

FOOD TECHNOLOGY

No .	Subject code	Subject title	Semes ter	No. of classes	ECTS
FIRST YEAR					
1.		General and inorganic chemistry	I	4+2+0	8
2.		Management	I	3+2+0	7
3.		Quantitative methods	I	3+2+0	7
4.		Industrial objects and plants	I	3+2+0	7
5.		English language -1	II	4+0+0	4
6.		Organic chemistry	II	3+0+2	7
7.		Basics of IT	II	3+2+0	7
8.		Sensory food analysis	II	2+2+0	6
9.		Biochemistry	II	3+2+0	7
SECOND YEAR					
1.		Analytical chemistry	III	3+3+0	8
2.		Packaging	III	2+2+0	6
3.		Technological operations	III	3+2+0	8
4.		Functional food	III	2+2+0	7
5.		English language -2	IV	2+0+0	4
6.		Food safety	IV	2+2+0	6
7.		Microbiology	IV	3+2+0	7
8.		Basics of environmental protection	IV	3+2+0	7
9.		Basics of food technology	IV	3+2+0	7
THIRD YEAR					
1.		Technology of milk and dairy products	V	3+3+0	7
2.		Business economics		3+2+0	7
3.		<i>Elective subject A1</i>	V	3+3+0	7
4.		<i>Elective subject –A2</i>	V	3+3+0	7
5.		Wheat, flour and confectionery products technology	VI	3+2+0	7
6.		<i>Elective subject –A3</i>	VI	3+3+0	7
7.		<i>Elective subject – A4</i>	VI	3+3+0	7
8.		Internship	VI	-	3
9.		Final thesis	VI	-	8

List of elective subjects

No.	Subject code	Subject title	Semester	ECTS
A1		Fruit and vegetable technology	V	7
		Sustainable development	V	7
A2		Meat and meat product technology	V	7
		Water technology and protection	V	7
A3		Alcoholic and nonalcoholic beverages	VI	7
		Health and safety at work	VI	7
A4		Nutrition and dietetics	VI	7
		Product quality control	VI	7