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**29th May - 03th June 2023**

**Functional nutrition: a modern concept**

**of a healthy lifestyle**

**KAZAKHSTAN**

**ALMATY**

**Faculty of food technologies**

**“International Summer University of ATU-2023”:**

**Functional nutrition: a modern concept of a healthy lifestyle.**

One of the main objectives of the policy in the field of healthy nutrition is the development of the production of food products enriched with essential components, functional products, dietary (therapeutic and preventive) food products and biologically active food supplements in order to maintain and strengthen the health of the population, prevent diseases caused by malnutrition. and unbalanced diet.The main attention in the development and creation of functional food products is given to biomedical requirements for the developed products, ingredients and additives that are part of them.

We offer an overview of the technology of new functional food products with biologically active additives from raw materials of plant and animal origin. The program includes lectures and practical classes on technologies for creating new generation products, determining the safety and quality of products based on modern control and management systems.

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| **Lecturer:** |  |
| ***Vasilenko Vitaly Nikolaevich*** | Doctor of Technical Sciences, Professor, Vice-Rector for Academic Affairs of the Voronezh State University of Engineering Technologies (VSUIT, RF).  She has been working in the system of higher education for more than 19 years, for more than 17 years I have been training scientific personnel as a supervisor of students, graduate students and doctoral students. Prepared 5 candidates of technical sciences, 1 doctor of technical sciences and 1 Ph.D. More than 300 works have been published, including 1 textbook in 2 volumes with the stamp of the Ministry of Education and Science of the Russian Federation, 1 textbook with the stamp of UMO, 1 textbook with the stamp of FUMO, 1 textbook with the stamp of UMO, 13 study guides, 10 monographs, more than 100 articles in journals, recommended by the Higher Attestation Commission of the Russian Federation, 17 articles from the SCOPUS database, 50 patents of the Russian Federation and 2 ROSPATENT certificates of state registration of a computer program. 10 specifications have been developed. |
| https://distance.atu.kz/files/site/teachers/tpp/%d0%94%d0%b8%d1%85%d0%b0%d0%bd%d0%b1%d0%b0%d0%b5%d0%b2%d0%b0%20%d0%a4%d0%b0%d1%82%d0%b8%d0%bc%d0%b0%20%d0%a2%d0%be%d0%ba%d1%82%d0%b0%d1%80%d0%be%d0%b2%d0%bd%d0%b0.png  ***Dikhanbayeva Fatima Toktarovna*** | Doctor of Technical Sciences, Professor of the Department of Food Technology, ATU. The best university teacher-2014. Has more than 270 scientific and methodical publications. Author of 30 teaching aids, 20 patents. NAOKO expert. Has manufacturing experience. 3 PhDs and 4 PhDs defended dissertations under supervision.  Research area: Biotechnological bases for the production of dairy products based on camel milk |
| https://eldala.kz/uploads/all/97/e9/ac/97e9ac641286c9c539b7044719ae56d5.jpg  ***Zemtsov Sergey Anatolievich*** | Bread sommelier! Baker technologist with thirty years of experience. As a technologist, he opened many productions in Kazakhstan. Cooperated with many foreign companies. Universal Sodexo (catering company, served the Olympic Games in Sydney) Chevron (oil workers).  Currently, he trains and consults specialists both in the Republic of Kazakhstan and abroad. He was certified at domestic and foreign professional exhibitions |
| D:\Аяна документы\Венетка\DSC_0300.JPG  **A*zimova Sanavar Tuglukovna*** | -Doctor of Philosophy (PhD) in the specialty "Food safety", Assoc.Professor of the Department of "Food Safety and Quality" of ATU.  Author of more than 90 scientific papers, 5 patents, 3 textbooks, 5 monographs. The Hirsch index in the Scopus - 2 database is successfully engaged in research activities in the priority direction of improving the quality of life and health of the population of Kazakhstan. Performer of 3 grant projects of the Ministry of Education and Science of the Republic of Kazakhstan. |
| ***Kekibayeva Anara Kanbekovna*** | PhD, Associate Professor of the Department of Technology of Bakery Products and Processing Industries,  Faculty "Food Technologies" ATU.  Author of more than 50 scientific publications, including those included in the Scopus database, author of educational and methodological works, patents.  The main direction of the research: the production of new types of functional beverages. |

**AGENDA OF SUMMER UNIVERSITY**

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| 29 may  Monday | 09:00 – 09:30 | **OPENING CEREMONY**  Main educational building, small assembly hall  Login: 876-243-6555  Password: Qwerty1234 |
| 10:30 – 11:20 | **Vasilenko V.N.**  **Lecture. New functional food products with biologically active substances from raw materials of animal origin**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 11:30 – 12:20  12:25 - 13:15 | **Vasilenko V.N.**  **Laboratory work. Identification of honey and consumer properties of honey, methods of control. European requirements for honey**.  Audience: 609, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 30 may  Tuesday | 09:30 – 10:20 | **Vasilenko V.N.**  **lecture. Identification of the mechanisms of action of biologically active substances and new functional foods of animal origin**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 10:30 – 11:20 | **Dikhanbaeva F.T.**  **lecture. Physiological effects and the role of functional foods**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 11:30 – 12:20  12:25-13:15 | **Vasilenko V.N.**  **Laboratory work. Morphometric study of cultured yeast cells as a method for assessing their physiological state in food technology**  Audience: 808, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 31 may  Wednesday | 09:30 – 10:20 | **Vasilenko V.N.**  **Lecture. New functional food products with biologically active substances from raw materials of plant origin**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 10:30 – 14:05 | **Zemtsov S.A.**  **Practical exercises "Traditional types of bread, using ingredients for a healthy lifestyle"**  Audience: training and production center, educational building 2B  Login: 5605807217  Password: Qwerty1234 |
| 01 June Thursday | 09:30 – 10:20 | **Vasilenko V.N.**  **lecture. Identification of the mechanisms of action of biologically active substances and new functional plant-based foods**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 10:30 – 11:20 | **Vasilenko V.N.**  **Laboratory works. Contamination of food products with nitrogen-containing compounds and methods of determination**  Audience: laboratory of the institute of food safety,  educational building 2B  Login: 5605807217  Password: Qwerty1234 |
| 11:30 – 12:15 | **Azimova S.T.**  **Lecture. Expansion of the range of functional products with the addition of pectin from gourds**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 02 June Friday | 09:30 – 10:20 | **Vasilenko V.N.**  **Lecture. Functional food products for gero diet purposes**  Audience: 303, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 10:30 – 11:20  11:25-12:15 | **Kekibaeva A.K.**  **practical lessons. Wort production for non-alcoholic beer**  Audience: 404, educational building 2A  Login: 5605807217  Password: Qwerty1234 |
| 14.00 | **FINISH CEREMONY**  Main educational building, small assembly hall  Login: 876-243-6555  Password: Qwerty1234 |