Ministry of Education and Science of the Republic of Kazakhstan Non-commercial Joint Stock Company "Holding "Kasipkor"

EDUCATIONAL PROGRAM

Specialty: 1225000 "Productions of meat and meat products (by types)"

Qualifications: Farm animals processing specialist

Manufacturer of ready-to-cook (prefabricated) meat products

Technician-technologist
Junior production engineer

DEVELOPED

Non-profit Joint Stock Company «Holding «Kasipkor»

- Jan Bach international expert of DREBERIS (Germany)
- Urishbai Chomanov Head of Department "Processing and storage of agricultural products", Academician of National Academy of Sciences of the RK, Professor, Doctor of Engineering
- Torgyn Melisovna Zhumaliyeva Senior Research Scientist of laboratory "Processing and storage of livestock products", Master of Engineering.
- Zulfira Zhenisovna Tastanbekova Teacher of specialist disciplines in specialty "Production of meat and meat products (by types)", Almaty, JSC Almaty Technological University "Technological and Economic College"
- Sholpan Kozhagulovna Khasenova Teacher of specialist disciplines in specialty "Production of meat and meat products (by types)", Master of Agriculture, Almaty, JSC Almaty Technological University "Technological and Economic College"
- Dana Kasenkanovna Tukbayeva Teacher of specialist disciplines in specialty "Production of meat and meat products (by types)" of Karaganda State University "Karaganda Industrial and Technological College"
- Lyudmila Anatolyevna Skachkova Teacher of specialist disciplines in specialty "Production of meat and meat products (by types)" of Karaganda State University "Karaganda Industrial and Technological College".

SUBMITTED "Kasipkor" Holding Non-commercial Joint Stock Company

EXPERTS

- Bildungsinstitut PSCHERER gGmbH (Германия) ALE "Association of Kazakhstan food industry enterprises"
- Academic methodical association of "Productions of meat and meat products (by types)" on the basis of Technologic and economical college of Almaty Technological University

CONSIDERED, APPROVED AND RECOMMENDED

At a meeting of the Republican educational-methodical Council for Technical and Vocational Education of the MES RK, protocol No_4_ dated "_21__"__12__2016 year

This program cannot be fully or partially reproduced, duplicated and distributed as an official publication in the Republic of Kazakhstan without the permission of the Ministry of Education and Science of the Republic of Kazakhstan.

CONTENT

1.	Description of the educational program	6
2.	Functional analysis.	7
3.	List of abbreviations and symbols	9
4.	Requirements to the levels of preparation of students	9
5.	The content of educational programs (modules)	16
6.	The list of recommended equipment	33
7.	Academic plan	35
8.	Program Structure	43
9.	List of recommended literature	53

1. Description of the educational program

This educational program is based on modular competence-based approach in accordance with international modern requirements for mid-level professionals and skilled workers, with the participation of foreign partner Dreberis (Germany).

The educational program on a specialty 1225000 - "Production of meat and meat products" designed to meet the basic provisions:

Law of the Republic of Kazakhstan "On Education" dated July 27, 2007 №319-III «On Education":

State educational standards for technical and vocational education (basic provisions), RK Government Resolution №1080 from August 23, 2012;

State Education Development Program of the Republic of Kazakhstan for 2011 - 2020 years (Decree of the President of Kazakhstan from December 7, 2010 №1118);

Development Strategy Non-profit joint-stock company "Holding" Kasipkor "for 2012-2021 (Governmental Decree dated December 31, 2011 № 1751);

State program on industrial-innovative development of Kazakhstan for 2015-2019 years (Decree of the President of the Republic of Kazakhstan dated March 19, 2010 N_{\odot} 957).

National (sectoral) within the Republic of Kazakhstan qualifications (joint order of the Minister of Labour and Social Protection of Population of the Republic of Kazakhstan dated September 24, 2012 №373-o-m, and the Minister of Education and Science of the Republic of Kazakhstan dated September 28, 2012 №444).

Plan of the nation "100 concrete steps" to implement the five institutional reforms N.A. Nazarbayev.

The educational program for the specialty 1225000- "Production of meat and meat products" designed for the preparation of highly skilled workers in the industry.

Programs provide students with the knowledge, understanding and skills that they need in preparation for employment, provide an opportunity to progress in the same similar or related fields of study at colleges and universities.

International practice shows that the most productive are those educational programs that are built on the principle of modular training. Modular training - is a modular structure of educational programs, the competence approach and credit system of education.

The required parameters include:

- a three-tier system of education;
- mobility of students, teachers;
- Monitoring the quality of education.

Recommendatory the parameters of the process is:

- active involvement of students:
- social support for disadvantaged students;
- Education during all life.

Optional parameters are of great importance in the planning and organization

of educational process taking into account the interests of the employers and the demands of society, it is - the harmonization of the content of education in areas of training and modular system.

Having studied a certain number of basic, obligatory, and specialized technical modules, also by a number of optional modules, students must score above the number of credits in order to pass from one level to another. Study of optional modules enables students to focus on their chosen area of interest.

There is the potential to qualify for the bachelor of applied preparation of students to the corresponding direct employment in the vocational sector. This is convenient for those who have already decided what exactly wants to work in a certain specialized field.

This program was designed to give students the basic knowledge and skills as are necessary to meet the functional requirements.

The program by this qualification has been designed in order to:

- Provide education and training for people working on the relevant qualifications;
- enable people working on a particular skill, so they can get a specially-recognized professional qualification Level 3;
 - give students the opportunity to start to work or get a professional qualification;
- give students the opportunity to develop a set of skills and techniques, personal skills and explicit attributes for successful promotion in the work field.

Code and profi	Code and profile of education:				
Code and special	Code and specialty: 1225000 - "Production of meat and meat products"				
Code and name	e of qualification:				
1225113 «Prod	luction technician»				
****** «Juni	or Process Engineer»				
Qualification le	evel				
	cialist in processing of farm animals»				
1225042 «The	manufacturer of meat products»				
[122511	3 «Production technician»				
*****	* «Junior Process Engineer»				
Duration of tra					
I	Name of qualification, code	Standard term of development of			
base reception		educational training programs for skill levels			
On the basis	Elevated levels	Elevated levels			
of general	1225*** Specialist in processing of farm	2 year 10 months			
education	animals				
	1225042 The manufacturer of meat				
	products				
	Specialist middle managers	Specialist middle managers			
	1225113 «Production technician»	+10 months			
	1225*** «Junior Process Engineer»	+10 months			

2 Functional card

Qualifications

qualification requirements

1225000-«Production meat and meat products» Main functions: - Ensuring the production of meat and meat products are safe for life and health of consumers, in accordance with the requirements of normative and technical documentation knowledge of and compliance with professional ethics

Knowledge of the anatomical structure of farm animals; perform basic operations of technological process of slaughter cattle execution methods butchering carcasses into parts (cuts) and boning of meat by type possession of skills of the meat processing and sorting carcasses of meat

for the production of meat products

ability to determine the quality of incoming raw meat;

- -knowledge of output standards of boneless meat and offal;
- -compliance with industry standards, governmen;

The use of manual skills served by lines and equipment.

Calculates the dosing stuffing components according to the formulation; Compliance with the requirement of preparation of stuffing Selection of raw materials, extrusion and molding sausage products; Knowledge of the defects and the ability to apply the method of determining the quality of of stuffing sausage. execution of technological operations for the production of meat products (Large-sized, portioned, small-sized and chopped)

Knowledge of the device and the principle of technological equipment Knowledge of the norms of output of finished products Compliance with the rules of sanitation and hygiene safety

Monitors compliance with all modes of manufacturing assortment of meat products;

Knowledge of devices and modes of production equipment; It has the skills to work with modern technological equipment; Definition and monitoring of indicators of quality of raw materials and finished products;

Controls the process of production of manufactured meat products; Definition of defects and types of marriage of meat products; Organizes and carries out the transfer of the finished product to the implementation;

Complies with the requirements of technological instructions, schematics, modes;

Control of compliance indicators of product quality standards of state standards and industry specifications.

Introduction of modern lighting devices and efficient electric technologies in agricultural production processes.

- Sets the technological regime of processing of raw materials and production of finished products, guided by the current regulatory documentation;
- The technical requirements for raw materials, materials and finished products;
- Monitors compliance with the technological instructions, technical conditions and other normative and technical documentation;
- Monitors compliance with production output, expenditure of raw materials;
- Controls the course of technological processes in all stages of product manufacturing. monitors compliance with the recipes in the development of products, raw materials consumption rates, auxiliary materials, finished products output;
- Reveals the violation of technological parameters, recipes, product output, consumption of raw materials and take remedial measures, inform the master, head of production professionals for appropriate action;
- Monitors compliance with the shelf life of products;
- Participates in the input control of raw materials and materials:
- The use of computer technology and methods of designing processes using them;
- Have skills in using tools for the design and automation of industrial processes;
- Environmental control and biological security technology;
- Carries out the reception of new equipment into operation;
- Works to improve the organization of production, its technology, mechanization and automation of production processes, prevention of marriage and improve the quality of products, saving all types of resources, the use of reserves to improve productivity and reduce costs. production;
- Shall take all measures to ensure the implementation of the output in accordance with the requirements of ND;
- Knows the situation, instructions and other guidance on the development and design of technical documentation;
- Conducting research, studies, briefing requirements of the technology in the production process, requirements for raw materials, materials and finished products with the workers, foremen and craftsmen.
- Holds the principles of the development of business plans, production and marketing basics

Workers qualification 1225042 «The manufacturer of meat

products»

Workers

1225**

qualification

Specialist in

processing of

farm animals

Specialist middle managers: 1225113

1225113 «Production technician»

applied Bachelor

«Junior Process Engineer»

3. List of abbreviations and symbols

EP - educational program - a single set of basic characteristics of education, which includes objectives, outcomes and content of the training, the organization of the educational process, ways and methods of their implementation, the criteria for assessment of learning outcomes;

NQF-National Qualifications Framework defines a uniform scale of the levels of qualification of general competence for the development of sectoral qualifications frameworks and professional standards. NQF provides cross-industry comparability of qualifications and competences is the basis for a system of conformity assessment and awarding of qualifications of specialists;

SQF- sectoral Qualifications Framework - a structured description of qualification levels, recognized in the industry;

CMT-credit-modular training allows you to personalize the educational and cognitive activity of students on the content, methods and means of training activities and progress towards the specific regulations of the level and quality of training;

PC - professional competence

BC - basic competence

BM – basic moduls;

GEM-general educational module;

THM -Total humanitarian modules;

SEM - social and economic models;

PM – Professional Modules;

TPM -Total professional modules;

SM-special modules;

ME-modules defined by the organization of education;

IP-industrial training and professional practice;

IA - Intermediate attestation;

FA - final attestation;

ALPT - assessment of the level of professional training and qualification;

C - consultation;

E - elective classes.

4. Requirements to the levels of preparation of students

In the "requirements for the training of students" are defined the necessary basic competencies and professional competence on the levels of qualifications related specialty (Table 1) in accordance with the national qualifications framework, sectoral qualifications frameworks and professional standards

Table 1

C o m	industry / enterprise requirements for the training of students
pe ten	
ce	

Γ	I			
Basic competence	name of quail fica tion (Bache	Code and name of qualify ication (Middle m a n a gement s pecialist)	n a m e of quail fication (eleva ted	1225*** The manufacturer of meat products BC1. Observe the culture and ethics of communication with colleagues and customers. BC 2. Comply with safety requirements, fire safety, electrical safety, rules for occupational health and hygiene, internal labor regulations. BC 3. Recognize the social importance of their future profession, have a high motivation to carry out professional activities. BC 4. The ability in the conditions of the meat processing industry and changing social practice reassessment of experience, analysis of its features, the ability to acquire new knowledge, using modern information educational technologies. BC 5. Strive for self-development, enhance their skills and craftsmanship; BC 6. The value of the rational organization of labor in the workplace and the ability to accurately plan the work. BC 7. Know and apply the methods and techniques of safe work. BC 8. Features of the development of production in a market economy; BC 9. Observe instructions on the safe maintenance of the workplace; BC 10. Observe the requirements for the quality of work. BC 11. Rules of the first (pre-medical) assistance to victims of personal injury, poisoning, sudden illness. BC 12. To organize its own activities, collect and analyze information, identify goals and choose ways to achieve them. BC 13. Ability to communicate orally and in writing in Russian, national and foreign languages for solving interpersonal and cross-cultural interaction. BC 14. Methodological and psychological readiness to change the type and nature of their professional activities BC 15. The ability to use modern methods, tools and technologies in professional activities BC 16. Apply the knowledge gained by working in the industry; BC 17. To understand the nature and the social importance of their future profession, to show to her sustained interest. BC 18. To organize its own activities on the basis of goals and ways to achieve it, certain leader. BC 19. To analyze the work situation, to carry out
				monitoring, evaluation and correction of their own
				activities, be held responsible for their performance

				BC 20. searches the information necessary for the effective performance of professional tasks. BC 21. Use information and communication technologies in professional activity
			BC 22. The technologies BC 23. The a BC 24. Know of labor relat of labor, to lorganization conclusion. BC 25. Know foundations and dietary, accordance with enterprise accordance with the second seco	duction technician e ability to use information and communication to improve the professional activity. ability to use a standard legal acts in the activity. In the basics of labor legislation, contractual regulation actions, including in the field of payment and regulation actions and procedure for conducting negotiations on its of the bases of technology of meat production, nutrition for organized contingents feeding, including medical of the rules and techniques of customer service (in with the position, taking into account the specifics of the e). pliance with the requirements of sanitation, personal
			hygiene and	hygiene in the workplace;
D		BC 27. De social envi BC 28. Kn and advance BC 29. Fin and a willing BC 30. He continuous BC31. To approach, approac	ronment. fow and apply ed training or ding organiza ngness to take ave critical t ely improve pr be able to le to be able to be a, to carry out ng able to pr at his product ing able to wo nicate effectiv ake responsible of the job. serve environ the methods sional activiti	ent and manage systems in enterprises, business and by the fundamentals and forms of training, retraining if workers in the workplace. It it is the workplace in the project activity of them. It is the project activity on the basis of a systematic puild and use models to describe and predict various in their qualitative and quantitative analysis. It is their qualitative and quantitative analysis. It is the project will be linked to the life and safety of the project will be linked to the life and safety of the work of the team members (subordinates), and means of physical training to ensure full social test.
Basic competence	quail fica tion (Bache		n a m e of quail fication (eleva ted	PC 1.1 - Perform the required standards of production

- PC 2.4 Stunning, build puts chains and raise stunned the animal with the help of lifting mechanisms on the path of bleeding.
- PC 2.5 purged of cattle carcasses with compressed air. PC 2.6 Remove the kidneys and kidney fat from
- the carcasses of cattle and pigs.
- PC 2.7 Dismantling the viscera of cattle on the line in slaughter shop.
- PC 2.8 chop or saw off the horns of cattle and small cattle.
- PC 2.9 Be able to work on the equipment and conveyors for the slaughtering.
- PC 2.10 Know and apply the technology to major bloodness carcasses of sheep and goats and pigs.
- PC 2.11 Know the rules of marking of carcasses.
- PC 2.12 Know and apply the rules of processing the sick and vaccinated animals.
- PC 3.1 boning carcasses and parts of carcasses of cattle of all kinds:
- PC 3.2 butchering manual or mechanical saws carcases, sides, quarters into parts (cuts) for meat boning;
- PC 3.3 Separation of muscle, fat and connective tissue from the bones at deboning hind legs, blades, loin, necks, boxes, including cutting intercostal meat.
- PC 3.4 butchering carcasses and half-carcasses on the sausage by hand and disk knifes to shaping the individual parts according to the requirements established by the state standard.
- PC 3.5 Know butchering, cooking assignment of individual parts of carcasses, rules and techniques deboned parts of carcasses of cattle and small cattle, joints of bones, the location of the muscle, fat and connective tissue in the meat.
- PC 3.6 Know the norms of output of meat and bone during deboning meat. Know the basics of veterinary-sanitary assessment of meat and sanitary conditions of its deboning.
- PC 3.7 Know the principles and rules of operation of mechanical saws, circular knives; rules sharpening knife, rules for using protective equipment when working with high-risk instruments.
- PC 3.8 To have safe working methods for deboning meat.
- PC 3.9 Compliance with safety requirements when working with the pathological material to avoid contamination of the employee and others.
- PC 3.10 Implementation of all processing operations of corpses and carcasses of diseased animals admitted to veterinary supervision on the technical processing;
- PC 3.11 Performing skin removal, recess of viscera, cutting into parts, loaded into trucks or wheelbarrows and feed for further processing.

- PC 3.12 Conduct of the process of preservation of hides dead and sick animals. disinfection and preservation of hides given deadlines disinfect them with a variety of animal diseases. PC 3.13 - Preparation of disinfectant solutions or mixtures according to the established recipes: Chlorination of wastewater in the sump and the descent into the sewers. PC 4.1 - To know the anatomy of the muscle, connective and fatty tissue. PC 4.2 - Comply with the requirements of technological instructions for disassembly and trimming meat. PC 4.3 - To know the quality characteristics of meat from different parts of carcases and offal and production purposes. PC 4.4 - Know the rules and stripping and trimming offal. PC 4.5 - Know the locations of fat, muscle and connective tissue. PC 4.6 - Carry out trimming meat and offal of animals of all kinds, cutting into pieces the size of the set and dismantling of trimmed meat on grades in compliance with standards and outputs. PC 4.7 - Carry out the separation of tendons, films, large blood vessels, fat, bone and cartilage debris. PC 4.8 - Conduct Skin removed during trimming bacon with bacon and cutoffs. PC 4.9 – trimming of liver: disassembly, inspection and removal of residues of films, bile ducts, blood vessels and diseased parts of the liver blanched. PC 4.10 - Laying in the packaging of meat, trimmed
 - PC 4.10 Laying in the packaging of meat, trimmed of fat, cartilage, tendons, films and waste.
 - PC 5.1 Know the rules for the application of tools and equipment used in the manufacture of semi-finished, own safe methods of work.
 - PC 5.2 Know the device serviced equipment.
 - PC 5.3 Check the efficiency, control work, troubleshooting of the equipment used.
 - PC 5.4 Know the characteristics and properties of various types of meat cattle.
 - PC 5.5 Know the parts of the carcass for the production of natural semi-finished products.
 - PC 5.6- Know the established norms and requirements technological instruction for the production of semi-finished products.
 - PC 5.7 Know the technological process of production of large-sized and small-sized semi-finished products.
 - PC 5.8 Know the range of semi-finished products produced from meat and poultry, methods of sensory evaluation and quality requirements for the quality of semi-finished products.

	PC 5.9 - Know the basic safety criteria of semi-finished and does not allow the use of raw materials and food products containing potentially hazardous substances of chemical and biological origin in quantities exceeding permissible levels (in accordance with the Medical-biological requirements and sanitary norms of quality). PC 5.10 - Know butchering carcasses and poultry, culinary appointment of parts of carcases and the rate of yield of semi-finished products. PC 5.11- know how cutting fish with bone and cartilage skeleton of all families, the norm of output of semi-finished. PC 5.12 - Know the management of technological process of production and semi-finished output norms of flour and cereals. PC 5.13 - Know the rules of packaging and transportation conditions and terms of storage and sale of semi-finished products.
	transportation conditions and terms of storage and sale of semi-finished products. PC 5.14 - Be aware of the responsibility for the work 1225*** The manufacturer of meat products PC 6.1 - Conduct training process, preparation and forming sausages. PC 6.2 - Know the parts of the carcass for the production of sausages; PC 6.3 - Know the product range; technological process and process conditions. PC 6.4 - Know the technological scheme, technical requirements; standards and technical specifications of the finished product. PC 6.5 - Know the product range; technological process. PC 6.6 - Have the skills to use tools and equipment for forming sausages. PC 6.7 - Know the formulation, processing modes and qualitative characteristics of raw materials and components; technological modes; safety. PC 6.8 - To carry out technological operations of unloading and stacking of products prepared in the form. Laying product into the molds. Placing products in the frame. PC 6.9 - Know the technology of laying sausages on the frame and transport rules. PC 7.1 - Know the equipment for grinding of raw
	materials. PC 7.2 - Know the technological properties sausage products PC 7.3 - To know the quality of raw materials and auxiliary materials PC 7.4 - Know the raw material grinding technology. PC 7.5 - Know the classification and rules of operation of technological equipment for the preparation minced meat and for fine grinding and cooking meat.

PC 7.6 - Know the technology of preparation of minced liver sausages and pates. PC 7.7 - Know the technology of preparation of minced blood sausage and brawn. PC 7.8 - Perform the preparation of minced meat stuffed and cooked sausages, frankfurters, sausages, meat bread (homogeneous meat emulsions), restructured (ham), sausages, smoked, semi smoked and raw sausages. PC 7.9 - Dosing mince components according to the formulation. PC 7.10 - Regulate and control the cooking modes stuffing. PC 7.11 - Calculation of the dosage mince ingredients according to the recipe PC 7.12- conduct progressive download stuffing ingredients. PC 7.13 - Overseeing the process of mixing mince. PC 7.14 - Determine the temperature of the finished meat. PC 7.15- determines the quality of mince.
1225*** Production technician PC 8.1 - Have skills paperwork to launch a meat-packing plant, the construction of technological process. PC 8.2 - Control of the production cycle, from the selection of raw materials to finished products. PC 8.3 - Interact with other production areas and monitor them on the implementation of production standards. PC 8.4 - Carry out the selection and training of production personnel. PC 8.5 - Control the quality of products, processes and production modes. PC 8.6 - Control the implementation of workshops of the production plan in a timely manner. PC 8.7 - Control of compliance with the rules in accordance with the instructions, sanitary control PC 8.8 -working internal documentation and reporting. PC 8.9 -Be prepared to change technologies in professional work PC 8.10 - Be prepared to perform work on working professions.
******* Junior Process Engineer
PC 9.1 - Being able to develop measures to improve the technological processes of production food for various purposes. PC 9.2 - to control all stages of the production process in the production of meat products. PC 9.3 - know the rules of the state standards and sanitary rules and regulations for the meat industry. PC 9.4 - to know the recipe of sausage, smoked meat products and semifinished products, consumption rates of raw materials, and the output of finished products. PC 9.5 - control the quality of raw materials and finished products, including sausages, smoked products and semi-finished products. PC 9.6 - bear the responsibility for the quality of raw meat, and drawing of
mince structure, packing density of sausages. It controls production quality at the stages of manufacturing and packaging of finished products.

- PC 9.7 organize the input quality control of raw and auxiliary materials.
- PC 9.8 controls the course technological processes in all stages of product manufacturing. If necessary, make adjustments permitted by regulatory guidelines, change in the course of of technological process, while ensuring the release of the standard, quality products without allowing any kind of loss, deterioration of consumer properties of products.
- PC 9.9 Justify raw material consumption norms and auxiliary materials in the production process.
- PC 9.10 Monitor compliance of meat normative and technical documentation, technical regulations.
- PC 9.11 carry out control compliance with environmental and biological safety of raw materials and finished products.
- PC 9.12 Be ready to explore new types of process equipment when changing the schemes technological processes, develop new technology and new instrument methods.
- PC 9.13 rationally organized according to the production plan workshops work to implement the plan.
- PC 9.14 Be prepared to perform work on working professions.
- PC 9.15 is also required to provide high quality products, as well as the reduction of losses and the level of of manufacturing defects.
- PC 9.16 To be able to organize the work of a small group of performers, plan the work of staff, to analyze the performance of production units.
- PC 9.17 Provides introduction of computer-aided design systems, organizational and computing machinery, equipment and automated process control systems.
- PC 9.18 Know the requirements and procedures for the preparation stages of the produced types of meat products to demonstrate compliance and standardization.
- PC 9.19 Be able to carry out organizational and ability planning calculations on the creation (reorganization) production sites.
- PC 9.20 -Know rules state standards and sanitary rules and norms, recipes of each variety of sausages, counting standards, the implementation of the planned development period.
- PC 9.21 monitor compliance with technological discipline in the workshops and the correct exploitation of process equipment.
- PC 9.23 Possession of the principles of developing a business plan production and marketing basics.
- PC 9.24 Analyze the causes of defects and the issue of poor quality products, to take part in the development of activities to eliminate them, as well as in consideration of complaints received for manufactured products now.
- PC 9.25 Provides technically correct use of equipment and other fixed assets, the implementation schedules of repair.
- PC 9.26 Coordinates the work of masters and workshop services.
- PC 9.27 -Be ready to carry out the work on standardization and the preparation of the product to conduct conformity assessment procedures.

5.Program structure

Section "Program structure" contains a list of the training modules, learning objectives and procedure for establishing basic competences (Table 3)

Table 3 Form the structure of the educational program

P r o	Educational	Vчебные цепи			C o d e
fessional		у теоные цеян	Умения	Навыки	formed
com peten					the basic
ce					c o m
					petence
		Elevated	levels		
	Oualificati	on: 1225*** Specialis	t in processing of	farm animals	
		General profess			
PC 1 1-PC	Introduction	• the possibility of		can describe the	BC 1-
5.14		further education and			BC 11.
3.17	acquaintance			assign equipment;	DC 11.
	w i t h	basics of of sensory	the results as a	schedule hasic stens	
		• laws and regulations			
		on hygiene and food			
		law, occupational			
	industries.	safety, safety	nendent work	when working in	
	massins.	• fire protection, first	and result-	production to know	
		aid, environmental			
				rights of workers	
				safety and sanitation	
		 occupational disea 			
		ses; information and	scious attitude to	work instructions):	
		communication tools			
				colleagues in a	
			· · · · · · · · · · · · · · · · · · ·	team.	
	Отбор сырья	•determine the	determine	• Determine the	БК 1-6
		quality of incoming			
				documentation of	
		• Comply with the			
		requirements of state			
		standards of the			
		industry;	storage me	means for the	
		• know the appe	thods.	primary processing	
		arance, properties		of raw materials;	
		and storage condi		• sensory control	
		tions threaded raw		conduct;	
		materials, interme		• Identify the	
		diate and end		different types of	
		products;		carcass; determine	
		• be skilled in		the parameters	
		processing pieces of		/ conditions of	
		meat carcasses and		storage facilities	
		meat sorting for the		by the temperature	
		production of meat		m e a s u r e m e n t	
		products;		methods, humidity,	
		• remove abscesses,		air composition,	
		cutting or excision		to evaluate the	
		of the affected		results obtained in	
		parts of carcasses,		accordance with the	
		hides shooting from		product for storage;;	
		the embryos, of			
		confiscated container			
		cleaning and feeding			
		hatches in (descents);			

	C	1 .1 .	11 . 1 .	1	
		• know the anato			
	cattle and the			of bloodness and	
	category of	of farm animals;	characteristics	blood collection;	
	quality	perform methods of	of meat from	• conduct cutting meat,	
		butchering carcasses	different parts	lard from carcasses	
		into parts (cuts) and			
		boning of meat on the			
		form;		identify the right tools;	
		• knows the guidelines	purposes,	prepare tools, conduct	
		outputs of boneless			
		meat and bacon;			
		• finish the muscle,			
		fat and connective	with the	safety; select suitable	
		tissue from the bones	standards and	mechanical means	
		at the boning of cuts;	1	of transportation for	
		know the device and			
		is able to work with			
		mechanical saws and			
			1		
				and rear parts of the	
		• know the procedures			
		for determining the			
		age of cattle meat	for boning	terms when cutting	
			knives	mascara; identify	
				the main parts of the	
				carcasses of cattle;	
				• describe the causes	
				irregular ripening	
				of meat, based on a	
			1	ioi meal based on ai	
1				1 '	
		1 .1	. 1 1 111	sample	
		• know the anato		sample • Identify parts used	
	pork, goat, and	mical structure of	able to prevent	• Identify parts used in the company and	
		mical structure of		• Identify parts used in the company and	
	pork, goat, and the category of	mical structure of	able to prevent the production	• Identify parts used in the company and	
	pork, goat, and the category of	mical structure of farm animals; to	able to prevent the production methods of	• Identify parts used in the company and nodes;	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless	able to prevent the production methods of defects at	 sample Identify parts used in the company and nodes; Organize your work area according 	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon;	able to prevent the production methods of defects at slaughter and	 sample Identify parts used in the company and nodes; Organize your work area according to the requirements 	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and	able to prevent the production methods of defects at slaughter and processing of	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies;	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with	able to prevent the production methods of defects at slaughter and processing of cattle; able to to	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams;	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for	 sample Identify parts used in the company and nodes; Organize your work area according to the requirements of companies; to work in teams; have an 	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades;	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives;	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food;	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language;	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language;	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition;	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat,	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products;	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use;	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and	• Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • manufacturing	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from different parts of	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and weight of their the sex and the sex age and the sex at several services.	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • manufacturing defects at slaughter	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from different parts of carcases and offal and	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and weight of the different kinds	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • manufacturing defects at slaughter and processing of	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from different parts of	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and weight of the different kinds	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • manufacturing defects at slaughter	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from different parts of carcases and offal and production purposes;	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and weight of the different kinds of pigs;	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • m a n u f a c t u r i n g defects at slaughter and processing of cattle; investigate	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from different parts of carcases and offal and production purposes; • know the device and	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and weight of the different kinds of pigs; • be able to	sample • Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • manufacturing defects at slaughter and processing of cattle; investigate the structure and	
	pork, goat, and the category of	mical structure of farm animals; to know the regulations outputs of boneless meat and bacon; know the device and is able to work with mechanical saws and disk blades; • know and be able to put into practice the requirements of technological instructions for disassembly and trimming meat, offal, stripping products; • Know the signs of quality meat from different parts of carcases and offal and production purposes;	able to prevent the production methods of defects at slaughter and processing of cattle; able to to sharpen used for boning knives; be able to explain the importance of meat for human nutrition; • able to to name the scum and give examples of their use; able to call the sex, age and weight of the different kinds of pigs; • be able to distin guish	• Identify parts used in the company and nodes; • Organize your work area according to the requirements of companies; • to work in teams; • to work in teams; • have an understanding of the meat as food; use professional language; • the need for the worker, according to the qualitative criteria; have practical skills of prevention methods • manufacturing defects at slaughter and processing of cattle; investigate the structure and operation of machines	

			1		
		• know the guidelines			
		outputs boning of	pork and lamb	chunks and know their	
		meat and offal;	meat; able to	purpose of qualitative	
		 know and adhere 	to classify the	analysis: to know	
		to the requirements		the implications of	
		of the industry of the	process or moun,		
		state standards		production failures	
		state standards		and malfunctions;	
				apply the work safety	
				rules and sanitary;	
				explain the necessary	
				activities of personal	
				hygiene products and	
				companies; explain	
				how to butcher	
				meat and organize	
				workplace for	
				dismantles the process;	
				• purpose devices	
				certain parts of	
				*	
	Cutting	• know the anatomical	• able to avaloit	carcassesHave practical	
		structure of poultry,			
		wildfowl, rabbit;			
		• know the the			
		technological process	knives used in	at slaughter and	
	products	complex for processing			
		agricultural poultry,	be able to	poultry, wildfowl,	
		wildfowl, rabbit;	work with the	rabbit; investigate	
		 Know rules for 	industry by the	the structure and	
		using safety devices;		operation of machines	
		• know and be able		and equipment	
		to put into practice		components; to know	
		the requirements of		the implications of	
			l e		
		technological inst		production failures	
		ruction; know the		and malfunctions;	
		device and is able to	I	Students can apply	
		work with the tools and		the work safety and	
		serviced lines; used to		health;	
		know the company's		• explain the	
		parts and equipment		necessary activities	
		components;		of personal hygiene	
		• Organize your work		products and	
		area according to		companies; explain	
		the requirements of		how to carve the	
				meat of agricultural	
		companies;			
		• to work in teams;		• poultry, game,	
		• have an unders		rabbits, and to	
		tanding of poultry		organize workplace	
		meat as a food; use		for dismantles the	
		professional language		process;	
		needs of the worker,		 called chunks and 	
		according to the		know their purpose	
		qualitative criteria		of qualitative	
		•		analysis	
1	I			<i>J</i>	

	production of	• know the device and	• Organize	• have skills in	
	minced meat.	modes of production	your work area	the preparation of	
		equipment; to know			
	products	the types of defects	requirements	natural semi-	
	(large_small	and defect of meat	of companies.	finished products,	
	chunks,			natural cooking	
		• Be aware of the			
		norm of output of			
	mass)		lump, natural		
				of lack of hygienic	
		knowledge about			
		the structure of the	natural cooking	product; care about	
		legislative rules;	cutlet mass;	environmentally	
		Know the guide	• Use profes	friendly products;	
			sional language;		
		content, fat levels;			
		know Kazahstan,	of working	on the work order	
		Eurasian and Halal			
		standards and rules			
		for production com		production; pick	
		panies; Know cutting		up the necessary	
		11 ,	1	equipment; produce	
		shapes (large-small			
		chunks, natural semi-		a variety of	
		finished products;		methods of cutting	
		known component		meat; perform	
		com position cutlet		calculations	
		and natural weight			
		Professiona			
	Teaching			primary registration	
	practice		the work in		
			compliance		
			with safety stan		
			dards; conduct		
			record book.		
	Production		organize the	maintenance of	
	-technological			technological	
	practice		processes;		
				the chemical	
			1	composition of raw	
				materials testing,	
				finished product.	
			on one of the		
			jobs of the		
			13		
			leading indus		
			trial enterprises		
	0 1:0	/: 10050 40 FM	of professions	. 1	
	Qualific	ation: 1225042 The ma		eat products	
DC (1 PC	D 1	General profess		.4	DC 12
		• classify the readyfor			
7.15	l	consumption meats			BC 21.
				production of semi-	
		• discuss the use.			
	consumption	nitrite and nitrate	minced meat	meat, set operating	
		under environmental			
		aspects; to show the			

ham, ham on the bone, low fat ham, a special ham, bacon; • technology of • monitor and verify Use professional products; texplain the operation of machines mechanisms, • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer, of cooked and smoked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial casings of all types of cooked sausage on indications of instru the application of trade marks; • adjusted on indications of instru the attractment; and smokehouser and smoked souses in natural and artificial the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial the required density; • bandage the loaves in natural and artificial the readiness of all kinds to meet the required density; • bandage the loaves in natural and artificial the readiness of instru the application of trade marks; • determine the work king stages; • determine the work king stages; • choosing Taw materials, coordinate the manu facturing process; • work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work king stages; • choosing Taw materials, coordinate the manu facturing process; • work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results of the work; • ca	ham, ham on the bone, low fat ham, a * know the special ham, bacon; * technology of terminology the processes; the process, to take mea tender them and document in them and document in accordance them and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; schedule tasks for the team and carry out and coordinate the results to determine the working stages; schoosing Smo products, poultr meat; who are terminology terminology terminate them and document interminate them and evaluate the results of technological and economic aspects; scheck their feasibility, especially in ter				-	
bone, low fat ham, a special ham, bacon; technology of Use professional propagation of terminology to explain the operation of machines mecha nisms; • justify the salting of meat cost; • explain the import with operating tance of accurate dosing of salt and other flavoring additives; use professional language Production Production grind bacon on Dicer; • choose equip of cooked and smoked sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial the regulated marks; • bandage the loaves in natural and artificial the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse. * work orders, check their feasibility, especially in terms of technological and economic aspects; • choose equip ment for process the manufacturing process; • choose equip ment for process and evaluate the results to determine the work in a carry out and coordinate the manu facturing process; • choosing raw elonomic aspects; • choose equip ment; materials, coordinate the manu facturing process; • check for the definition of output of semi-finished and cardy work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work in a carry out and coordinate the manu facturing process; • choosing raw elonomic for accurate disposing of salt and flavorings; • definition of output of semi-finished and evaluate the results; • schedule tasks for the team and carry out and coordinate the manu facturing process; • check for the definition of output of semi-finished and evaluate the results; • check for the definition of output of semi-finished and evaluate the results; • check for the mix check for the definition of output of semi-finished and evaluate the results; • check for the femi chem; check for the definition of output of semi-finished and evaluate the results; • c	bone, low fat ham, a sepacial ham, bacon; 'technology to Use professional terminology to explain the operation of machines mechanisms; 'perform the nisms; 'pustify the salting of meat cost; 'explain the impore tance of accurate instructions dosing of salt and other flavoring additives; use professional language 'grid bacon on Dicer; 'choose equip of cooked sausage mat sawage and make application of trale matural and artificial matural and artificial to make casings of all types of sausage products with meat; 'e adjusted on indications of instructions of the work; 'e bandage the loaves in natural and artificial to metation pressure and vacuum in the vacuum syringes, stationary and sundate marks; 'e apply the shirth code on the button and hang items on sticks and frames; 'prepare and expose the 'emotoutes, of he care and indications of instructions of the manural and artificial and the application of trade marks; 'e apply the shirth code on the button and hang items on sticks and frames; 'prepare and expose the 'entone of he and the color of he care and requirements of he remains reported the manural and artificial requirements of he		<u> </u>			
special ham, bacon; • technology of technology of terminology to propersional terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer; • choose equip expecially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the working stages; • bandage the loaves in natural and artificial casings of all types of sausage mat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and wacuum in the vacuum syringes, stationary and spokehouse.	special ham, bacon; • technology of terminology to terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer; of cooked and smoked sausage meat susage meat products, easing of all types of cooked sausage meat of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and required density; • bandage the loaves in natural and artificial casings of all types of of salt and flavorings; • determine the results of the work; • Carry out the process of preparation, drafting and molding sausage; • determine the required the requi			11		
Use professional preparation of the processes; terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate instructions dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer, of cooked and smoked and smoked sausage meat products, poultry meat; • mold and boiled sausage meat products, polled in required density; • bandage the loaves of all kinds to meet the required density; • bandage the loaves of all kinds to meet the required density; • bandage the loaves of all kinds to meet the required density; • bandage the loaves of all kinds to meet the required density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of all kinds to meat the reduired density; • bandage the loaves of the machinery and lations for accurate dispensing of all kinds to meat the reduired density; • calculations of trade meat products, poultry meat all altions for accurate dispensing of all kinds to meat the reduired density; • bandage the loaves of the manufacturing the machinery and molding sausage; • clarity of the work; • Carry out the rocess of preparation, drafting and molding sausage; • deletified the production of sausages; • deletified the production of sausages; • deletified the production of sausages; • choosing the machinery and element the	Use professional terminology to semi-finished dentify shortfallsin the explain the operation of machines mechanisms; - justify the salting of meat cost; - explain the impor tance of accurate dosing of salt and other flavoring additives; use professional language Production of cooked and smoked sausage meat susage meat susage meat products, of all kinds to meet the required density; - bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; - adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and frames; prepare and expose the loaves propare					
terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production of cooked and smoked and smoked sausage meat matural and antificial casings of all types of cooked sausage meat products, of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of cooked sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and smokehouse. • to choose equip ment for process, to take mea products, with operating instructions and economic aspects; • choose equip work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the wor king stages; • choosing raw ment for process for all types of cooked sausage and meat products, poultry meat; • bandage the loaves in natural and artificial casings of all types of cooked sausage products with the application of trade marks; • call time finished in the production of survages. • choose equip work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the wor king stages; • choosing raw materials, coordinate the manu facturing process; • prepare the machinery and flavorings; • determine the wor king stages; • their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the results; • choosing raw materials, coordinate the manu facturing process; • work orders, check their feasibility, evaluate the results of technological and economic approaches; • work orders, check their feasibility, especially in terms of technological and economic approaches; • choosing raw materials, coordinate the manu facturing process; • Work on the equipment; •	terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer; of cooked sausage meat meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum on syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the seminator of the density items of the team and carry out and coordinate the results to determine the work wing stages; • choose equip equip equip echosing raw ment for process in materials, coordinate the manu facturing process; • choosing Smo process; • choosing smo process; • choosing raw ment for proces materials, coordinate the manu facturing process; • prepare the stuffing ment for proces with early the situation of the definition of output of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work wing equipment; * alias to meat products with the readiness of all kinds to meet the for salt and flavorings; • bandage the loaves in accordance them; check for the definition of output of semi-finished and evaluate the results of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results of echosing stages; • choosing stages; • choosing stages; • prepare the stuffing ment for process; • choesing stages; • prepare the materials, coordinate the machinery and equipment; • calcument in the vacuum of the		special ham, bacon; •	technology of	• monitor and verify	
terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production of cooked and smoked and smoked sausage meat matural and antificial casings of all types of cooked sausage meat products, of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of cooked sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and smokehouse. • to choose equip ment for process, to take mea products, with operating instructions and economic aspects; • choose equip work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the wor king stages; • choosing raw ment for process for all types of cooked sausage and meat products, poultry meat; • bandage the loaves in natural and artificial casings of all types of cooked sausage products with the application of trade marks; • call time finished in the production of survages. • choose equip work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the wor king stages; • choosing raw materials, coordinate the manu facturing process; • prepare the machinery and flavorings; • determine the wor king stages; • their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the results; • choosing raw materials, coordinate the manu facturing process; • work orders, check their feasibility, evaluate the results of technological and economic approaches; • work orders, check their feasibility, especially in terms of technological and economic approaches; • choosing raw materials, coordinate the manu facturing process; • Work on the equipment; •	terminology to explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer; of cooked and smoked for all types of cooked sausage meat products, poultry meat; • mold and boiled sausage meat or indications of instructions of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum on syringes, stationary and frames; prepare and expose the stream of the button and hang items on sticks and frames; prepare and expose the stream of the production process, to take mea quality assu sures to eliminate them and document in accordance them; accordance them; accordance with them and document in them and document in them acquality assu sures to eliminate them and document in accordance with them; check for the definition of output of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; schedule tasks for the team and carry out and coordinate the results to determine the work king equipment; meat; acaleus lations for accurate them; check for them and document them; check for the definition of output of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; schedule tasks for the team and carry out and coordinate the results of eleminate them; check for the definition of output of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; schedule tasks for the team and carry out and coordinate the results of eleminate them; check for the definition of output of semi-finished and evaluate the results		Use professional	preparation of	the processes;	
explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production of cooked and smoked sausage meat susage meat products of lalt bycs of cooked sausage meat products of all types of colded sausage meat of all types of salt and products, poultry meat; • adjusted on indication pressure and wacuum in the vacuum syringes, stationary and smokehouse; • aginative operation the quality assus gures to eliminate them and document in accordance them; check for the definition of output of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work king equipment; mentations of met the cooked sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial the required density; • adjusted on indication of trade meat products with the application of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; synder of accurate dosing of meat; stations for accurate dispensing of meat; • choose equip • choose equip • choosing Smo products, with equipment; • choose equip • choose equip • choosing Smo products, with equipment; • choose equip • choose equip • choosing Smo products, was got and economic aspects; • schedule tasks for the results of determine the work in the results of determine the machinery and equipment; • work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the results of equip of the accurate the results of the work; • work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the results of equip of the products of the results of the work; • work orders, check their creasibility, especiall	explain the operation of machines mechanisms; • justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production of cooked and smoked sausage meat Production of cooked and smoked sausage meat Production of all types of cooked sausage meat products of all kinds to meet the readiness of all kinds to meet the readiness in natural and artificial casings of all types of sausage products with the application of indications of instrut the aging of the policition of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the working stages; • choose equip ment for process materials, coordinate the manu facturing stages; • choosing Smo materials, coordinate the manu facturing stages; • choosing Smo materials, coordinate the manu facturing stages; • prepare the machinery and equipment; • adjusted on indications of instrut the application of trade mater have unum in the vacuum syringes, stationary and revaluate the results of the work; • adjusted on indications of instrut the atter the readiness of the work; • adjusted on indications of instrut the atter the readiness of the work; • adjusted on indications of instrut the readiness of the work; • adjusted on indications of instrut the atter the results of the work; • adjusted on indications of instrut the readiness of the teat treatment; • adjusted on indications of instrut the atter the results of the work; • adjusted on indications of instrut the readiness of the products; the manutal and artificial atter the results of the work; • adjusted on indications of instrut the readiness of the teat the results of the carcass of the teat the results of the carcass of the teat treatment; • adjusted on indications of instrut the readiness of the products of the work; • adjusted on indications of inst					
of machines mechanisms;	of machines mechanisms;				-	
nisms; quality assu sures to eliminate rance measures them and document in accordance. • explain the impor tance of accurate dosing of salt and other flavoring additives; use profes sional language Production grind bacon on Dicer; of cooked and smoked sausage meat meat assuage and meat; of all kinds to meet the required density; obandage the loaves in natural and artificial the required density; obandage products with adapplication of trade in datapplication of instrut mentation pressure and smoked sausage groducts with and application of instrut mentation pressure and smoked sous marks; and smokehouse; stationary and smokehouse; sussing of meat; sausage and meat required density; obandage the loaves in natural and artificial the readiness casings of all types of sous and the application of trade indications of instru mentation pressure and wacuum in the vacuum syringes, stationary and smokehouse; or sustained and succeptables. **Othors of cooked their feasibility, esspecially in terms of technological and economic aspects; obedether feasibility, esspecially in terms of technological and economic aspects; obedether feasibility, esspecially in terms of technological and economic aspects; obedether feasibility, esspecially in terms of technological and economic aspects; obedether in the work king stages; results them and document them; check their feasibility, especially in terms of technological and economic aspects; obedether in the work king stages; results them; check their feasibility, especially in terms of technological and economic aspects; obedether in the work in accordance the feasibility, especially in terms of technological and economic aspects; obedether in the work king stages; read the results them; check their feasibility, especially in terms of technological and economic aspects; obedether in terms of technological and ec	nisms;				1	
• justify the salting of meat cost; • explain the importance of accurate dosing of salt and other flavoring additives; use profes sional language Production grind bacon on Dicer; of cooked and smoked and smoked sausage meat products, poultry meat; • bandage the loaves in natural and artificial casings of all types of sausage products with the august of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; of products; and smokehouse; and smokehouse; of products; and smokehouse; of products; and smokehouse; of products; and smokehouse; of products; openation of take the manu facturing process of preparation, drafting and molding sausage; openations on syringes, stationary and smokehouse; of products; openations of instructions in accordance the them; check for the them and document ithem; check for the them; check for the tresults; and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work king stages; • schedule tasks for the team and carry out and coordinate the results, coordinate the manu facturing process grocess; • choosing Smo ment for process for fremand accordinate the results, coordinate the manu facturing process; • propare the stuffing and the application of the accordinate the results, choosing Smo meat; salvage meat products, substance the manu facturing process; • propare the substance of salt and evaluate the results, choosing Smo meat; salvage meat; salvage meat; salvage meat; salvage meat; salvage meat;	* justify the salting of meat cost; * explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer; of cooked prepare the stuffing and smoked sausage meat products, poultry meat; * mold and boiled sausage meat products of all kinds to meet the required density; * bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; * adjusted on indications of instrumentation pressure and wacuum in the vacuum syringes, stationary and smokehouse; * apply the shrin code on the button and hang items on sticks and frames; prepare and expose the			_		
meat cost; in accordance with operating tance of accurate dosing of salt and other flavoring additives; use profes sional language instructions of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work ing stages; and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work ing stages; and ment for proces in grind bacon on Dicer; of cooked and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the work ing stages; asusage and ment products, poultry meat; • choosing Smo products, poultry meat; • choosing Smo products, poultry meat; • choosing Smo products, poultry mated dispensing of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of cooked sausage products with the application of trade machinery and equipment; • callate the results of the work; • Carry out the process of preparation, drafting and molding sausage; • identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	meat cost;					
• explain the impor tance of accurate dosing of salt and other flavoring additives; use profes sional language Production of cooked and sausage meat sausage meat sof all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokebuse: • evaluate the results of semi-finished and evaluate the results; taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results to determine the wor king stages; • choosing smo for meat; some of meat; should be all stones for accurate dispensing process; • prepare the manch inervy and equipment; • waluate the results of salt and flavorings; • bandage the loaves of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results of meet reactions for meat; • choosing smo from eact, sing equipment; • prepare the manchinery and equipment; • waluate the results of salt and flavorings; • bandage the valuate the results; • bandage the valuate the results; • choosing Smo process; • prepare the machinery and equipment; • waluate the results of the work; • calculations of accurate taking work orders, check their feasibility, especially in terms of technological and economic aspects; • schedule tasks for the team and carry out and coordinate the results for determine the work king equipment; • prepare the machinery and equipment; • waluate the results of the work; • calculations of instructions	• explain the importance of accurate dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer, of cooked prepare the stuffing and smoked sausage meat susage and meat; estage and smoked sausage meat products, poultry meat; end and boiled sausage meat products of all kinds to meet the required density; ebandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; eadjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; eapply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
tance of accurate dosing of salt and other flavoring additives; use profes sional language Production of cooked and smoked sausage meat susage meat products, poultry meat; bandage the required density; bandage the loaves in natural and artificial casings of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade matter and the application of trade matter and susuum in the vacuum syringes, stationary and smokebuse; and smokebus	tance of accurate dosing of salt and other flavoring additives; use profes sional language Production grind bacon on Dicer; of cooked and smoked sausage meat Production grind bacon on Dicer; of cooked sausage meat Production grind bacon on Dicer; of cooked sausage meat Production grind bacon on Dicer; of cooked sausage meat Production grind bacon on Dicer; of cooked sausage meat smoked sausage and meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; or adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; or the button and hang items on sticks and frames; prepare and expose the					
dosing of salt and other flavoring additives; use profes sional language Production grind bacon on Dicer; of cooked and smoked sausage meat products, poultry meat; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade matural and artificial casings of all types of sausage products with the application of trade matural and artificial casings of all types of sausage and meat products, of all kinds to meet the readiness of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of all types of sausage and matural and artificial casings of meat; or because the manu facturing process; or prepare the manural and artificial casings of meat; or prepare the manural and artificial casings of meat; or prepare the manural and artificial casings of meat; or prepare the manural and artificial casings of meat; or prepare the manural and evaluate the results, their feasibility, especially in terms of technological and economic aspects; or schoosing raw materials, coordinate the manural artifici	dosing of salt and other flavoring additives; use professional language Production grind bacon on Dicer; ot cooked and smoked sausage meat susage and meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; oultry meat adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; on the button and hang items on sticks and frames; prepare and expose the					
other flavoring additives; use profes sional language Production grind bacon on Dicer; of cooked and smoked sausage meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; old indications of instru mentation pressure and vacuum in the vacuum syninges, stationary and sunday and since in the vacuum syninges, stationary and sunday and since in the vacuum syninges, stationary and sunday additives; use profes sessional language results; taking work orders, check their feasibility, especially in terms of technological and economic aspects;	other flavoring additives; use profes sional language Production grind bacon on Dicer; of cooked and smoked sausage meat susage and meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; obandage the loaves in natural and artificial casings of all types of sausage and meat products, poultry meat the readiness of salt and flavorings; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade meat products, poultry meat at the readiness of the work; of cooked sausage meat treat treatment; and smokehouse; open the button and hang items on sticks and frames; prepare and expose the solution and frames; prepare and expose the side of the work where the readiness of the products of sausages; obandage the loaves in natural and artificial casings of all types of cooked sausage products with the readiness of the work; of cooked and soluted sausage and meat products, of cooked sausage and meat treat treat treat treatment; oberate the manu facturing process; of very and economic aspects; oschedule tasks for the team and carry out and coordinate the manufacturing process; obsention of sausages; objects; obje					
additives; use profes sional language Production grind bacon on Dicer; of cooked and smaked sausage meat products, poultry meat; of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instrum mentation pressure and vacuum in the vacuum syringes, stationary and smokelouse; and smokeleds is sing of meat; octoosing Smo products, poultry meat; of all kinds to meet the required density; obandage the loaves in adjusted on indications of instrum mentation pressure and vacuum in the vacuum syringes, stationary and smokelouse; of sausages; of all types of cooked susage and meat products of the work; of cooked sausage products with the application of trade marks; poultry meat treatment; operations on syringes, stationary and smokelouse; of work in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ocheck their feasibility, especially in terms of technological and economic aspects; ochosing more thor to determine the wor king stages; ochoosing more to determine the manu facturing process; wing equipment; ochoosing smore in a divisor for proces and meat treating stages; ochoosing smore ochoosing smor	additives; use profes sional language Production grind bacon on Dicer; of cooked on sausage meat sausage meat sausage meat products, poultry meat; of all types of cooked sausage meat products of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; on adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; on the button and hang items on sticks and frames; prepare and expose the of the red and coordinate the results of the work or the equipment; of salt and frames; of cooked sausage and meat products with the application of trade meat products, poultry meat after heat the readines of the work; or the team and carry out and coordinate the results of of meat; obcoming smaterials, coordinate the man facturing process; with end continued the results of salt and flavorings; of salt and flavorings; of cooked sausage and meat products assuage and meat products, poultry meat after heat the readines of cooked sausage and meat products, poultry meat after heat the results of the work; or the team and carry out and coordinate the results altions for accurate dispensing of meat; overlanding process; of the work; or the team and carry out and coordinate the results of materials, coordinate the man facturing process; overlanding process; or prepare the machinery and equipment; of the work; or the team and carry out and coordinate the results of materials, coordinate the man facturing process; overlanding process; overlanding process; or schedule tasks for the team and carry out and coordinate the results of materials, coordinate the man facturing process; overlanding process; overlanding process; overlanding process; or schedule and economic aspects; occordinate the results of the work of the work; or the team and equipment; or the equipment; or the equipment; or the process of preparation, drafting and molding sausage; or the products are the man facturing		· ·			
sional language Sional language Sional lang	sional language Production grind bacon on Dicer; of cooked prepare the stuffing and smoked sausage meat sausage meat mold and boiled sausage meat products, poultry meat; mold and boiled sausage and meat products of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the		U		, ,	
Production grind bacon on Dicer; octooked and smoked sausage meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; oaligusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and sprokehouse; and smokehouse; of heat treatment; and smokehouse; of heat treatment; of technological and economic aspects; oschedule tasks for the team and carry out and coordinate the results of determine the wor king stages; ochoosing raw materials, coordinate the manu facturing process; or prepare the machinery and equipment; and smokehouse; of choose equipment for proces materials, coordinate the manu facturing process; or prepare the machinery and equipment; ocological and economic aspects; oschedule tasks for the team and carry out and coordinate the results of salt and flavorings; or prepare the machinery and equipment; ocological and economic aspects; oschedule tasks for the team and carry out and coordinate the results also of meat; octoosing sate of the machinery and equipment; ocological and economic aspects; oschedule tasks for the team and carry out and coordinate the results of salt and flavorings; or prepare the machinery and equipment; ocological and economic aspects; oschedule tasks for the mean and carry out and coordinate the results of salt and flavorings; or prepare the machinery and equipment; ocological and economic aspects; ochedule tasks for the team and carry out and coordinate the results of salt and flavorings; or prepare the machinery and equipment; ocological and economic aspects; ochoosing raw materials, coordinate the manu facturing process; or prepare the machinery and equipment; ocological and economic and conditions for accurate the results of the work; ocological and economic and conditions for accurate the results of the work; ocological and economic and conditions for accurate the results of the work; ocological and econ	Production of cooked and smoked for all types of cooked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum on syringes, stationary and sitems on sticks and frames; prepare and expose the				,	
Production of cooked and smoked sausage meat Production of cooked and smoked sausage meat of cooked and smoked sausage and meat; of all types of cooked sausage meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; and smokeds sausage and meat products, poultry meat; of all kinds to meet the readiness of the work; the readiness of the work; of cooked sausage and meat products, poultry meat after heat treatment; on the team and carry out and coordinate the results of of meat; schoosing Smo king equipment; make calculations for acculations for acculatio	Production of cooked and smoked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; products and products of cooked sausage products with the readiness of all types of sausage products with the products, poultry meat after heat treatment; • work together work; • choosing raw materials, coordinate the manu facturing process; • choosing Smo materials, coordinate the manu facturing process; • prepare the machinery and equipment; • work on the equipment; • evaluate the results of the work; • Carry out the process of prepa ration, drafting and molding sausage; • Identify some of the parts of the carcass for the team and coordinate the results as a tream on the equipment; • work on the equipment; • valuate the results of the work; • Carry out the process of prepa ration, drafting and molding sausage; • Identify some of the parts of the carcass for the tearcass for the team and carry out and coordinate the results of salt and equipment; • work or the products, poultry meat after heat treatment; • work together at treatment; • work together at treatment; • work together at the process ond process conditions; flow chart, the technical requirements of he		sional language			
Production of cooked and smoked sausage meat susage and meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks: • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary; and smokehouse;	Production of cooked and smoked sausage meat Products, poultry meat; mold and boiled sausage meat products, of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the economic aspects; schedule tasks for the team and carry out and coordinate the results of determine the wor king stages; choosing Smo king equipment; evaluate the results of salt and flavorings; the readiness of cooked sausage and meat products, of salt and flavorings; odetermine the machinery and equipment; evaluate the results of the work; Carry out the process of prepa ration, drafting and molding sausage; oldentify some of the parts of the carcass for the ream of the team and carry out and coordinate the results of choosing materials, coordinate the manu facturing rocess; prepare the sudding equipment; odetermine the wor king stages; choosing Smo king equipment; odetermine the wor king stages; choosing Smo king equipment; odetermine the manu facturing rocess; or prepare the machinery and equipment; odetermine the manu facturing rocess; or prepare the machinery and equipment; odetermine the manu facturing rocess; or prepare the machinery and equipment; of al kinds to meet the rate dispensing of cooked sausage and mat products, perpare the machinery and equipment; of al kinds to meet the rate dispensing of the work; Carry out the process of prepa ration, drafting and molding sausage; of the carcass for the carcass for the calculations or at treatment; or al work of the work; wealuate the results of the work; wealu					
Production of cooked and smoked sausage meat susage and meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks: • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary; and smokehouse;	Production of cooked and smoked sausage meat Products, poultry meat; mold and boiled sausage meat products, of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the economic aspects; schedule tasks for the team and carry out and coordinate the results of determine the wor king stages; choosing Smo king equipment; evaluate the results of salt and flavorings; the readiness of cooked sausage and meat products, of salt and flavorings; odetermine the machinery and equipment; evaluate the results of the work; Carry out the process of prepa ration, drafting and molding sausage; oldentify some of the parts of the carcass for the ream of the team and carry out and coordinate the results of choosing materials, coordinate the manu facturing rocess; prepare the sudding equipment; odetermine the wor king stages; choosing Smo king equipment; odetermine the wor king stages; choosing Smo king equipment; odetermine the manu facturing rocess; or prepare the machinery and equipment; odetermine the manu facturing rocess; or prepare the machinery and equipment; odetermine the manu facturing rocess; or prepare the machinery and equipment; of al kinds to meet the rate dispensing of cooked sausage and mat products, perpare the machinery and equipment; of al kinds to meet the rate dispensing of the work; Carry out the process of prepa ration, drafting and molding sausage; of the carcass for the carcass for the calculations or at treatment; or al work of the work; wealuate the results of the work; wealu				of technological and	
Production of cooked and smoked sausage meat Products, poultry meat; of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary; and smokehouse; * schedule tasks for the team and carry out and coordinate the results to determine the work king stages; * choose equip ment; ochoosing Smo materials, coordinate the manu facturing process; * or the team and carry out and coordinate the results ochoosing smo materials, coordinate the manu facturing process; * or prepare the machinery and equipment; and smokehouse: * ochoosing Smo materials, coordinate the manu facturing process; * or prepare the stuffing ment for process ing of meat; achoosing Smo the machinery and equipment; * ochoosing Smo the machinery and	Production of cooked and smoked and smoked sausage meat meat; meat; med; mold and boiled sausage meat products, poultry meat; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the * schedule tasks for the team and carry out and coordinate the results of determine the wor king stages; * choosing Smo ment for proces sing of meat; * choosing Smo meat dispensing of all types of salt and flavorings; * determine the readiness of salt and flavorings; * determine the readiness of cooked sausage and mate products of salt and flavorings; * determine the readiness of cooked sausage and mate products susage and mate products susage and mate products poperations of the work; * Carry out the process of prepa ration, drafting and molding sausage; * ldentify some of the parts of the carcass for the team and carry out and coordinate the results ochoosing raw materials, coordinate the manu facturing process; * prepare the stuffing meat; * choosing Smo king equipment; make calcu altions for accu salus and flavorings; * othoosing meat; * choosing * or meat; * ochoosing neat; *					
Production grind bacon on Dicer; of cooked sausage meat products, poultry meat; end in atural and artificial casings of all types of sausage products with the application of trade marks; endications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: Production grind bacon on Dicer; octoose equip octooked stages; echoosing raw ment for process ment for process ment for process; echoosing Smo king equipment; octoosing Smo king equipment; of salt and flavorings; of salt and flavorings; evaluate the manu facturing process; endications for accurate dispensing of salt and flavorings; octooked sausage meat products with the application of trade marks; octoosing smo materials, coordinate the manu facturing process; endicated the manu facturing process; octoosing smo the manu facturing process; octoosing smo the manu facturing process; octoosing smo the manu facturing process; evaluate the results of the work of sausage and meat products, poultry meat treadiness of cooked sausage and meat products, poultry meat treat ment treatment; evaluate the results of the work of the work; evaluate the results of the work evaluate the results of the work; evaluate the results of the work evaluate the results of the work evalu	Production of cooked and smoked sausage meat products, poultry meat;				1 /	
Production grind bacon on Dicer; of cooked and smoked sausage meat susage and meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with eapplication of trade marks; oaligusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; of cooked sausages, stationary and smokehouse; out and coordinate the results of determine the work king stages; ochoosing raw ment for process materials, coordinate the manu facturing process; ochoosing smother or process; or prepare the machinery and equipment; of salt and flavorings; ochoosing smother or process; or prepare the machinery and equipment; of salt and flavorings; ochoosing raw metrifor process; or prepare the manu facturing process; of salt and flavorings; ochoosing materials, coordinate the manu facturing process; or prepare the machinery and equipment; or evaluate the results of the work; or carry out the parts of the carcass for the production of sausages; ochoosing raw materials, coordinate the manu facturing process; or prepare the machinery and equipment; or evaluate the results of the work; or carry out the parts of the carcass for the production of sausages; or products; or the production of trade the manu facturing process; or prepare the stuffing ment for proces or choosing materials, coordinate the manu facturing process; or or prepare the machinery and equipment; or or evaluate the results of the work; or carry out the parts of the carcass for the production of sausages; or or prepare the machinery and equipment; or	Production grind bacon on Dicer; of cooked and smoked sausage meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; of adjusted on indications of instrum mentation pressure and vacuum in the vacuum on syringes, stationary and smokehouse; or apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
Production of cooked and smoked sausage meat products, poultry meat;	Production grind bacon on Dicer; of cooked and smoked sausage meat susage and meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; of adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and sitems on sticks and frames; prepare and expose the susage in the cooked sausage items on sticks and frames; prepare and expose the susage in the cooked sausage items on sticks and frames; prepare and expose the susage in the cooked sausage items on sticks and frames; prepare and expose the susage in the cooked sausage items on sticks and frames; prepare and expose the susage in the cooked sausage in the cooked sausage products with susage and meat products, of the work; of the w					
Production grind bacon on Dicer; of cooked and smoked sausage meat susage and meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; of adjusted on indications prossure and vacuum in the vacuum syringes, stationary and smokehouse: of cooked roughly and smokehouse: of cohoose equip ment for process ment for process; metallot, and the manu facturing process; of salt and flavorings; of salt and flavorings; of cooked sausage products with the application of trade meat products, poultry meat after heat treat ment trequired density; of cooked sausage and meat products, poultry meat after heat treat ment trequired density; of salt and flavorings; of cooked sausage and meat products, poultry meat after heat treat ment trequired density; of salt and flavorings; of cooked sausage and meat products, poultry meat after heat treat ment trequired density; of the work; of the production of sausages; of the work work trequired density.	Production of cooked and smoked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
Production grind bacon on Dicer; of cooked and smoked sausage meat susage and meat products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; oadjusted on indications of instrum mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: Production grind bacon on Dicer; ochoose equip ment for process materials, coordinate the manu facturing process; or prepare the machinery and equipment; of salt and flavorings; of the work on the equipment; of the work; or carry out the process of preparation, drafting and molding sausage; operations on heat treatment; operations on heat treatment; of the vacuum operations on heat treatment; of the vacuum operations on heat treatment; or work together.	Production of cooked and smoked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrum mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
Production of cooked and smoked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokebouse. • choosing meat; • choosing Smo king equipment; • choosing Smo king equipment; • choosing Smo king equipment; • prepare the manu facturing process; • prepare the manu facturing process; • prepare the manu facturing process; • work on the equipment; • evaluate the results of the work; • Carry out the process of preparation, drafting and molding sausage; • Identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	Production grind bacon on Dicer; of cooked and smoked sausage meat susage and meat; products, poultry meat; of all kinds to meet the required density; obandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; oalgusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; on the button and hang items on sticks and frames; prepare and expose the oscillations of cooked sausage and meat; ochoosing raw materials, coordinate the manu facturing process; obenet, ochoosing Smo king equipment; make calcumentations for accumentations for accumentations for accumentations for accumentation for accumen					
of cooked and smoked sausage meat for proces sausage meat susage and meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • prepare the stuffing ment for proces sing of meat; • choosing Smo king equipment; make calcu lations for accu rate dispensing of salt and flavorings; • determine the manu facturing process; • prepare the machinery and equipment; • evaluate the results of the work; • Carry out the process of prepa ration, drafting and meat products, poultry meat after heat treatment; • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • work together • beat dispensing of meat; • choosing Smo king equipment; make calcu lations for accu rate dispensing of the calculations for accu rate dispensing of the machinery and equipment; • work on the equipment; • choosing Smo king equipment; • work of the work; • Carry out the process of prepa ration, drafting and meat products, poultry meat after heat treatment; • at ment for proces sing of meat; • choosing Smo king equipment; • work on the equipment; • evaluate the results of the work; • Carry out the process of prepa ration, drafting and meat products, of the work; • Carry out the process of prepa ration, drafting and meat products, of the work; • Carry out the process of prepa ration, drafting and meat products, of the work; • Carry out the process of prepa ration, drafting and meat products, of the work; • work together	of cooked and smoked sausage meat surging for all types of cooked sausage meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih coode on the button and hang items on sticks and frames; prepare and expose the	Production	grind bacon on Dicer	• choose equip		
and smoked sausage meat and smoked sausage meat for all types of cooked sausage and meat products, poultry meat; mold and boiled sausage meat products of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse. and smoked sausage is in gof meat; choosing Smoking equipment; make calculations for acculations for acculations for acculations for acculations for acculations of salt and flavorings; determine the readiness of the work; corry out the process of preparation, drafting and molding sausage; eldentify some of the parts of the carcass for the production of sausages; Be aware of the range of products;	and smoked sausage meat and smoked sausage meat sausage and meat products, poultry meat; mat; mat; make calculations for acculations for salt and flavorings; * Carry ou					
sausage meat sausage and meat products, poultry meat; mold and boiled sausage meat products of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: sausage and meat products, king equipment; make calcu lations for accu rate dispensing of salt and flavorings; determine the readiness of the work; conducts, poultry and equipment; determine the readiness of the work; conducts, poultry and equipment; equipment; evaluate the results of the work; conducts, poultry and equipment; equipment; evaluate the results of the work; conducts, poultry and equipment; equipment; evaluate the results of the work; conducts, poultry meat after heat the readiness of products, poultry meat after heat the readiness of the work; conducts, poultry and equipment; make calcu lations for accu rate dispensing of tall and flavorings; evaluate the results of the work; conducts, poultry and equipment; machinery and equipment; evaluate the results of the work; conducts, poultry and equipment; evaluate the results of the work; conducts, poultry and equipment; evaluate the results of the work; conducts, poultry and equipment; evaluate the results of the work; conducts, poultry and equipment; evaluate the results of the work; conducts, poultry and equipment; evaluate the results of the work; conducts, poultry and equipment; evaluate the results of the work; conducts, poultry and machinery and equipment; evaluate the results of the work; conducts, poultry are the equipment; evaluate the results of the work; conducts, poultry are the products, poultry and molding sausage; elementation, pressure and water and the products, poultry are the products and molding sausage; conducts, poultry and the products and molding sausage; elementation of trade machinery and equipment; evaluate the resul	sausage meat sausage and meat products, poultry meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
products, poultry meat; make calcu lations for accu rate dispensing of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: bin adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: wing equipment; rate dispensing of salt and flavorings; determine the readiness of the work; coalculations for accu rate dispensing of salt and flavorings; evaluate the results of the work; coalculations for accu rate dispensing of tall and equipment; evaluate the results of the work; coalculations for accu rate dispensing of the work; evaluate the results of the work; coalculations for accu rate dispensing of the work; evaluate the results of the work; coalculations for accu rate dispensing of the work; evaluate the results of the work; coalculations for accu rate dispensing of the vorings; evaluate the results of the work; coalculations for accu rate dispensing of the work; evaluate the results of the work; coalculations for accu rate dispensing of the vorings; evaluate the results of the work; coalculations for accu rate dispensing of the vorings; evaluate the results of the work; coalculations for accu rate dispensing of the vorings; evaluate the results of the work; coalculations for accu rate dispensing of the vorings; evaluate the results of the work; evaluate the results of the work; coalculations for accu rate dispensing of the vorings; evaluate the results of the work; evaluate the results of the work	products, poultry meat; make calculations for acculations of salt and flavorings; a casings of all types of cooked sausage and meat products, poultry meat the r eat ment to read the machinery and equipment; a casings of all types of cooked sausage and meat products, poultry meat treat ment to read the read to read the form acculations of instructions of instructions of instructions of instructions of treations of treations of treations of treations of treations of the work; a distribution for acculations of salt and					
meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: make calcu lations for accu rate dispensing of salt and equipment; • Work on the equipment; • evaluate the results of the work; • Carry out the process of prepa ration, drafting and molding sausage; • Identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	meat; • mold and boiled sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the				1 /	
 mold and boiled sausage meat products of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse. mold and boiled sausage rate dispensing of salt and flavorings; determine the readiness of the work; Carry out the process of prepa ration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products; 	 mold and boiled sausage meat products of all kinds to meet the required density; bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the determine of salt and flavorings; determine the readiness of cooked sausage and meat products, poultry meat after heat tr e a t m e n t; perform certain operations on heat treatment; work on the equipment; calipment; Work on the equipment; evaluate the results of the work; Carry out the process of prepa ration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he 					
sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • ausage meat products of salt and flavorings; • determine the readiness of the work; • Carry out the process of prepa ration, drafting and molding sausage; • Identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the		meat;	make calcu	machinery and	
sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrut mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • ausage meat products of salt and flavorings; • determine the readiness of the work; • Carry out the process of prepa ration, drafting and molding sausage; • Identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	sausage meat products of all kinds to meet the required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the		• mold and boiled	lations for accu	equipment;	
of all kinds to meet the required density;	of all kinds to meet the required density;		sausage meat products	rate dispensing	• Work on the	
required density; • bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • bandage the loaves of determine the readiness of the work; • Carry out the process of prepa ration, drafting and molding sausage; • ldentify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	 bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the determine the readiness of the work; Carry out the process of prepa ration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he 		of all kinds to meet the	of salt and	equipment:	
 bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; bandage the loaves in determine the readiness of cooked sausage and meat products, poultry meat after heat tr e a t m e n t; perform certain operations on heat treatment; bandage the loaves in determine the readiness of process of preparation, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products; 	 bandage the loaves in natural and artificial casings of all types of sausage products with the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; bandage the loaves in determine the readiness of cooked sausage and meat products, poultry meat after heat treat ment; Treatment at readiness Of the work; Carry out the process of prepa ration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he 		required density;	flavorings;	• evaluate the results	
casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • Carry out the process of preparation, drafting and molding sausage; • Identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products;	casings of all types of sausage products with the application of trade marks; marks; adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the Carry out the process of preparation, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he		• bandage the loaves	• determine	of the work	
casings of all types of sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: of cooked sausage and meat products, poultry meat after heat treat ment; perform certain operations on heat treatment; operations on heat treatment; operations on heat treatment; operations of sausages; • work together of process of preparation, drafting and molding sausage; of the parts of the carcass for the production of sausages; • Be aware of the range of products;	casings of all types of sausage products with the application of trade marks; • adjusted on indications of instru mentation pressure and vacuum in the vacuum vacuum in the vacuum and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the			the readiness		
sausage products with the application of trade marks; • adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: sausage and meat products, poultry meat after heat treatment; perform certain operations on heat treatment; e. work together.	sausage products with the application of trade marks; marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the sausage and meat products, poultry meat after heat tr e a t m e n t; perform certain operations on heat treatment; work together as a team products, poultry meat after heat tr e a t m e n t; perform certain operations on heat treatment; work together as a team products, indication, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the production of sausages; were at the ending tration, drafting and molding sausage; Identify some of the parts of the carcass for the parts of				Carry out the	
the application of trade marks; marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: meat products, poultry meat after heat treat ment; perform certain operations on heat treatment; work together molding sausage; Identify some of the parts of the carcass for the production of sausages; Be aware of the range of products;	the application of trade marks; adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the meat products, poultry meat after heat treat ment; perform certain operations on heat treatment; work together as a team of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he				process or prepar	
marks;	marks; adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the poultry meat after heat treat ment; perform certain operations on heat treatment; work together as a team imfolding sausage, •Identify some of the parts of the carcass for the production of sausages; • Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he				, ,	
• adjusted on indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: • adjusted on after heat the range of the parts of the carcass for the production of sausages; • Be aware of the range of products;	 adjusted on indications of instru mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the The defiting some of the parts of the carcass for the production of sausages; Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he 				HIIOHUIHE SAUSAEC – I	
indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse: augusted on after heat parts of the carcass for the production of sausages; be work together ange of products;	indications of instrumentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the reat ment; • work together as a team parts of the carcass for the production of sausages; • Be aware of the range of products; techno logical process and process conditions; flow chart, the technical requirements of he		*	11 -	•Identity some of the	
mentation pressure and vacuum in the vacuum operations on syringes, stationary and smokehouse: mentation pressure and perform certain of sausages; be aware of the range of products;	mentation pressure and vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the		3	arter meat	parts of the carcass	
vacuum in the vacuum operations on syringes, stationary and smokehouse: operations on heat treatment; work together or sausages, Be aware of the range of products;	vacuum in the vacuum syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the				for the production	
syringes, stationary heat treatment; and smokehouse: • work together	syringes, stationary and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
syringes, stationary near treatment; range of products;	and smokehouse; • apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the					
The stand smokenouse is work to be interested as the standard standard in the standard standard in the standard	• apply the shtrih code on the button and hang items on sticks and frames; prepare and expose the			· · · · · · · · · · · · · · · · · · ·		
	on the button and hang items on sticks and frames; prepare and expose the process and process conditions; flow chart, the technical requirements of he					
• apply the shirin code as a team	items on sticks and frames; prepare and expose the conditions; flow chart, the technical requirements of he				<i>-</i>	
	frames; prepare and expose the chart, the technical requirements of he		on the button and hang			
THE THE THE THE TABLE TO THE TA	prepare and expose the requirements of he		items on sticks and		ŕ	
1 111411105.	prepare and expose the requirements of he		frames;		· · · · · · · · · · · · · · · · · · ·	
prepare and expose the requirements of he			5		-	
	dards and technical	, ,				

	1		
	products, meat	speci fications	
	poultry pellet for	of the finished	
	further imparting his	product; product	
	heat treatment	mix; technological	
		process; have the	
		skills to use used	
		for forming sausage	
		products tools and	
		equipment; know the	
		recipe, processing	
		modes and qualitative	
		charac teristics of	
		raw materials and	
		components; techno	
		logical modes; safety;	
		• carry out techno	
		logical operations	
		of unloading and	
		stacking of products	
		prepared in the form;	
		laying a product	
		shape; placement	
		of products in the	
		frame; know the	
		technology of laying	
		sausage products on	
		the frame and the	
		transport rules;	
S a u s a g e		• Prepare a mixture of	
production		semi-finished products	
requires heat		for salting distinguish	
treatment		parts of the carcass and	
		to cut them	
		• receive pieces of	
		meat, to cut them,	
		name them, and	
		know the appropriate	
		oppor tunities to use	
		to apply the measures	
		1 11 1	
		for quality assurance	
		and documentation	
		of the observe	
		particularly unde	
		sirable changes of	
		meat after slaughter	
		perform weighing	
		1	
		1 0	
		distinguishes range	
		of sausages; jointly	
		cut up animal	
		carcasses;	
		• heat treatment	
		makes manu facturing	
		apparatus	

	• knows the range			
ready-to-eat	of sausage and meat			
foods	products, smoked	products of all	process of	
	pork meat, bacon, and	kinds of poultry,	preparation of	
	products from poultry,	domestic	cooked sausages	
	national products of			
	horse meat		the machine to work	
	• technological pro	compliance	properly and service	
	cess of production		it in compliance with	
	of sausage and meat	required density	safety regulations	
	products	• bandage the		
	•mince characteristics	loaves in natural	device shell,	
	for all types of	and artificial	cellophane, marking	
	sausage and meat	casings of all	tape, fill in the clip	
	products, poultry,	types of sausage	drive to control	
	national products of	products with	the operation of	
	horse meat	the application	the machine, even	
	• technological prope	of trade marks	feeding mince,	
	rties of the shell	• set bobbin	packing density	
	• technological pro	and spend their	loaves, stacking	
	less of production	replacement	lloaves of sausage	
	of sausage and meat	• adjusted on	on a frame, hanging	
	products, smoked	indications	passports loaded	
	nork meat becon and	control and	frame indicating	
	products from poultry	measuring	the type of product,	
	national products of	instruments	date of production,	
	1	inressure and	isending it to thei	
	• molding techniques	vacuum in the	heat treatment	
	and bandaging	vacuum syringe		
	loaves in natural and	• apply the		
	artificial casings	barcode on the		
	• trade mark sausage	button and hang		
	products	items on a stick		
	1.4	frame to prepare		
	• the application of barcode, weighing	for work		
		equipment, the		
	sausages and national products of horse meat	tools, tools and		
	on sticks and frames	keep them in		
	• device and the	the underlying		
	rules of service and	order		
		• prevent and		
	automatic syringes • requirements for the	e 1 i m i n a t e		
	1 *	defects at work		
	quality and density of the shell minced			
	filling, depending on			
	the denomination,			
	shell size and variety			
	of sausages			
	• shell application			
	rates and twine			
	• safety regulations			
	for operation of			
	the equipment for			
1	molding	<u> </u>		

* types of product defects, their causes and ways to generating warnings and eliminate them * requirements for the quality of work performed; Reception of the main problems of scientific and techno of food and of the resource base and sausages Brands and the industry in the production of meat products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of rational use of raw materials, energy and other resources. Brands and eliminate them * requirements for the quality of organization of control of raw materials and standard test methods to determine them * requirements for the quality of organization of control of raw materials and test methods to determine them * requirements for the quality of organization of control of raw materials and test methods to determine them * requirements for the quality of organization of control of raw materials and test methods to determine them * requirements for the quality of organization of control of raw materials and test methods to determine them * requirements for the quality of raw materials and finished products; methods to determine them * requirements for the quality of raw materials and standard test methods to determine them * requirements for the quality of organization of control of raw materials and materials and materials and materials and materials and materials, preparation of products; methods to determine them * Transpired the main problems of organization of control of raw materials and test methods to determine them * the main problems of organization of control of raw materials and materials and materials and materials and materials and materials, preparation of material products; con su m ption; the quality of raw materials, energy and other resources. * Transpired the main problems of instructural and materials and materials and materials and materials and mat
and ways to generating warnings and eliminate them • requirements for the quality of work performed; Reception of raw materials, production of food and of food and branded meats and sausages and sausages the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; Knowledge of problems of rational use of raw materials, energy and other resources.
warnings and eliminate them • requirements for the quality of work performed; Reception of the main problems of raw materials, scientific and techno logical development of food and branded meats and the industry in and sausages the production of meat products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of raw materials and finished products; the properties of raw materials and finished products; the products; the properties of raw materials and finished products; the products; the development of standards waterials, fining the development of materials and finished products; the products; the development of standards waterials and finished products; the products; the development of materials and finished products; the products; the development of standards waterials and finished products; the products; the development of materials and shed products; the chinological of materials of materials of materials of materials and shed products; the chinological of materials and processes of materials of materials of materials and of materials and of materials of materials and materials, energy and other resources.
them
Reception of the main problems of raw materials, production of food and of the resource base branded meats and the industry in and sausages the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of rational use of raw materials, energy and other resources.
the quality of work performed; Reception of the main problems of raw materials, production of food and branded meats and sausages The production of the resource base and the industry in the production of meat products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of raw materials, fini shed products; problems of rational use of raw materials, energy and other resources. The quality of organization of organization of control of raw materials and process control; standard test methods to de t e r m i n e the finished product; testing; efficient use of raw materials and materials, preparation of material balances, the development of standards-based raw material c c o n s u m p t i o n; analysis of the causes of marriage and the ways of their elimination;
the quality of work performed; Reception of the main problems of raw materials, production of food and branded meats and sausages The production of the resource base and the industry in the production of meat products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of raw materials, fini shed products; problems of rational use of raw materials, energy and other resources. The quality of organization of organization of control of raw materials and process control; standard test methods to de t e r m i n e the finished product; testing; efficient use of raw materials and materials, preparation of material balances, the development of standards-based raw material c c o n s u m p t i o n; analysis of the causes of marriage and the ways of their elimination;
Reception of the main problems of raw materials, scientific and techno of food and of the resource base branded meats and sausages and the industry in the production of materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of raw materials and finished products; problems of rational use of raw materials, energy and other resources.
Reception of the main problems of raw materials, production of food and branded meats and sausages The production of the resource base and the industry in the production of meat products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of rational use of raw materials, energy and other resources. The main problems of organization of control of raw materials and production process, the finished product; testing; efficient use of chemical, bioc themical and materials, preparation of material balances, the development of standards-based raw material shed products; Knowledge of the causes of marriage and other resources. The main problems of organization of control of raw materials and production process, the finished product; testing; efficient use of materials and materials, preparation of material balances, the development of materials and materials, fini shed products; Knowledge of the causes of marriage and other resources.
raw materials, production of food and branded meats and sausages and the industry in the production of problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of raw materials, and finished products; problems of rational use of raw materials, energy and other resources.
production of food and of the resource base branded meats and the industry in and sausages and the production of meat products; the physicoproblems of improving the quality of raw materials and finished products; the quality of raw materials and finished products; the physicoproblems of improving the quality of raw materials and finished products; the physicoproblems of improving the quality of raw materials, finished products; the physicoproblems of improving the quality of raw materials, finished products; the finished product; the finished products; th
of food and branded meats and the industry in the production of meat products; the physico-problems of improving attendances, problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials and finished products; problems of improving the quality of raw materials, fini raw materials and finished products; problems of rational use of raw materials, energy and other resources. Standard test methods to the finished product; the physico-chemical, bioc chemical and materials, preparation of material balances, the development of standards-based raw material shed products; Knowledge of analysis of the causes of marriage and of raw materials, energy and other resources.
branded meats and the industry in the production of the product; the physicoproblems of improving the quality of the quality of the products; the physicoproducts; the physicoproducts; the physicoproducts, and the quality of the physicoproducts; the physicoproducts, and the mical and the materials and the mical and the products; the physicoproducts and the products and the products; the physicoproducts and the materials and the materials, preparation of material balances, the development of standards based raw material to the finished product; the finished product; the physicoproduct and materials, preparation of materials, properties of the development of materials and the development of standards based raw material to the finished product; the physicoproduct and materials, preparation of materials properties of the development of materials and the development of standards based raw material to the finished product; the physicoproduct and materials, preparation of materials properties of the development of materials, finished products; the physicoproducts; the physicoproducts and materials, preparation of materials and of materials properties of the development of the development of materials, finished products; the physicoproducts and materials and materials, finished products; the physicoproducts and materials and materials, finished products; the physicoproducts and materials and materials, preparation of materials and materials and materials and materials and materials, finished products; the physicoproducts and materials and materials, of materials and materials, finished products; the physicoproducts and materials and materials and materials, of materials and materials, finished products; the physicoproducts and materials and materials, finished products; the physicoproducts and materials and materials, finished products; the physicoproducts and materials and materials and materials, finished products; the physicoproducts and materials and materials and materials and materials and materials and materials
and sausages the production of meat products; the physico-problems of improving the quality of raw problems of impro problems of impro ving the quality of raw materials and finished ving the quality of raw materials and finished products; the physico-raw materials, preparation of materials, preparation of materials properties of raw materials, fini raw materials and finished products; Knowledge of problems of rational use of raw materials, fini shed products; Knowledge of problems of rational use of materials, fini and other resources.
meat products; the physico-chemical, bioc the quality of raw materials and finished products; me c h a n i c a l problems of improving the quality of raw materials, and finished products; the physico-chemical, bioc hemical and structural and products; me c h a n i c a l properties of raw materials and finished products; the development of standards-based raw material shed products; Knowledge of analysis of the causes problems of rational use of raw materials, energy and other resources.
problems of improving the quality of raw materials and finished products; materials and finished ving the quality of raw materials and finished products; where the quality of finished products; have a problems of rational use of raw materials, energy and other resources. The problems of improvant properties of raw materials and finished products; knowledge of processes of the causes of the ways of their processing of elimination;
the quality of raw materials and finished products; mechanical and problems of improving the quality of finished products; and finished products; Knowledge of problems of rational use of raw materials, energy and other resources.
materials and finished products; mechanical balances, mechanical the development problems of improving the quality of materials, fini raw materials and finished products; Knowledge of problems of rational use problems of rational use of raw materials, energy and other resources.
products; me c h a n i c a l the development problems of impro ving the quality of raw materials and finished products; based raw material shed products; Knowledge of problems of rational use of raw materials, energy and other resources.
problems of impro ving the quality of raw materials and finished products; problems of rational use of raw materials, energy and other resources. problems of impro properties of raw of standards-based raw material based raw material consumption of standards-based raw material based raw material based raw material consumption of standards-based raw material based raw material based raw material consumption of standards-based raw material based raw material based raw material based raw material consumption of standards-based raw material based raw material consumption of standards-based raw material based raw material based raw material consumption of standards-based raw material based raw material based raw material consumption of standards-based raw material based raw material consumption of based raw material based r
ving the quality of materials, fini based raw material raw materials and finished products; Knowledge of problems of rational use problems of rational use of raw materials, energy and other resources. In processing of elimination;
raw materials and shed products; c o n s u m p t i o n; Knowledge of analysis of the causes problems of rational use of raw materials, energy and other resources. Shed products; c o n s u m p t i o n; Knowledge of analysis of the causes of the ways of their processing of elimination;
raw materials and shed products; c o n s u m p t i o n; Knowledge of analysis of the causes problems of rational use of raw materials, energy and other resources. Shed products; c o n s u m p t i o n; Knowledge of analysis of the causes of the ways of their processing of elimination;
problems of rational use technological of marriage and of raw materials, energy processes of the ways of their and other resources.
of raw materials, energy processes of the ways of their and other resources. processing of elimination;
of raw materials, energy processes of the ways of their and other resources. processing of elimination;
and other resources. processing of elimination;
know and use; meat, which creation of
methods of analysis provide output theoretical models
of the properties of that meets the to predict the
the composition and quality requi properties of
nutritional value rements; combined products;
of meat and meat methods of development of new
products; impro vement technologies and
physico-chemical, and optimi products;
biochemical and micro zation of existing development of
biological processes p r o d u c t i o n regulatory documents;
and requirements processes based
l
basic technological analysis and
processes of a given analysis of the
quality and properties quality of raw
of the products; materials and the
design methodology requirements of
biologically high-the final product;
grade products based
on raw meat supply
Information on processing of raw organoleptic classification, the
meat products materials; quality check nutritional value,
preparation of semi-process meat the quality of
finished and dishes of and poultry and the raw material
meat and poultry; compliance requirements, semi-
technological finished products
requirements to and ready meals of
simple dishes meat and poultry;

of meat and rules for the selecti	
poultry; choose of basic produc	ts,
production and other ingredien	nts
equipment and to them in t	he
equipment for preparation of me	eat
the preparation and poultry; sequen	
of semi-finished of process steps	
products the preparation	
and dishes of raw materials a	
meat and poultry; preparation of me	
use a variety and poultry; ru	
	nd
techniques; quality requiremen	
	nd
cooling rul	
freezing and stora	
of semi-finish	
meat and poul	
and ready mea	
kinds of necessar	· 1
technologic	
	nd
productio	
equipment,the ru	es
for their safe use.	
Professional practice	
Teaching to carry out execute prima	ry
practice the work in documentation	
compliance	
with safety stan	
dards; conduct	
observations of	
the log.	
Production organize the maintenance	of
-technological production pro t e c h n o l o g i c	
practice cesses; expect equipment; carryi	ng
demand for raw out the chemic	
materials and composition of ra	
auxiliary mate materials testing	ıg,
rials; work on finished product.	
one of the jobs	
of the leading	
indu strial	
enterprises of	
professions	
Specialist middle managers	
Qualification: 1225113 Production technician	
Special modules	ol= -:
	of BC 22
8.10 production of measures to improve progress of recipes and tech	
meat and meat the technological technological logical scheme	
products processes of processes at of production of	ا ا
production food for all stages of balanced compositi	on
production food for all stages of balanced compositivarious purposes; product manu of biologically high know the rules of facturing. If grade meat product	on h-

the and and regulations on permitted the meat processing regulatory with food additives; industry; know requirements procedures for the technological placement methods, preparation of produced types ensuring of meat products release for conformity the assessment standardization: • know the recipe allowing sausage, smoked meat | kind of loss. | -Calculation products and semi-|deterioration|development finished products, of materials properties raw consumption and the output of Control finished products: -To know the norms meat normative ment maintenance; of the state standards and and sanitary and norms, formulation of each regulations: variety of sausages, • counting standards, the control of -The the of planned w the development period; environmental raw and auxiliary current trends priorities of industry safety of raw development the organization of and production processes products: and the rational use • be prepared of resources; primary to develop new sector resources and types of process modern approaches e quipment to their management; when changing analyze the data -Design methodology the biologically valuable technological food based on raw processes, meat: -Basic technological in strument processes of a given technology and quality and properties new methods of of the products; -methods of calculation • It is of basic technological obliged processes of production provide of meat products

documentation, -The and course of the for the and oflof s w i t h o u t and consumer of rates, the products; • compliance rules documentation, material carry i and and biological in m a t e r i a 1 s

schemes develop new research;

also to the highest quality

standards necessary, make -Design of meatsanitary rules a diustments based products and by systems combined use of the change in the drawing up plans equipment stages process, while technical equipment organization workplaces, standard the calculation of and quality product production capacity loading any equipment;

technically of|based standards technological the of process of standards of equip technical |-Calculation of cost the technical specifications (raw material consum out ption norms, etc.); ability to implementation | c o m p l i a n c e | organize the input h quality control of materials, semi-

finished production control, process finished parameters and quality control of the finished product; Ability to handle current production data. and use it in product quality control; the ability justify the norms

of consumption of raw and auxiliary materials in the production process.

			products, as well		
			as the reduction		
			of losses and		
			the level of of	1	
			manufacturing		
			_		
			defects;		
			• analyze the		
			causes of defects		
			and the issue		
			of poor quality		
			products, to		
			*		
			take part in the		
			development		
			of measures to	1	
			eliminate them,		
			as well as in		
			consideration		
			of incoming		
			advertising for		
			manufactured		
			products now;		
			• provides techni		
			cally correct use		
			of equipment		
			and other fixed		
			assets, the		
			implementation		
			*		
			schedules;		
			• be prepared to		
			carry out the work		
			on standardization		
			and the prepa		
			ration of the		
			product to conduct		
			1		
			conformity		
			a s s e s s m e n t		
			procedures;		
			• justify the		
			consumption of		
			raw and auxiliary		
			materials norms		
			in the production		
<u> </u>	O 1, , ;	-1	process	T 41 '	
		-about food regula tory		-To create the image,	
		principles, environ	1	a beneficial effect	
		mental, sensory aspects		on the professional	
	and packaging	of meat production to	improve the	activity; maintain	
	products	advise the customer			
	*			give psychological	
		customers, staff and			
				individual to own	
				1	
		P s y c h o l o g i c a l	purpose;	methods of business	
				communication	
		person, their role	of the state	skills and cultural	
			-		

in professional acti standards vities; psychology of sanitary work and professional and regulations resolve conflicts in activity -The basic on the meat groups and teams; rules of professional processing psychologically ethics and methods in d u s t r y; competently of business commu know nication in the team: -Rules for organization conducting business procedures manipulate communications; -The basic and rules of modern products etiquette; -Causes and methods conformity and methods of business of conflict resolution; standardization; communication; -the basics features of business development of communication; -Characteristics the national culture and marketing of approaches business -International Etiquette. -methods consultation and taking orders: -Production techno logy of meat dishes and design an appropriate type of buffet table -Microbiological, techno logical, environmental, economic and legal aspects of product packaging -Packaging evalua tion criteria; produc tion quality control criteria at the stage of packaging products according relevant the specifications: method of checking the calculations of production costs

and behavior; prevent and requirements - Anticipate the and stages of discontent and the preparation the produced direction of norms types of meat emotional confirmation of and principles of the -To business plans, ofproduction to basics

rules manage conflicts: the conversation: the of interlocutor; the of commu for nication; used in professional work establish linterpersonal relationships communications kind: anv competently organize business communications; comply with ethical norms of behavior; -Use knowledge of psychology and ethics in profes sional activity; deter mination by means of appropriate methods of questioning customers and product sales; planning and organizing events, taking into account the place, time. event, theme and special customer requirements create checklists for planning, organizing and conducting the event; arrange meat products on the counter in accordance with the principles merchandising of advise clients taking into account their capabilities and expectations

			-Formulate the points	
			of sale and advice	
			on sales; respond	
			appropriately to	
			customer objections	
			and complaints to	
			calculate the costs	
			and evaluate them	
			in accordance with	
			commercial principles	
			make up the menu for	
			different occasions	
			and to choose the	
			buffet table assortment	
			of hot and cold dishes	
			to carry out measures	
			to prevent the defects	
			of packaging and	
			labeling;	
			-Interaction in the	
			collective;	
			-Interpersonal and	
			intergroup commu	
			nication, resolution of	
			conflicts within and	
			between groups;	
			-apply the know	
			ledge gained in	
			the educational,	
			I	
			11	
Dagie	of a Vnovy 41a	ina Drahlana - f	social activities	
Design			- Formulate	
l lecnno	ological sausage, smoked m	eat improving the	project goals,	
	of the products and se			
	prises finished produ			
of the	I	als shed products		
industr		tes, and the rational		
			objectives, structure	
		rials, energy and		
			-Carry out the work	
			field of scientific and	
	· · · · · · · · · · · · · · · · · · ·	1.*	technical work on	
	and norms,	the given quality	the design; calculate	
		ach and properties		
	variety of sausag		capacity and loading	
	timing standards, d	ate -bases of	equipment;	
		ned designing and		
	development;	technical	norms of material	
	de velopinent,	1	costs; use of the	
		order of project		
			new technologies;	
			ability to develop	
		the composition		
1		of design	execution of works,	
1			equipment	

-and estimate placement plans, documentation; technical equipment Norms and and organization of rules of desig workplaces; skills ming of technical development of logical lines of technically based industrial enter norms of the time; prises; espec -methods of ially design of calculation of the technological material in the lines of meat production of the technological material in the lines of meat production of product tion the basics comput ter-aided design Professional practice Teaching practice Teaching practice Professional practice Profess				
Professional practice Teaching			documentation; Norms and rules of desig ning of techno logical lines of industrial enter prises; espec ially design of technological lines of meat produc tion the basics compu ter-aided design	technical equipment and organization of workplaces; skills development of technically based norms of the time; -methods of calculation of the material in the production of
Teaching practice Teaching		Professiona	1 practice	`
Production -technological practice execution of documents in the enterprise, device with jobs and housing; study tours; collection of materials for the overall performance of the enterprise; in accordance with the theme of the task, to collect the necessary materials; prepare a report on the practice; execution of documents, preparing for departure; Qualification: ******* Junior Process Engineer Special modules	1 1		execution of documents in the enterprise, device with jobs and housing; collection of materials for the overall performance of	technology and organization production and other issues in accordance with the theme of the task, collecting and copying the necessary documents; Work with the normative documents; prepare a report on the practice; execution of documents, preparing
Qualification: ****** Junior Process Engineer Special modules PC 9.1-PC Fundamentals of be able to develop of Business measures to improve norms of con importance of the BC 27 9.27 Business measures to improve norms of con importance of the BC 36. Admi nistra the technological sumption of raw accounts in terms of	-technological		documents in the enterprise, device with jobs and housing; study tours; collection of materials for the overall performance of	normative documents; study, updating and copying drawings; learning technological processes and their technical equipment, organization and other issues in accordance with the theme of the task, to collect the necessary materials; prepare a report on the practice; execution of documents, preparing
Special modules PC 9.1-PC Fundamentals • be able to develop • justify the -To assess the BC 27 9.27 of Business measures to improve norms of con importance of the BC 36. Admi nistra the technological sumption of raw accounts in terms of		101if ootion: ******* I	unior Drosses F.	
PC 9.1-PC Fundamentals • be able to develop • justify the -To assess the BC 27 9.27 of Business measures to improve norms of con importance of the BC 36. Admi nistra the technological sumption of raw accounts in terms of	Q			gineer
· · · · · · · · · · · · · · · · · · ·	9.27 of Business Admi nistra	• be able to develop measures to improve the technological	• justify the norms of con sumption of raw	importance of the accounts in terms of

		1		
	production food of	materials in	governance; acquire	
	various purpose. •	the production	a systemic and	
	be able to organize	process;	strategic business	
	the work of a small	• rationally		
	group of performers,	organized	to highlight the	
	plan the work of	according to the	problems and	
	staff, to analyze			
	the performance of	worksnop work	the conditions of	
	production units.	to implement the	uncertainty;	
	-Possession of the			
	principles of the	compliance with	nication skills	
	development of	technological	and leadership	
	business plans,	discipline in	qualities; Students	
	production and	the workshops	can perform simple	
	marketing basics;	and the correct	accounting onera	
	functional areas	exploitation	tions independently	
	of the enterprise;	of process	of each other	
	1 1 /			
			-Develop a strategy	
	principles;	coordinates the	and planning process	
	-evaluate business			
	problems	and workshops		
		services	-focus efforts on	
			key organizational	
			components.	
Financia1	• be able to organize	• to control all		
control	the work of a small			
	group of performers,			
	plan the work of			
			management	
	the performance of	meat products;	loois, review of	
	manufacturing • subdivisions.	rationally	management and	
	• subdivisions.	organıze d	are able to apply it	
	-Possession of the	according to the	to solve operational	
			problems;	
		of workshop	justification and	
			acceptance within	
			the job-making, as	
			well as acts related to	
	understanding of the			
	scope, sub-limits and			
	controls;		financial law;	
		1 1	/	
	-Laws and regulations			
	governing the financial			
	control system;	exploitation	and implementation	
	-Status, functions and	of process	of the examination	
	powers of financial	equipment;	of documents	
	control subjects;			
	-Types of financial			
	control, how to use			
	the ain methods of			
	financial control;			
	Features of financial			
	control in different			
	iconiioi in different	I	i	
	spheres and levels of the financial system;			

les 1	1 1 1 0		
The study	• know the rules of the state standards	analyze the	Analyze the
of consumer	the state standards	causes of	market situation,
demand	and sanitary rules	defects and	to assess the
	and norms, the		
	formulation of each		
Conditions	variety of sausages,		
	counting norms, the		
	implementation of the	development	intormation
	planned development		
	period; possession	eliminate them,	podgotovlivat
	of the principles of	as well as in	statistical data and
		consideration	
	of business plans,		
	production and		
	marketing basics;	manufacturad	ragaarah:
	basic knowledge		
	in certain areas of		
	consumer behavior,	high quality	field of marketing
	the questionnaire	products, as	research of food
	design and simple	well as the	independently of
	design and simple statistical analysis;	reduction of	leach other and set the
	• principles of market	losses and the	research hypothesis:
	research, and methods		to develop a
		1	
	of data collection		
	and analysis of		research project on
	external and internal	l	the development
	environment of		of the statistical
	the enterprise;		analysis of the
	various methods for		questionnaire prior
	collecting, analyzing	1	to the submission of
	and monitoring		the results;
	· · · · · · · · · · · · · · · ·	l	the results,
	market conditions;		
	• the concept of		
	market conditions,		
	the methods of		
	evaluation and		
	analysis, the range		
	of enterprise and		
	consumer demand;		
	methods of		
	economic-statistical		
	forecasting market		
	conditions		
	Professiona	1 practice	
Production	functional areas of	to assess the	Students can
		1	perform simple acco
practice	basic principles of		
practice			
		in terms or	independently of
	understanding of the	corporate	each other; focus
	scope, sub-limits and		
			zational compo
	the status, functions	nication skills	nents. podgotovlivat
	and powers of financial		
			perform statistical
1	conduct subjects,	quantics	periorii statisticai

		1 1 1 1 1	1 .	
	types of financial	ability to plan	analysis;	
	control, how to use	and control	• conducting market	
	the basic methods of			
	financial control;			
	methods of economic-	management		
	statistical forecasting	tools;	field of marketing	
	market conditions.	• analyze the	research of food	
	principles of market	market situation,	independently of	
	research, and methods	to assess the	each other and	
	of data collection	perfor mance	set the research	
		of the market		
	external and internal		,	
	environment of the			
	enterprise	quantitative	l I	
	· · · · · · · · · · · · · · · · · · ·	and qualitative		
		information		
		gathering.		
Undergraduate	legislative and		develop a strategy	
practice	normative acts of			
Passass	governing the system			
	of financial control;			
	Features of financial			
	control in different			
	spheres and levels of			
	the financial system.			
	• various methods of			
	collecting, analyzing			
			• Develop a coor	
	information on market			
	conditions;	of uncertainty	I I	
	,		development of the	
		management		
	methods of assessment			
	and analysis of the			
			submission of the	
	range of consumer		results.	
	demand;	problems.	i courto.	
	Jucinanu,			

6.Explanatory memorandum

Results of the project have been received by the German Society for International Cooperation Dreberis using the following conclusions:

A. analysis of the development of Kazakhstan's vocational training

More than 15 years Dreberis carries out activities in Kazakhstan. One of the main tasks of the company is an active advisory support in the field of technical and vocational education and training (TiPO), including the Ministry of Education of the Republic of Kazakhstan in the framework of the EU project. The findings and conclusions on various projects within the framework of this cooperation have been taken into account in the implementation of the current project.

• At the same time the results of the international stakeholders and institutions analyzing sector modernization capabilities of TVE were used in Kazakhstan,

which contain, among other things, the recommendation to expand the description of the characteristics of professions.

• Dreberis cooperates with the NAO "Holding "Kasipkor" for more than 3 years. During this time the company has acquired a deep understanding of the operational level of professional education sector, for example, by carrying out methodological training for Kazakhstan teachers and special discussions with the Kazakh colleges.

In this regard, developed to describe the characteristics of the profession have been expanded and supplemented by information that has not yet been discussed, but have significance sector and extend the capabilities of their application in the enterprise by persons who have undergone training.

B. Dreberis experience in introducing food safety standards

Dreberis as one of the largest in the field of foreign development assistance institutions (Overseas Development Assistance, ODA) has a worldwide extensive information in the implementation of food safety projects and the implementation of food standards in a variety of specific sectors (industry for processing of fruits, vegetables, grain, meat, etc.) and countries (developing countries, countries with economies in transition, the EU accession candidate countries).

- If this were obtained extensive information on the impact of the institutional framework conditions (for example, membership in the World Trade Organization and other supranational organizations, such as the Eurasian Economic Union) in the sector of food production. These data were considered in this project.
- In the course of these consultations through sectoral actors posts information on standards and quality requirements have been worked out a lot of practical skills in the field of development and capacity building. Integration of new and enhanced quality requirements and quality management systems in primary professional education is represented in this context, an important tool for ensuring the stability of the qualification.

Therefore, one of the innovations is the inclusion in the curricula of international standards set both at the legislative level (for example, the EU requirements for imported food products), and individual stakeholders (eg international food standards of European retail chains).

The objective sought - promoted through educational programs formation perspective of the education system, which is ahead of the subsequent development processes, and in addition to compliance with national requirements geared to international standards. Thus, the planned formation of the composition of specialized personnel, which will strengthen the international competitiveness of the Kazakhstan sector of enterprises and will thus contribute to the development of this key sector of the economy of the Republic of Kazakhstan.

- C. Analysis of international trends in the modernization of vocational education
- The central element is the dual nature of education with equal participation of colleges and enterprises. The training center the acquisition of practical skills of business. During the entire study, the company gradually transformed from a place of passing a professional practice in an integrated and permanent place of learning.
- In the process of analyzing the international development of the processes in the course of the modernization of vocational education training programs they were not classified for separate disciplines, and for training modules. Detailed

explanation of the approach, built on the basis of training modules contained in these explanatory notes. Built on the use of the training modules approach is a proven and used in Germany in the next 10-15 years the model of dual vocational education, which focuses on the needs of enterprises and the development of which the latter took an active part

- Training programs contain clearly formulated components of the internationalization of education, which, in addition to the above aspects are of great importance for the employment of graduates, as in this case, expanding their opportunities in the labor market.
- D. Analysis results of modernization professions in the production of food in Germany
- Both professions have been modernized in Germany during the last few years, and focused on the concept of training modules. The main components of modernization in terms of content:
- Development of environmental and economic competencies (for example, careful use of resources, effective working methods, understanding the environmental impacts of their own professional activity)
 - Internationalization
 - Automation
 - IT-integration
 - Anticipation and integration of new trends in the field of nutrition

7. Academic plan

Section "The curriculum" is one of the most important parts of the educational program and includes a curriculum and an explanatory note.

When developing the curriculum, the base should take into account the implementation of educational programs in accordance with the respective periods of study.

The curriculum is developed taking into account the continuity of skill levels (high level Specialist, middle management, bachelor of applied).

The curriculum regulates the structural content (list) for training modules and practice programs; forms of control; the amount of teaching time (hours, loans), including semesters (Table 2).

The curriculum technical and vocational

Specialty: 1225***- Specialist in processing of farm animals

Qualifications: 1225042- The manufacturer of meat products

1225113- Production technician

****** Junior Process Engineer

Form of education: full-time

Duration of training: 4 years 6 months
on the basis of basis secondary education

						on the	basis of	on the basis of basic secondary education	ondary e	ducation
Index	Name of modules and practices	form of	form of control		The amo	The amount of teaching time	ning time			Distri
		Exam	Credit	Course	TOTAL	T h e o	Exam Credit Course TOTAL The o Practical	ndustrial C o u r	Cour	bution
				project /		retical	retical training*	Training sework by seme	sework	by seme
				work		training		,		sters
CM	Compulsory modules				1448					
CSM.00	Secondary modules				1448	824	624			
	Total mandatory modules				1448	824	624			1-2
GHM.00	GHM.00 general humanitarian modules				360	144	216			3-5
PHM.01	PHM.01 Professional Kazakh (Russian) language				72	72				
PFM.02	PFM.02 Professional foreign language				72	72				
PHM.03	PHM.03 Physical Culture				216		216			
	Socio-economic models				180	180	0			3-4
	Qualification: 1225***-		ecialist	in process	ing of far	Specialist in processing of farm animals				
PM.00	Professional modules									
GPM.00	GPM.00 General professional modules				468	164	70	234		3-5
GPM.01	GPM.01 Introduction to specialty acquaintance with production and meat processing industries.	1	+		144	44	28	72		
GPM.02	GPM.02 The selection of raw materials	1	+		180	72	18	06		
GPM.03	GPM.03 Cutting cattle and the category of quality	1	+		144	48	24	72		

SM.00	Special modules			989	187	125	349	25	3-5
SM.01	Cutting lamb, pork, goat, and the category of quality 1	+		164	99	16	82		
SM.02	Cutting poultry, wildfowl, rabbit and semi-finished 1 products	+		250	98	39	125		
SM.03	production of minced meat. Semi-finished products 1 (large-small chunks, natural, natural cooking cutlet mass)	+	+	272	35	70	142	25	
	Total professional modules			1154	351	195	583	25	
	Qualification: 1225***		The manufacturer	of meat	products				
GPM.00	General professional modules			468	164	20	234		3-5
GPM.01	Production of raw and cooked meat ready for 1	+		108	44	10	54		
GPM.02	Production of cooked and smoked sausage meat 1	+		144	48	24	72		
GPM.04	Sausage production requires heat treatment 1	+		216	72	36	108		
SM	Special modules			989	211	101	349	25	3-5
SM.01	Production of ready-to-eat foods	+		184	64	28	92		
SM.02	Extraction of raw materials, production of cuisines 1 and branded meats and sausages	+		246	92	31	123		
SM.03	Information on meat products	+	+	256	55	42	134	25	
	Total professional modules			1154	375	171	583	25	
	Qualification	1225***	Production technician	n technicia	'n				
SM	Special modules								
SM.01	Technology of production of meat and meat products 1	+		140	99	14	70		
SM.02	Consultation of clients, event planning and packaging 1 products	+		240	96	24	120		
SM.03	Design of technological line of the enterprises of the 1 meat industry	+	+	248	<i>L</i> 9	26	130	25	
	Total professional modules			628	219	64	320	25	<i>L</i> -9
	Qualification:	* * * * * * *	Junior Process Engineer	ess Engin	eer				
SM	Special modules								
SM.01	Fundamentals of Business Administration	+		260	104	26	130		

SM.02	Financial control	1	+		326	98	23	217		
SM.03	The study of consumer demand and market conditions	1	+	+	238	71	23	119	25	
	Total professional modules				824	261	72	466	25	6-8
GPM.00	GPM.00 Modules defined education organization with the				48					
GPM. 01	GPM. 01 Technology of production of meat and meat products				48					
GPM. 01	GPM. 01 Technology of production of meat and meat products				48					
IP.00	Industrial Training and Professional Practice				2240					
TP.01	Technological practice				1952					
UP.02	Undergraduate practice				288					
DP. 00	designing of diploma				216					
IC.00	Interim certification				216					
FE.00	Final examination				108					
FE.01	Final examination				09					
F E . 0 2	FE. 0.2 Rate the level of professional readiness and (REPO) assignment of qualification				48					
	Total for compulsory education				6624					
C	consultations	Not mc	re than	100 hours	for the a	Not more than 100 hours for the academic year	ar			
F	facultative classes	Not mc	re than	4 hours po	er week d	uring the p	eriod of th	Not more than 4 hours per week during the period of theoretical training	aining	
	Total :				7240					

Note:

- 1) * to practical training include practical (laboratory) work, term papers (projects), tests and other.
- 2) In the development and implementation of job training plans and programs of the organization of technical and vocational education may:
- change of up to 30% of the training time devoted to the development of educational material for cycles and up to 30% in each subject (module) and up to 50% of the production of learning and professional practice while maintaining the total number of hours for compulsory education;
- select different training techniques, forms, methods of organization and control of the educational process;
- in accordance with the needs of employers to change the curriculum content to 30% in humanities and socio-economic modules and up to 50% on professional modules, apprenticeship training and professional practice. Introducing additional modules in vocational modules for employers demand while maintaining the total number of hours / credits for compulsory education;
- 3) select the form, procedure and frequency of ongoing monitoring of progress of students and interim assessment of students;
- 4) 3) The distribution rates may vary depending on the learning technologies, the specifics of the specialty, and other regional specificities.

EXPLANATORY NOTE

to the structure and content of the educational program in the specialty 1225000-Production of meat and meat products

The curriculum and training plan consists of various modules. The term "module" explains the model of "learning areas" that are taught in a combination of theoretical and practical units.

Using the modular structure of competence in the educational process provides the flexibility to build the course, the ability to better meet the needs of students in the individualization of the educational process. Each module provides the appropriate competencies and evaluation criteria. At the same time training sessions are practice oriented form.

Developers (school) job training programs tailored to the customer's requirements - the employer can review the structure and the number of modules in the direction of decreasing, ie by grouping a number of competences for employment of certain types of posts on related qualifications.

Thus, given the flexibility of a modular-competence structure of the educational program, all the modules of competence, when needed, can be sgruppiravat in separate modules for qualifications. After successful study of each module and confirm the relevant qualifications of workers possible qualification "Production technician".

After final examination on assignment of qualification "Junior Process Engineer" will be held after the completion of applied bachelor degree programs.

7. Explanatory note to the curriculum

The educational program contains a description of the curriculum in accordance with the state mandatory standards of respective levels of education.

The curriculum reveal structural content of training, the amount of teaching time per module, the sequence of study modules.

All modules will include a "learning by doing" and all the modules will be located in the context of mechanical engineering (automotive industry).

Each module and each qualification structure will have the loan amount. The amount of credits the module indicates the number of credits that will be awarded to the learner who has achieved learning outcomes in the module.

The amount of credit is based on the module:

- One credit for learning outcomes achievable in 10 hours of training, including Managed Hours Learning (UCHO).
- The learning curve is defined as the time taken by students at the module level, on average, to complete the learning outcomes to specific standard criteria for assessing
- The amount of credits the module will remain constant in all situations, regardless of the method used, the qualification evaluation (th), to which it belongs.

raining time must consider all learning (including assessment) related to the evaluation results, regardless of where, when and how the training was held.

General education courses (modules) up 1448 hours.

The cycle of social and economic disciplines is realized in the preparation of midlevel specialists with the amount of training time is not more than 180 hours.

The most important component of the program is the emphasis on practical training of students. To this end, developed special educational programs and job training modules should be combined. That is, if in the model curricula (TUP) allocated to job training alone, and relates to professional practice, the programs developed - is distributed to the professional modules.

The curriculum is aimed at the professional training include:

- 1) the study of general subjects and modules;
- 2) performance of laboratory and practical classes on general subjects and modules;
- 3) the passage of industrial training and professional practice;
- 4) the implementation of the course and diploma projects (work).

The educational process in educational institutions implementing educational programs of technical and vocational, post-secondary education includes theoretical classes and job training to be performed in the training workshops, educational farms and training grounds under the guidance of the master of inservice training, as well as directly on the production and organization of the appropriate profile.

Professional practice is carried out in the respective organizations, in the workplace, provided by employers on the basis of the contract, and is aimed at the formation of professional competencies.

The practical training (laboratory and practical classes on general subjects, modules, disciplines (modules), defined by the organization of education; job training and professional practice, course and diploma design) should be at least

40% of the total school compulsory education period (excluding secondary and socio-economic disciplines).

Educational programs of technical and vocational education with the dual training include theoretical training in educational institutions and at least sixty percent (60%), industrial training, practice on the basis of the enterprise.

Course projects (works) are regarded as one of the types of training activities on general and special subjects / modules and carried out within the school time devoted to their study. Number of course projects (works) in the semester is less than one. Additionally allowed to plan a course work (project).

The time allowed for diploma projects should not exceed 6 weeks. The duration of pre-diploma (qualification) practices is planned, depending on the complexity of the specialty.

To take into account regional characteristics and requirements of employers to the training provided by the specialty study courses / modules, defined by educational organizations.

To determine the quality of development by students of educational programs in the curriculum provides for the intermediate and final certification.

Conducting interim assessment is provided in all subjects / modules, which are the main forms: exam, test, test.

Interim certification in general educational disciplines provides for examinations in: language, literature, history of Kazakhstan, mathematics and the choice of the organization of technical and vocational education.

Number of examinations, tests and examinations on the humanities, social and economic, general professional disciplines, modules is determined based on the requirements to the level of knowledge, skills and competences, which should have the student.

Examinations and tests are carried out at the expense of teaching time allocated to the study of this discipline (module), exams - in the time allocated to the intermediate certification.

As a result of interim certification for a modular curriculum and passing the qualification exam for working professions which includes professional readiness level assessment and award students are assigned to the achieved vocational qualification level (category, class, category).

Final certification of students of technical and vocational education institutions includes:

- assessment of students in educational institutions;
- assessment of the level of professional training and qualification (for the set and advanced training levels).

Final certification of students in educational institutions is carried out to determine the level of development of educational programs on the basis of studying the full course of study.

Possible forms of final certification in educational institutions on the basis of completion of training educational programs: handing on general subjects of examinations (modules) and special modules, or performance and protection of the degree project, or the performance and protection of the thesis with one of the

special subjects passing an examination of final certification (modules).

Assessment of the level of professional readiness and assignment of qualification (hereinafter - OUPPK) by function consists of two phases:

- 1) a theoretical test on disciplines (modules), defining training;
- 2) implementation of practical tasks by skill level.

The amount of training time to carry out the final certification is determined by no more than 2 weeks. Of these, the organization and conduct of OUPPK is given at least 48 hours per group (depending on the specifics of the specialty and the organization of educational process may vary upwards).

Consultation and extracurricular activities aimed at ensuring the individual abilities of students and requests.

Extracurricular activities are provided for the entire period of study of the rate of not more than 4 hours a week and are not required to study students.

Consultations are provided in the amount of up to 100 hours per academic year depending on the specialty and training period for a study group.

The amount of time and form of consultation (group, individual, written, etc.) are determined by educational organizations in the preparation of the working curriculum.

- must be considered in the development of model curricula that:
- academic year begins on September 1 and ends according to the educational process related to the specifics of the specialty;

vacation time is 11 weeks per year, including the winter - not less than 2 weeks, except for military specialties. Students who have concluded an agreement on dual training now, during the holidays can be an internship in enterprises;

the maximum volume of an academic load of students is not more than 54 hours a week, including the compulsory teaching load at the internal form of training - at least 36 hours a week (with the specified amount does not include classes in optional subjects and consultations).

8.List of Recommended Equipment

Picture (if possible)		6.18 "	
Notes		Availability of the combined electrode designed for rapid measurement of pH value in meat and meat products without prior sample preparation	
ofTotal nt/n u m upber ts		ν	5
	udents.	\sim	3
of Module (s) in which equipment is used ltem equipme cs for a graph for a graph wheat and Meat Products Technology." Jaboratory	Each laboratory can accommodate 12 students.	R e c o m For measurement - Selection of raw materials; m e n d e d of the activity of - Dressing of beef and quality class; measu rement hydrogen ions pH - Dressing of lamb, pork, goat meat and range: 0-14 (acidity) in various quality class; pH extracts. - Dressing of poultry, game meat, rabbits, and semi-finished products; - Production of minced meat. Semi-finished products (large-small sized, natural, preparation of natural cutlet mass); - Production of raw and cooked meat ready for consumption; - Production of sausage requiring the heat treatment; - Production of sausage requiring the heat treatment; - Production of raw materials, production of food, branded meat and sausage products; - Technology of meat and meat products production	T e m p e Re commen Temperature control - Selection of raw materials; ratu re sen ded ran ge of of meat and meat - Production of minced meat. Semisor of temperature products during hot: finished products (large-small sized, ;
ent/ Topi		o m For measurement - Selection of e d of the activity of - Dressing of ment hydrogen ions pH - Dressing of extracts. O-14 (acidity) in various quality class; food and water - Dressing of and semi-fini - Production finished promatural, prepared by the production ready for consumption - Production sausage; - Production treatment; - Production consumption - Extraction of food, by products; - Technology production production production production production - Extraction of food, by production production production	Temperature control of meat and meat products during hot:
TechnicalPurpose specification equipme covered		R e c o m For m e n d e d of measu rement hyd range: 0-14 (aci pH extra ph	Re commen ded ran ge of temperature
No. Name		pH- meter R m m m m m m m m m m m m m m m m m m	T e m p e Re ratu re sen ded sor of tem
No.			7

et mass) ed meat smoked the heat umption oduction sausage products	Semisized, sized, l cutlet smoked the heat umption sausage sausage	finished 3 5 natural, eat
ral cutl cook and quiring quiring als, pro and and meat j	n of raw materials; tetion of minced meat. products (large-small preparation of natural ction of raw and cooked r consumption; tetion of sausage requiring th nt; tion of sausage requiring th nt; tion of raw materials, produ tion of raw materials, produ the branded meat and sa s; sology of meat and meat production	ion of minced meat. Semi- (large-small sized, on of natural cutlet mass); ion of raw and cooked m
red, °C or cold treatment natural, preparation of rate m p e r a t u r e ready for consumpticontrol inside of Production of cosausage stick sausage; during smoking or - Production of sausaboiling, treatment; - temperature - Production of foodicontrol during - Extraction of raw production of meat of food, branded products, t e m p e r a t u r e - Technology of mecontrol of frozen production meat products.	range control of the raw rure materials and ready sured products 100%; limit ion of alyzer than	1 2 - 14
	Moisture Recomanalyzer ded or multi- of mois purpose mea moisture 0 - 1 meter absolute of deviat the an not more aboluse	4 C e n Digital time trifuge indication o operation Rotor speed:

Production of cooked and smoked susage requiring the heat ready for consumption; Production of sausage requiring the heat readment; Production of raw materials, production of food, branded meat and sausage products; Production of minced meat and sausage products; Production of minced meat and sausage products; Production of minced meat Semi-3 Standardion of minced meat sausage meat and mass); Production of raw and cooked meat ready for consumption; Production of sausage requiring the heat ready for consumption; Production of sausage requiring the heat ready for consumption; Production of sausage meat and sausage Production of sausage and meat and sausage Production of sausage and meat and sausage Production of from materials, production of food, branded meat and sausage products; Production of from meat products Production of meat and meat production of food, branded meat and sausage and meat delicacies; Production of from meat production of from materials, production of from materials, production of from meat and sausage and meat and them 15° C, readyment in the training-scientific workshop (for the production of production of from materials, production of fr		E E O	neat delicacies)
not less than 2700 r/min sausage - Product ready for - Product reads of food product - Extract of food product - Extract of food product - Extract of food product - Techn product - Product of finished mass); and or k in grant products - Product - Techn product - Extract - Techn product - Tec	or consumption; action of cooked and smoked ction of sausage requiring the heat at; stion of foodready for consumption ction of raw materials, production d, branded meat and sausage s; ology of meat and meat products		escientific workshop (for the production of sausage and sworkshop can accommodate 12 students n of raw materials; l l l l l l l l l l l l l l l l l l
		of of vel in and	th definition of the second of

	meet requi when (grungy of the safe of the with a	
	Should safety rements using (gl material of handle, ledge on border of handle will border)	
—		
ned for Dressing of beef and quality class; and and Dressing of lamb, pork, goat meat and ing of raw quality class; Dressing of poultry, game meat, rabbits, and semi-finished products;	knives for length of cutting and - Dressing of beef and quality class; land deboning the knife for trimming of meat, quality class; and deboning - for hide removal - Dressing of poultry, game meat, rabbits, trimming 13-15 cm, the knife for trimming - triming - trimming - trimming - trimming - trimming - trimming - tri	M a x i m u m for weighing meat Selection of raw materials; m e a s u r e d cuts, carcasses and - Dressing of beef and quality class; weight is not half-carcasses - Dressing of lamb, pork, goat meat and less than 60 kg,
Not less Designed than 1m width deboning and the work trimming front not less meat than 1,5m.	of Preferred for corlength of cutting ing the knife for trimmind deboning for hide is 13-15 cm, the knife for trimming -— 23-30 cm.	Maximum for weighing measured cuts, carcasses weight is not half-carcasses less than 60 kg,
Butcher's Not block thar and fron fron	8 Set of Preference of Prefere	9 Scales

	Coteoper section in possessment con
-	
	M e a tProductivity For mincing of Production of minced meat. Semi-finished I mincer is not less frozen trimmed products (large-small sized, natural, than 350 kg/h, blocks of meat for preparation of natural cutlet mass); r o t a t i o n a I minced meat ready for consumption; less than 185 r/min - Production of sausage requiring the heat treatment; - Production of sausage requiring the heat treatment; - Production of raw materials, production of food, branded meat and sausage products; - Technology of meat and meat products production

finished 1 1 natural, 1; cd meat smoked smoked the heat mption; cction of roducts; oroducts;	finished 1 1 1 natural, smoked the heat sausage sausage products	smoked 1 1 the heat sausage sroducts
Number of Designed for Production of minced meat. Semi-finished knives is fine cutting of products (large-small sized, natural, 2-10, the all types of meat preparation of natural cutlet mass); bowl capacity in production of Production of raw and cooked meat is not less cooked sausage, ready for consumption; than 10 min sausages not more reatment; Production of sausage requiring the heat treatment; Production of raw materials, production of food, branded meat and sausage products; Production	on of minced meat. Semi- large-small sized, on of natural cutlet mass ction of cooked and tion of sausage requiring t; ion of raw materials, pre branded meat and ilogy of meat and meat proposed.	of cooked and of sausage requiring of raw materials, propranded meat and yof meat and meat propressions.
Number of Designed knives is fine cutting 2-10, the all types of r bowl capacity in production is not less cooked saus than 50 l, the sausages cycle length wieners. is not more than 10 min	Grain size is For prevention of Production 5-10 mm, Ice excessive heating products temperature of minced meat preparation is not more during cutting - Production than 6 + and temperature sausage; (-7)°C; regulation treatmen - Extract of food products - Techno production is not more during - Extract of food products - Techno production is not many and in the production is not many and in the production is not production in the production in the production is not production in the production in the production is not production in the production in the production is not production in the production is not production in the production is not production in the production in the production is not production in the production in the production is not production in the production in the production is not production in	fat C u t t i n g For cutting of fat Production into cubes into cubes used for sausage; from 4 to 32 sausage meat. (possibility of combination with each other) other) For cutting of treatment; combination of food, by products; cother)
11 Cutter	freezer	13 Cube fat cutter

it y mixing of minced finished products (large-small sized, less meat matural, preparation of natural cutlet mass); In a less meat matural, preparation of natural cutlet mass); In a less meat matural, preparation of natural cutlet mass); In a less meat mass); In a less meat mass; I broduction of raw materials, production of food, branded meat and sausage products; I carbinology of meat and meat products production of rowith minced meat readment; I capital production of cooked and smoked less filling of variable sausage; I capital production of raw materials, production of sausage requiring the heat tive with minced meat readment; I capital production of production of raw materials, production of sausage products; I coloul lypes of cooked food, branded meat and sausage products; I coloul production of raw and cooked meat ready for and wieners I coloul production of raw materials, production of meat for consumption; I coloul production of consumption; I min smoked products. I consumption; I min smoked products. I consumption of food branded meat and sausage products. I consumption; I consumption of food, branded meat and sausage products. I consumption of food, branded meat and meat products. I consumption of food, branded meat and meat products. I consumption of food, branded meat and meat products. I consumption of food pranded meat and meat products. I consumption of food feeling products. I consumption of food feeling products. I consumption of food feeling products. I consumption of food food feeling products. I consumption of food food feeling food feeling food feeling food food feeling food feeling food food feeling food fe		Preferably to be equipped with a built casing twisting system (manual and automatic modes) and product dosing system	
Minced Boover is not than 60 rotatio speed of mixer is less than min min min min min min min min min mi	o w l Designed for - Production of minced meat. a p a c i t y mixing of minced finished products (large-small natural, preparation of natural mass); o tational mass); reed of the sausage; ixer is not sathan 35 r/ in c Extraction of raw materials, production of food, branded meat and sappreduction. Production of mass and sappreduction.	is not less filling of variable sausage; than 800 kg/h. sausage casings - Production of sausage requiring Regulative with minced meat treatment; doze weight in production of Extraction of raw materials, producing from 5000 all types of cooked food, branded meat and sausage pages, and semi-smoked Technology of meat and meat pages is not more and wieners.	Number of Designed for Production of raw and cooked meat reneedles not injection of meat for consumption, treatment; less than 27 with salt brine - Production of food ready pcs; number of in production of consumption; cycles per min smoked products Extraction of raw materials, product of food, branded meat and saus products; - Technology of meat and meat production production

	Preferably to be equipped with moisture sensor	Monitoring of the following parameters shall be carried out: Temperature inside the chamber; temperature inside the product; moisture; time of operation	
tumbler capacity is meat massaging, for consumption, treatment; not less than thereby the process - Production of food ready for 200 dm3; of salting is consumption; maxi mum accelerated - Extraction of raw materials, production of food, branded meat and sausage chamber with raw meat is not less than production production production of long ko	18 Steam Nominal Purpose : Production of cooked and smoked I cooking loading – not production of meat sausage; chamber less than 150 products without - Production of sausage requiring the heat kg. Pressure smoking (sausages, treatment; range of stem wieners, pork - Extraction of raw materials, production is 1-8 Bar steak, sausage). of food, branded meat and sausage products; - Technology of meat and meat products production	chamber is not less meat smoking, sausage; of hot than 50 kg, production of - Production of sausage requiring the heat and cold the chamber sausage, meat treatment; smoking temperature delicacies Extraction of raw materials, production is 40-125 °C,	20 Medium Cooled internal Designed for sto Selection of raw materials; t e m p e volume is rage of cooled raw - Dressing of beef and quality class; r a t u r e not less than meat or ready meat - Dressing of lamb, pork, goat meat and r e f r i 3 cub/m, pro ducts. gera ting R e c o m m e and end semi-finished products;

		Preferably the possibility of setting the parameters of clipping and cutting
f ope tem finished products (large-small natural, preparation of natural mass); - Production of raw and cookeready for consumption; - Production of cooked and sausage; - Production of sausage requiring treatment; - Production of sausage requiring treatment; - Production of raw materials, pro food, branded meat and products; - Technology of meat and meat production	Multi-Number of for hot and cold Production of cooked and smoked 1 1 purpose s m o k in g smoking of meat, sausage; boiling f r a m e s production of-Production of sausage requiring the heat and frying contained—sausage, meat treatment; chamber not less than delicacies Extraction of raw materials, production of food, branded meat and sausage products; load is not products; less than 300 - Technology of meat and meat products	of cooked and smoked 1 1 nof sausage requiring the heat nof raw materials, production branded meat and sausage gy of meat and meat products
		Clipper 7 c c c c c c c f f f f f f f f f f f f

ned products)		the machine can be of a bench type		
of can				
duction ents				
]E	C a n - Productivity for filling and - Technology of meat and meat products filling is up to 10 dosing of meat into production machine cans/min cans	S e m i - Productivity For sealing of meat - Technology of meat and meat products 1 automatic is not less under vacuum production c a n - than 10 (and it is important sealing c an s/m in . for ensuring machine D i a m e t e r appropriate shelf setting range life of canned is up to 105 meat) into cans mm; Height setting range is up to 125 mm to 125 mm to 125	t o Minimum Machine for - Technology of meat and meat products I operating sterilization, production pressure is 2 heating of canned Bar, capacity meat up to 110- is not less 115 degrees at than 22 I above atmospheric pressure	Mechalkotation allows loading - Technology of meat and meat products I nism of angle of the and unloading of production auto clave boom not less baskets from the discharge than 170°, autoclave
	C a fill mack		A u clave	
	23	42	25	26

9. The list of recommended literature

No	Title and number of edition	Author	Publishing	Year and	Module(s),
'-	The und number of carrion	1 Iutiloi	House		where it is
					used
1	Occupational health	Deviciloy VR A	Forum	M: 2010	1-15
2	Occupational health Economics and organization	Francyckava G N	Infra-M	2014	12-15
	of production Textbook				12-13
3	Basics of standardization,	Krylova G.D.	M.: UNITY-	1999	
	certification and metrology		DANA,		
4	Correspondence adminis	Schevchuk D.A	EXMO	2013	12-15
	tration				
	Informational technologies:	V.V. Trophimova	Uright	2011	12-15
	textbook				
6	Basics of drawing	Professional education	Academia	2016	12-15
7	Basic professional education	G.M. Shelamova	Academia	2013	1-5
8	State regulation of market	V.I. Kushlin	RAGS	2005	13-15
	economy				
9	Technology of meat and	Винникова Л.Г	"INCOS"	2006	1-12
	meat products				
10	Technology of meat	Kaim G.	S P b . :	2008	1-12
	processing German practice		Profession		
11	Technological equipment of	V. Sharshunov. I.		Minsk, 2012	1-12
	meat producing enterprises	Kirik	11100011000		1 12
12	Anatomy and physiology of	Golytsina L.A.,	Colos	2007	1-12
12	agricultural animals	Lenchenko Ye.M.,	C0105	2007	1 12
		Pismenskaya V.N.			
12	Microbiology of meat and	Luzino N.I	KemTIPP	2004	1-12
	meat products	Luzilia IV.I.	Kellilirr	2004	1-12
11	Microbiology of meat and	Sidorov MA	Colos	2000	1-12
			Colos	2000	1-12
15	meat products: Textbook Basics of physiology of	Motaulchine 7 D	IC Academy,	2012	1-8
			ic Academy,	2013	1-0
16	nutrition, hygiene and sanitary	71	M. : Colos	1999	8-13
10	Technochemical control	· · · · · · · · · · · · · · · · · · ·	IVI. : Colos	1999	8-13
	of meat and meat products				
	production	D + EC	D 1 : D : 4	2006	0.10
	Biochemistry of meat and	Rozantseva E.G.	DeLi Print	2006	8-12
	meat products			• • • •	
118	Merchandising and expertise		M.: Publishing		
	of meat and meat products	Krishtafovich V.I.,			
		Poznyakovskiy V.M.	"Academy",		
19	Equipment and automation	A.A. Kurochkin,	M.: Colos	2007	8-13
	of processing productions	G.V. Shaburova,			
		A.S. Gordeyev, A.I.			
		Zavrazhnov			
20	Theoretic basics of heat and		Energo	1988	1-12
	cold technics	M. Zorina	atomizdat		
21	Automation of technological	V. Yu. Shishmaryov	Moscow	2005	7-12
	processes		"Academy"		
22	Equipment of enterprises of	M. K.Alimardanova	Foliant	Astana2009	1-12
		R. Sh. Hakimova			
23	Technology of meat and	M K Alimardanova	Foliant	Astana 2009	1-8
	meat products processing		1 Olimit	1 15ta11a 2007	0
24	Companies of meat	M. K.Alimardanova,	Foliant	Astana 2010	13-15
	sector (term and diploma		Juliani	115tana 2010	13-13
	` -	IX. SII. HANIIIIUVA			
	designing)				<u> </u>

25	Training course "Sausages.	V.P. Statsko	Phoenix	Rostov na 8-11
	Sausage products. Meat			Donu, 2000
	products"			·
26	Collection of receipts of	K.P. Yukhnevich	Gydrome	Saint- 7-12
	meat items and sausages.		teoizdat	Petersburg,
	_			2000Γ
27	Technology of pashtete	Bezzubova A.V	Printing	Rostov na 11
	production		Center Mart	Donu , 2004
28	Metrology, standardization and	textbook, Bessonova	GIORD	S a i n t - 8-12
	certification of meat products	L.P., Antipova L.V., .		Petersburg
	1	, •		:2013
29	Production of meat semi-	I. A. Rogov, A. G.	Colos	Moscow, 1-12
	ready products and fast-			1997
	frozen dishes	Ibragimov , D. D.		
		Zabashta.		