ABOUT SCHOOL

**“International Summer School ATU - 2019”** - in order to develop academic mobility between specialized universities Almaty Technological University offers you a summer school program for students and undergraduates in relevant areas of the preparation of food production, light industry, hospitality industry and tourism, engineering and information technology.

The purpose of the event is to get acquainted with the latest achievements and technologies in these sectors, to get acquainted with advanced methods of management and work organization.

Participants in the international summer school will gain practical skills in such subjects as technology of meat and meat products, milk and dairy products, processing industries, restaurant and hotel business, fashion design, coloring of textile materials and artistic design, technological machines and equipment.

**Activity**

The summer school includes many thematic workshops in the following areas: food production, light industry, hospitality and tourism, engineering and information technology.

The duration of the program is 30 hours.

According to the results of the international summer school, participants are given a certificate.

Participation in the summer school is 15,000 (fifteen thousand) tenge, including payment for living in a dormitory. The cost of travel and meals are paid by the participants themselves.

The period of passing the summer school from June 3 to June 07, 2019.

Content

The event is held for 5 days on the basis of ATU Technopark, equipped with new equipment.

The main part of the day at the International Summer School is devoted to lectures, seminars, laboratory work, the program also includes excursions at leading enterprises of the food and light industry, as well as the hospitality and engineering industry of the Republic of Kazakhstan.

Cultural events are also held: holidays, concerts, photo shoots, open presentations of workshops, an introductory tour of the city of Almaty.

**Members**

Lecturers of the International Summer School ATU -2019 are well-known researchers, scientists, designers, and experienced masters of the leading enterprises of the Republic of Kazakhstan. Below are some of them:

**Uzakov Yasin Malikovich** - Doctor of Technical Sciences, Professor, Academician KazNAEN. The main scientific achievements: more than 620 scientific works have been published, state standards have been developed for 10 new meat products with their introduction into production; developed and introduced into production a number of technologies for the rational use of raw materials and improving the quality of meat products. Winner of the grant MES RK "The best teacher of the university-2016"

**Alimardanova Maria Kalabaevna** - Doctor of Technical Sciences, Professor, Academician of AASN RK.

Major scientific achievements: more than 300 titles, including about 30 standards of the Republic of Kazakhstan and Technical Regulations of the Republic of Kazakhstan and the EAEU, more than 20 textbooks and manuals for the Ministry of Education and Science of the Republic of Kazakhstan in the state, Russian and English languages, 4 monographs, more than 50 articles with impact factor and in the editions recommended by KKSON RK, 2 copyright certificates of the USSR, more than 45 patents of RK. Winner of the grant of the MES RK "The best teacher of the university-2008, 2015"

**Utebekova** **Galiya Altynbekovna** - Director of the Kazakhstan-Switzerland Institute of Tourism, Restaurant and Hotel Business, member of the Association of Business Women of Almaty, international-class trainer in the field of staff training in service culture and implementation of service strategies, strategic consultant on etiquette, creating and maintaining high image, author inventions in the food sector, namely, new semi-finished meat products and “Marching snack bar mix of nomads”.

**Dihanbaeva Fatima Tokhtarovna** - Doctor of Technical Sciences, Professor of ATU.

Major scientific achievements: published over 200 scientific papers, 1 textbook, 13 textbooks, 2 monographs, 2 preliminary patents of the Republic of Kazakhstan and 5 innovative patents of the Republic of Kazakhstan for inventions. He has extensive practical experience in the production of high-quality dairy products. Winner of the grant MES RK "The best teacher of the university-2014."

**Tayeva Aigul Maratovna** - Head of the Department “Technology of Food Products”, Doctor of Technical Sciences of the Russian Federation, Professor ATU.

Major scientific achievements: more than 180 scientific works were published, including 4 monographs, 11 textbooks, 10 patents of the Republic of Kazakhstan for inventions, holder of the badge “Honored Worker of Education of the Republic of Kazakhstan”, a grant from the Ministry of Education and Science of the Republic of Kazakhstan “Best teacher 2015”, developer of innovative meat technologies products, new functional foods.

**Mozhaeva Amina Molotovna** - technologist LLP "Etkon", graduated from the University of Food Technologies in Bulgaria with a degree in "Technology of meat and fish products", has a production experience of over 20 years working in various meat industry enterprises, the winner of international competitions and exhibitions in the field of food technologies, technology developer of new meat products.

**Nazarenko Vladimir** - brand-keeper of the Bochonok restaurant (Almaty), has many years of practical experience in famous restaurants in Almaty, the winner of international and republican culinary contests.

**Agbarov Rinat Malikovich** - the chef of the cafe "TiAmo", has many years of practical experience in famous restaurants in Almaty, a participant and winner of republican culinary competitions.

**Pistorius Gerd,** technologist at Stella Alpina cheese factory, has practical experience in producing unique cheeses.

**Project Features**

**• Geography of participants of the International Summer School ATU -2019** - students of universities in Almaty, as well as regional universities of the Republic of Kazakhstan and the Near Abroad.

SUMMER SCHOOL PROGRAM

"PRODUCTION OF MEAT PRODUCTS"

THE PURPOSE OF THE PROGRAM – consolidation of theoretical knowledge and practical skills in the production of meat products.

RESULTS OF TRAINING:

Know:

- classification and assortment of meat products;

- the basis of technological processes for the production of meat products;

- requirements to the quality and safety of raw materials and finished products;

Be able to:

- produce meat products in accordance with standard technology;

- carry out technological quality control of finished products

Skills:

- production of meat products;

- determination of the quality of finished products.

|  |  |  |  |
| --- | --- | --- | --- |
| Time  | Class name  | Name of the teacher  | Location classes |
| 1 day |
| **8.30-9.00** | Registration of participants, 2nd floor, 201-2A |
| **09.00-09.15** | Opening of the summer school. Welcome speech of the dean of the faculty Acquaintance with the specialties and the laboratory base of the faculty-the dean of the faculty of food production Zhaksylykova G. N. |
| **09.45-10.00** | Presentation of the specialty 5В072700 / 6М072700 - Technology of food products - the head of the Department of «Technology of food products**»** Tayeva A.M. |
| **10.00-11.00** | Lecture: "Production of sausage and salty products, semi-finished products" | Uzakov Ya.M.,  | Building 2A, 2nd floor, 204-2A |
| **11.00-11.20** | Break |
| **11.20-13.00** | Continuation of the lecture: "Production of sausage and salty products, semi-finished products" | Uzakov Ya.M. | Building 2A, 2nd floor, 204-2A  |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson: "Drawing up flowcharts for the production of boiled sausages, sausages and wieners" | Dauletkhankyzy A.,  | Building 2A, 2nd floor, 204-2A  |
| 2 day |
| **09.00-11.00** | Lecture: "Production of semi-smoked, boiled-smoked and raw sausage products". | Mozhaeva A.M. | Building 2A, 2nd floor, 204-2A  |
| **11.00-11.20** | Break |
| **11.20-13.00** | Continuation of the lecture: "Production of semi-smoked, boiled-smoked and raw sausage products". | Mozhaeva A.M. | Building 2A, 2nd floor, 204-2A |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson: "Drawing up of flowcharts for semi-smoked, boiled-smoked and smoked sausage products". | Dauletkhankyzy A.. | Building 2A, 2nd floor, 204-2A  |
| 3 day |
| **9:00-11:00** | Practical lesson: "Development of boiled sausages, sausages and wieners" | Baigabylov R.K | Educational and scientific center for meat processing, building 2B |
| **11.00-11.20** | Break |
| **11.20-13.00** | Practical lesson: "Development of boiled sausages, sausages and wieners" | Baigabylov R.K | Educational and scientific center for meat processing, building 2B |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson: "Development of boiled sausages, sausages and wieners" | Baigabylov R.K | Educational and scientific center for meat processing, building 2B |
| **4 день** |
| **9:00-11:00** | Practical lesson: "Development of semi-smoked, boiled-smoked sausages" | Yanovskaya L.V. | Educational and scientific center for meat processing, building 2B |
| **11.00-11.20** | Break |
| **11.20-13.00** | Practical lesson: "Development of semi-smoked, boiled-smoked sausages" | Yanovskaya L.V. | Educational and scientific center for meat processing, building 2B |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14:30-16.00** | Practical lesson: "Development of semi-smoked, boiled-smoked sausages" | Yanovskaya L.V. | Educational and scientific center for meat processing, building 2B |
| **16.00-17.00** | Practical lesson: "Investigation of organoleptic and chemical quality indicators of sausages" | Dauletkhankyzy A | Building 2A, 3rd floor, 306-2A |
| **5 день** |
| 9:00-12:00 | A visit to the base of professional practice - "Bayserko-Agro" | Shleyev B.Kh. | Bayserke, Almaty region |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14:30-17.00** | Practical lesson: "Production of ham and whole-muscle products from beef and poultry" | Baigabylov RK,  | Educational and scientific center for meat processing, building 2B  |
| **6 день** |
| **9:00-11:00** | Practical lesson: "Production of ham and whole-muscle products from beef and poultry" | Baigabylov R.K | Educational and scientific center for meat processing, building 2B |
| **11.00-11.20** | Break |
| **11.20-13.00** | Practical lesson: "Production of ham and whole-muscle products from beef and poultry" | Baigabylov R.K | Корпус 2Б, 1 этаж, ауд. 108 |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-15.30** | Closing of the summer school. The delivery of certificatesBuilding 2A, 2nd floor, aud. 204 | Zhaksylykova G. N.Tayeva A.M | Building 2A, 2nd floor, aud. 204 |
| **16.30-18.00** | City tour of Almaty |

PROGRAM OF SUMMER SCHOOL "DIETOLOGY"

THE PURPOSE OF THE PROGRAM –consolidation of theoretical knowledge and practical skills in the technology of special dishes and the preparation of diets of different groups of the population.

RESULTS OF TRAINING:

Know:

- classification, assortment of products of special purpose for dietary and therapeutic nutrition;

- Features of special-purpose food technology;

- requirements for the quality and safety of food intended for dietary nutrition;

- Features of cooking technology for people with occupational diseases;

- features of nutrition of children, adolescents, schoolchildren and athletes;

Be able to:

- to make diets according to the recommendations of different diets, depending on: a) sex; B) the age; C) the nature of work; D) the climate; E) the physiological state of the organism (pregnant and lactating women).

|  |  |  |  |
| --- | --- | --- | --- |
| Time  | Class name  | Name of the teacher  | Location classes |
| 1 day |
| **8.30-9.00** | Registration of participants, 2nd floor, 201-2AOpening of the summer school. Welcome speech of the dean of the faculty. |
| **09.00-09.15** | Acquaintance with the specialties and the laboratory base of the faculty - the dean of the faculty of food production Zhaksylykova G. N. |
| **09.45-10.00** | Presentation of the specialty 5В072700 / 6М072700 - Technology of food products - head of the **Department of «Technology of food products»**, Tayeva A.M.,  |
| **10.00-13.00** | Lecture on the topic: "Special food products for dietary and curative-preventive nutrition" | Petchenko V.I. Candidate of technical sciences, associate professor | Building 2A, 2nd floor, aud. 204 |
| **11.00-11.20** | Break |
| **11.20-13.00** | Continuation of the lecture on the topic: "Food products of special purpose for dietary and therapeutic and preventive nutrition" | Petchenko V.I. . | Building 2A, 2nd floor, aud. 204 |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson on the topic: "Methodology for making menus for dietary and therapeutic and preventive nutrition" | Bulambaeva AA, | Building 2A, 2nd floor, aud. 204 |
| 2 day |
| **09.00-11.00** | Lecture on the topic: "Assortment and production of meat products of a functional purpose" | Tayeva A.M., | Building 2A, 2nd floor, aud. 204 |
| **11.00-11.20** | Break |
| **11.20-13.00** | Continuation of the lecture on the topic: "Assortment and production of meat products for functional purposes" | Tayeva A.M., | Building 2A, 2nd floor, aud. 204 |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson on the topic: "Production of meat products of a functional purpose" | Kenenbay Sh., | Building 2B, 1 floor, aud. 108 |
| 3 day |
| **9:00-11:00** | Lecture on the topic: "Studying the features of nutrition of children, teenagers, schoolchildren, students, athletes" | Petchenko V.I.  | Building 2A, 2nd floor, aud. 204 |
| **11.00-11.20** | Break |
| **11.20-13.00** | Продолжение лекции на тему: «Изучение особенностей питания детей, подростков, школьников, студентов, спортсменов» | Petchenko V.I.  | Building 2A, 2nd floor, aud. 204 |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-16.00** | Practical lesson on the topic: "Methodology for making menus for children, teenagers, schoolchildren, students, athletes" | Bulambaeva A.A., PhD | Building 2A, 2nd floor, aud. 204 |
| **16.00-17.00** | Visit to the Scientific Research Institute of Food Safety ATU | Kozybaev A.K.,  | Laboratories №104, №106, building 2B |
| 4 day |
| **9:00-13:00** | Visiting the base of professional practice: restaurants in Almaty  | Nazarenko V.Kenenbay SH.Y. |  |
| **13.00-14.30** | Lunch break, dining room ATU |  |  |
| **14:30-18.00** | Visiting the base of professional practice: restaurants in Almaty  | Kenenbay SH.Y.Akbarov R. |  |
| 5 day |
| **9:00-11:00** | Lecture on the topic: "Production of hard rennet cheeses".  | Petchenko V.I.  | Building 2A, 2nd floor, 206-2A |
| **11.00-11.20** | Break |
| **11.20-13.00** | Practical lesson on the topic: "Method of making diets for various diseases (diets № 1, 2, 3, 4, 5, 7, 8, 9)"Bulambaeva AA, PhDBuilding 2A, 2nd floor, aud. 204 | Bulambaeva A.A,  | Building 2A, 2nd floor, aud. 204 |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Master class with the participation of chefs restaurants in Almaty | Utebekova G.A. |  |
| 6 day |
| **9:00-11:00** | Lecture: "Theoretical Foundations of Production of Children's Milk Products".  | Petchenko V.I.,  | Building 2A, 2nd floor, aud. 204 |
| **11.00-11.20** | Break  |
| **11.20-16.30** | Practical lesson on the topic: "Methodology for making menus for children and adolescents".  | Bulambaeva A.A. | Building 2A, 2nd floor, aud. 204 |
| **16.30-17.00** | Closing of the summer school. The delivery of certificates | Zhaksylykova G. N.Tayeva A.M. | Building 2A, 2nd floor, aud. 204 |

|  |
| --- |
| SUMMER SCHOOL PROGRAM"PRODUCTION OF DAIRY PRODUCTS"THE PURPOSE OF THE PROGRAM – consolidation of theoretical knowledge and practical skills in the production of dairy products.RESULTS OF TRAINING:-to know the chemical composition, physico-chemical properties of milk;- know the basics of technological processes for the production of dairy products;- to know the requirements to the quality and safety of raw materials and finished products;-to be able to organize the production of dairy products, taking into account the requirements for the dairy industry. |
| Time  | Class name  | Name of the teacher  | Location classes |
| 1 day |
| **8.30-9.00** | Registration of participants, 2nd floor, 201-2A |
| **09.00-09.15** | Opening of the summer school. Welcome speech of the dean of the faculty.Acquaintance with the specialties and the laboratory base of the faculty- Dean of the Faculty of Food Production Zhaksylykova G. N., candidate of technical sciences, associate professor |
| **09.45-10.00** | Presentation of the specialty 5В072700 / 6М072700 - Technology of food products - head of the department Tayeva AM, doctor of technical **s**ciences RF, professor of ATU |
| **10.00-11.00** | Lecture on the topic: “Milk Market: Current State and Development Prospects” | Alimardanova M.K. | Building 2A, 2nd floor, 201-2A |
| **11.00-11.20** | Break |
| **11.20-13.00** | Continuation of the lecture on the topic: "Milk market: current state and development prospects" | Alimardanova M.K. | Building 2A, 2nd floor, 201-2A |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson: “Study of methods for studying the chemical composition of raw milk” | Akilova F. | Building 2A, 2nd floor, 304-2A |
| 2 day |
| **09.00-11.00** | Lecture on the topic: "Chemical composition and properties of raw milk" | Dihanbaeva F.T. | Building 2A, 2nd floor, 201-2A |
| **11.00-11.20** | Break |
| **11.20-13.00** | Lecture on the topic: “Production of pasteurized drinking milk and cream.” | Dihanbaeva F.T. | Building 2A, 2nd floor, 206-2A |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical lesson: “Drawing up a technological scheme of pasteurized drinking milk and cream and standard consumption of raw materials, recalculated to basic fat content”. | F. Akilova | Building 2A, 2nd floor, 304-2A |
| 3 day |
| **9:00-11:00** | Lecture on the topic: “Production of fermented milk drinks. | Dihanbaeva F.T. | Building 2A, 2nd floor, 206-2A |
| **11.00-11.20** | Break |
| **11.20-13.00** | Exercise: “Production of fermented milk drinks. Yogurt Production | Akilova F.E, | Educational and Research Center for Milk Processing, Building 2B |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-17.00** | Practical session: "Drawing up the technological scheme of sour cream and the normative consumption of raw materials" | Akilova F.E, | Building 2A, 2nd floor, 304-2A |
| 4 day |
| **9:00-11:00** | Lecture on the topic: "Sour cream production". | Dihanbaeva F.T,  | Building 2A, 2nd floor, 206-2A |
| **11.00-11.20** | Coffee break |
| **11.20-13.00** | Practical session: "Sour cream production" | Akilova F.E,  | Educational and Research Center for Milk Processing, Building 2B  |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14:30-16.00** | Practical session: "Drawing up the technological scheme of sour cream and the normative consumption of raw materials". | Akilova FE,  | Building 2A, 2nd floor, 304-2A |
| 5 day |
| **9:00-12:00** | Lecture: "Production of hard rennet cheeses". | Dihanbaeva FT,  | Building 2A, 2nd floor, 206-2A. |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14:30-17.00** | Master class in cheese production based on professional practice – «Stella Alpina»  | Dihanbaeva F.T.Pistorius Gerd | LLP «Stella Alpina». |
| **6 день** |
| **9:00-11:00** | Lecture: "Production of homemade cheese and brynza". | Dikhanbaeva F.T.,  | Building 2A, 2nd floor, 206-2A |
| **11.00-11.20** | Coffee break |
| **11.20-13.00** | Practical session: "Development of homemade cheese and cheese" | Akilova F.E,  | Educational and Research Center for Milk Processing, Building 2B |
| **13.00-14.30** | Lunch break, dining room ATU |
| **14.30-15.30** | Closing of the summer school. Delivery of certificates | Zhaksylykova G. N.Tayeva A.M. | Building 2A, 2nd floor, aud. 204 |
| **16.30-19.00** | City tour of Almaty |