

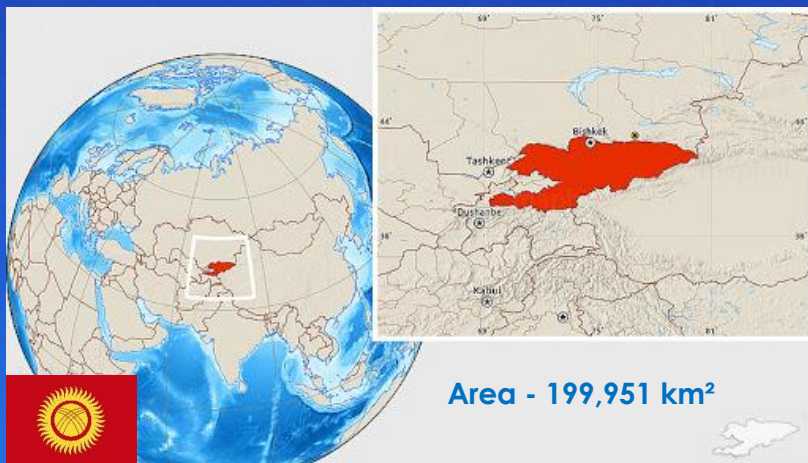


DIGITAL INNOVATION
ACADEMY

*Your digital future
starts here!*

<http://diacademy.kg>

DIGITAL INNOVATION ACADEMY is located in Bishkek. Bishkek is one of the most beautiful cities in the center of Kyrgyz Republic. Kyrgyz Republic is a state in the north-east of Central Asia.



- Population - over 6,256,700, of which Kyrgyz - 52%, Russians - 22%, Uzbeks - 13%, and there are lives Ukrainians, Germans, Tatars, about 70 nationalities in total.
- State language - Kyrgyz, the majority of believers are Sunni Muslims and Christians.
- The currency - som.



CLIMATE OF KYRGYZ REPUBLIC

The relief and location of the country have led to the fact that here you can plunge into different types of climate, such as: sharply continental, subtropical, temperate.

The average air temperature here is determined not immediately throughout the state, but according to climatic zones.

So, in winter, in the valleys, the thermometer rarely drops below -8 degrees, in the highlands, 27 degrees of frost is not the limit.

At the same time, in the summer, the mountainous regions practically catch up with the low-lying ones. And in those, and in others, the average air temperature is about 26 degrees. Of course, in the high-mountainous regions of eternal snow, the weather is very different and has all the signs of a subpolar climate.



KYRGYZ CUISINE

As the influence of the Great Silk Road in modern Kyrgyzstan, in almost every part of it, you can meet any dish of the Uzbek, Russian, Turkish, Uyghur or Iranian cuisine. These are well-known dishes such as: pilaf, manti, chuchpara, etc. The Kyrgyz people, of course, have their own culinary traditions, where the imprint of the nomadic past is strongly felt.



For example, the national cuisine has all sorts of options for fried and baked lamb, horse meat sausages. The most revered type of sausage is chuchuk, where a piquant taste is achieved by more fatty meats and smoking. Fragrant and nourishing beshbarmak is prepared from lamb, beef and horse meat.

In the national Kyrgyz cuisine, fermented milk drinks are widely distributed: kumis, tan, ayran. You can buy them at any bazaar, in any store, and even along the mountain roads.



The cost of food in Kyrgyzstan. The menu in cafes and restaurants in Kyrgyzstan rarely contains high price tags. Food in Kyrgyzstan is quite cheap. So, for example, lunch usually does not exceed \$10, and a hearty dinner - \$20. **However, there are also elite establishments in the capital, where you will have to pay more than \$ 10 for a cup of coffee. As a rule, restaurants and cafes of Kyrgyzstan offer dishes of national, as well as Uzbek, Uyghur, European and other cuisines of the world.**





MISSION

of the **Digital Innovation Academy (DIA)** is to create a modern innovative educational institution with a flexible education system for the training of highly qualified international specialists in the field of infocommunication and information technologies in accordance with the modern requirements of the labor market.

At the Academy, all conditions have been created for the training of professional personnel: a staff of highly qualified teachers with real experience in industry, modern technical equipment, special training laboratories, classrooms using interactive whiteboards, computer classes connected to the Internet, etc.





INTERNATIONAL COOPERATION

DIA cooperates with leading universities in Russia, Belarus and Ukraine in the field of infocommunication and information technologies, is a member of the rector's Forum of these universities.



Moscow Technical University of Communications and Informatics (MTUCI); St.Petersburg State University of Telecommunications named after Professor M. A. Bonch-Bruevich;



Belarusian State Academy of Telecommunications,



Odessa National Academy of Telecommunications. A.S. Popova (ONAT).



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Moscow Technical University of Communications and Informatics (MTUCI)

СПб ГТУ)))





PARTICIPATION IN PROJECTS





ACADEMY PARTNERS

To provide a job for our graduates, our academy works closely with enterprises in the communications industry:

- State Agency for Communications under the State Committee for Information Technologies and Communications of the Kyrgyz Republic,
- National Telecom Operator OJSC Kyrgyztelecom,
- Mobile operators CJSC Alfa Telecom, LLC Nur-Telecom and Beeline,
- Internet providers LLC “Elcat”, LLC “Aknet”, LLC “Saima Telecom”, LLC “MegaLine”, etc.

Each employer wants to hire a ready-made specialist with work experience; therefore, practice-oriented training has been implemented in our academy, which allows creating conditions for the targeted formation of competitive practice-oriented ICT specialists.

And the Academy of Digital Innovation guarantees the QUALITY of education in training specialists.





ACADEMIC PROGRAMS

Degree/ Awarded qualification	Education program / Profile
Bachelor, Higher professional education	Infocommunication technologies and communication systems: <ol style="list-style-type: none"><li data-bbox="384 788 732 820">1. Information security<li data-bbox="384 826 978 938">2. Infocommunication technologies in services and communication services,<li data-bbox="384 944 745 1018">3. Software-protected infocommunications<li data-bbox="384 1024 899 1098">4. Communication networks and switching systems<li data-bbox="384 1104 958 1177">5. Systems of mobile communication and radio access
Full-time education	
Duration of training - 4 years	



ADDITIONAL EDUCATION

The Academy conducts additional courses on infocommunication technologies and programming:

- Information security in ICT networks and systems;
- Radio electronics, control and management in technical ICT systems;
- Software engineering in ICT;
- Testing and diagnostics of systems in ICT;
- Fiber-optic networks and systems in ICT;
- Programming languages for WEB development;
- Network administration;
- System administration;
- Installation of video surveillance systems and fire alarm protection;
- SMM specialist and IT marketing.



DIGITAL INNOVATION ACADEMY

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