



INTERVIEW - HECAFS

Alymbekov Keneshbek Asankozhoevich

1. What is your name?

My name is Alymbekov Keneshbek Asankozhoevich, Doctor of Technical Sciences, Professor.

2. What do you do? What is your function in your organisation?

I am the Head of the "Commodity, Examination of Goods and Technology" Department, at the same time I am a Director of the Institute of Trade and Restaurant Business of the Kyrgyz Economic University named after Musa Ryskulbekov. As a professor of the department I conduct academic classes on special subjects for students in the profiles of "Commodity and examination of goods", "Customs examination" and "Restaurant business". I am supervising and mentoring BA, MA, PHD thesis works of students, young researchers and teachers. Thus, I am managing academic and teaching staff and giving lectures in our university.

3. How many students and teachers/ professors are there in your university? What are the main subjects and study programmes? (Briefly)

4,600 students are trained in our university and out of it about 300 students are study at lyceum of the university. The university offers educational programs on higher education in the field of Economics, Management, Commerce, Commodity, Tourism, Business Informatics which include 20 educational profiles. The secondary vocational education programs offer 9 specialties. There are master's programs in three areas.

4. What is the role of your organisation in the project HECAFS? Why did you join this project? Why do you think that it is important to implement this project?

In the HECAFS project, the role of the Kyrgyz Economic University is high, as specialists are here responsible for ensuring the quality of products at the stage of their logistics, sales and consumption at the trade and catering enterprises.

We joined this project on the basis of that our university has a specialized Institute and a department where students are taught the disciplines on quality systems, standardization, food safety and others. This is explained by the fact that many small and medium-sized enterprises that produce and sell food products need specialists trained according to programs developed and based on modern achievements of international university education.

The implementation of the HECAFS project will allow the modernization of our university's curricula, therefore, help to train specialists with new competencies for the trade and restaurant business.

5. What exactly do you teach? Why do you think it is important to modernize these study programmes and to elaborate new modules?

Of course, before the HECAFS project, our students were taught a number of profile disciplines, such as food chemistry, sanitation and hygiene of food production, commodity science and goods expertise, quality management, the basics of technical regulation, metrology, certification and others.

However, in conditions when the export-import circulation is developing, new requirements are set for the quality assurance system, examination and quality control of products, technical regulations of the international level are introduced, appeared objective requirements for the modernization of curricula and for the development of new modules, for example, GAP, HACCP, international standards, quality systems, food microbiology and toxicology. This is what we are doing in the framework of the HECAFS project. We hope that as a project outcome, our university will meet the needs of employers of the food production sector.

6. Describe the situation in your country very briefly with regard to your contribution through the project? How can your involvement in the project change the situation/ the life of people? What kind of chances for your country and for your students does the project bring about?

In the Kyrgyz Republic, the situation in the sphere of quality assurance is complicated. Therefore, not always entrepreneurs have access to internal and external markets and can provide with goods which meet the requirements of standards and technical regulations of international quality safety standards. Hence, we believe that having worked on the HECAFS project, we will make a certain contribution to the successful and sustainable development of entrepreneurship, which are engaged in the production, logistics and sale of food products.

The results of the work on the project will improve the training of specialists of the new generation, raise to a higher level of quality and culture of consumption of the population. The network of food enterprises exporting goods will expand, and entrepreneurs will have ample opportunities for further development.

7. Tell us briefly about your publications which were awarded during the Frankfurter Book fair?

Based on the conducted experimental research on the doctoral thesis, I wrote a monograph named "Meat of yak". This book was exhibited at the Frankfurt International Book Fair 2017 on October 11 - 15, 2017 and was awarded the Gold Medal. The book describes the features of the chemical composition, physical-chemical, sensory, consumer and raw material properties of yak meat of different sex, age and fatness, grown in many highland regions of Kyrgyzstan.

8. What are your plans for the future?

In the future I plan to continue research work on the rationalization of yak meat processing, develop new normative and regulatory documents for yak meat processing products, as environmentally friendly organic products in the frame of development of the green economy in Kyrgyzstan.