



Co-funded by the
Erasmus+ Programme
of the European Union



ANNUAL REPORT

ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

Olha Titlova
ONAFI coordinator of Ag-Lab



IMPLEMENTATION OF THE MASTER SPECIALIZATION DEDICATED TO LABORATORY PRACTICE



Title of the educational program:
**“Quality and safety control in
food industry”**

Duration – 1 year 5 months

*Adoption of the Educational
Professional Programme by the
scientific council: 24.05.2018*

*Number of the recruited
students in 2018: 8*

*Number of the recruited
students in 2019: 17*

MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE
ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

EDUCATIONAL-PROFESSIONAL PROGRAM

«Quality and safety control in food industry»

Second cycle degree of higher education

in specialty 181 "Food Technologies"

area of expertise 18 "Production and Technology"

Qualification: master

Approved by ONAFT Scientific Council

Head of Scientific Council

_____ / B. Iegorov /

(protocol № ___ from « ___ » _____ 2018)

Educational programme is implementing from « ___ » _____ 2018

Rector _____ / B. Iegorov /

(order № _____ from « ___ » _____ 2018)



ERASMUS + PROJECT : AG-LAB

Odessa



Co-funded by the
Erasmus+ Programme
of the European Union



Co-funded by the
Erasmus+ Programme
of the European Union



CURRICULUM FOR THE EDUCATIONAL PROGRAM "QUALITY AND SAFETY CONTROL IN FOOD INDUSTRY"

Number of ECTS credits: 90 Number of hours: 2700

Theoretical part: 32 weeks/ 54 ECTS credits/ 1620 hours

Practical trainings: 8 weeks/ 12 ECTS credits/ 360 hours

Qualification work: 13 weeks/ 24 ECTS credits/ 720 hours

1st semester:

- Business and professional language
- European legislation on food products safety control
- Labor and civil protection in the industry
- Sensory analysis of food products
- Methodology of scientific research
- Quality management
- Modern methods of food quality assessment

2nd semester:

- Intellectual property
- Methods of determination of falsification of food products
- Industrial practical training
- Techno-chemical and microbiological control in food industry
- Methods of determination of toxic substances in food products
- Inter-laboratory documentation for a food company
- Management of food products safety

3rd semester:

- Research practical training
- Master's qualification work



ERASMUS + PROJECT : AG-LAB



Приймальна комісія
Одеська національна академія харчових технологій



АБІТУРІЕНТУ СТУДЕНТУ ФАКУЛЬТЕТИ КОЛЕДЖИ

»» АБІТУРІЕНТУ» ПРОГРАМИ ВСТУПНИХ ІСПИТІВ» СТУПІНЬ МАГІСТРА»

181 «Харчові технології» Освітня програма «Контроль якості та безпеки у харчовій промисловості» 2019



ЗАТВЕРДЖУЮ
Ректор _____ Б.В. Єгоров
23 жовтня 2019 р.

Програма для проведення вступних іспитів

Ступінь магістра

Спеціальність 181 «Харчові технології»

Освітня програма «Контроль якості та безпеки у харчовій промисловості»

1. Поування жирів (гідролітичне та окислювальне).
2. Числа, що характеризують якість жиру.
3. Які бувають типи емульсій жиру з водою?
4. Склад молока.
5. Санітарно-гігієнічні умови одержання молока на фермах.
6. Характеристика сит, які використовуються в мукельно-круп'яній промисловості.

Ак
что

Link to the web-site: https://pk.onaft.edu.ua/Page_468.html



Staff training session in Teramo, Italy

Duration: 19 – 26 of April, 2019

Topics covered:

- Vacuum impregnation method for food stabilization and enrichment of functional compounds
- Detection of micotoxins in different food matrices using Solid Phase Extraction (SPE) and UHPLC-MS/MS analysis
- Antioxidant capacity assays: classical vs. nanomaterial based methods
- Accuracy improvement in sensory analysis
- Production visits



Participant: Olha Titlova, Associate professor of the Department of Commodity Research and Customs Business, Associate Professor, Researcher



Students training session in Teramo, Italy

Duration: 26.08 – 19.09.2019

Topics covered:

- Evaluation of markers of oxidative stress by mean UHPLC-MS/MS
- Quali-quantitative food components determination trough classical separative techniques
- Effects of dietary intake with olive leaves on chemical and nutritional parameters of goat milk and related diary products
- GS-MS for the food aroma compounds determination
- Classical and innovative colorimetric assay for food polyphenols determination and their reactivity study



Participants: students of the 2nd year of the Master degree programme “Quality and safety control in food industry” - Iryna Koloskova, Andrii Khrupchyk and Yehor Ihnatenko

Proposal for the content of the students training session in ONAFT

Possible duration: 3 weeks starting from March

Topic: “Sensory analysis in food technologies”

1. Theoretical part:

- Sensory analysis: current status in the food industry
- Sensory attributes (characteristics) and methods of their perception
- The chemical nature of color, smell and taste
- Organization of modern sensory analysis: test rooms, panel, samples, methodology
- Correlation of the results of sensory and instrumental analysis
- Characteristics of the basic methods of sensory evaluation
- Application of sensory analysis in R&D technologies

2. Practical part:

- Determination of taste sensitivity of sensory assessors
- Determination of food texture
- Definition of transparency, color of food products. Visual acuity tests
- Study of auxiliary sensory materials
- Practical training in different methodologies of sensory analysis: discriminative, attributive and descriptive methods
- Sensory research results presentation technologies

3. Study visits to the wineries in Odessa region



Co-funded by the
Erasmus+ Programme
of the European Union



BUDGET

General Budget for ONAFT (including Tbilisi):

ODESSA NATIONAL ACADEMY OF FOOD TECHNOLOGIES			
Total planned SUM		Money spent during 2 years	Balance of the total SUM
7 650,00	Staff Costs	6 972,00	678,00
7 830,00	Travel Costs	3 400,00	4 430,00
22 980,00	Costs of Stay	13 266,00	9 714,00
20 300,00	Equipment Costs	18 425,30	1 874,70
0,00	Subcontracting		0,00
58 760,00	Total Costs	42 063,30	16 696,70

Balance after the first and second payments: $(29379,79+23504,00)-42063,00=10820,79$ Euro

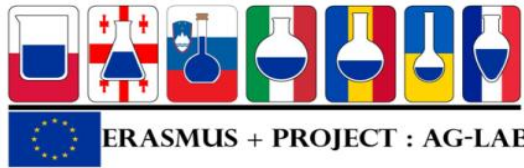
Co-financing: 5000 Euro

January, 2019 meeting in Kyiv (travel costs and costs of stay for 3 persons):

$540+1440=1980$ Euro

December, 2019 meeting in Lviv (travel costs and costs of stay for 4 persons):

$1100+1920=3020$ Euro



Co-funded by the
Erasmus+ Programme
of the European Union



DISSEMINATION ACTIVITY

- 06-07 of August 2019:
Collaboration session of AG-Lab project and Geographical Indications project in ONAFT
- Video about ONAFT and Ag-Lab on the Official web-site of ONAFT and Youtube
- Article about the first students training session in Teramo on the Web-site of Ag-Lab project and Web-site of ONAFT International Cooperation Centre
- Facebook posts
- Info given by professors during teaching



STUDENTS MOBILITY AS A NEXT STAGE OF THE IMPLEMENTATION OF EUROPEAN UNION ERASMUS + PROJECT "IMPROVING SKILLS IN LABORATORY PRACTICE FOR AGRO-FOOD SPECIALISTS IN EASTERN EUROPE" IN ODESA NATIONAL ACADEMY OF FOOD TECHNOLOGIES

Students of the first year of the Master degree educational programme "Quality and Safety Control in the Food Industry", launched in Odesa National Academy of Food Technologies (ONAFT) within the framework of the Ag-Lab project at the Faculty of Technology and Commodity Science of Food Products and Food Business, did a month-long scientific training at the University of Teramo (Italy).



Co-funded by the
Erasmus+ Programme
of the European Union



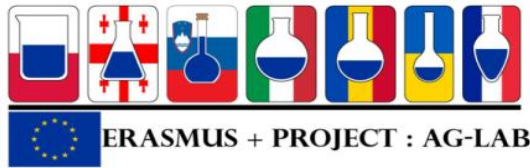
ERASMUS + PROJECT : AG-LAB



**BEST ENGINEERING EDUCATION
TRADITIONS SINCE 1902**

<http://inter.onaft.edu.ua/>
inter@onaft.edu.ua
ph. (048) 712-42-21





Co-funded by the
Erasmus+ Programme
of the European Union



MOODLE

CURRICULUM FOR THE EDUCATIONAL PROGRAM "QUALITY AND SAFETY CONTROL IN FOOD INDUSTRY«

TOTAL NUMBER OF COURSES - 13

Different departments are involved:

- 1. Department of Ukrainian Studies and Linguodidactics:** Business and professional language
- 2. Department of Life Safety:** Labor and civil protection in the industry
- 3. Department of Technology of Meat, Fish and Seafood:** European legislation on food products safety control
- 4. Department of Biochemistry, Microbiology and Nutrition Physiology:** Techno-chemical and microbiological control in food industry
- 5. Department of Wine Technology and Sensory Analysis:** Sensory analysis of food products
- 6. Department of Marketing, Entrepreneurship and Trade:** Quality management
- 7. Department of Engineering Graphics and Technical Design:** Intellectual property
- 8. Department of Technology of Dairy, Oil-Fat Products and Cosmetics:** Methodology of scientific research; Modern methods of food quality assessment; Methods of determination of falsification of food products; Methods of determination of toxic substances in food products; Inter-laboratory documentation for a food company; Management of food products safety

We need at least 1 login/ password for each department

TYPICAL STRUCTURE OF ONAFT COURSES

1. Content of the discipline
2. Reference materials
3. Lecture materials
4. Laboratory practice materials
5. Manuals for course project development
(if needed)



Co-funded by the
Erasmus+ Programme
of the European Union



EXAMPLE: DISCIPLINE “SENSORY ANALYSIS OF FOOD PRODUCTS”



MENU ▾

Sensory analysis of food products



[Home](#) / [My courses](#) / [SAFP](#)

Література та стандарти

Your progress ?



Book: Sensory evaluation technique

31MB PDF document



Standarts in Sensory analysis

In this folder you can find ISO and National standards of Ukraine (ДСТУ) in Sensory analysis



Related articles

In this folder you can find recent articles in Sensory analysis





Зміст дисципліни

 Навчальна програма

Лекційний матеріал

У даному розділі надані презентації лекцій

 Лекція №1

 Лекція №2

 Лекція №3

 Лекції №4, 5

 Лекція №6

 Лекція №7

Лабораторні роботи

In this section you can find methodology for laboratory practice

 ЛР 1

 ЛР 2

 ЛР 3

 ЛР 4

 ЛР 5

Методичні вказівки для виконання КР

 МВ для КР



Ag-Lab is funded under Erasmus+ - Key Action 2 - Capacity building in the field of higher education project - Project Contract N°586383

I.S.L.E. Association is leading the work in WP4 which includes the set-up of the Ag-Lab Moodle as part of the ISLE Learn Moodle

INFO

[Project Website](#)

[Project Description](#)

[Project Partners](#)

[Project Stakeholders](#)

[Outcomes](#)

[Media Centre](#)

[I.S.L.E. Learn](#)

CONTACT US

University of Ljubljana, Dr Marija Klopčič

☎ Phone : +386 1 3203 855

✉ E-mail : marija.klopacic@bf.uni-lj.si

GET SOCIAL

