

The Great GASTRO Journey: From ITMO Lab to the Chinese Market

Part of the 2026–2027 Russian-Chinese Cross Years
of Education Cooperation

Program overview ⓧ

A unique 7-day deep dive into Russian FoodTech, built on the "from lab to shelf" principle with a focus on hands-on practical experience

→ You will

- Master cryotechnologies and modern production technologies to create premium healthy products based on traditional Russian recipes – from the lab to the production line.
- Visit leading food companies in St. Petersburg, meet industry representatives, and enjoy exclusive tastings.
- Develop product analyst skills: gain insights into market analysis, technology, and cross-cultural marketing.
- Join a professional community and receive individual career advice on building your future in FoodTech and applying for ITMO postgraduate programs.

→ What you will gain

- Hands-on experience with foodtech and engineering in real labs.
- Visits to food companies and meetings with industry experts.
- New international professional connections.
- An ITMO University certificate for your CV.

→ About the program

Format: a 7-day immersive hands-on intensive in Russia, offering full immersion and practical experience.

→ Includes

- Lectures and practice at ITMO University (2 days): at ITMO labs in collaboration with the industry partner, the International Academy of Refrigeration (IAR). Hands-on experience with cryotechnology, raw material analysis, and quality control using modern equipment.
- Industry Immersion (3 - 4 days): visit leading food companies in St. Petersburg, observe production processes, connect with industry representatives, and taste their products.



- Cultural & Gastronomic Experience (1 - 2 days): city sightseeing and tastings. See how technology, tradition, and flavor come together at production sites and top cafés.
- Daily FoodTech Reels by Students: the opportunity to practice building your personal brand by creating short videos after each practical session, showcasing real technologies in action.

Details

- ✓ **Dates:** May 3–10, 2026 (apply by April 3)
- ✓ **Language:** English
- ✓ **Location:** Saint Petersburg – ITMO University and industrial partner IAR
- ✓ **Industry visits:** 3–4 leading food companies
- ✓ **Group size:** 20 participants
- ✓ **Who it's for:** 3rd–4th year Bachelor's and Master's students in Engineering, Food Technology, Biotechnology, or Refrigeration. English proficiency: B1 or above.

Benefits

- ITMO University Certificate.
- Recognition for the most active participants.
- Consultation on building a career in FoodTech and applying for Master's programs.

Program Fee: : ≈ 5,600 ¥ (payable in RUB at the Central Bank rate).

The price covers: academic and cultural program, local transport, your certificate, 5 lunches, and tastings on company visit days.

Round-trip flights and accommodation are not included.

Contact

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**Launch Your Career in Two Markets:
Russia & China**

