

No.	Code	Course	semester	Type of course	Status	Active teaching				Other forms of teaching	ECTS
						L	P	DON	PIR		
<b>FIRST YEAR</b>											
1.	2 BT I O 136	<a href="#">Research Methodology</a>	I	A	C	4	4	0	0		10
2.	2 BT I O 369	<a href="#">Business Management System in Agriculture and Food Technology</a>	I	A	C	4	4	0	0		10
3.		<a href="#">Optional Course<sup>1</sup></a>	I	VA	O	2	2	0	0		7
4.	2 BT II O 138	<a href="#">English for Specific Purposes</a>	II	A	C	4	4	0	0		10
5.		<a href="#">Optional Course<sup>2</sup></a>	II	VA	O	2	2	0	0		7
6.		<a href="#">Optional Course<sup>3</sup></a>	II	VA	O	2	2	0	0		7
7.		<a href="#">Optional Course<sup>4</sup></a>	II	VA	O	2	2		0		7
8.	2 BT II O 192	<a href="#">Vocational Practice 1</a>	II	VA	C	0	0	0	0	90	2
<b>Total number of classes (lectures/practice classes + DON/PIR/other classes) and number of ECTS for I year</b>						<b>20x15=300</b>	<b>20x15=300</b>	<b>0</b>	<b>0</b>	<b>90</b>	<b>60</b>
<b>Overall amount of learning hours per year</b>						<b>600</b>					
<b>SECOND YEAR</b>											
1.		<a href="#">Optional Course<sup>5</sup></a>	III	VA	O	4	4		0		10
2.		<a href="#">Optional Course<sup>6</sup></a>	III	VA	O	4	4	0	0		10
3.		<a href="#">Optional Course<sup>7</sup></a>	III	VA	O	4	4	0	0		10
4.	2 BT IV O PIR	<a href="#">Applied Research Paper (PIR)</a>	IV	VA	C	0	0	0	16		8
5.	2 BT IV O 192	<a href="#">Vocational Practice 2</a>	IV	VA	C					90	2
6.	2 BT IV OMR	<a href="#">Master's Thesis</a>	IV	VA	C						20
<b>Total number of classes (lectures/practice classes + DON/PIR/other classes) and number of ECTS for II year</b>						<b>20x15=180</b>	<b>20x15=180</b>		<b>16x15=240</b>	<b>90</b>	<b>60</b>
<b>Overall amount of learning hours per year</b>						<b>600</b>					
<b>Total number of active teaching classes, other classes and ECTS for all study years</b>						<b>1200</b>				<b>180</b>	<b>120</b>

### List of optional courses – BIOTECHNOLOGY

No.	Module	Code	Course	Sem.	ECTS
<b>Optional Courses 1 (one course to be selected per module)</b>					
1.	SP	2 BT II 390 2 BT II 391	<a href="#">Modern Concepts of Agricultural Counseling<sup>1</sup></a> <a href="#">Trends in Livestock Production<sup>1</sup></a>	I	7
2.	BP	2 BT II 371 2 BT II 167	<a href="#">Production Technology of Spices and Herbs<sup>1</sup></a> <a href="#">Polyphagous Pests<sup>1</sup></a>	I	7
3.	FM	2 BT II 167 2 BT II 161	<a href="#">Polyphagous Pests<sup>1</sup></a> <a href="#">Diagnosis and Prediction of Diseases and Pests<sup>1</sup></a>	I	7
4.	PT	2 BT II 134 2 BT II 371	<a href="#">Instrumental Methods in Food Analytics<sup>1</sup></a> <a href="#">Production Technology of Spices and Herbs<sup>1</sup></a>	I	7
<b>Optional Courses 2 (one course to be selected per module)</b>					
5.	SP	2 BT III 382 2 BT III 383	<a href="#">Biodegradable Waste Management<sup>2</sup></a> <a href="#">Animal Ecology and Hunting Tourism<sup>2</sup></a>	II	7
6.	BP	2 BT III 164 2 BT III 372	<a href="#">Mycoses in Field and Vegetable Crops<sup>2</sup></a> <a href="#">Standards in Harvest and Postharvest Management of Fruits<sup>2</sup></a>	II	7
7.	FM	2 BT III 164 2 BT III 372	<a href="#">Mycoses in Field and Vegetable Crops<sup>2</sup></a> <a href="#">Standards in Harvest and Postharvest Management of Fruits<sup>2</sup></a>	II	7
8.	PT	2 BT III 372 2 BT III 135	<a href="#">Standards in Harvest and Postharvest Management of Fruits<sup>2</sup></a> <a href="#">Advanced Food Microbiology<sup>2</sup></a>	II	7

Optional Courses 3 (one course to be selected per module)					
9.	SP	2 BT II I 169 2 BT II I 384	<a href="#">Land Resources in Sustainable Agriculture</a> <sup>3</sup> <a href="#">Genetic Resources in Agriculture</a> <sup>3</sup>	II	7
10.	BP	2 BT II I 169 2 BT II I 384	<a href="#">Land Resources in Sustainable Agriculture</a> <sup>3</sup> <a href="#">Genetic Resources in Agriculture</a> <sup>3</sup>	II	7
11.	FM	2 BT II I 169 2 BT II I 160	<a href="#">Land Resources in Sustainable Agriculture</a> <sup>3</sup> <a href="#">Plant Physiology and Pathology</a> <sup>3</sup>	II	7
12.	PT	2 BT II I 140 2 BT II I 126	<a href="#">Modern Methods of Food Preservation</a> <sup>3</sup> <a href="#">Food Chemistry</a> <sup>3</sup>	II	7
Optional Courses 4 (one course to be selected per module)					
13.	SP	2 BT II I 392 2 BT II I 394	<a href="#">Sustainable Forage Crop Production</a> <sup>4</sup> <a href="#">Biotechnology in Aquaculture</a> <sup>4</sup>	II	7
14.	BP	2 BT II I 392 2 BP II I 386	<a href="#">Sustainable Forage Crop Production</a> <sup>4</sup> <a href="#">Grapevine Cultivation Systems</a> <sup>4</sup>	II	7
15.	FM	2 BT II I 377 2 BT II I 378	<a href="#">Phytopharmacy and Toxicology</a> <sup>4</sup> <a href="#">Plant Quarantine</a> <sup>4</sup>	II	7
16.	PT	2 BT II I 133 2 BT II I 375	<a href="#">Quality Management in the Food Industry</a> <sup>4</sup> <a href="#">Food Biochemistry</a> <sup>4</sup>	II	7
Optional Courses 5 (one course to be selected per module)					
17.	SP	2 BT III I 385 2 BT III I 381	<a href="#">Biotechnology in Animal Breeding</a> <sup>5</sup> <a href="#">Animal Hygiene and Health Care</a> <sup>5</sup>	III	10
18.	BP	2 BT III I 376 2 BT III I 389	<a href="#">Integrated Protection of Fruit Crops and Vineyards</a> <sup>5</sup> <a href="#">Berry Production</a> <sup>5</sup>	III	10
19.	FM	2 BT III I 376 2 BT III I 375	<a href="#">Integrated Protection of Fruit Crops and Vineyards</a> <sup>5</sup> <a href="#">Mycoses in Orchard and Vine Crops</a> <sup>5</sup>	III	10
20.	PT	2 BT III I 366 2 BT III I 364	<a href="#">Processing Technology of Medicinal and Aromatic Plants</a> <sup>5</sup> <a href="#">Trends in Confectionery and Bakery Technology</a> <sup>5</sup>	III	10
Optional Courses 6 (one course to be selected per module)					
21.	SP	2 BT III I 388 2 BT III I 395	<a href="#">Farm Animal Nutrition</a> <sup>6</sup> <a href="#">New Technologies in Animal Production</a> <sup>6</sup>	III	10
22.	BP	2 BT III I 393 2 BT III I 162	<a href="#">Ampelography</a> <sup>6</sup> <a href="#">Integrated Protection of Arable Crops</a> <sup>6</sup>	III	10
23.	FM	2 BT III I 165 2 BT III I 162	<a href="#">Viroses and Bacterioses of Plants</a> <sup>6</sup> <a href="#">Integrated Protection of Arable Crops</a> <sup>6</sup>	III	10
24.	PT	2 BT III I 141 2 BT III I 367	<a href="#">Water Preparation and Technology</a> <sup>6</sup> <a href="#">Technological Trends in Soft Drinks and Alcoholic Beverages</a> <sup>6</sup>	III	10
Optional Courses 7 (one course to be selected per module)					
25.	SP	2 BT III I 380 2 BT III I 387	<a href="#">Organic Agriculture</a> <sup>7</sup> <a href="#">Herdbook Keeping</a> <sup>7</sup>	III	10
26.	BP	2 BT III I 380 2 BT III I 379	<a href="#">Organic Agriculture</a> <sup>7</sup> <a href="#">Soil Fertility and Fertilizer Use in Agriculture</a> <sup>7</sup>	III	10
27.	FM	2 BT III I 380 2 BT III I 379	<a href="#">Organic Agriculture</a> <sup>7</sup> <a href="#">Soil Fertility and Fertilizer Use in Agriculture</a> <sup>7</sup>	III	10
28.	PT	2 BT III I 360 2 BT III I 365	<a href="#">Trends in Nutrition</a> <sup>7</sup> <a href="#">New Technologies in Cereal and Flour Processing</a> <sup>7</sup>	III	10

A – academic-general course  
 V – vocational course  
 VA – vocational-applicative course  
 C – compulsory course  
 O – optional course  
 L – lectures  
 P – practice classes  
 DON – other types of teaching  
 PIR – applied research paper  
 SP – Animal Production  
 BP – Plant Production  
 FM – Phytomedicine  
 PT – Food Technology