

Department of "Technology of Public Catering Products"

Trains specialists in the following field:

Field: 740300 "Technology of Products and Organization of Public Catering"

Profile: "Public Catering Technology and Restaurant Business"

Form of Study: Full-time, Part-time, Distance Learning (DL).

Professional Activities of a Bachelor's Degree Graduate:

Graduates can work in various public catering enterprises of different ownership forms, including cafes, restaurants, and canteens. They can also be employed at food enterprises specializing in culinary production, food laboratories, design institutes, and educational institutions.



Practical Training for Students at the "Republican Center for School Nutrition Competence"

The faculty of the department places great emphasis on introducing new teaching methods and forms into the educational process, supported by updated teaching

materials and methodological developments.

The department maintains close ties with:

- Almaty Technological University,
- Kharkiv State University of Food Technology and Trade,
- Kemerovo Technological Institute of the Food Industry,
- Novosibirsk State Technical University.



Winner of the international competition "TurkiSkills"

Graduates of the department can work as:

- Technologists and managers in public catering enterprises, hotels, resorts, and sanatoriums;

- Director-managers of public catering enterprises of various ownership forms;
- Production managers in public catering enterprises (canteens, restaurants, cafes, etc.);
- Dietitians in preschools and school meal facilities;
- Technologists in large and small food enterprises specializing in culinary production;
- Commercial employees (managers) in trade and public catering enterprises of various ownership forms;
- Heads and specialists of public catering organization departments;
- Commodity experts in food trade and public catering enterprises;
- Sales floor managers in public catering enterprises;
- Cost accountants in public catering enterprises;
- Employees of food laboratories;
- Teachers in technical schools and vocational colleges;
- Employees of food departments in sanitary and epidemiological stations, as well as standardization and quality control services.



**Bachelor's / Master's Thesis
Defense, 2025**



**Industrial Internship of Students in the
Republic of Kazakhstan at "Almaty
Technological University"**



**Our students have been honored
with the title "Best Student of the
CIS".**

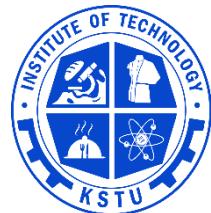
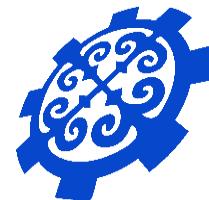
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**66 Ch. Aitmatov Ave., Bishkek,
Kyrgyz State Technical University named
after I. Razzakov**

Building 1, Room 1/213

Contact Information:

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**RAZZAKOV KYRGYZ STATE
TECHNICAL UNIVERSITY**

TECHNOLOGICAL INSTITUTE

**Department of "Technology of
Public Catering Products"**

КЫРГЫЗСКИЙ
ГОСУДАРСТВЕННЫЙ
ТЕХНИЧЕСКИЙ
УНИВЕРСИТЕТ

КАФЕДРА "ТЕХНОЛОГИЯ
ПРОДУКТОВ
ОБЩЕСТВЕННОГО ПИТАНИЯ"



The Best Future Starts Here!