

**FOOD TECHNOLOGY AND HUMAN NUTRITION
PROGRAM OF STUDIES**

SEMESTER	COURSE	HOURS (TOTAL)		EXAM	ECTS CREDITS
		LECT	LAB		
1	Chemistry	30	60	x	7
	Physics	15	30	x	6
	Mathematics	15	30	x	6
	Information Technologies	-	30	-	4
	Ecology & Environmental Protection	15	-	-	2
	English	-	18	-	1
	Basics of Economy	18	-	-	2
	Basics of Food & Nutrition	9	-	-	2
	TOTAL	102	168		30
2	Food Chemistry	18	18	x	5
	Food Procedural Engineering	18	18	x	5
	General and Food's Microbiology	18	18	x	5
	Basics of Food's Manufacture	18	9	-	5
	Engineering Graphics	-	15	-	2
	Humanistic Optional Course	30	-	-	2
	Humanistic Optional Course	30	-	-	2
	Industrial Safety, Hygiene & Ergonomics	9	-	-	1
	English	-	18	-	1
TOTAL	141	96		28	
3	Biochemistry	30	30	x	5
	General Food Technologists	18	18	x	5
	General Food Industrial Machines Orientation	18	18	-	5
	Basics of Marketing	18	-	-	2
	Human Physiology	9	-	-	2
	Basics of Human Nutrition	18	27	x	5
	English	-	18	-	1
	Courses in Enterprises - Basics of Food Production	-	30	-	4
TOTAL	111	141		29	
4	Food Biotechnology	18	18	x	4
	Technology of Animal Origin Products	18	36	x	4
	Apparatus of Food Industry	18	18	x	4
	Food Quality Analysis	18	27	x	4
	Protection of Intellectual Property	9	-	-	1
	Optional Course*	-	30	-	4
	English	-	18	-	1
	Courses in Enterprises - Machines and Apparatus of the Food Industry	-	30	-	4
	Practical Training (2 weeks)	-	-	-	3
TOTAL	81	177		29	
5	Technology of Plant Products	18	36	x	6
	Gastronomy Technology	18	36	x	6

	Food Preservation & Packaging	18	18	x	4
	Food Quality Management	9	9	-	3
	Water Resource and Wastewater Management	-	9	-	1
	Organization and Economics of Food Enterprises	18	18	-	4
	English	-	24	x	2
	Professional faculty*	-	30	-	4
	TOTAL	81	180		30
6	Food Toxicology	18	-	x	2
	Hygiene in Food Production	18	18	x	4
	Systems Ensure Food Safety	18	18	x	4
	Technological Design of Food Establishments	18	18	-	4
	Food Legislation & Consumer Protection	9	-	-	1
	Accountancy	-	18	-	2
	English	-	24	x	2
	Professional Faculty*	-	30		4
	Engineering Seminar	-	18		2
	Courses in Enterprises – Food Technology	-	30		2
	Practical Training (4 weeks)	-	-	-	5
	TOTAL	81	174		32
7	Mathematical Statistics	-	30	-	2
	Introduction to Entrepreneurship	18	18	-	3
	Specialization Subject**	30	60	-	8
	Engineering Seminar	=	18	-	2
	Professional Faculty*	=	30	-	4
	Diploma Engineering Thesis	=	-	-	15
	TOTAL	48	156		34
TOTAL STUDY (7 semesters)	645	1092		212	

X - courses taught in English

* Professional Faculties:

- Functional Food
- Probiotic Foods
- Organic Food
- Convenient Food
- Traditional and Regional Foods
- Business Ethics
- Basics of Dietetic Nutrition
- Basics of Gastronomy

** Specialization Subject:

- Human Nutrition
- Food Safety
- Gastronomy