

For the register of educational programs

1	Name of the educational program	7M10132 " Nutrition "
2	Type of EP (current, new, innovative)	new
3	Purpose of EP	Training of highly qualified Specialists with deep knowledge in the field of dietetics and proper nutrition
4	Features of EP (no, joint, two-degree)	joint
5	Partner university	RUDN University
6	Learning outcomes (at least 8 LO)	<p>LO 1-Has deepknowledge in the field of nutrition and demonstrates critical thinking and apply their results in practice.</p> <p>LO 2- Develops advanced thinking and constantly explores newideas and creative solutions in the context ofnutrition.He is able to determine the importance and significance of ideas related to activities in the field of nutriciology, and express his own values and beliefs in the professional sphere.</p> <p>LO 3-Speaks a foreign language at a high level and successfully applies a variety of information and communication technologies in professional activities, in compliance with information security requirements.</p> <p>LO 4 - Is able to systematically acquire new practical knowledge and skills used in professional activities in the field of nutrition.</p> <p>LO 5-Demonstrates knowledge about the structure and management of organizations, as well as interaction with stakeholders in the context of nutrition and healthy nutrition.</p> <p>LO 6 - Is able to determine individual needs for a specialized diet, taking into account the characteristics of the human body and its needs in accordance with the principles of nutritionology.</p> <p>LO 7 - Is able to acquire new knowledge and skills of an applied nature in professional activities; demonstrates self-analysis skills</p> <p>LO 8 - Formulates nutrition policies for different categories of the population evaluates the effectiveness of programs that contribute to the prevention of alimentary-dependent diseases</p>
7	Form of education	Full time
8	Language of study	Kazakh, Russian, English
9	Amount of credits	1 year 60 credits
10	Awarded academic degree (Master)	Master 's degree of Healthcare in the educational program 7M10132 " Nutrition"
11	Accreditation of the OP (name of the accreditation body, duration of accreditation)	Not accredited

Information about the following disciplines:

#	Name of disciplines	Summary of the discipline	Cycle	Component	Credits	Formed learning outcomes (codes)							
						LO 1	LO 2	LO 3	LO 4	LO 5	LO 6	LO 7	LO 8
1	Foreign language (professional)	The course is aimed at mastering a foreign language, the necessary and sufficient level of communicative competence for solving social and communicative tasks in various areas of everyday, cultural, professional and scientific activities when communicating with foreign partners, as well as for further self-education.	BD	UC	2				++				+
2	Management psychology	The discipline contributes to the formation of ideas about modern trends in scientific management - a new scientific management paradigm, helps to navigate the main sections of this discipline: the psychological content of management activities, the individual management concept of the manager, the theoretical foundations of management interaction, the psychological features of the implementation of basic management functions, the psychology of the subject of management activity. It is aimed at acquiring the skills of psychological analysis of the relationship between organizational problems and the quality of the manager's implementation of his managerial functions	BD	UC	2		+				+	+	
3	Management	Introduction to management: basic concepts. Functions, principles,	BD	UC	2		++					+	

		and elements of the management process. Management systems: functions and organizational structures. Planning, SWOT analysis, and forecasting in management.											
	Elective component	In accordance with the selected disciplines											
4	Biostatistics	Introduction to Biostatistics. Basic concepts of probability theory. Estimation of population parameters. Fundamentals of testing statistical hypotheses. Study of the relationship between the qualitative and quantitative characteristics	BD	CC	4	+		+				+	
5	Healthy nutrition and food safety	The discipline covers in-depth study of the principles of forming a balanced diet and ensuring food safety, including analysis of the nutritional value of products, identification and prevention of risks associated with food safety, as well as the use of modern technologies in the processing and storage of products. The program is aimed at developing competencies in the field of healthy food planning, understanding international and national standards in the field of food safety, as well as sustainable use of food resources, supported by a regulatory framework and environmental principles.	BD	CC	4	++						+	

	Cycle of profile disciplines (PD)												
6	Current issues of nutrition	The discipline "Current issues of nutrition" offers an in-depth study of modern research, innovative approaches and trends in the field of nutrition and dietetics, focusing on public health problems, metabolic disorders, personalized nutrition and the impact of food products on human health. The program is aimed at developing магистрантовcritical thinking and ability to analyze nutrients in undergraduates, data to develop effective nutrition strategies that improve public health and prevent diseases.	PD	UC	7					+	+	+	+
7	Food Safety Standards	The discipline "Food Safety Standards" covers the study of international and national norms and standards in the field of food production, processing, storage and distribution. The course focuses on the importance of ensuring high quality and safety of food, considering modern methods of risk analysis, food safety management systems (for example, HACCP) and the role of government regulation and supervision of compliance with standards. The program is aimed at training specialists who can effectively apply knowledge about food safety standards to prevent food diseases and improve the quality of food.	PD	UC	5					+	+	+	+

8	Module: Food quality assessment	Hygienic examination of food products	<p>The discipline covers a comprehensive analysis of food products for compliance with hygiene standards and safety for consumption. The course includes the study of methods for assessing the quality of products, identifying pathogenic microorganisms, toxins, pesticides and other potentially dangerous substances.</p> <p>Undergraduates will learn how to conduct an expert examination taking into account modern food safety requirements, interpret research results and make informed decisions about the possibility of using products in the diet of the population. The program is aimed at developing the skills of future specialists to ensure a high level of consumer health protection through systematic quality control and food safety.</p>	PD	CC	3						+	+	+	+
		Quantitative and qualitative methods of food safety research	<p>The discipline introduces various laboratory and analytical techniques used to assess food safety and quality. The course covers a wide range of methods, including microbiological, chemical, phobological and sensory analyses. Undergraduates will learn how to apply quantitative methods to determine the concentration of certain substances and microorganisms, as well as qualitative methods to detect the presence or absence of specific pathogens and contaminants. The</p>			3						++	++	+	+

		program is aimed at training highly qualified specialists who are able to conduct a comprehensive analysis of food products, ensuring their safety and compliance with established standards and norms.												
9	Prevention of alimentary-dependent diseases	Discipline presents a course aimed at studying the relationship between nutrition and the occurrence of diseases that can be prevented or controlled through dietary adjustment. The course program covers the mechanisms of development of alimentary-dependent diseases, such as obesity, type 2 diabetes, cardiovascular diseases, certain cancers, osteoporosis and hypertension, as well as the role of dietary factors in their prevention. Special attention is paid to the development and implementation of nutrition and lifestyle change programs aimed at reducing the risk of these diseases in various population groups. Undergraduates will learn how to plan effective nutrition strategies and conduct educational campaigns on healthy nutrition, using modern approaches and technologies to prevent alimentary-dependent diseases and promote public health.	PD	CC	2	+	+		+					
10	Production Practice (PD)	During the internship, students get acquainted with the production processes, analysis and quality control of food, master methods for studying the safety and nutritional		PD	5	+		+			+			

		value of food, and also participate in the development and implementation of programs to optimize the diet for various population groups. The practice promotes the development of professional competencies such as critical thinking, teamwork, making informed decisions and implementing innovative approaches in the field of nutrition to improve the quality and safety of food products.											
11	Experimental research work of a master's student, including internship and Master's thesis completion (EIRM)	Formation of a worldview in this field, mastering the main methods of conducting research work by undergraduates. Gain experience, draw up a research plan, master the methods of analysis and determine the research objectives		EIRM	13	+		+			+		
12	Final attestation (the design and defence of the dissertation)			FA	12								
		Total:			60								