**Study program “Food processing and production technology”**

**1st level professional higher education**

**Study direction:** Production and processing

**Acquired qualification:** Food processing specialist

**Program volume:** 80 KP or 120 ECTS

**Program implementation form:** full-time studies

**Duration of studies:** 2 years (4 semester)

**Study language:** latvian

**Previous education required:** secondary or vocational

After studies in Olaine Technology College it is possible to continue studies in Latvia University of Life Sciences and Technologies, as well as in foreign higher education institutions.

**Program annotation**

Study program “Food processing and production technology” Olaine Technology College implementing from 2014/2015 study year and preparing qualified food processing specialists, which are able qualitatively perform food processing specialist duties, which are specified in the professional standard “Food processing specialist”.

Students learn for 1,5 years theoretical knowledge both in general, and in professional study courses and working in college laboratories, undergo the first practice (6 KP) in food production companies, in the 4th semester undergo qualification practice (10 KP) in food production companies and develop a qualification paper.

Practice provided in Latvian and foreign food production companies.

**Aim of the program**

Aim of the study program “Food processing and production technology” is to prepare high level food processing and production specialists, in accordance with state education and profession standard and labor market requirements.

**Tasks of the program**

To prepare food processing specialists, with qualitative theoretical knowledge base and practical skills in the chosen specialty.

To give an understanding of the latest technologies in food processing field.

To provide practice within the company for the practical application of the knowledge acquired in college.

To ensure compliance of study program content and study process with labor market trends.

To create research skills in the field of food technologies.

To ensure the quality of education at the level, in order to allow continue studies in top level programs.

**Professional study courses to be acquired in the program**

Bakery, dairy, meat, fish, fruit and vegetable, beverage products processing technology and equipment, food chemistry, food quality and legislation, food microbiology and toxicology, processes and equipment in the food industry, basics of automation, engineering graphics.

**Study results**

Program graduates:

* manages and use appropriate technological equipment;
* manages and controls technological processes of food production;
* accepts and prepares raw materials according to the quality indicators;
* familiar with quality system requirements of the enterprise;
* responsible for hygiene and sanitation requirements;
* carry out research, make recommendations for improving the technological process.

**Job opportunities**

The 1st level professional higher education study program “Food processing and production technology” graduates are being prepared to work in meat, dairy, bakery, fruit and vegetable, beverage products manufacturing companies.