



## MSc IN FERMENTATION PRODUCTION TECHNOLOGIES AND WINEMAKING

*Turn science into exceptional taste*

Join the Fermentation Production Technologies & Winemaking Master's program and become a specialist in fermentation and winemaking with a program that blends science, innovation, and real industry practice. Gain the skills to create high-quality, competitive products for the global food and beverage market.

### Why choose this program?

- Advanced knowledge in fermentation, microbiology, and biochemical technologies.
- Hands-on experience in winemaking and beverage production.
- Training in quality assurance, safety standards, and modern production systems.
- Real industry exposure through laboratory work and internships.
- Strong career prospects in wineries and fermentation industries.



### Program highlights

- Practice-oriented, industry-focused learning.
- Modern technologies in wine and beverage production.
- Innovation and management in agro-processing.

**Program duration:** 1 year.

**Teaching language:** English.

**Format:** Full-time, in-person.

**Internship:** 6-week professional internship in wineries and fermentation enterprises.

**Tuition fee:** 1,220,000 AMD per year.

**Courses include:** Biochemistry of Fermentation | Wine Technology and Production | Fermentation Process Engineering | Quality Control and Food Safety Systems | Equipment and Automation in Fermentation Industries | Innovation and Management in Wine Enterprises, and more.

**Final requirement:** Master's thesis & defense.

**Diploma:** State-recognized degree from the Armenian National Agrarian University (ANAU), accredited by the National Center for Professional Education Quality Assurance (ANQA).

**APPLY NOW AND CRAFT THE FUTURE OF FERMENTATION AND WINEMAKING**



Admission Information:

Interested candidates will receive comprehensive information about the admission process directly from the University.



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