



ALAR
Training Center



ONLINE SUMMER SCHOOL

FOOD BIOTECHNOLOGY

July 5-18, 2021

**INTERESTED IN QUALITY CONTROL OF
BIOTECHNOLOGICAL PRODUCTS? THEN THIS
SUMMER COURSE IS FOR YOU!**

ECTS credits: 3.0



**Ural Federal
University**



BRIEF DESCRIPTION

This intensive Summer course is developed in one of the most relevant areas of study. It will give students an insight into such important issues as the quality control of biotechnological products and the processes and methods in food biotechnology.

You will learn topics such as:

- Quality control of biotechnological products
- Processes and Methods in Food Biotechnology
- Biocatalysis in Food Biotechnology

Cost:

US\$200

Includes:

Trainings and lectures, handouts, consulting, software programs (if needed), culture activities, certificate and reference letter.

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Program dates: July 5-18, 2021

Registration deadline: June 3, 2021

Entrance requirements:

- Good command of English (B1+)
- Knowledge in Biotechnology, Biochemistry, Biochemical Engineering, Biology or in related fields.

Professors and lecturers:

Elena G. Kovaleva:

Head of the Master Degree program in English "Food Biotechnology",
PhD in Chemistry.

Program partners:

- Danone
- Parmalat

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