

Admission Prerequisites

The right to study in the doctoral educational programme is granted to a person who holds a Master's degree or an equivalent academic degree in one of the following fields of the Classifier of Fields of Study: 0511 Biology; 0512 Biochemistry; 0711 Chemical Engineering and Processes; 0714 Electronics and Automation; 0721 Food Processing; 0811 Crop and Livestock Production; 0841 Veterinary Science.

A candidate wishing to enrol in the programme must submit:

1. A research project outlining the applicant's research aim and direction;
2. A relevant international certificate confirming knowledge of English at no lower than B2 level, or successfully pass a B2-level English language test organised and administered by GTU. A candidate who has completed a recognised English-language educational programme at any level of higher education is not required to pass the examination or present a certificate (completion of an English-language programme is confirmed by the relevant qualification document, i.e. a diploma);
3. Document(s) confirming previous work/publications in the relevant field and/or participation in scientific research projects and events and/or at least 2 years of work experience in the relevant field;
4. Other documentation/information predetermined by the University on the basis of the Regulations on Doctoral Studies of the LEPL Georgian Technical University.

A candidate whose submitted documentation fully meets the formal requirements is interviewed by the Temporary Faculty Commission. In accordance with the procedure established by the legal acts of GTU, the Temporary Faculty Commission ensures the assessment of persons wishing to be admitted to the programme in compliance with the principles of objectivity, fairness and transparency. Consideration is given to the assessment of the candidate's experience and abilities necessary for the successful completion of the doctoral educational programme, including (where available) the candidate's scientific publications, experience of participation in scientific conferences, and other documents and materials related to teaching/research activities (certificates, diplomas, patents, etc.).

Enrolment in the programme through mobility is possible twice a year, within the time frames set by the Ministry of Education and Science of Georgia, in compliance with the mandatory procedures and the rules established by the University.

Enrolment in or transfer to the programme from a recognised higher education institution of a foreign country is carried out in accordance with the procedure established by the legislation of Georgia.

External mobility. Enrolment in the educational programme is also possible through mobility, in accordance with the "Rules for Transfer from a Higher Education Institution to Another Higher Education Institution" approved by Order No. 10/n of the Minister of Education and Science of Georgia of 2 February 2010.

Internal mobility. Applicants are also admitted to the educational programme through internal mobility. The time frames and procedures for internal mobility are established by a legal act of the University, and the information is posted on the University website.

The educational programme is public and accessible to all interested persons. Information on the processes and procedures for enrolment in educational programmes is posted on the website of the Georgian Technical University, both in the news section and on the page of the Department of Teaching. The educational programmes are posted on the Faculty website, where any interested person has the opportunity to become familiar with both the admission prerequisites of the programme and its content.

Contact information is provided on the websites of the University's Department of Teaching and Quality Assurance Service, as well as on the Faculty website. Anyone interested has the opportunity to receive information and consultation on any issue, both by telephone and by e-mail.

Programme Goal

The goal of the doctoral educational programme in Food Technology is to prepare highly qualified personnel in line with international standards. The student should acquire in-depth and systematic knowledge in the field of food technologies and develop research, analytical and critical thinking skills, by means of which they will be able to participate actively in international scientific research projects, master new, innovative technologies in food production, independently plan and conduct scientific research, solve technological problems related to product quality arising in the enterprise, ensure the production of competitive products, identify the risks of food production, and assess the quality and safety of food products.

Learning Outcomes/Competences (General and Professional)

1. Possesses knowledge based on the latest achievements in the food sector, which enables the expansion of existing knowledge and the use of innovative methods;
2. Critically analyses complex ideas and approaches of scientific communication and scientific activity in the food sector, as well as the state of food security at the national and regional level;
3. Independently carries out the assessment of food composition and technological processes, the planning and implementation of research in the food sector, and the development of new research and analytical methods oriented towards the creation of new knowledge;
4. Is able independently to carry out critical analysis, synthesis and evaluation of new, complex and contradictory ideas and approaches in food sector research; to arrive at correct, effective conclusions and decisions for solving problems; to present new knowledge in a well-founded and clear manner; and to arrive at qualitatively new food products and technological solutions that meet consumer requirements and international standards;
5. Using new research and analytical methods, develops correct and effective solutions to problems in the food sector; formulates project proposals, new ideas and ways of solving existing problems, and manages their implementation;
6. Independently assesses risks related to food safety and quality and is able to integrate ISO, HACCP and other international standards into the production process;
7. Substantiates and clearly presents new approaches to the production of ecologically clean, safe food, as well as the results and conclusions of food production research, to both colleagues and the wider public in thematic discussions held at the local and international level;
8. Shares and observes the norms of ethical and professional responsibility, and, in compliance with the principles of professional integrity, carries out research based on the latest achievements in the food sector, taking into account the national food strategy;
9. Teaches students by combining the latest teaching and learning methods and their strategies.

Student Knowledge Assessment System

Assessment is carried out on a 100-point scale.

Assessment of the study component:

Positive grades are:

- (A) – Excellent – 91–100 points;
- (B) – Very good – 81–90 points;
- (C) – Good – 71–80 points;
- (D) – Satisfactory – 61–70 points;
- (E) – Sufficient – 51–60 points.

Negative grades are:

- (FX) – Did not pass – 41–50 points, which means that the student needs more work to pass and is given the right to sit an additional examination once after independent work;
- (F) – Failed – 40 points or less, which means that the work carried out by the student is not sufficient and the subject must be studied anew.

If FX is received, an additional examination is scheduled no earlier than 5 days after the announcement of the results. The grade obtained in the additional examination is not added to the points received in the final assessment.

Assessment of the scientific research component/components:

- a) Excellent (summa cum laude) – an outstanding piece of work;
- b) Very good (magna cum laude) – a result that exceeds the set requirements in every respect;
- c) Good (cum laude) – a result that exceeds the set requirements;
- d) Average (bene) – a work of average level that meets the basic set requirements;
- e) Satisfactory (rite) – a result that, despite shortcomings, still meets the set requirements;
- f) Unsatisfactory (insufficient) – a work of unsatisfactory level that does not meet the set requirements due to significant shortcomings;
- g) Completely unsatisfactory (sub omni canone) – a result that completely fails to meet the set requirements.

The research component is assessed once, at the stage of the dissertation defence, by a final assessment.

Subject	Credits
Scientific Communication Techniques	4
Teaching Methods	6
Biotechnology	5
Thematic Seminar 1	10
Specialisation Elective Courses	5
Technology of Sugar and Refined Sugar	5
Technology of Rectified Spirit and Brandy Spirit	
Innovative Technologies in Meat Product Processing	
Innovative Technologies in Dairy Product Processing	
Essential Oil Technology	

Scientific Research Methods in Food Technology	5
Professor's Assistantship	10
Specialisation Elective Courses	15
Technology of Food Acids	5
Carbohydrate Chemistry	
Quality Management and HACCP Systems	
Food Hygiene Technology	
Identification and Falsification of Food Products	
Thematic Seminar 2	15
Research Component	-
Total	60