MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE
LUTSK NATIONAL TECHNICAL UNIVERSITY
FACULTY OF CUSTOMS AFFAIRS, MATERIALS, TECHNOLOGIES AND HOSPITALITY

APPROVED
Dean of the Faculty
_____ Valentyna TKACHUK
13.10.2026

APPROVED
First Vice-Rector
_____ Nadiia KOVALCHUK
25.09.2026

SYLLABUS

of the educational component "Technology of Organic Food Products"
higher education degree – Master
field of knowledge – G Engineering, Manufacturing and Construction
specialty – G13 Food Technology
educational programme – Food Technology

Department of Food Technologies and Chemistry

Syllabus developed by Head of the Department, DSc, Professor Ihor DUDARIEV

The syllabus was approved at the meeting of the Department of Food Technologies and Chemistry, minutes No. 12 of 26.08.2026

Head of the Department DSc, Professor Ihor DUDARIEV

Reviewed and approved by the support group of the educational programme "Food Technology", minutes No. 5 of 26.08.2026

Guarantor of the educational programme "Food Technology" DSc, Professor Ihor DUDARIEV

Approved by the Scientific and Methodological Council of the University, minutes No. 3 of 25.09.2026

Approved syllabus online:
https://e.lntu.edu.ua/syllabus/1927

Lutsk – 2026

SYLLABUS OF THE EDUCATIONAL COMPONENT "Technology of Organic Food Products"

Educational programme	Food Technology
Field of knowledge / Specialty	G Engineering, Manufacturing and Construction / G13 Food Technology
Level of higher education	second (master's)
Course status	elective
Language of instruction	English
Workload	5 ECTS credits / 150 hours, semester 3
Form of final assessment	pass/fail test
Lecturer(s)	DSc, Professor Ihor DUDARIEV e-mail: dudarevigor@lutsk-ntu.com.ua

1. Course aim and objectives

Aim: To equip students with a thorough understanding of organic food production technologies, international regulations, market trends, and quality assurance. The course provides knowledge essential for effective management and innovation in the organic food sector, emphasizing sustainability and consumer health.

Objectives: To develop theoretical knowledge and practical skills related to organic farming, certification processes, international legislation, and the production and processing of various organic food categories. The course fosters the ability to assess quality and safety, understand market dynamics, and apply relevant policies such as the European Green Deal.

Prerequisites: Innovative Food Processing Technologies; Craft Food Technologies; Expertise of Food Quality and Safety.

2. Competences

SC06 — Ability to ensure the quality and safety of food products during the implementation of technological innovations in industry enterprises.

3. Course structure, distribution of hours, links between topics and competences

No.	Topic	Lectures full-time/ part-time	Pract./ Semin./ lab full-time/ part-time	Self-study full-time/ part-time	Total	Teaching methods	Assessment methods	SC
Content module 1. Organic Agriculture: Production, Certification, Markets and Food Safety								
1	Topic 1. Organic Farming	1/0.5	2/0	8/10.5	11/11	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
2	Topic 2. International Legislation and Importation	2/0.5	2/0.5	7/10	11/11	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06

No.	Topic	Lectures full-time/ part-time	Pract./ Semin./ lab full-time/ part-time	Self-study full-time/ part-time	Total	Teaching methods	Assessment methods	SC
3	Topic 3. Organic Certification and the Importation of Organically Produced Foods	1/0	2/1	8/10	11/11	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
4	Topic 4. International Market Growth and Prospects	1/0	2/0	7/10	10/10	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
5	Topic 5. The European Green Deal	1/0	2/0.5	7/9.5	10/10	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
6	Topic 6. Quality and Safety of Organic Food	1/0	3/1	8/11	12/12	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
7	Topic 7. Organic Food and the Impact on Human Health	1/0	2/0	7/10	10/10	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
Content module 2. Organic Food Production								
8	Topic 8. Organic Fruit and Vegetables	1/0.5	2/0	8/10.5	11/11	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
9	Topic 9. Organic Meat and Fish: Production, Processing and Marketing	1/0.5	2/0.5	8/10	11/11	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06

No.	Topic	Lectures full-time/ part-time	Pract./ Semin./ lab full-time/ part-time	Self-study full-time/ part-time	Total	Teaching methods	Assessment methods	SC
10	Topic 10. Organic Poultry Meat Production	1/0	2/1	8/10	11/11	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
11	Topic 11. Organic Dairy	1/0	2/0	7/10	10/10	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
12	Topic 12. Organic Baked Goods and Cereal Products	1/0	2/0.5	7/9.5	10/10	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
13	Topic 13. Other Organic Processed Food	1/0	3/1	8/11	12/12	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
14	Topic 14. Organic Alcoholic and Non-alcoholic Drinks	1/0	2/0	7/10	10/10	TM1, TM2, TM3, TM4, TM5, TM6	AM2, AM4, AM5, AM7	SC06
	Total	**15/2**	**30/6**	**105/142**	**150/150**			

Legend: SC — special (professional) competence (number according to section 2). The full wording of each code is given in the educational programme / standard of the specialty.

Teaching methods: TM1 — verbal method (lecture, discussion, interview, etc.); TM2 — practical method (laboratory and practical classes); TM3 — visual method (illustration and demonstration); TM4 — work with educational and methodological literature (note-taking, abstracts, annotations, reviews, essays); TM5 — video method combined with up-to-date information technologies and computer-based learning tools (distance, multimedia, web-based, etc.); TM6 — independent work (problem solving).

Assessment methods: AM2 — oral or written survey; AM4 — testing; AM5 — team projects; AM7 — presentation of the results of completed tasks and research.

4. Sustainable Development Goals

SDG 2 – Zero Hunger

SDG 3 – Good Health and Well-being

SDG 12 – Responsible Consumption and Production

5. Non-formal education

Recommended courses, training programmes, internships and other learning activities: Learning outcomes acquired through formal, non-formal, or informal education may be recognised in accordance

with the procedures established by Lutsk National Technical University (LNTU). Supporting evidence may include certificates of relevant training programmes, webinars, or online courses, accompanied by a description of the learning outcomes achieved and, where appropriate, a brief verification task or portfolio.

6. Assessment criteria and forms of control

Assessment is based on a 100-point scale (national scale / ECTS). Final grade = continuous assessment (60 %) + module tests (40 %).

Academic integrity: independent completion of assignments; correct citation of sources; marking parts of the text generated by AI tools. Violations of academic integrity are not tolerated.

7. Content of topics

Topic 1. Organic Farming

1. Monoculture/solely livestock production systems.
2. Mixed-farming systems/integrated farming.
3. Smart farming.
4. Non chemical approach for insect, pest, disease and weed management.
5. Postharvest management: quality aspect, grading, packaging and handling.

Topic 2. International Legislation and Importation

1. Regulation on organic agriculture.
2. Private certifiers.
3. Impact of the EU Regulation on international trade.
4. International Federation of Organic Agriculture Movements (IFOAM).
5. Codex Alimentarius (Codex).

Topic 3. Organic Certification and the Importation of Organically Produced Foods

1. Organic certification and its importance.
2. Organic standards and certification protocol.
3. The structure of organic certification schemes in the EU.

Topic 4. International Market Growth and Prospects

1. Organic production (market size, key products).
2. Distribution channels (market structure).
3. International trade in organic products.
4. Policy support for organic marketing and processing.

Topic 5. The European Green Deal

1. Overview and status quo of the European Green Deal.
2. Implementing the European Green Deal.
3. Key areas of action.

Topic 6. Quality and Safety of Organic Food

1. Concepts of food quality and safety in organic food production and processing.
2. Chemical quality and safety of organic produce.
3. Microbial quality and safety of organic produce.
4. Good handling practices (GHPs) for organic operations.
5. Integration of quality parameters into food safety focused HACCP systems.

Topic 7. Organic Food and the Impact on Human Health

1. Lifestyle of organic versus conventional consumers.
2. Nutritional quality of foods.
3. Levels and potential health impacts of nutritionally relevant phytochemicals in organic and conventional food production systems.

Topic 8. Organic Fruit and Vegetables

1. Growing systems.

2. Harvesting and storage.
3. Packing and presentation.

Topic 9. Organic Meat and Fish: Production, Processing and Marketing

1. Organic meat: Production standards.
2. Livestock production and transportation.
3. Organic meat processing: standards and application.
4. Organic fish: farmed organic fish and wild organic fish.

Topic 10. Organic Poultry Meat Production

1. Production standards.
2. Feed selection.
3. Chick quality.
4. Veterinary advice and poultry health.

Topic 11. Organic Dairy

1. Fluid milk processing.
2. Butter processing.
3. Cheese production.
4. Yogurt.
5. Ice cream.
6. Powdered milk.

Topic 12. Organic Baked Goods and Cereal Products

1. Cereal products: production and processing issues.
2. Breakfast cereals.
3. Baked goods.

Topic 13. Other Organic Processed Food

1. Organic coffee.
2. Organic tea.
3. Organic chocolate bars.

Topic 14. Organic Alcoholic and Non-alcoholic Drinks

1. Conventional wine.
2. Beer.
3. Non-alcoholic drinks.

8. Individual assignments

Not provided for by the curriculum.

9. Self-study

Types of Independent Study: review and study of educational and scholarly literature; preparation for practical classes; completion of individual assignments; solving quantitative and calculation-based problems; preparation of presentations; preparation for module and final assessments.

Forms of Assessment and Control: oral questioning and interviews; assessment of practical work; assessment of individual assignments; testing; evaluation of presentations; module assessment; final assessment.

10. General requirements

The educational process is governed by the academic regulations of LNTU. Students are required to read the requirements set out in the LNTU Code of Academic Integrity and the LNTU Policy on the Ethical Use of Artificial Intelligence, and to adhere to the principles of academic integrity and the ethical use of artificial intelligence in their educational activities.

Academic integrity. Participants of the educational process must comply with the Law of Ukraine “On Academic Integrity” of 18.12.2025 No. 4742-IX and the internal regulations of LNTU. Academic

plagiarism, fabrication, falsification, misappropriation of authorship, non-independent completion of assignments, as well as dishonest use of results generated by artificial intelligence are not allowed.

Use of artificial intelligence. Artificial intelligence tools may be used to search for ideas, explain methods, provide preliminary structuring, language editing and auxiliary analysis of non-confidential data, unless a specific assignment requires fully independent work. Students must indicate the tool used, the purpose and the stage of its use, check facts and calculations, and justify their conclusions independently.

11. References

I. Teaching and methodological materials

Works by the syllabus author:

1. Technology of organic food products [Текст] : опорний конспект лекцій для здобувачів другого (магістерського) рівня вищої освіти освітньо-професійної програми «Крафтові харчові технології» галузі знань G Інженерія, виробництво та будівництво спеціальності G13 Харчові технології денної та заочної форм навчання / уклад. І. М. Дударєв. Луцьк : ЛНТУ, 2025. 124 с.

2. Technology of organic food products [Текст] : методичні вказівки до практичних занять для здобувачів другого (магістерського) рівня вищої освіти освітньо-професійної програми «Крафтові харчові технології» галузі знань G Інженерія, виробництво та будівництво спеціальності G13 Харчові технології денної та заочної форм навчання / уклад. І. М. Дударєв. Луцьк : ЛНТУ, 2025. 52 с.

Works by other authors:

3. Gamage, A., Gangahagedara, R., Gamage, J., Jayasinghe, N., Kodikara, N., Suraweera, P., & Merah, O. (2023). Role of organic farming for achieving sustainability in agriculture. Farming System, 1(1), 100005. https://doi.org/10.1016/j.farsys.2023.100005

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8. Thakur, N., Kaur, S., Kaur, T., Tomar, P., Devi, R., Thakur, S., ... & Yadav, A. N. (2022). Organic agriculture for agro-environmental sustainability. In Trends of applied microbiology for sustainable economy (pp. 699-735). Academic Press. https://doi.org/10.1016/B978-0-323-91595-3.00018-5

9. Tegeltija, S., Dejanović, S., Feng, H., Stankovski, S., Ostojić, G., Kučević, D., & Marjanović, J. (2022). Blockchain framework for certification of organic agriculture production. Sustainability, 14(19), 11823. https://doi.org/10.3390/su141911823

10. Canwat, V., & Onakuse, S. (2022). Organic agriculture: A fountain of alternative innovations for social, economic, and environmental challenges of conventional agriculture in a developing country context. Cleaner and Circular Bioeconomy, 3, 100025. https://doi.org/10.1016/j.clcb.2022.100025

11. Cidón, C. F., Figueiró, P. S., & Schreiber, D. (2021). Benefits of organic agriculture under the perspective of the bioeconomy: A systematic review. Sustainability, 13(12), 6852. https://doi.org/10.3390/su13126852

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15. Kononets, Y., Konvalina, P., Bartos, P., & Smetana, P. (2023). The evolution of organic food certification. Frontiers in Sustainable Food Systems, 7, 1167017. https://doi.org/10.3389/fsufs.2023.1167017

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II. Scientific works

Works by the syllabus author:

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20. Dudarev I., Panasyuk S., Taraymovich I., Say V., Zahorko N. Technology of multilayer and glazed fruit and vegetable chips. In: Priss O, ed. Food Technology Progressive Solutions. Scientific Route OÜ. 2024. P.118-151. https://doi.org/10.21303/978-9916-9850-4-5.ch5

Works by other authors:

21. Diagourtas, G., Kounetas, K. E., & Simaki, V. (2022). Consumer attitudes and sociodemographic profiles in purchasing organic food products: evidence from a Greek and Swedish survey. British Food Journal, 125(7), 2407-2423. https://doi.org/10.1108/BFJ-03-2022-0196

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24. Eckert, E., & Kovalevska, O. (2021). Sustainability in the European Union: Analyzing the discourse of the European Green Deal. Journal of Risk and Financial Management, 14(2), 80. https://doi.org/10.3390/jrfm14020080

25. Boix-Fayos, C., & de Vente, J. (2023). Challenges and potential pathways towards sustainable agriculture within the European Green Deal. Agricultural Systems, 207, 103634. https://doi.org/10.1016/j.agsy.2023.103634

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https://doi.org/10.1093/advances/nmab105

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III. Information resources

50. https://scholar.google.com/

51. http://library.lntu.edu.ua/

52. http://www.nbuv.gov.ua/node/554

53. https://mdl.lntu.edu.ua/