for monitoring indicators of quality and food safety: [study guide] [at 2 o'clock]: o'clock 1. Products of plant origin / V.V. Shevchenko, A.A. Vytovtov, L.P. Nilova [et al.]. St. Petersburg: Trinity Bridge, 2009 .-- 303 p.
<http://lib.dvfu.ru:8080/lib/item?id=chamo:358418&theme=FEFU>

8. 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>

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>

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 AND TECHNOLOGICAL PRACTICE

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 19.04.01 Biotechnology (at the student's choice).

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.

The main 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 Dobroe del, LLC Nikolsk, LLC Ratimir; Confectionery company: Primorsky Confectioner OJSC, etc.

The material and technical support for the implementation of the practice on the basis of the Department of Food Sciences and Technologies includes lecture halls and practical classes equipped with multimedia equipment and corresponding to sanitary and opposing rules and norms.

№ п/п	Name of special rooms and premises for independent work	Equipped with special rooms and rooms for independent work
3	690022, Primorsky Territory, Vladivostok, Russky Island, Saperny Peninsula, village of Ajax 10, auditorium M 311.	Training furniture for 25 workplaces, teacher's place (table, chair), Analytical and technological equipment (M311): Milk centrifuge

	<p>M311- The classroom for lecture-type classes, seminar-type classes, group and individual consultations, ongoing monitoring and interim certification.</p>	<p>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>M621- The classroom for the implementation of design work, lecture-type classes, seminar-type classes, group and individual consultations, ongoing monitoring</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 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</p>

	and interim certification.	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	
---------------------------------------	--

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



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

The report is protected with a rating of _____
" _____ " _____ 20__ Y

Director of DPNiT

_____ Full name.

REPORT

On the passage of industrial and technological practice

(Full name of the enterprise)

Student gr. _____ groups _____ (_____)

Signature full name

Supervisor
from the university _____ (_____)

Signature full name

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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