

COURSE CATALOG – Food Technology

Type of study: undergraduate professional study

Semesters: 6

ECTS: 180

	Code	Course	Student workload (L+S+T)	ECTS credits
1st semester (Winter)	184582	Mathematics	30+0+30	5
	184584	Physics	30+0+15	3
	184586	General & Analytical Chemistry*	45+15+30	7
	184587	Biology Basics	26+9+24	5
	184588	Informatics	10+0+15	3
	184590	Basics of Mechanical Engineering	30+15+0	4
	184591	English Language I	15+0+15	3
2nd semester (Summer)	184593	Basics of Biochemistry*	30+10+20	5
	184594	Basics of Nutrition	15+15+0	3
	184596	Nutritional Microbiology*	30+15+30	6
	184597	Raw Materials for Food Industry	40+0+0	4
	184598	Basics of Statistics	15+0+15	3
	184600	Basics of food Process Design	15+10+13	3
	184601	Basics of Economy	30+30+0	4
	184602	English Language II	15+0+15	2
3 rd semester (Winter)		Basics of Technological Processes in Food Industry	30+15+30	5
		Food Sensory Analysis	30+0+15	4
		Food Quality and Safety Control	30+15+0	4
		Application of Microbes in Production and Protection of Authentic Food Products	30+15+30	6
		Basics of Management	30+30+0	4
		Packaging Materials and packaging of Food Products	30+15+0	4
		<i>Elective Course A – one of three elective courses can be selected</i>	15+15+0	3
4 th semester (Summer)		Hygiene and Sanitation	20+5+0	2
		Introduction to Marketing	30+30+0	4
		<i>Elective Technologies (two technologies form Group A and/or B)</i>	30+0+30	12
		<i>Elective Technologies (two technologies form Group C and/or D)</i>	30+0+30	12
5 th semester (Winter)		Food Legislation and Traceability in Food Chain	45+30+0	5
		Entrepreneurship	30+30+0	4

	Code	Course	Student workload (L+S+T)	ECTS credits
		Organization of Production	15+0+30	3
		Presentation and Promotion of Food Products	30+15+0	4
		Accounting	30+0+30	4
		<i>Elective Course B– two of three elective courses can be selected</i>		10
6 th semester (Summer)		Gastronomy and dietetics	30+15+0	4
		Ecological Production of Food products	20+6+9	3
		<i>Elective Technologies (two technologies form Group A and/or B)</i>	30+0+30	12
		<i>Elective Technologies (two technologies form Group C and/or D)</i>	30+0+30	12
		Thesis		5
<i>Elective Courses A</i>				
<i>Elective Courses A</i>		Microbiological Packaging Control	15+15+0	3
		Functional Food Properties	15+15+0	3
		Production and processing of medicinal and aromatic plants	15+15+0	3
<i>Elective Courses B</i>				
<i>Elective Courses B</i>		Determination of mechanical properties of solid and powdery materials	30+0+30	5
		Confectionery business management	30+15+0	5
		Bakers and Nutritional Yeast	20+10+15	5
<i>Elective Technologies Group A – Technology of Animal and Milk Products</i>				
<i>Elective Technologies Group A – Technology of Animal and Milk Products</i>		Technology of Cured Meat	30+0+30	6
		Technology of Milk Production and Processing	30+0+30	6
		Technology of Cheese and Dairy Production	30+0+30	6
		Technology of Fats and Oils	30+0+30	6
<i>Elective Technologies Group B – Technology of Plant Products</i>				
<i>Elective Technologies Group B – Technology of Plant Products</i>		Technology of Fruits and Vegetables	30+0+30	6
		Technology of Flour and Flour Products	30+0+30	6
		Technology of Alcoholic and Non-alcoholic Beverages	30+0+30	6
		Technology of Confectionery Products	30+0+30	6
<i>Elective Technologies Group C – Technology of Wine Production</i>				

	Code	Course	Student workload (L+S+T)	ECTS credits
<i>Elective Technologies Group C – Technology of Wine Production</i>		Technology of Wine Production	30+0+30	6
		Sensory and Chemometric Evaluation of Wine	30+0+30	6
		Microbiology of Must & Wine	30+0+30	6
<i>Elective Technologies Group D – Brewing Technology</i>				
<i>Elective Technologies Group D – Brewing Technology</i>		Brewing Technology	30+0+30	6
		Malt and Beer production oversight	30+0+30	6
		Modern Processes in Production of Malt and Beer	30+0+30	6

L – Lectures; S – Seminars; T - Tutorials / Laboratory exercises

***Courses available in English**