



«АККРЕДИТТЕУ ЖӘНЕ РЕЙТИНГТІҢ
ТӘУЕЛСІЗ АГЕНТТІГІ» КЕМ

НУ «НЕЗАВИСИМОЕ АГЕНТСТВО
АККРЕДИТАЦИИ И РЕЙТИНГА»

INDEPENDENT AGENCY FOR
ACCREDITATION AND RATING

REPORT

about results of the External expert committee evaluation
for compliance with the requirements of specialized accreditation standards
of educational programs

1226000 – Technology and organization of food production

Qualification 1226052 – Manufacturer of convenience food;

122609 2 – Cook;

122604 3 – Process technician.

1219000 – Bakery, pasta and confectionery production ОК – Bakery,

Qualification 1219142 – Baker;

1219243 – Process technician

Almaty state business college SMMO

from 14.05.2019 to 16.05.2019

INDEPENDENT AGENCY FOR ACCREDITATION AND RATING
External Expert Committee

Addressed to
Council for accreditation
IAAR



Независимое агентство
аккредитации и рейтинга

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Almaty

May 14, 2019

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(I) LIST OF SYMBOLS AND ABBREVIATIONS

AMS	Administrative and managerial staff
SCES	State Compulsory Educational Standard
SPESD	State program for education and science development of the Republic of Kazakhstan
DT	Dual training
DDEI	Disciplines determined by the educational institution taking into account the requirements of employers
Deputy director of AEU	Deputy director of administrative and economic unit
Deputy director for EW	Deputy director for educational work
IT Deputy	Deputy director for information technologies
Deputy director of AA	Deputy director for academic affairs
Deputy director for TPW	Deputy director for training and production work
ICT	Information and communication technologies
ETS	Engineering and teaching staff
Con.	Consultations
CS	Course schedule
SCC	Subject-cycled commissions
MES	Ministry of education and science
MC	Methodical council
IAAR	Independent agency for accreditation and rating
EA	Educational activity
GS	General subjects
EP	Educational program
GPS	General professional subjects
JT	Job training
PI	Professional internship
TC	Teachers council
WCS	Working curriculum
WP	Working program
SD	Special disciplines
SCC	Subject-cycled commissions

ASBC	Almaty state business college
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(II) INTRODUCTION (1-2 pages)

In accordance with the Order No. 519-OD dated 29.04.2019 of the Independent Agency of accreditation and rating, the External expert committee assessed the compliance of activities and implementation of educational programs with the standards of the IAAR institutional accreditation in the State Municipal State Enterprise "Almaty State Business College" during the period from May 14 to May 16, 2019.

The report of the External expert committee contains the conformance evaluation of College activities to the criteria of IAAR standards, the recommendations of the External expert committee to further improvement of the College activities and profile settings activities in Almaty State Business College SMMO.

Members of the External expert committee:

1. **Chairman of the Committee** - Nurzhanova Almagul Asyltayevna, Deputy Director for training and production in Pavlodar College of Technology (Pavlodar);
2. **Foreign expert** – Amrenova Manzila Mergenovna, Deputy Director for scientific and methodological work in Omsk Regional Multidisciplinary College, candidate of pedagogical sciences, associate professor (Omsk, Russian Federation);
3. **Expert** – Ualkhanov Baizhan Nurbayevich, Ph.D., Director of Pavlodar Agricultural Experimental Station (Pavlodar);
4. **Expert** – Koval Marina Leonidovna, Deputy Director for training and production work in College of Economics, technology and standardization of food production (Nur-Sultan);
5. **Expert** – Dauletbaeva Zhadyra Tleubaevna, Deputy Director for educational work in Almaty Economic College (Almaty region);
6. **Expert** – Bulat Nikolay Sergeyeovich, Deputy Director for IT in Kostanay College of Motor transport (Kostanay);
7. **Expert** - Sandybaeva Dinara Aidarovna, Head of Economic and Pedagogical department in North-Kazakhstan Vocational and Pedagogical College (Petropavlovsk);
8. **Observer from the Agency** – Bekenova Dinara Kairbekovna, Project Manager for accreditation of VET institutions of IAAR (Nur-Sultan);
9. **Employer** – Pilipenko Yuri Aleksandrovna, Chairman of the Board of Directors in the International Association of Goods and Services manufacturers "EXPOBEST" (Almaty);
10. **Student** – Togzhanov Serik Zhambyluly, 4th year Student of 1304000 "Computer science and software" course at Almaty State Polytechnic College (Almaty).

(III) INTRODUCTION TO THE EDUCATIONAL INSTITUTION

Almaty State Business College was created in 1950 by the Order of the Trade Ministry of the Kazakh SSR (No.1-134-a dated 10.06.1950) as Alma-Ata Technical School of Soviet trade. In 1951 extension department of the Moscow Institute of the Soviet trade branch has been opened based on technical school for training of workers in public catering and trade of Central Asia and Kazakhstan. In 1992 according to the Order of RK Ministry of Education (No.179 dated 13.04.1992) Alma-Ata Technical School of Soviet trade was renamed into Almaty Commercial Technical School. In 1995 according to the Order of RK Ministry of Education and Science (No. 312 dated 11.12.1995) Almaty Commercial Technical School was renamed into Almaty Business College. "Marketing" and "Management" courses have opened.

In 2008 Almaty Business College was renamed to Almaty State Business College by the Order of Almaty city Akimat (No. 2/415 dated 11.12.1995). The College has all the necessary constituent documents. State license to engage in educational activities under the programs of technical and vocational education is general, without limitation of validity. License issued: by the Department of economy and budget planning of Almaty Akimat (AA-5 series No. 0059617 dated 22.09.2008), Order No. 106-w/n dated 22.09.2008, Annex for the right of T&E operations AA-5 series No. 0094743. In 2017, the College passed the state certification and confirmed the right to conduct E&T operations in technical and vocational education on the basis of the Order of Almaty department of Education control No. 125 dated 10.04.2017. The total number is 1455 people including two clusters with 798 students. The College educational process is organized based on legal acts, provided the introduction of innovative learning technologies in the educational process. Today the College provides training in the state and Russian languages. Scientific and methodical councils of eight subject-cycled commissions work to improve the quality of educational process and increase of pedagogical skills.

The total number of students for 2018-2019 academic year in the context of accredited specialties is presented in Table 1.

Course	Full-time course	Part-time course
Technology and organization of food production	414	60
Bakery, pasta and confectionery production	73	-
Total	487	60

(III) THE PRECEDING PROCEDURE FOR ACCREDITATION

State municipal state enterprise "Almaty State Business College" has passed the procedure of institutional accreditation of the VET institutions for the first time.

(IV) DESCRIPTION OF EXTERNAL EXPERT COMMITTEE'S VISIT

The VEC operated on the basis of the Institutional and specialized accreditation commission visit in the State municipal state enterprise "Almaty State Business College" in the period from May 14 to May 16, 2019.

The College held a kick-off meeting to coordinate the work of the External expert committee, where they appointed the powers between the committee members, revised the visit schedule, agreed in the choice of examination methods.

Meetings of the EEC with the target groups were held in accordance with the updated visit program in compliance with the established period.

Meetings with following bodies were held to obtain objective information about the quality of educational programs and the entire infrastructure of the College, to clarify the content of self-assessment reports: with the Director, Deputy Director for academic affairs, the Deputy Director for educational work, the Deputy Director for training and production work, Deputy Director of AEM, heads of offices, head of HR, chief accountant, nurse, chairmen of the SSC, the counselor, teachers, trainers, other staff, students, graduates, employers, social partners, parents. Total amount of people who took part in the meetings.

Information about the participants in the meetings with the EEC

Category of participants	Q-ty
Director	1
Deputy director	5
Head of division	4
Chief accountant	1
Head of HR	1
The chairmen of the SSC	8
Teachers and masters of industrial training	26
Employees	9
Students	25
Graduates	20
Employers, social partners	17
Parents of students	15
Total	130

The EEC had conducted visual inspection of the College infrastructure: classrooms, computer classes, library, reading room, assembly hall, training laboratories, sports hall, gym, hostel, medical center, dining room.

The documentation of departments implementing accredited educational programs was also studied.

The College systematically works on the development of practice bases, has a wide network of educational and industrial enterprises with modern technological equipment. Experts visited the leading enterprises of restaurant service: LLP "Rakhat Palace", "Ok-zhetpes" sanatorium, RixosAlmat, Individual entrepreneur "AisaMaxat", Fish cafe, Asteroid cafe, where students of 1226000 – Technology and organization of food production course have practical training. The food and drinks sections of Rahat Palace hotel provides practice-oriented conditions for establishing the professional competencies of College students. The following students were trained during visit to this base: G.Tazhibekova Akerke, Ashimova Anel, Dazimova Malika; Shevtsova Valentina. Tkalina Elizabetha, Zazherilo Maxim; Diaghilev Alexey, Kudryavtsev Valery, Vointse Abdula. The mentor from the company Sarah Gabbasova gave a high assessment to the student's readiness for practical training. She announced joint activities with the College. The head of food affairs in "Ok-zhetpes" sanatorium, Arkhangelsky Alexey Yurievich, a graduate of ASBC in 1985, pays great attention to practical training arrangement in real jobs. Chef Osipov A. is engaged in the business practices of technologists. Currently the students of Group 2 Tech B have practical training: Darayev Aziz, Demina Valerya, Doshanov Kadyrzhan, Koishibayeva Aiym, Kosanov Diasaly, Makhmudova Guzyal, Nurgaliev Nurbolat, Plavskaya Alena. The following students of Group 2 Tech B have practical training on the profession of waiter: Abduova Asel, Gareeva Madina, Polushkina Ekaterina, Zorin Alexey, Uraz Timur, Group 3 Tech G: Ensebek Turar, Islambek Kamila, Chagataeva Dina. During the visit of RixosAlmaty hotel and conversation with the Sous-chef of Asian cuisine, Kim K., the experts realized that job arrangement in the period of practical training of 3rd year students of Group 3 Tech E: Achildiev

Kurban, Baldurskaya Alina, Milyaev Danil, of Osmanov Mamed, Sadykov Shahnazar, Tusupbekov Rasul, Yasinskaya Alesya is effective. Asteroid cafe not only organizes practical training, but also provides great assistance in the preparation of participants to WorldSkills championship. Fish restaurant is an employer actively involved in the educational process. It should be mentioned that College graduates of 2014 found this restaurant: Aisa Maksat, Tuganbay Baurzhan, Tolepbergen Syrym.

During the visit to the practice bases of 1219000 – Bakery, pasta and confectionery production course such as LLP "Dastarkhan –Toy", mentor - head of production Azarenko E.V. expressed his satisfaction with the practical skills of 3rd year students of Group 3 TX: Dastan D., Baltabay S., Belanova B., Askhatkyzy A., Khalilova F.

The Director of one of the leading enterprises of the baking industry of the Republic of Kazakhstan - LLP "Bekker and K" Kaliyeva Nasima Mahmutovna showed her great interest in practical training and further employment of the students of Group 3 TX: Zhakynbekov Zh., Lokhmanov I., Askhat A, Dmitriyeva B., the head of the bakery is Baygenzhiev E. B. Experts visited Dessert cafe, where students of above-mentioned groups: Orinbasarova D., Aimzhan A., Zhamankul A., Petrenko T., Kydyrbayeva A., Erkenkyzy D. have practical training. During the conversation with the Director of Demeubaeva N.K, it was revealed that students fully comply with the industrial practical training program. The heads of all visited enterprises noted the rapid adaptation of graduates in the workplace, labor discipline, possession of modern and industrial technologies, noted the interest of College students to the specialty, readiness for continuous professional development. Employers expressed their desire to continue to cooperate and employ College graduates, to support gifted students, to assist them in preparing for professional competitions.

The EEC members received confirmation from employers that the enterprises not only provide jobs for the period of practical training, but also part of the enterprises are involved in adjusting the content of working curricula and programs. The enterprise management provides qualified employees to participate in the qualification commission of the final qualifying examinations.

The EEC members note that the EEC was provided by accompanying documents on the practice for review.

The EEC members attended training sessions on accredited educational programs.

They attended "Fundamentals of standardization, certification and metrology" class with the second year group of 1219000 – Bakery, pasta and confectionery production. The lesson topic - "Structure of the certification processes". A teacher without category, Imankulova G. M., conducted this class; 20 students attended the lesson. Combined lesson with front-end survey. The class of the industrial training master, Berdibekov B. A., on "Technology of cooking" (1226000 – Technology and organization of food production) with the first year group was characterized by a clear structure and logic of material presentation. The teacher has a second qualification category and work experience for more than 30 years. She works in this College for 6 years.

Teacher Khusainova G.E. (has the highest category) demonstrated active teaching methods in "Fundamentals of Microbiology, physiology, nutrition and sanitation" with the second year group of 1226000 – Technology and organization of food production (attended by 21 people from 25). The class of teacher Kalykova M.N. with the group of state language (1226000 – Technology and organization of food production) on "Fundamentals of commodity food" subject is built in the form of blitz game, presentation of projects on "Study of the range and definition of the dairy products quality". During the lesson, information and communication technologies were used: interactive game "Kahoot", online testing. ICT technologies were also used in the class as "Equipment at catering enterprises" with the second year group of 1226000 – Technology and organization of production of food production course by Tairova F. L. on the topic: "Universal equipment"

The lesson of teacher of the highest category, Kapasova Z.A., was held on the concluding

topic by the traditional scheme of a combined lesson.

The analysis of attendance indicates a high-quality teaching staff, a sufficient high level of theoretical training. Teachers use a variety of learning technologies.

Educational programs meet the licensing and qualification requirements. The rules prescribed by law and described in the self-report of the College were confirmed during the visit of the EEC. The content of educational programs and educational technologies meet the standards, is adapted to the needs of employers and periodically updated in accordance with changing conditions.

All conditions were created for the work of the EEC; access to all necessary information resources was organized.

As part of the planned program, recommendations for improving the College activities developed by the EEC on the results of the examination were presented at a meeting with the College management.

The activities planned during the visit allowed the members of the IAAR EEC to conduct an independent evaluation of conformity of the data set out in the College's self-assessment reports with the criteria of institutional accreditation standards.

A detailed analysis of the compliance of the College's activities with the Institutional accreditation standards of the IAAR allowed the EEC to make the following conclusions in the context of standards within the framework of the College visit program.

(V) COMPLIANCE WITH THE SPECIALIZED ACCREDITATION STANDARDS

6.1. "Educational program management" standard

Educational program (EP) aimed at training of mid-level specialists of 1226000 – Technology and organization of food production course (Qualification 1226052 – Manufacturer of food products; 1226092 Cook; 1226043 – Process technician); 1219000 – Bakery, pasta and confectionery production, Qualification 1219142 – Baker, 1219243 – Process technician). It is carried out based on the State license and regulatory legal acts of the Republic of Kazakhstan.

The EP development plan is provided with labor, information, material and technical resources, an extensive organizational structure, developed infrastructure, the necessary sources of funding and meets the labor market needs, the educational policy of the Republic of Kazakhstan, the College attracts the resources of partner organizations interested in cooperation to the EP development plan. As a result, the possibilities of EP for the use of labor and material resources, practice bases, experimental, laboratory and production sites are expanding.

The educational programs such as "Technology and organization of food production", "Bakery, pasta and confectionery production" are established and implemented in accordance with the principles of efficiency, effectiveness and transparency. The College has mechanisms for establishing and revision of the EP development plan. The process for the EP development plan adjusting begins with the proposals of employers, teachers and employees in the main areas of work. In order to study the interests of employers in making the EP development plan during the study year, meetings, round tables with the employers, interested organizations and individuals. A working group among the EP teachers is being established to develop or update the EP plan, taking into account the views of stakeholders. The draft plan is provided to the College management. Once approved by management, as amended and proposed, it is submitted for approval.

Educational programs are managed at the administrative level and at the level of subject-cycled commissions. The College strategic decisions for the EP development taken by the head of the EP, which are the managers of the EP. The main task of the heads of the EP is to ensure the coordination of teachers' actions in order to achieve high-end results in achieving strategic goals. Planning and allocation of the EP resources correspond to the College vision and mission, the

implementation of the EP annual plans is monitored by providing an annual report. The College administration (Deputy Directors for educational, training and production, educational work) solves issues of strategic planning, information, educational, methodological, material and financial support for the implementation of educational programs. Subject-cycled commissions of teachers of this cluster develops working curricula, working programs, methodological support of the educational process, organizes extracurricular work with students, conducting intermediate and final attestations.

The College has formed a system of management and identification of responsible persons. The implementation of educational programs, compliance with their mission, vision and strategy is provided through the planning system, reflected in the work plans of structural units. Plans of departments and subject-cycled commissions contain terms of actions performance, responsible persons and "Mark on performance" column. Planning is represented by individual teachers' plans. The implementation of the EP annual plans is monitored by providing the annual report.

In order to determine the dynamics in the activities and implementation of the EP at the SCC meetings, the EP is considered, analyzed and evaluated for decision-making and recommendations. The implementation of the EP goals is monitored annually. The dynamics of achieving the goals is necessarily determined by the analysis of the outstanding indicators and their adjustment for the tasks implementation in accordance with the terms of the EP approved plan, the responsible person performs the evaluation.

Sociological surveys of students, the analysis with the conclusions and recommendations content for the improvement and effectiveness of the educational process are carried out to assess the effectiveness of the EP educational activities, the quality of training and improvement of the educational process. The survey groups include students, alumni, parents, teachers and social partners. According to the results of the survey, the satisfaction level is determined, decisions are made to adjust the plans according to the areas of activity. The data obtained are taken into account during the competition and certification of teachers.

Information on the EP management is available on the College's website: <http://ambk.kz>. Units regularly provide information about the services provided, the achievements of the team and students of the College to form the image. The site contains the main program documents of the College, which provides access to them for all interested persons.

Openness and transparency of the management system is provided by the availability of information about the leaders and the structure of the College, the decisions of collegial bodies, important events. Information is distributed through announcements on the College website, on information stands, by e-mail, orally by heads of departments, Deputy Directors. The availability of College management and feedback from teachers and students is provided through the supervisor's blog, College website, and phones.

The EEC experts had got more familiar with the educational infrastructure of the College, material, technical and information and methodological resources by holding meetings, talks and interviews with the Director, Deputy Director, heads of departments, chairmen of cycled commissions, employees of structural units, students, teaching staff, employers and graduates and making a survey of students and teachers.

The survey of teachers conducted during the IAAR EEC visit showed that the most teachers noted: the mission and strategy of the College are reflected in the curriculum – "very good" - 37 people, which was 62.7% and "good" - 22 people - 37.3%.

The survey of teachers conducted during the IAAR EEC visit showed that:

- the level of availability and responsiveness of the College management, fully satisfied - 63 people, which is 90%, partially satisfied – 6 people or 8.6%,
- the overall quality of the curriculum, fully satisfied – 60 people - 85.7%; partially satisfied -10 people or 14.3%.
- methods of training in general, fully satisfied - 58 people – 82.9%; partially satisfied – 12 people or 17.3 %.
- the quality of teaching, fully satisfied – 57 people - 81.4%, partially dissatisfied - 3 people

4.3 %

Analyzing the work on "Management of the educational program" standard, it can be noted that educational programs are implemented in accordance with the legal acts of the Republic of Kazakhstan based on systematic, targeted and effective implementation of the goals and the EP development plan.

The EEC notes that there are such factors in the educational institution activities as:

- orientation of the EP development plan to meet the needs of the state, stakeholders and students;
- adequacy of the EP development plan to available resources, the needs of the labor market and educational policy of Kazakhstan;
- attraction of representatives of related parties, including students, teaching staff and employers to the formation of the EP development plan;
- transparency of the educational program management system
- management demonstrates the openness and accessibility for students, teaching staff and parents.

The EEC also notes that the school has:

- insufficient analysis of the teaching staff, staff and students satisfaction level

The EEC recommendations

In order to develop and improve the activities of the College for the implementation of accredited educational programs, the **IAAR EEC recommends to:**

- provide closer interaction for practice-oriented training arrangement with employers;
- attract more part-time teachers from among the representatives of the leading companies of the restaurant business, confectionery, pasta production in Almaty for 1226000 – Technology and organization of food production
- provide mechanisms for systematic study and analysis of teachers, staff, student's satisfaction and demonstration of deficiency elimination (development of analytical reports based on the survey; consideration and reflection of this issue in the minutes of the workshops);

The EEC notes that the special profile of the College in accordance with this standard consists of 8 strong and 13 satisfactory positions and 1 position needs to be improved.

6.2. "Specifics of the educational program" standard

The College provides training in educational programs of technical and vocational education in the following specialties: "Technology and organization of food production", "Bakery, pasta and confectionery production".

The EP specifics for each course determines the tasks for training a specialist who is able to perform the tasks assigned to him when working at various enterprises of the relevant industry.

The development of basic and professional competencies of students is facilitated by a set of qualities and skills formed as a result of the EP implementation, which are reflected in the model of the graduate.

The graduate model is a set of qualities and skills formed as a result of the EP implementation and establishing professional competence. The graduate model of Almaty State Business College is considered and approved by the decision of the Methodical Council.

All members of the College administration, teachers of special disciplines, employers and students of the College took part in the development of the EP graduate model:

1.	1226000 – "Technology and organization of food production"	LLP "Aikul", restaurant "KHAMAPARK", Director – Adilkhanov S. S. Technologist at the restaurant "KHAMAPARK" - Samet A. S.
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2.	1219000 "Bakery, pasta and confectionery production"	LLP "Leypurin" Loginova N.N., "Dessert", technologist – Matvienko I. A.
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The totality of all competencies reflected in the model is the social and professional competence of the EP graduate with knowledge, skills, experience in these specialties, ready for professional activity.

1226000 – Technology and organization of food production and 1219000 – Bakery, pasta and confectionery production.

The structure of the educational program includes a working curriculum, schedule of the educational process, work programs of academic disciplines, calendar and thematic plans, work programs of educational and practical training, intermediate and final certification.

The curriculum includes: general disciplines, general humanitarian disciplines, social and economic disciplines, general professional disciplines, special disciplines, professional practice, disciplines determined by the educational institution, interim certification, final certification, assessment of the professional training and qualification level, consultations, optional classes, schedule of the educational process, summary data on the time budget, distribution of the workload by weeks.

Work curriculum is developed for each new admission of students and for the entire period of training, is considered and approved by the head of the College.

The content and maximum amount of academic load are made in accordance with the requirements of the VET SCES and standard curricula.

In the content of educational programs based on the competence approach, great importance is given to the ability of the future specialist of the educational institution to realize themselves in a particular practice. Competence-based approach in the educational process is implemented through the solution of certain professional problems based on the unity of knowledge, professional experience and other new approaches to study.

The complexity of the student's workload in all types of its educational activities provided in the curriculum, including classroom and extracurricular activities, practice, etc. and methods of organization of the educational process are taken into account in order to obtain a result that meets the requirements of the VET SCES.

When developing a calendar and thematic plan for special disciplines teachers are based on working curricula.

When developing the curricula, educational programs, they ensure the continuity of their content, take into account the relations of disciplines, their consistency and continuity.

Elective courses, subjects of elective courses are defined by teachers of the SSC and with social partners at the SSC meeting, taking into account the recommendation of the employer.

Professional practice of College students is an integral part of the educational process.

The purpose of professional practice is to consolidate, deepen and systematize the knowledge of students obtained in the process of theoretical training, instilling the necessary practical skills in their chosen specialty, as well as their involvement in future employment.

The College approves the program, schedules of professional practice, agreed with the base of practice:

The course name	Practice bases
1226000 – "Technology and organization of food production"	Hotel "Shera Park Inn", LLP "Owl 113", "Arynova", "Kvadrat coffee", LLP "Daren", "HanBel", "Okasova", LLP "Rakhat Palace", LLP "Manga Sushi", LLP "AB Restaurant", LLP "Dastarkhan Sauda". LLP "Tlepova and company" LLP, "Karlygash", LLP "Aikul", Restaurant "KHAMA PARK", International Association of Kagir clubs, Toy Dami, LLP "Kazyna Bereke" LLP "Halal Kadam", "Kashkarev O.L."

1219000 "Bakery, pasta and confectionery production"	LLP "Leipurin", "Dessert", LLP "Ainur", "Damdi Nan", LLP "KZ Hotel", LLP "Ay-khanum", LLP "Bekker and K", LLP "Aydin", "Bektemirov E.O.", LLP "Leipurin", "Dessert", "Daurembekov"
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Important areas of organization of work with social partners are:

- cooperation of teachers of special disciplines with specialists of the enterprises in development of educational and methodical documentation;
- organization of practical training of students using the technological base at the city enterprises;
- involvement of specialists and managers of enterprises to control the level of training of graduates by participating in the final certification commissions;
- employment of graduates.

A practical discipline aimed at the application of professional competencies in the workplace selected together with employers is defined as additional disciplines defined by the educational institution in the curriculum .

In the 2018-2019 academic year, changes were made to the working curriculum in the disciplines determined by the educational institution, taking into account the requirements of employers. The College introduced DDEI.

No.	The course name	DDEI name
	1226000 – Technology and organization of food production 1226052 – Manufacturer of convenience food; 122609 2 – Cook; 122604 3 – Process technician.	“National cuisine” “Technology of preparation of mixed cocktails and drinks” "R-Keeper"
	1219000 - Bakery, pasta and confectionery production 121914 2 – Baker; 1219243 – Process technician	“Technical equipment of production”

Changes of the EP contents for 2018-2019 academic year are recorded in the Protocol of Methodical Council.

- Teachers of EP jointly with the employers represented by the Director of LLP "Tlepovy and Company"– Tlepov R. R. took part in the process of defining the EP content, in the development and approval of programs for practical training for EP as 1226000 – Technology and organization of food production.

- Teachers of EP together with employers took part (the head of LLP "Leypurin", Loginova Natalya Nikolaevna) in development and approval of programs for production practice for EP as 1219000 – Bakery, pasta and confectionery production.

Laboratory and practical training for the courses: 1226000 "Technology and organization of food production", 1219000 "Bakery, pasta and confectionery production" is conducted by International innovation center of baking "Leipurin-AGBK" in specialized laboratories equipped with modern equipment, where all opportunities for obtaining and consolidating the practical skills of students are created. One of the key advantages of the innovative training center Leipurin is a direct connection between customers and specialists

Analyzing the feedbacks of enterprises about training quality of students who have been trained at leading enterprises, we can conclude that students have formed a conscious attitude to

the labor process, there is a good professional knowledge, which will depend on their demand in the labor market.

The survey of teachers conducted during the IAAR EEC visit showed that

- 62 people (88.6%) are satisfied with the level of implementation of the rules and strategies of the educational program (specialty); 6 people (68.6%) are partially satisfied.

- 64 people (91.4%) are satisfied with informing the requirements in order to successfully complete this course; 5 people (7.1%) are partially satisfied.

- 62 people (88.6%) are satisfied with informing students about courses, educational programs, and academic degrees; 5 people (7.1%) are partially satisfied

The EEC notes that there are such factors in the educational institution activities as:

- the content, volume, logic of the academic subjects relation, as well as the impact of subjects, industrial training and professional practice on establishing the basic and professional competencies of graduates are demonstrated;

- the presence of professional context is demonstrated in the content of academic disciplines;

- availability of the list and the content of disciplines for students, comprehensive coverage of all issues, problems in the teaching area;

- opportunities to students, including regardless of the language of instruction are provided;

- functioning of the process transparency system and evaluation criteria of study results;

- existence of a system for monitoring the students achievements is demonstrated;

- individual support for students in the EP implementation;

- effective balance between theoretical and practice-oriented subjects is provided;

The EEC also notes that the school has:

- insufficient analysis of satisfaction monitoring of students, managers of places for practice and employers;

The EEC recommendations

1. Supplement the educational program as 1226000 – Technology and organization of food production and 1219000 – Bakery, pasta and confectionery production by requirements for the WorldSkills standard formation (hard skills and soft skills)

2. Reflect the SCC agreement of diploma works topics for 1219000 "Bakery, pasta and confectionery production" and term papers for 1226000 "Technology and organization of food production" courses with employers in the protocols,

3. Systematic study of the analysis and monitoring of enterprise managers satisfaction (development of analytical reports on the basis of monitoring; consideration and reflection in the minutes of the workshop on this issue);

4. Bring the structure of the final state commission into compliance based on the clause 24, Order No. 125 dated 14.06.2018. Standard rules for current control of intermediate and final certification of students in the VET institutions

The EEC notes that the special profile of the College in accordance with this standard consists of 9 strong and 14 satisfactory positions and 1 position needs to be improved.

6.3. "Teaching staff and teaching efficiency" standard

The College personnel policy is consistent with strategic goals, policies and implemented in accordance with legislative acts, internal regulations, establishing clear, transparent fair recruitment processes, employment conditions and training in accordance with the Strategic development plan of the Almaty State College of service and technology (hereinafter the Strategic plan of the College) for 2017-2023.

Teaching staff is formed for effective implementation of the EP, as well as related to the total workload of one full-time teacher and students.

Competitive selection for vacant positions and the definition of requirements for the qualification of teaching staff, approval of job descriptions are carried out in accordance with the Standard staff schedule of state educational institutions and the list of teachers persons, approved by the Government of the Republic of Kazakhstan dated January 30, 2008 No. 77 and “Standard qualification characteristics of teachers positions” approved by the Order of the Minister of education and science of the Republic of Kazakhstan dated July 13, 2009 No. 338.

The staff management division is responsible for the development and implementation of the staff policy at the College. Each of the components of the personnel policy is governed by the relevant set of rules and regulations:

- job description
- employment of College teaching staff is carried out according to the Labor code of the Republic of Kazakhstan.

The main requirements for recruitment of a candidate to a vacant position are education in the required profile, the level of training, as well as compliance with the qualification requirements. The competence of the staff in hiring is established on the basis of documents on education, training, skills and experience (diploma, certificate, entry in the workbook), as well as interviews with the heads of departments.

When hiring a teacher enters into an individual employment contract, Staff management division gives introductory instruction according to the Code of corporate culture and the regulations governing the relevant activity.

All personnel procedures related to recruitment, promotion, dismissal, familiarization of staff with the rights and obligations are reflected in the orders, which are promptly communicated to all employees of the College.

Professional motivation helps the individual promotion of teachers related to bonuses, material assistance, and commendation. The nomination for the awarding of government insignia, the Certificate of merits from the RK MES is also practiced.

No.	Rewards	Name
1.	"Kurmet" medal	Kasymov G. K.
2.	Excellent student of education of the Republic of Kazakhstan	Suleimenova K. S.
3.	Gratitude of the President	Kasymova G. K. Moiseeva O. K.
4.	Y. Altynsarin award pin	Kalykova M. N.
5.	Gratitude of the RK MES	Kasymova G. K. Suleimenova K. S.
6.	Letter of thanks from the RK MES	Moiseev O. K.
7.	Certificate of merit from The RK MES	Samalikova G. A. (2010, 2017) Sembieva S. B. Moiseev A. K.
8.		Suleimenova K. S. Durumova L. A.(2007, 2012) Duisenbayeva U. K. Abdisana U.A.

	Certificate of merit from Almaty city Administration	Moiseeva O. K. Ingaybekova G.A. Nurkasova Z. A. Karamoldayev S. Z. Moiseev A. K.
9.	Certificate of merit from Almaty city Administration	Dzhazilbekova G. K. Moiseev A. K. Suleimenova K. S.
10.	Certificate of merit from Nur Otan	Kasymova G. K.
11.	Letter of thanks from Nur Otan	Kasymova G. K. Kurmanova S. K. Kovaleva N. A.
12.	Letter of thanks from Holding Kasipkor	Nurkasova Z. A.
13.	Certificate of merit from the Almaty city trade Union "Ustaz"	Suleimenov K. S.
14.	Letter of thanks from the Almaty city trade Union "Ustaz"	Moiseeva O. K.
15.	Letter of thanks from Akim of Almaty district	Ibragimova M. Zh.
16.	1st place in city competition "Abyroily ustaz"	Abdisana U.A.
17.	Letter of thanks from the Agency of the Republic of Kazakhstan for civil service and anti-corruption in Almaty	Kasymova G. K. Kuntubaye A. S.

The staffing of the College and the staffing of administrative and managerial personnel is established on September 1 of the calendar year, by order of the College Director. The positions of the staffing table correspond to the type of College, qualification directory of managers, specialists and support staff.

Job descriptions developed and approved in accordance with the College staffing.

The personnel potential of the EP teaching staff meets the qualification requirements of licensing and ensures that teachers have professional knowledge and possess modern teaching methods, the necessary skills and experience for the effective transfer of knowledge to students during the educational process.

The College has a stable highly qualified teaching staff and implements a personnel policy aimed at systematic improvement of the qualification potential. The educational process in 11226000 "Technology and organization of food production" course, in the 2018-2019 academic year, is carried out by 65 teachers, 61 of which are full-time. All have higher basic education corresponding to the profile of the taught subject. The number of full-time teachers with the highest category - 30 teachers, the first category – 10, the second category-9 teachers, masters -15 teachers, which is 62%

22 teachers carry out the educational process in the specialty 1219000 «Bakery, pasta and confectionery production» in 2018-2019 academic year, 19 of them are full-time teachers. All teachers have higher basic education corresponding to the profile of the taught discipline. The number of full-time teachers with the highest category – 9 teachers, the first category – 3, the second category teachers - 3, masters – 7, which is 57%

Professional development of the teaching staff is carried out in accordance with the annual work plan of the College and individual work plans of teachers.

Number teachers of EP have passed professional courses for three years:

1226000 "Technology and organization of food production" - 18 students

1219000 "Bakery, pasta and confectionery production" - 25 people.

Professional courses:

The course name	Academic year			
	2016-2017	2017-2018	2018-2019	Total
1226000 – "Technology and organization of food production"	9	4	5	18
1219000 "Bakery, pasta and confectionery production"	7	8	10	25

Much attention is paid to training, retraining, internship outside the region in the educational centers, universities, research centers of the CIS and abroad. In terms of integration with the world educational space, the College management pays attention to the study and implementation of international experience in the field of education.

Teachers of special disciplines were trained in the near and far abroad: Germany, Japan, France, UK, Malaysia, Bulgaria, Finland, Moscow, Hungary.

Teachers use innovative learning technologies, including on the basis of information and communication technologies (ICT). The main areas of application of modern visualization and ICT is demonstration of slide, multimedia audio and video materials in the theoretical and practical classes.

The College has conducted research activities through the Republican educational and methodical Association since 1991 in order to integrate science and education, improve educational and methodical work, introduce new technologies, and ensure the training of teachers.

EP:1226000 "Technology and organization of food production" is included in AMA under the College in accordance with the list of educational VET institutions approved by the orders of MES No. 552 dated 03.10.2008, No. 572 dated 23.09.2016, No. 509 dated 28.09.2018.

The main purpose of the Academic Methodical Association is the development and coordination of educational, educational-methodical and scientific-methodical work in VET institutions, updating the content of educational process, development and review of educational programs, textbooks and teaching materials, in AMA institutions for 1226000 "Technology and organization of food production" course

–The educational programs of applied bachelor degree in 1226000 "Technology and organization of food production" were developed jointly with NP JSC "Holding Kasipkor" within the framework of the state task.

–30 textbooks of 1226000 "Technology and organization of food production" course, translated into the state language, were examined jointly with NP JSC "Holding Kasipkor".

- Teacher of special disciplines, Ibragimova M. J. had the Republican competition of experts for textbooks of technical and vocational education, organized by the IJSC "Holding Kasipkor", she prepared textbook "Technology of the national cuisine" for publication within the group.

- the developers of the Model curriculum and programs that were developed on the basis of the modular approach to the educational institutions based on the integration of technical and vocational education programs in the specialty 1226000 "Technology and organization of food production» together with IJSC "Holding Kasipkor",

The College created all conditions for seminars, master classes, trainings at national and international level: master classes in the Kazakh national cuisine for the guests of the international festival "Uly Dala kospendiler mekeni" in the Republican contest of video lessons of JSC "Orleu" - "Panorama of pedagogical ideas", participation in the European Union project as "Strengthening of rural and ecotourism through business associations for sustainable economic development in Central Asia".

The College teachers also take part in research work to improve professional competence and participate in urban, national, international conferences, share ideas and innovative teaching methods.

The materials of the scientific and practical conference participants were published in International, National and city collections, posted on the National website of teachers - USTAZ tilegi

The College has School of young teachers, its work annually discussed and analyzed at the College Methodical Council. To ensure that the adaptation process of young teachers was successful, the College has a system of mentoring. Teachers-mentors conduct training seminars, psychological trainings, talks, coaching in the School of young teachers, where they consider issues of pedagogical activity, organizational culture, modification and motivation of behavior, how to avoid conflict situations, etc.

Teachers demonstrate a sufficiently high level of satisfaction with the work in the College. Satisfaction of teachers is closely related to the interest in the positive results of students, loyalty of employees, their desire to make every effort in its interests, to share its values and goals.

Special attention has been paid to the development of communication for the EP teachers (translation of documents into electronic format), as well as transparency, accessibility and predictability of actions of managers, collegiality of managerial decision-making, democracy and ethics in resolving labor conflicts.

The College teachers can openly express their opinion and make statements and proposals to the leaders and administration on educational and organizational issues of the College. Admission of staff and other matters is carried out by the College management without any restrictions daily, throughout the working day.

There is a system of individual incentives for teachers and employees for their personal contribution and achievements in the workplace in order to improve the professional level, motivation of teachers and incentives for employees.

The teaching staff and employees have favorable working conditions, which is reflected in the corresponding equipment of the working places in offices according to the sanitary standards and requirements of the modern technical equipment of the educational and work process.

The average annual pedagogical load of Teaching staff is established by College independently, proceeding from the total volume of educational work and the established staff, within annual norm of working hours and is approved by the the College Director according to the decision of Teachers council. According to the order, loading differentiation is carried out proceeding from the positions held by teachers. Teaching load is distributed according to the profile of education and qualification of teachers council.

Analyzing the work on "Teaching staff and teaching effectiveness" standard, the EEC experts note that the staff meets the qualification requirements for the licensing of educational activities.

The survey of teachers conducted during the IAAR EEC visit showed that

- the College provides an opportunity for continuous development of ETS potential – "very good" - 44.1,% and "good" - 49.2%;

- evaluate the ETS involvement in the management and strategic decision-making process -

"very good" - 40.7% and "good" - 59.3%;

- evaluate the availability of management to teachers - "very good" - 54.2% and "good" - 44.1 %;

- attention of the management of educational institution is paid to the content of the educational program - "very good" - 50.8 % and "good" - 44.1 %.

The EEC notes that there are such factors in the educational institution activities as:

- the EP management demonstrates compliance of personnel potential of pedagogical collective to specifics of educational programs;

- purposeful actions on development of young teachers are provided

- the community involvement of the teaching staff.

- evidence that teachers performed all types of planned load has demonstrated

The EEC also notes that the school has:

- insufficient monitoring the satisfaction of the teaching staff;

The EEC recommendations

- Introduce more innovative technologies and interactive teaching methods, forms of training with conducting personal blog;

The EEC notes that the special profile of the College in accordance with this standard consists of 4 strong and 6 satisfactory positions and 1 position needs to be improved.

6.4. "Students" standard

Specialists of 1226000 "Technology and organization of food production" and 1219000 "Bakery, pasta and confectionery production" courses are trained on the basis of basic secondary and general secondary education, full-time education, on the basis of the State educational order and on paid basis.

The list of courses with the qualifications, terms and study forms

No.	Code and name of course	Code and name of qualification	Period of study		Form of training
			on the basis of basic secondary education	on the basis of general secondary education	
1	1226000 – Technology and organization of food production	1226052 – Manufacturer of convenience food;	1 year 10 months.	10 months.	Full time Part time
		1226092 – Cook;	2 years 10 months.	1 year 10 months.	Full time Part time
		1226043 - Process technician	3 years 10 months.	2 years 10 months.	Full time Part time
2	1219000 - Bakery, pasta and	121914 2 – Baker;	2 years 10 months.	-	Full time

	confectionery production	1219243 – Process technician	3 years 10 months.	-	Full time
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The College has a policy for students load on the basis of "Standard rules of admission to the educational institution".

The plan of admission and the plan of actions is approved annually for the organization of vocational guidance work for the forthcoming academic year.

Students are informed about the requirements of educational programs and the specifics of their implementation during advisory work of Admission committees, in the course of career guidance. One of the main ways to improve the career guidance efficiency is the College website: www.ambk.kz, [instagram.com/agbk.ambk.asbc.official](https://www.instagram.com/agbk.ambk.asbc.official), information on pages: [facebook.com/@agbk.ambk.ambk.official](https://www.facebook.com/@agbk.ambk.ambk.official), official page in vk.com/almatystatebusinesscollege, information, which is constantly updated.

The College has Admission Committee, the activities of which are regulated by the Regulations on the Admission Committee. The College accepts both citizens of the Republic of Kazakhstan and foreign citizens and persons without citizenship with basic secondary (basic general), general secondary (secondary general), technical and vocational (primary professional and secondary professional), post-secondary, higher (higher professional) education.

Foreigners and persons without citizenship submit a document defining their status, with a note on registration at the place of residence:

- foreigner – residence permit of a foreigner in the Republic of Kazakhstan;
- person without citizenship – identity card of the person without citizenship.

State educational grants for the specialists training are allocated annually according to request of the employers in the Almaty education departments.

The College policy for formation of students load is aimed at creating favorable conditions for education, stay, accommodation, leisure, healthy lifestyles and social support, that is, to fully support students for the entire period of training, to achieve their goals.

The Almaty education department annually allocates grants for the training of middle-level specialists based on letters from employers about the need of College specialists in enterprises.

One of the main tasks of the College is to provide assistance to orphans, children without parental care, children from large families, from families with low-income, from socially disadvantaged families

Students in need of accommodation are provided with a hostel. Special attention is paid to students from among orphans. There is a system of social support for the period of education of orphans and children left without parental care and under guardianship.

College has creative groups in the specialties: "Damdi", "Slastena", "Improvement of cookery skills, revival of historical heritage and culinary art", "Cuisine of the world", where students participate. Graduates of the technological department of 2014 (owners of Fish cafe - Tolepbergen Syrym, Serikhan Rahat, Aisa Maksat and Tuganbai Bauyrzhan) gave master classes on the topics: Mechanical processing of salmon and cooking semi-finished products; cooking Japanese cuisine; preparation of mixed drinks and cocktails; shared their experience in opening and running a business in the field of catering. College has 16 sport clubs and groups for EP students. The EP students take part in national and city events and show good results. The students who have top rates get material encouragement. Talented students actively attracted to scientific work, to collaborative projects, to participate in community events, contests.

- In February of 2016, the technological department participated in the competition "City championship of World Skills among students of Almaty Colleges of", the second and third year students of technological department K. E. Dekelbayeva took the 1st place – gold medal in the nomination "Confectionery";

- Korotkov V. A. became the silver medalist of the City championship of World Skills in the individual competition – preparation of snacks, second course and dessert;

- Asylbekov Almas became the bronze prize - winner in the Republican championship "World Skills Kazakhstan-2018" on competence "Cookery" in the National Championship of WorldSkills Kazakhstan;
- On February 27-28, 2019, Almaty hosted the First international festival of young kitchen "Delaruk Horecas - 2019", where students of "1226000 – Technology and organization of food production" (S. Zhakov, Maksat Zhusip) took the 2nd place among 18 teams.

Students of 1219000 – Bakery, pasta and confectionery production took:

- 1st place in the City championship of Worldskills-2017 on competence "Baking skill", 2017;
- 1st place in the City championship Worldskills - 2018 on competence "Confectionery", 2018;
- 1st place in the City championship of Worldskills-2018 on competence "Baking skill", 2018;

The most important criterion for the effectiveness of educational programs is the employment of graduates. The possibility of further employment of students who have proven themselves is discussed with the heads of enterprises in the course of professional training. In addition, graduates take part in "Career fairs". EP graduates are employed through an integrated approach and close interaction of practice managers, Deputy Director for educational and industrial work and the College Director. The Board of regents promotes employment of College graduates

The system for studying the employment of graduates is focused on taking into account the needs of employers and the characteristics of the modern labor market; establishing business relations between the College and employers, improving the competitiveness and adaptability of graduates to the real conditions of professional activity; the introduction of modern technologies that promote effective employment and career advancement of College graduates.

College graduates are in demand in the labor market. At the moment, graduates of different years work and occupy senior and promising positions, for example: Adilhanov Serikhan - Director of the restaurant "HamaPark", Ilimbaev Madiyar - Manager of a restaurant at the hotel "SheraPark", Skak Manas - Chef of the restaurant, Tolebergen Syrym, Aisa Maxat, Tuganbay Baurzhan - the founders of Fish cafe, Sous-chef of the restaurant "Assorti"- Talgat Ismailov, Director of the "InterFood" Akbaev Altynbek, the Chief supply of the sanatorium "Ok-Zhetpes" Arkhangelsky Alexey.

Information on employment of graduates in the context of 3 years:

Name of course, qualification	2016-2017 academic year			2017-2018 academic year			2018-2019 academic year		
	total	employed	%	total	employed	%	total	employed	%
1226000 – Technology and organization of food production	86	53	61	103	86	83			
1219000 - Bakery, pasta and confectionery production	23	19	83.1	23	20	87			

The monitoring of employment during the reporting period showed that about the number of employed graduates of 1226000 "Technology and organization of food production" increased by 41% and 1219000 "Bakery, pasta and confectionery production" by 4%.

The employment of graduates for the 2017-2018 academic year
1226000 – Technology and organization of food production:

Graduated - 103 students, employed - 86 students, studying at Universities - 4 students, unemployed - 15 students.

1219000 - Bakery, pasta and confectionery production:

Graduated - 23 students, employed - 18 students, studying at Universities - 2 students, unemployed - 3 students.

The survey of students conducted during the IAAR EEC visit showed that

- support of educational materials in the learning process-fully satisfied - 87.1%, partially - 11.4 %, partially unsatisfied -1.4 %
- availability of personal problems advisory - fully satisfied - 82.9 %, partially - 11.4 %, partially unsatisfied - 5.7 %
- the level of library resources availability - fully satisfied-90%, partially-10%.

The EEC notes that there are such factors in the educational institution activities as:

- awareness of the main roles (professional, social) of students based on the results of training;

- availability of support programs for gifted students.

The EEC recommendations

- To use the website for the organization of effective employment (to develop a tab to publish vacancies by employers)

The EEC notes that the specialized profile of the College according to this standard contains one strong, 8 satisfactory positions.

6.5. "Resources used in the implementation of educational programs" standard

ASBC has a modern material and technical base with a total area of 4348.2 sq. m. Educational facilities, laboratories, computer classes, reading room comply with sanitary and epidemiological norms and requirements. Conditions of the production environment meet the requirements of the Order of the Minister of education and science of the Republic of Kazakhstan dated March 7, 2012 No. 97 "On approval of standards of the VET institutions equipment and furniture"

The College has a developed material base. The College has one two-storey building. The building is designed for 806 seats for the first shift. Total area is 4348, 2 sq. m., usable area is 3025,9 sq. m. There are 42 classrooms, a library with a reading room for 24 seats. Training building, sports hall, medical room, events hall, cafe in-process control.

The College has eight computer classes equipped with modern computers connected to the Internet. "KasperskyEndpointSecurity", Photoshop CorelDRAW Graphicssuite 2017 edu.lic, Embarcadero RAD Studio XE5, Cisco Packet Traser, 3D Max Studio, 1C accounting "Educational version", Turbo Pascal, MS Office, Adobe DreamWeaver, NotePad ++ softwares are installed.

Computer and multimedia equipment:

No.	Name	2016	2017	2018
1.	Computer equipment	253	253	296
2.	Interactive whiteboard	15	15	15
3.	Multimedia projector	27	27	27
4.	LED TV	2	2	2

Taking into account the assets acquired annually for Informatization of the College, there is the following equipment of classrooms with modern computer equipment and multimedia equipment:

- personal computers - 123;
- AIO - 113;
- laptops - 9;
- interactive whiteboards - 15;
- projectors - 27;
- printers - 53;
- MFD - 25

Taking into account the improvement every year of the material and technical base of the College, the number of computer equipment increases, and the number of students per one computer decreases, thus the availability of computer equipment increases.

Indicators of computer equipment for one student:

Indicator	2016-2017	2017-2018	2018-2019
Computer equipment	253	253	296
Number of computers for training purposes	189	193	236
Number of students per 1 PC	7	7	6

Training courses Cisco Internet Essentials certificate from Cisco.

Basic military training room has an electronic shooting range with two Kalashnikov rifles, a laptop model of Lenovo and a wall-mounted screen with the NEC projector; Restaurant room uses a specialized program to serve restaurants of R-keeper.

The event hall is 212,4 sq. m., 200 seats, is equipped with professional music equipment.

Laboratory for "Bakery, pasta and confectionery production" is equipped jointly with the Finnish company "Leipurin" with modern equipment (baking oven with proofing cabinets, dough mixers, dough sheeter) and furniture: work tables, container, utensils. Laboratory for 26 places, where master classes, exhibitions and sales of its own products.

Educational laboratory for "Technology and organization of food production", equipped with new restaurant equipment and utensils, has master classes of leading KZ and city chefs from the Association of chefs, practical demonstration classes. The area of laboratory: 55.7 square meters with supply and exhaust ventilation.

Sports hall with an area of 507.5 sq. m., which hosts physical education classes, where there is a modern sports equipment for gymnastics, athletics, tennis, multi-functional fitness equipment, exercise bike, mini football, basketball and volleyball courts. Safety and labor protection rules are strictly observed. The sports hall is equipped with supply and exhaust

ventilation. There is a summer sports complex - 325 sq. m, 5 multifunctional simulator are established in the street.

Medical care of students and College staff is carried out by a medical center. The College works with health centers such as LLP "Makiza", Asmed-2, "Merrey" medical center. The College has a medical station equipped with modern technology. The medical station consists of two rooms: treatment room and first aid room.

The total area of the library is 134,1 sq. meters including a reading room - 81.2 sq.m (1 room) and book depository – 52.9 sq. m. The number of seats in the reading room – 24. The library is equipped with 8 computers connected to a local network with Internet access, 1 printer (3 in 1 – printer, scanner, copier). Readers have the opportunity to work with information on electronic media, use electronic textbooks and software. The library has 295 copies of electronic publications. Library e-mail: agbkbiblioteka@mail.ru. The total book fund of the College library is 66108 copies: educational and methodical, reference, fiction, educational literature in all specialties, including in the state language - 26200. The results of the survey indicate a wide involvement of computer, language, multimedia, laboratory equipment in the EP implementation and high satisfaction of students with the intensity of the use of educational technical means.

The College has automation of the educational process. An electronic portal system has been developed:

- electronic journals, where teachers daily make notes about the progress and attendance of students;
- diaries, where students get information about their marks;
- grade books - analogues of paper grade books;
- electronic testing, the results of which are automatically synchronized with the electronic journal and grade book;
- automated schedule of classes. Both teachers and College students have access to it;
- at the end of the academic period, the system issues reports, such as the examination sheet, the final sheet, etc.;
- corporate chat for both teachers and students, etc.

In addition to the electronic portal, corporate e-mail is introduced to allow all employees and teachers to have corporate e-mail, to conduct official correspondence without losing data, the College website is being developed, electronic document management is being developed, a system of user access control, group policy ActiveDirectory is being implemented; a file repository is being developed for storing and sharing working files between employees and teachers of the College.

- The allocation of funds is carried out in accordance with the approved cost estimates for the current year. The cost estimates take into account the main directions of the College's development as set out in the College's development strategy and in the individual funding plan.
- A place in the hostel is provided for nonresident students. Total area is 3597,3, living area is 2135,7. The built-up area is 1275,5, the building volume - 12204. The hostel was built in 1970, is located at: 57A Zhandosov street, Auezov district, Almaty. The hostel consists of 4 floors, 96 living rooms for 201 people. The hostel has a computer class with Internet connection on 16 monitors (39.3 per sq m). The gym on the ground floor is equipped with all necessary sports equipment: tennis table, punching bag, fitness equipment, hoops, skipping ropes and mattresses for different sports, weights and bars (39.8 sq. m). There are rest rooms, furnished with upholstered furniture, coffee tables, cabinets with TVs with connection to Alma-TV (3 rooms - 119,3 sq. m), rooms for self-study, equipped with desks, chairs, table lamps, bookcases and literature (3 rooms - 51,4 sq. m) on 2,3,4 floors The hostel has a cinema room for watching movies in their spare time, equipped with a modern video system for 63 seats (76.5 sq. m). The hostel has 24-hour video surveillance: 38 cameras outside and inside the building, connected to the Central point of City police. The hostel also has a fire alarm and speakerphone (Rokot 4) with access to the Central point of City fire protection service.

The EEC notes that there are such factors in the educational institution activities as:

- conditions for the development of applied skills of students and teaching staff in the disciplines studied and the possibility of implementing these skills in competitions and competitions or in any other way in practice;

The EEC recommendations

- To continue updating the material and technical base of the College, laboratories, educational restaurant with modern technological equipment corresponding to the infrastructure sheets of Worldskills standards
- To develop personalized educational resources for the implementation of online learning, learning of innovative e-learning materials
- To provide for the possibility to organize zones of wireless access to Internet resources

The EEC notes that the special profile of the College in accordance with this standard consists of 3 strong and 10 satisfactory positions and 2 position need to be improved.

6.6. "Standards in the context of individual courses" standard

The educational activities in Almaty State Business College in the context of accredited educational programs is carried out by means of planning the educational process and the content of educational programs, the choice of ways to conduct them. The College guarantees students access to the most up-to-date and relevant data in the field of Economics and public life. The College Web-site (www.ambk.kz) has information about 1226000 "Technology and organization of food production" qualification 1226052 "Manufacturer of convenience food", 1226092 "Cook", 1226043 "Process technician", 1219000 "Bakery, pasta and confectionery production"

qualification 1219142 "Baker"; 1219243 "Process technician" courses.

The contents of the accredited OP correspond to the SCES and other Laws and Statutory Instruments in the field of VET and ensures sufficient quality of training that meets the College mission and the needs of employers. Training is conducted on full-time and part-time form, in the state and Russian languages.

1226000 "Technology and organization of food production", qualification 1226052 "Manufacturer of convenience food", 1226092 "Cook of food enterprises", 1226043 "Process technician", 1219000 "Bakery, pasta and confectionery production", qualification 1219142 "Baker"; 1219243 "Process technician" pass specialized accreditation. The EP contains the necessary disciplines, including professional disciplines. The teaching load is distributed between theory and practice.

The content of general technical and special disciplines includes topical issues for mastering the scientific knowledge, fundamental ideas. The EP includes disciplines defined by the educational institution and optional subjects, taking into account the views of employers, which provide a practical orientation in the preparation of students for accredited EP.

The EP structure is aimed at improving the quality of training. EP contains the directions corresponding to professional activity of average level graduates for the enterprises of food production on the selected EP on the basis of fundamental theories.

Accredited EP meet the requirements:

In order to familiarize students with the professional environment and relevant issues in the field of specialization, as well as to acquire skills on the basis of theoretical training, the EP should include disciplines and activities aimed at obtaining practical experience and skills in the EP in general and core disciplines in particular, including:

- the College has specialized laboratory which is equipped with the modern equipment for practical training on the EP as 1226000 "Technology and organization of food production" and 1219000 "Bakery, pasta and confectionery production"

- college laboratory No. 122 for 1226000 "Technology and organization of food production" is designed for laboratory classes on disciplines such as "Technology of cooking", "National cuisine", conducting master classes from the "Association of Chefs of Kazakhstan". Classrooms are equipped with modern technological equipment: Combi oven, induction cooker, multifunctional blender and many other equipment meet modern requirements.

- Alma-Ata training restaurant is designed to organize and conduct practical training on disciplines such as "Organization of service at catering", "Technology of preparation of mixed drinks and cocktails"

- business incubator of ASBC is designed to form entrepreneurial competencies, promote business projects of College students.

- students of the technology department participate in international, national and city competitions that promote the exchange of experience, the definition of promising areas of culinary arts, the improvement of professional skills and team spirit, identify and support gifted chefs, the realization of their abilities and capabilities.

The EP foresees the implementation of educational practices: training and production practice which are carried out at the Almaty enterprises. The advantages of practicing teacher include the opportunity to show students all work details, to transfer their professional skills, to show the real work, the specifics of the work and prepare them for the realities of the future profession.

Various technologies used in the learning process (independent work, individual tasks, etc.) contribute to the formation of the skills of making the right decision in future activities. A system of dual learning for 1226000 "Technology and organization of food production", "Bakery, pasta and confectionery production" courses is implemented on the basis of LLP "Tlepovy and company", "Dessert" individual entrepreneurship, "Daurembekov" individual entrepreneurship, LLP "Karlygash", LLP "Aikul", KHAMAPARK restaurant and the International bakery center "Leipurin-AGBK" shows the performance of cooperation, they are the social partners and ensure the dual education program, they also participate in employment of graduates. ASBC is an experimental platform of Almaty education department for the implementation of dual educational system of training. A tripartite agreement was signed between ASBC – the National Chamber of Entrepreneurs – KAGiR.

Specialized profile on the EP as 1226000 "Technology and organization of food production" and 1219000 "Bakery, pasta and confectionery production" meet the mandatory requirements of this standard.

Feedback from employers, practice managers from enterprises allow us to judge a sufficient level of practical training of students. Future graduates have the necessary basic and professional competencies, a good level of theoretical training. They demonstrated labor discipline, civic and patriotic education, and entrepreneurial competence. High results and mass participation of students in various professional competitions also confirms the achieved high level of quality in practical training. The demand for graduates in enterprises is a direct proof of training areas prospects and the demand for specific practical skills and theoretical training corresponding to the current level of industries development.

The EEC notes that there are such factors in the educational institution activities as:

- the EP goals and results are oriented in students specific skills in demand in the labor market;
- the EP management demonstrates that graduates of the program have practical skills and that these skills are really in demand in the market.

The EP includes a significant number of disciplines and activities aimed at obtaining practical experience of students in the application of theoretical knowledge, such as industrial practice, training in enterprises, participation in lectures and master classes of practitioners, etc.

The EEC recommends to

1. implement integrated practical training (two or more teachers, master, and representative of the employer)
2. consider the establishment of Alumnus association in order to develop feedback, employment monitoring system.

The EEC notes that the specialized profile of the College according to this standard contains 1 strong, 3 satisfactory positions.

(VI) REVIEW OF STRENGTHS/ BEST PRACTICES FOR EACH STANDARD (1 page)

"Educational programs management" standard

- orientation of the EP development plan to meet the needs of the state, stakeholders and students;
- the adequacy of the EP development plan to available resources, the needs of the labor market and educational policy of Kazakhstan;
- attraction of representatives of related parties, including students, teaching staff and employers to the formation of the EP development plan;
- transparency of the educational program management system
- management demonstrates the openness and accessibility for students, teaching staff and parents.

"Specifics of the educational program" standard

- the content, volume, logic of the academic subjects relation, as well as the impact of subjects, industrial training and professional practice on establishing the basic and professional competencies of graduates are demonstrated;
- the presence of professional context is demonstrated in the content of academic disciplines;
 - availability of the list and the content of disciplines for students, comprehensive coverage of all issues, problems in the teaching area;
- opportunities to students, including regardless of the language of instruction are provided;
- functioning of the process transparency system and evaluation criteria of study results;
 - availability of a system for monitoring the students achievements;
- individual support for students in the EP implementation;
- effective balance between theoretical and practice-oriented subjects;

"Teaching staff and teaching efficiency" standard

- the EP management demonstrates compliance of personnel potential of pedagogical collective to specifics of educational programs;
- purposeful actions on development of young teachers are provided
 - the community involvement of the teaching staff.
 - evidence that teachers performed all types of planned load has demonstrated

"Students" standard

- awareness of the main roles (professional, social) of students based on the results of training;
- availability of support programs for gifted students.

"Resources used in the implementation of educational programs" standard

- Conditions for the development of applied skills of students and teaching staff in the disciplines studied and the possibility of implementing these skills in competitions and competitions;

"Standards in the context of individual courses"

- Focus on getting specific skills in demand in the labor market by students.
- Graduates of the program with these skills are really demanded in the market.
- Use of workshops for practical training, solving practical problems relevant to enterprises in the field of specialization is shown

(VII) REVIEW OF QUALITY IMPROVEMENT RECOMMENDATIONS

"Educational programs management" standard

- Provide closer interaction for practice-oriented training arrangement with employers; attract more part-time teachers from among the representatives of the leading companies of the restaurant business, confectionery, pasta production in Almaty for 1226000 – Technology and organization of food production
- Provide mechanisms for systematic study and analysis of teachers, staff, student's satisfaction and demonstration of deficiency elimination (development of analytical reports based on the survey; consideration and reflection of this issue in the minutes of the workshops);

"Specifics of the educational program" standard

1. Supplement the educational program as 1226000 – Technology and organization of food production and 1219000 – Bakery, pasta and confectionery production by requirements for the WorldSkills standard formation (hard skills and soft skills)
2. Reflect the SCC agreement of diploma works topics for 1219000 "Bakery, pasta and confectionery production" and term papers for 1226000 "Technology and organization of food production" courses with employers in the protocols,

3. Systematic study of the analysis and monitoring of enterprise managers satisfaction (development of analytical reports based on monitoring; consideration and reflection in the minutes of the workshop on this issue).

4. Bring the structure of the final state commission into compliance based on the clause 24, Order No. 125 dated 14.06.2018. Standard rules for current control of intermediate and final certification of students in the VET institutions

"Teaching staff and teaching efficiency" standard

- Introduce more innovative technologies and interactive teaching methods, forms of training with conducting personal blog;

"Students" standard

1. Use the website for the organization of effective employment (to develop a tab to publish vacancies by employers)

"Resources used in the implementation of educational programs" standard

- Continue updating the material and technical base of the College, laboratories, educational restaurant with modern technological equipment corresponding to the infrastructure sheets of Worldskills standards
- Develop personalized educational resources for the implementation of online learning, learning of innovative e-learning materials
- Provide for the possibility to organize zones of wireless access to Internet resources

"Standards in the context of individual courses"

- Implement integrated practical training (two or more teachers, master, and representative of the employer)
- Consider the establishment of Alumnus association in order to develop feedback, employment-monitoring system.

(VIII) Overview of recommendations for the development of education

(X) Annex 1. "SPECIALIZED PROFILE PARAMETERS" evaluation table

(signed by all members of the EEC)

Seq.no	Evaluation criteria	Educational institution position			
		Strong	Satisfactory	Suggests improvement	Unsatisfactory
“Educational program management” standard					
1	- the VET institution demonstrates the development of the EP development plan, its focus on meeting the needs of the state, related parties and students;	+			
2	The VET ensures the adequacy of the EP development plan to available resources, the needs of the labor market and educational policy of Kazakhstan;	+			
3	- the VET institution attracts representatives of related parties, including students, teaching staff and employers to the formation of the EP development plan;		+		
4	The VET institution demonstrates transparency of processes of the EP development plan formation. The VET institution provides related parties with information about the content of the EP development plan and the processes of its formation;	+			
5	The VET institution determines the mechanisms for establishing and regular review of the EP development plan and monitoring its implementation.		+		
6	The VET institution systematically collects, accumulates and analyzes information about the EP implementation and conducts self-examination in all directions, develops and revises the EP development plan.		+		
7	- the EP development plan passes public discussion with representatives of all related parties on the basis of offers and amendments made by the authorized collegial body of the VET institution to the project;		+		
8	The VET institutions demonstrates the degree of sustainability, efficiency, effectiveness, priority, transparency, responsibility, delegation of authority, differentiation and independence of the financing system.		+		

9	The EP management includes:				
9.1	activity management through processes	+			
9.2	planning, development and continuous improvement mechanisms		+		
9.3	monitoring, including the creation of reporting processes to determine the dynamics in the activities and implementation of plans	+			
9.4	changes effectiveness analysis		+		
9.5	evaluation of the performance and effectiveness of the units and their interaction		+		
10	All major business processes regulating the EP implementation are documented in the VET institution	+			
11	The VET institution demonstrates a clear definition of responsible parties for business processes, a clear allocation of job responsibilities of staff, differentiation of functions of collegial bodies involved in the EP implementation;		+		
12	The VET institution demonstrates the procedure for approval, periodic review (revision) and monitoring of educational programs and documents regulating this process		+		
13	The VET institution ensures the existence and effective functioning of the information and feedback system oriented to the students, employees and related parties.		+		
14	The EP management demonstrates the successful functioning of the EP quality assurance system, including its design, management and monitoring, their improvement, decision-making based on the facts		+		
15	The EP management demonstrates evidence of transparency of the educational program management system	+			
16	The VET institution demonstrates the presence and evidence of intensive use in the management of the EP system to collect and analyze the statistics		+		
17	The EP management measures the degree of satisfaction of teachers, staff, and students and demonstrate evidence of deficiencies detected in the framework of the measurement process			+	
18	The EP management demonstrates evidence of openness and accessibility to students, teaching staff, parents	+			
TOTAL		8	13	1	
"Specifics of the educational program" standard					
Evaluation criteria: the content of the EP					

19	The VET institution demonstrates the developed models of the EP graduate, including knowledge, skills, basic and professional competence, personal qualities		+		
20	The VET institution provides evidence of the participation of the teaching staff and employers in development of the EP, ensuring its quality		+		
21	The VET institution determines the content, volume, logic of the academic subjects relation, as well as the impact of subjects, industrial training and professional practice on establishing the basic and professional competencies of graduates;	+			
22	The EP management demonstrates the presence of professional context in the content of academic subjects;	+			
23	The EP management demonstrates an effective balance between theoretical and practice-oriented subjects;	+			
24	The list and content of subjects are available to students. Subjects should comprehensively cover all the issues and problems existing in the teaching field	+			
25	The educational program structure provides for various activities, the content of which should contribute to the development of professional competencies of students, taking into account their personal features		+		
26	An important factor is the updatability of educational programs taking into account the interests of employers;		+		

Evaluation criteria: individualization of the EP

27	The EP management provides equal opportunities to students, including regardless of the language of instruction	+			
28	The EP management ensures the availability and effective functioning of individual assistance and students counseling about the educational process		+		
29	Management creates conditions for effective development of the EP;	+			
30	The EP management demonstrates the use of the benefits, individual characteristics, needs and cultural experience of students in the implementation of the EP		+		
31	The EP management demonstrates individual support for students during the EP implementation	+			
32	The EP management proves the existence of a system for monitoring the students achievements	+			

Evaluation criteria: evaluation of students ' results

33	The EP management ensures that an objective, accurate and comprehensive mechanism for assessment of learning outcomes is available and effectively functioning		+		
34	The EP management provides objectivity of assessment of study results and degree of basic and professional competences of students, transparency and adequacy of tools and mechanisms of their assessment		+		
35	The EP management ensures that the procedures for assessing the level of knowledge and skills of students are consistent with the planned learning outcomes and objectives of the program		+		
36	The EP management conducts diagnostics of knowledge and skills trained at the beginning of studying the academic subjects		+		
37	Processes and criteria for evaluating learning outcomes are transparent	+			
38	The EP management ensures the formation of students 'skills to continue learning at the following educational levels		+		
Evaluation criteria: teaching method					
39	The EP management ensures the systematic development, implementation and effectiveness of active teaching methods and innovative teaching methods		+		
40	Student's independent work is monitored during the implementation of educational program		+		
41	The EP management provides an opportunity for students to pass industrial training and professional practice in their specialty/qualification and monitor the satisfaction of students, heads of enterprises where they had practical training.			+	
42	The EP management ensures the implementation of the results of practical achievements of teachers in the educational process		+		
TOTAL		9	14	1	
"Teaching staff and teaching efficiency" standard					
43	The EP management attracts practitioners and determine the proportion of subjects taught by them to implement educational programs		+		
44	The EP management motivates the teaching staff to constantly apply innovations in the educational process		+		
45	The EP management demonstrates compliance of personnel potential of pedagogical collective to specifics of educational programs	+			
46	The VET institution demonstrates the availability of information about teaching staff to the public		+		

47	The EP management monitors the teaching staff activities, assess the teachers competence, assess the quality of teaching		+		
48	The workload of the teacher includes various activities The EP management demonstrates evidence of teachers performing all types of planned load	+			
49	The EP management provides targeted actions for the development of young teachers	+			
50	The EP management demonstrates mechanisms to stimulate the professional and personal development of teachers and employees		+		
51	The EP management monitors the satisfaction of the teaching staff			+	
52	The EP management demonstrates the IT competence of teaching staff members, the use of innovative methods and forms of training		+		
53	An important factor is the community involvement of teaching staff	+			
TOTAL		4	6	1	
"Students" standard					
54	The EP management demonstrates policy of students of the EP and transparency of its procedures		+		
55	The EP management demonstrates awareness of the main roles (professional, social) of students based on the results of training	+			
56	An important factor is the possibility of professional certification of students during the learning process		+		
57	An important factor is the availability of support for gifted students	+			
58	The EP management makes the maximum effort to provide graduates with employment and maintain communication with graduates		+		
59	An important factor is the monitoring of employment and professional activity of graduates		+		
60	The EP management actively encourages students to self-education outside the main program (in the framework of extracurricular activities)		+		
61	The EP management provides an opportunity for learners to exchange and express opinions		+		
62	The EP management creates a mechanism to monitor the satisfaction of students with the activities of the VET as a whole and services in particular		+		
63	The EP management demonstrates the feedback system, including the rapid presentation of information on the results of students assessment		+		
TOTAL		2	8		

"Resources used in the implementation of educational programs" standard					
64	The EP management ensures the availability for students of the maximum possible amount of structured, organized information on subjects: for example, presentation materials, lecture notes, mandatory and additional literature, practical tasks, etc	+			
65	Educational equipment and software used for the educational programs are similar to those used in the relevant industries and meet the requirements of safety in operation		+		
66	The VET institution creates a learning environment that promotes the formation of basic and professional competencies and takes into account the individual needs and capabilities of students		+		
67	The VET institution creates conditions for the development of applied skills of students and teaching staff in the disciplines studied and the possibility of implementing these skills in competitions and competitions or in any other way in practice	+			
68	The VET institution carries out an assessment of dynamics of material and technical resources and the EP information support development;		+		
69	The VET organization has the EP learning environment, which includes:				
69.1	technological support of students and teaching staff in accordance with the specifics of the educational program	+			
69.2	academic accessibility: students have access to personalized educational resources		+		
69.3	academic advice: there are personalized educational resources that help students			+	
69.4	professional orientation: students have access to personalized educational resources that assist in choosing and achieving career paths		+		
69.5	the required number of classrooms equipped with modern technical training facilities that meet sanitary and epidemiological standards and requirements		+		
69.6	the required number of computer classes, reading rooms, multimedia and language laboratories, the number of seats in them		+		
69.7	book fund, including the fund of educational and methodical literature on paper and electronic media, periodicals in the context of languages of education		+		

69.8	free access to educational Internet resources			+	
70	The EP management determines the degree of IT introduction in the EP process, monitor the use and development of innovative teaching technologies by the teaching staff, including on the basis of ICT			+	
71	The EP management demonstrates the reflection of information characterizing the EP on the web resource			+	
TOTAL		3	10	2	
"Standards in the context of individual courses"					
Education					
72	Educational programs in "Education", such as "Pre-school education and training", "Organization of educational work (by levels)", "Primary education", etc. must meet the following requirements:				
72.1	The EP management demonstrates that graduates of the program have practice-oriented knowledge in the field of psychology and skills in communication, analysis of personality and behavior, methods of conflict prevention and resolution, motivation of students				
72.2	The EP management demonstrates the literacy of graduates of information technology courses that meets the requirements of the educational sphere, the widespread use of information and communication technologies in educational institutions				
72.3	The EP management demonstrates the presence in the program of subjects that teach the educational process organization, innovative methods of teaching and training planning, including interactive teaching methods				
72.4	The EP management demonstrates that students have self-learning skills				
72.5	The EP management demonstrates that it has a clear, reasonable analysis and facts about what specialties (qualifications) and skills within certain specialties are in demand in the market, what is the approximate number of specialists required in the market for the taught specialty and give examples of successful employment of most of the graduates in the specialty (qualifications) in the first six months after completion of training				
Social Sciences, services, economics, business and law					

75.2	The teaching staff involved in the EP should include practitioners with experience in enterprises specializing in the EP.				
Art					
76	Educational programs in "Art and culture", such as "Social and cultural activities and folk art (for specific purposes)", "Instrumental performance and musical art of the stage (by type)", "Painting, sculpture and graphics (by type)", "Theory of music", etc., must meet the following requirements				
76.1	The EP management should demonstrate that graduates of the program have theoretical knowledge in the field of arts, practical skills and self-expression through creativity, such as modeling, drawing, singing, etc.				
76.2	The EP management should demonstrate the students' skills of self-learning and self-development, the ability to work in the field of art				
76.3	The OP should include the maximum possible number of disciplines and activities in which skills are taught to learners individually or in small groups, such as master classes of honored workers of the field of specialization				
76.4	The EP management should organize for students the maximum possible number of events that contribute the students to demonstrate acquired creative skills, such as concerts and exhibitions				
76.5	The EP should contribute to the enrichment of creative experience in different types of practice, characteristic of the specialty				
76.6	In order to familiarize students with the professional environment and relevant issues in the field of specialization, as well as to acquire skills on the basis of theoretical training, the EP should include disciplines and activities aimed at obtaining practical experience and skills in the specialty in general and core disciplines in particular, including:				
76.6.1	visit of enterprises in the field of specialization (museums, theaters, design offices, etc.)				
76.6.2	individual classes or entire disciplines in the enterprise specialization				
76.6.3	workshops for solving practical problems relevant to enterprises in the field of specialization, etc.				
76.7	An important factor in the EP is the presence of a mechanism for peer review of creative examination works of students				
TOTAL		1	3		
TOTAL IN GENERAL		27	54	5	