

GASTRONOMY

No.	Subject title	Semester	No. of classes	ECTS
1.	Management	I	3+2+0	7
2.	Biology	I	3+2+0	7
3.	Restaurant industry	I	2+2+0	5
4.	Economy	I	3+2+0	8
5.	English language – 1	I/ II	2+0+0	4
6.	Basics of IT	II	3+0+2	7
7.	Food chemistry	I	3+2+0	7
8.	Basics of gastronomy	II	3+4+0	7
9.	Statistics	II	2+2+0	6
10.	Internship 1			2
11.	Business ethics and communication	III	2+2+0	6
12.	Business economics	III	3+2+0	7
13.	Baking and bakers' confectionery	III	2+4+0	7
14.	Gastronomical products	III	2+4+0	7
15.	English language - 2	III/ IV	2+0+0	4
16.	Hygiene and sanitation	IV	3+3+0	7
17.	Basics of food technology	IV	3+3+0	7
18.	Business surroundings	IV	2+2+0	6
19.	Nutrition and dietetics	IV	3+3+0	7
20.	Internship 2			2
21.	Gastronomical meat processing	V	3+3+0	8
22.	Menu planning	V	2+2+0	6
23.	<i>Elective subject A1</i>	V	3+3+0	7
24.	<i>Elective subject A2</i>	V	3+3+0	7
25.	National gastronomies	VI	3+3+0	7
26.	<i>Elective subject A3</i>	VI	3+3+0	7
27.	<i>Elective subject A4</i>	VI	3+3+0	7
28.	Internship 3	VI	-	3
29.	Final thesis	VI	-	8

List of elective subjects

No.	Subject title	Semester	ECTS
A1	Food of plant origin	V	7
	E - business	V	7
A2	Project management	V	7
	Food of animal origin	V	7
A3	Alcoholic and nonalcoholic beverages	VI	7
	Audit and business management	VI	7
A4	Health and safety at work	VI	7
	Human resources management	VI	7