

THE FORMATION OF THE BASIC PROFESSIONAL SKILLS OF FUTURE SPECIALISTS FOR FOOD INDUSTRY

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The National strategy of education development in Ukraine for 2012-2021 determined

that Ukraine's integration into the global community requires continuous improvement of the national education system, the search for effective ways to improve the quality of educational services, testing and implementation of innovative pedagogical systems, modernization of the educational content and its organization adequately with global trends and requirements of the labour market ensuring the continuity of education and training throughout the life.

Nowadays we have an urgent need to understand the status and problems of professional training of specialists in all spheres of public life. Because the qualification and professional skills of the employees have a direct impact on the production rate, the formation of spiritual values of the society.

The food industry is one of the largest and most important industries of Ukraine. The state of the economy and security of the state, the development of internal and external markets, and the standard of living depend on the level of its development and operation stability.

A high-quality training of specialists able to meet the growing needs of consumers and manufacturers in the industry is necessary for further development of the food industry and ensuring the profitability. Today dramatic changes associated with the extension of common forms of work organization for food enterprises, the improvement of the structural-logical scheme of functioning and in the circuits of production and technological processes of production, with the introduction of new quality control systems are observed in food industry. Contemporary conditions for the existence of food companies on domestic and foreign markets demand a high level of professional training for a specialist of food industry.

Modern specialists of this sector of the economy should have an appropriate level of knowledge in the disciplines of professional and practical training, professional and practical skills, which in turn will be an important basis for professional decision of specific production situations in the food industry, as well as to the attainment of the highest degree of professional experience - professional skills.

Professional training is the result of the teaching profession in higher education institutions (HEI)

The level of competence is a measure of how well or poorly professional training was implemented. In this context we note that in section 1, article 1 of the current Law of Ukraine "On higher education" the essence of the concept of competence is defined.

Namely, competence is a dynamic combination of knowledge, skills and practical skills, methods, professional, philosophical, and social qualities, which determines a person's ability to successfully carry out vocational and further training activities and is the result of learning at a certain level of higher education.

Based on the Industry standard of higher education, namely, educational qualification characteristics of Junior specialists in the areas of training 6.051701 "Food technology and engineering" we define that competence is an integrated feature of personality traits, the result of preparing the graduate to perform activities in certain professional and personal-social domains (competencies), which is determined by the required volume and level of knowledge and experience in a particular field.

In other words, competence is a certain set of competencies.

So, to become a qualified technician-technologist a future professional should master the socio-personal, general scientific, instrumental, general professional and technical-professional competences

The formation of the respective competences takes place in the process of acquiring various types of systems skills on the basis of relevant knowledge and practical skills.

Given the above, we propose to analyse all innovative technologies to choose the way to attain the above competencies.

For this, we think that Processing and Food Industry College of Petro Vasilenko KNTUA should reconsider the structural-logical scheme of training of young specialists for food technology to determine the trajectories of the phase-specific activities on the formation of basic professional skills of future specialists

On its basis adequate structural-logical scheme of academic disciplines (especially the disciplines of professional and practical training) should be created.

It means - going from the general to the particular.

Thus, all given above will provide an opportunity to define clearly what competencies should be formed in the future specialists during each particular lesson in a specific academic discipline.