

LEARNING AND STUDENTS

Study Programs

INRTU students are gaining knowledge and skills how to get closer to the goal to achieve food security and improved nutrition.

The undergraduate program on Industrial Biotechnology combines biology, chemistry, and engineering. The program trains specialists in pharmaceuticals, nanotechnology, food, cosmetics, and environmental science, who can work as biochemists, microbiologists, engineers, and technologists, and create new crop varieties that are resistant to pests, fungal and viral infections, and environmental hazards.

The INRTU master's program on Food Engineering trains specialists who capable for designing, manufacturing, operating and repairing food production machines and equipment.

The master's program on Food Biotechnology is aimed to train high qualified specialists to work in the food industry.





35 GRADUATES
IN 2020

RESEARCH



4 PUBLICATIONS
IN SCOPUS

Micro Pollutants

Young scientists from INRTU are assessing the risks of consuming food products contaminated with micro pollutants. The research was carried out in INRTU laboratories together with the East Siberian Institute of Medical and Biological Research (Angarsk). The project will result in an inventory of the sources of antibiotics entering the environment, patterns of their redistribution in the system animal - waste products - soil - groundwater, and a prognostic assessment of non-carcinogenic risks to public health in the region.



G-flaxes

INRTU patented production method of G-flaxes - snacks made of sprouted flax with fruit and berry additives.



PUBLIC ENGAGEMENT

Support

The university is always very seriously concerned about supporting students who may find themselves in a situation of insufficient funds for subsistence. There were 215 orphans, children left without parental care and students from low-income families studying at INRTU in 2020. To support such students on the proposal of INRTU Student Trade Union Organization, INRTU pays them social scholarship, provides financial assistance, organizes free meals, and reduces the cost of living in the dormitories.



Hot Meals and Dry Rations

INRTU provides interventions to prevent or alleviate hunger among students and staff. During the pandemic, INRTU organized delivery of dry rations for students in special need (300 people). The university provided hot meals to foreign students from CIS countries who could not afford to buy food.

INRTU students handed out food packages to veteran power engineers who are forced to stay at home because of the coronavirus pandemic (90 recipients). The event was organized and sponsored by INRTU partner company En+ Group.



OPERATIONS

Sustainable Food Production

INRTU food complex uses a menu developed due to recommendations of Rospotrebnadzor at all its locations. Meals and meal complexes are balanced in composition of proteins, fats and carbohydrates, as well as fiber. In this case, the availability of dishes to students and their low cost is the most important criterion to include complex dishes in the menu at the serving. According to university requirements, the cost of a full meal should not exceed the equivalent of 2 USD.



Healing Rosehip Drink

INRTU staff and students strengthen their immunity with a healing rosehip drink . The INRTU Food Complex makes a daily drink of rosehip. A glass of flavorful and healthy infusion is offered for free in morning time on week days.

Rosehip is the main ingredient of the drink. It is superior to lemon and blackcurrant for its vitamin C content; it accumulates tannins that have an anti-inflammatory effect on the body. Rosehip is rich in malic and citric acid, potassium, magnesium and iron, vitamins E and K. Drinking of rosehip is an excellent way to strengthen the immune system.

