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	Program Learning Outcomes (PLO)
PLO 1.	Students enrolled in the “Food Engineering” specialty learn to analyze the quality and characteristics of products and raw materials, use food additives in appropriate amounts, understand the production process, and study the various stages of manufacturing different types of products..
PLO 2.	A food engineer is responsible for ensuring the production of high-quality food products. The duties of a food engineer include overseeing quality control and production in wineries, catering establishments, meat processing plants, and bakeries; applying new technologies in the production process; improving product quality; preventing fraud to ensure that food products are safe and do not harm human health; studying all stages of food production from farm to table; and measuring food quality.
PLO 3.	Bachelor students studying in the “Food Engineering” specialty learn the main theoretical and practical directions in the creation of modern food technologies, modern research methods in food production, technological methods, nanotechnological techniques, the application of food additives and biologically active supplements in obtaining healthy and high-quality food products, quality normalization, product standardization, safe product manufacturing, classical and modern food theories, the microbiological, rheological, and biochemical foundations of technologies, the causes of spoilage in raw materials and food products, and the requirements for their elimination.
PLO 4.	Bachelor students in the “Food Engineering” specialty study the existing international legislation in the field of food production, normative-technical documents, safety requirements for food products and enterprises, European Directives and local standards, safe product manufacturing based on the “Farm to Table” principle, as well as the identification, minimization, and management of existing risks and hazards.
PLO 5.	Graduates who complete their education in the “Food Engineering” specialty can work as engineer-technologists in all areas of the food industry, including wineries and fermentation product production (beer, juice, kvass, spirits, etc.), meat and dairy product manufacturing, bakery and pasta, flour and confectionery production, fruit and vegetable processing, sugar and oil production, catering establishments, and various branches of the food industry.
PLO 6.	Graduates who complete their education in the “Food Engineering” specialty can work in customs checkpoints, relevant Research Institutes under the Ministry of Agriculture, vocational training centers, secondary specialized and higher education institutions in the food industry, warehouses for storing food raw materials and finished products, restaurant networks, all branches of the Food Safety Institute, and the departments of the Food Safety Agency operating in Baku city and throughout the regions of the Republic, carrying out quality assessment of all types of imported and exported food products, as well as determining their suitability and safety indicators.

Head of Department _____

Head of the Center for Organization and Management of Education: P. Akhundov