



# INTERNATIONAL SUMMER SCHOOL - 2025



## INNOVATIVE TECHNOLOGIES FOR PROCESSING CROP AND LIVESTOCK PRODUCTS

***The head of the school*** – Ospanov Abdymanap, Academician of the National Academy of Agrarian Sciences of the Republic of Kazakhstan, Doctor of Engineering, Professor of the Department of Technology and Food Safety

***Moderator*** – Zhalelov Dulat, PhD, Senior Lecturer at the Department of Technology and Food Safety

***Facilitator*** – Boranbayeva Togzhan, PhD, Associate Professor of the Department of Technology and Food Safety

***Technical support*** – Nurdan Dinash, PhD, Senior Lecturer at the Department of Technology and Food Safety

***The discipline under study*** – Methodology of scientific research, 5 credits

International Summer School "Innovative Technologies for Processing Plant and Animal Products"

From June 2 to June 15, 2025, our university successfully hosted the International Summer School, section "Innovative Technologies for Processing Plant and Animal Products". The event was attended by speakers and participants from various countries, both near and far abroad. Representatives from Malaysia, China, Kyrgyzstan, and Uzbekistan showed particular interest.

The summer school was held in a hybrid format — both online and offline. Among the participants were students and master's degree students from the city of Shihezi (China), University of Pahang (Malaysia), Samarkand State University, Andijan Technical University, as well as colleagues from the West Kazakhstan Agrarian Technical University named after Zhangir Khan, Narxoz University, and other universities of Kazakhstan.

As part of the program, participants not only attended a series of lectures, practical sessions, and discussion panels but also visited field sessions at the International Research Center "Technology of Processing Industries," the Kazakh Research Institute of Food Processing and Industry, Shin-Line company, and faculty laboratories.

The speakers included leading scientists and practitioners in the field of agricultural product processing and food safety. Among them were:

- Vitaly Nikolaevich Vasilenko, Doctor of Technical Sciences, Professor, VSUIT, Russian Federation;

- Hulya Gül, Prof.Dr., Professor of the "Food Industry" Department, Sakarya University (Turkey);
- Sultan Akun, Prof.Dr., Amasya University, Suluova Vocational and Technical School, Turkey;
- Professors from Uzbekistan and Kyrgyzstan who delivered lectures both in person and remotely.

More than 10 of our university's faculty members also actively participated, sharing their scientific developments and innovative achievements. In the free time from studies, sports events, competitions, and city tours were organized for the foreign offline participants, which helped strengthen cultural and academic ties.

The total number of participants in the summer school was 45, including:

- 29 — offline format,
- 16 — online format.

The International Summer School became an important educational platform, bringing together students, young scientists, and experts in the field of innovative technologies for processing plant and animal products, contributing to the exchange of experience and the development of international cooperation.









Offline/online lectures and practical classes of the International Summer School  
2025 in the field of «Innovative technologies for processing crop and livestock  
products»

<b>№</b>	<b>Activities</b>	<b>Responsible persons</b>	<b>Place</b>
1	<b><i>№1 lecture</i></b> Technology of products of plant and animal origin of functional orientation	Ospanov Abdymanap, Doctor of Engineering, Professor of the Department of Technology and Food Safety, KazNARU	KazNARU offline
2	<b><i>№2 lecture</i></b> New functional food products with biologically active substances from animal raw materials for preventive medicine, health and longevity	Vasilenko Vitaly, Doctor of Engineering, Professor, VSUET RF	KazNARU offline
3	<b><i>Master class №1</i></b> Identification of honey		
4	<b><i>№3 lecture</i></b> Identification of the mechanisms of action of biologically active substances and new functional foods of animal origin in the experimental correction of diseases	Vasilenko Vitaly, Doctor of Engineering, Professor, VSUET RF	KazNARU offline
5	<b><i>Master class №2</i></b> Morphometric study of cultured yeast cells		
6	<b><i>Master class №3</i></b> Determination of the quality of dairy products		
7	<b><i>№4 lecture</i></b> New functional food products with biologically active substances from plant-based raw materials for preventive medicine, health and longevity	Vasilenko Vitaly, Doctor of Engineering, Professor, VSUET RF	KazNARU offline
8	<b><i>Master class №4</i></b> Determining the quality of tea and coffee		
9	<b><i>Master class №5</i></b> Contamination of products with nitrogen-containing compounds		
10	<b><i>№5 lecture</i></b> Innovative technologies for the production of pasta, confectionery and bakery products	Mamayeva Laura, Candidate of Biological Sciences, Assoc.Professor, Head of the Department of Technology and Food Safety, KazNARU	KazNARU offline
11	<b><i>Master class №6</i></b> Baking functional bakery products with high protein value	Yerenova Bibipatyma, Head of the Scientific and Educational Innovation Center for Technology and Food Quality, Doctor of Engineering, Assoc.Professor; Azhibayeva Guldauren,	KazNARU offline



		specialist technologist for the production of bakery products	
12	<b>Master class №7</b> Innovative sausage production technologies	Kozhabergenov Akylzhan, Candidate of Agricultural Sciences, Assoc.Professor of the Department of Technology and Food Safety, KazNARU	KazNARU offline
13	<b>№6 lecture</b> The technology of processing the internal parts obtained during the slaughter of livestock	Kenenbay Gulmira, candidate of technical sciences, chief researcher of Kazakh Research Institute of Processing and Food Industry LLP	Online link:
14	<b>№7 lecture</b> The use of antioxidants in meat products technology	Kayimbayeva Leyla, Doctor of Engineering, Professor of the Department of Technology and Food Safety, KazNARU	KazNARU offline
15	<b>№8 lecture</b> Methodology of scientific research in food production technology	Timurbekova Aigul, Candidate of Technological Sciences, Professor of the Department of Technology and Food Safety, KazNARU	KazNARU offline
16	<b>№9 lecture</b> Introduction of resource-saving technology for the production of canned camel meat	Suleimenova Zhulduz, Candidate of Biological Sciences, Assoc.Professor of the Department of Technology and Food Safety, KazNARU	KazNARU offline
17	<b>№10 lecture</b> The use of melon crops in food production	Zhumalievna Gulzhan, Candidate of Technical Sciences, chief researcher of Kazakh Research Institute of Processing and Food Industry LLP	Online link:
18	<b>№11 lecture</b> National and international food production standards	Iskakova Zhannat, Candidate of Agricultural Sciences, Assoc.Professor of the Department of Technology and Food Safety, KazNARU	KazNARU offline
19	<b>№12 lecture</b> The role of microbiology in food science	Boranbayeva Togzhan, PhD, Assoc.Professor of the Department of Technology and Food Safety, KazNARU	Online link:
20	<b>№13 lecture</b> Technologies for the production of pasta from non-traditional flour raw materials	Nurdan Dinash, PhD, Senior Lecturer at the Department of Technology and Food Safety, KazNARU	KazNARU offline
21	<b>№14 lecture</b> Technology of production of co-extruded products from poly-slag flour raw materials	Almaganbetova Aigul, PhD, Senior Lecturer at the Department of Technology and Food Safety, KazNARU	KazNARU offline

22	<b><i>№15 lecture</i></b> The technology of production of highly digestible compound feeds of the new generation	Zhalelov Dulat, PhD, Senior Lecturer at the Department of Technology and Food Safety, KazNARU	KazNARU offline
23	<b><i>Master class №8</i></b> Innovative microscopy and chromatography methods in biotechnology	Toishymanov Maksat, PhD, Researcher at the laboratory «Food and Environmental Safety», KazNARU	KazNARU offline
24	<b><i>№16 lecture</i></b> Biologics for various types of bread based on domestic highly active cultures of microorganisms that ensure the production of high-quality and safe bakery products	Umiralieva Lyazzat, PhD, Deputy Chairman of the Board for Science and Commercialization of Kazakh Research Institute of Processing and Food Industry LLP	Online link:
25	<b><i>№17 lecture</i></b> Genetically modified products and prospects of their use in the Republic of Kazakhstan	Velyamov Masimzhan, Doctor of Biological Sciences, chief researcher of Kazakh Research Institute of Processing and Food Industry LLP	Online link:
26	<b><i>№18 lecture</i></b> Food safety management in the processing industry through the implementation of the international standard ISO 22000		
27	<b><i>№19 lecture</i></b> Gluten-free cereal-based products	Hulya Gul, Prof. Dr., Professor of the Department of Food Industry SDU, Turkey	Online link:
28	<b><i>№20 lecture</i></b> Functional food products for herodietic purposes	Vasilenko Vitaly, Doctor of Engineering, Professor, VSUET RF	Online link:
29	<b><i>№21 lecture</i></b> Identification of the mechanisms of action of biologically active substances and new functional plant-based foods in the experimental correction of diseases		
30	<b><i>№22 lecture</i></b> Psychological support in stressful situations for agricultural students.	Mamyrova M.I. Candidate of Pedagogical Sciences, Associate Professor, Head of the Department of Engineering Pedagogy I.Razzakov KSTU	KazNARU offline
31	<b><i>№23 lecture</i></b> The role of functional ingredients in cake formulation: their impact on texture, nutrition, and Processing	Sultan Acun, Asst. Prof. Dr. Amasya University, Suluova Vocational School, Turkey	Online link:
32	<b><i>№24 lecture</i></b> The relevance of expanding the range of food products with high functional properties	Velamov Shukhrat, PhD, chief researcher of Kazakh Research Institute of Processing and Food Industry LLP	Online link: