

No.	Code	Course	Semester	Type of course	Status	Active teaching			Other forms of teaching	ECTS
						L	P	DON		
FIRST YEAR										
1.	1PT I O 001	General and Inorganic Chemistry	I	A	C	2	2	0	0	6
2.	1PT I O 003	Physics	I	A	C	2	2	0	0	6
3.	1PT I O 026	Functional Food Properties	I	V	C	2	2	0	0	6
4.	1PT I O 027	Raw Materials	I	V	C	2	1	0	0	5
5.	1PT I O 030	Basics of Food Technology	I	V	C	2	1	0	0	5
6.	1PT II O 002	Mathematics	II	A	C	2	1	0	0	5
7.	1PT II O 031	General Microbiology	II	V	C	2	2	0	0	5
8.	1PT II O 004	Organic Chemistry	II	A	C	2	2	1	0	6
9.	1PT II O 029	Analytical Chemistry	II	V	C	1	0	2	0	5
10.	1PT II O 005	Informatics	II	A	C	1	2	0	0	5
11.	1PT II O 007	English Language	II	A	C	2	2	0	0	6
Total number of classes (lectures/practice classes + DON/other classes) and number of ECTS for I year						20x15 =300	17 x15 =255	3x15 =45	0	60
Overall amount of learning hours per year						600				
SECOND YEAR										
12.	1PT III O 009	Biochemistry	III	V	C	1	0	2	0	5
13.	1PT III O 032	Food Microbiology	III	V	C	2	0	2	0	5
14.	1PT III O 037	Cereal and Flour Processing Technology	III	VA	C	2	2	0	0	6
15.	1PT III O 033	Technological Operations	III	V	C	3	3	0	0	6
16.	1PT III I	Optional Course¹	III		O	2	1	0	0	5
17.	1PT IV O 034	Fruit and Vegetable Processing Technology	V	VA	C	2	2	0	0	5
18.	1PT IV O 049	Confectionery Technology	IV	VA	C	2	1	0	0	5
19.	1PT IV O 036	Drying and Freezing Technology	IV	VA	C	2	2	0	0	6
20.	1PT IV O 022	Packaging	IV	V	C	2	2	0	0	6
21.	1PT IV O 019	Organization and Economy of Production	IV	V	C	2	1	0	0	3
22.	1PT IV I	Optional Course²	IV		O	2	1	0	0	6
23.	1PT IV O SP	Vocational Practice	IV	VA	C	0	0	0	180	2
Total number of classes (lectures/practice classes + DON/other classes) and number of ECTS for II year						22x15 =330	15x15 =225	4x15 =60		60
Overall amount of learning hours per year						615				
THIRD YEAR										
24.	1PT V O 038	Alcoholic Beverage Technology	V	VA	C	2	2	0	0	6
25.	1PT V O 039	Dairy Processing Technology	V	VA	C	2	2	0	0	5
26.	1PT V O 040	Meat Processing Technology	V	VA	C	2	2	0	0	6
27.	1PT V I	Optional Course³	V		O	2	2	0	0	6
28.	1PT V I	Optional Course⁴	V		O	2	2	0	0	6
29.	1PT VI O 024	Food Quality Control	VI	VA	C	3	1	0	0	5
30.	1PT VI O 042	Food Marketing	VI	V	C	3	2	0	0	5
31.	1PT VI O 041	Practical Training	VI	VA	C	0	3	0	0	3
32.	1PT VII I	Optional Course⁵	VI		O	2	2	0	0	6

33.	1PT VII I	Optional Course⁵	VI		O	2	2	0	0	6
34.	1PT VI O ZR	Final Paper	VI	VA	C	0	0	0	0	6
Total number of classes (lectures/practice classes + DON/other classes) and number of ECTS for III year						20x15 =300	20x15 =300	0		60
Overall amount of learning hours per year						600				
Total number of active teaching classes, other classes and ECTS for all study years						1815				180

List of optional courses – FOOD TECHNOLOGY

No.	Code	Course	Semester	Status	ECTS
1	1PT III I 043	Water Technology¹	III	VA	5
2	1PT III I 028	Measurement in Food Processing¹	III	V	5
3	1PT IV I 044	Food Preservation Principles²	IV	V	6
4	1PT IV I 046	Food Additives²	IV	V	6
5	1PT V I 048	Bakery, Patisserie and Pasta Technology³	V	VA	6
6	1PT V I 015	Sustainable Agriculture³	V	V	6
7	1PT V I 047	Ready-to-eat Food Technology⁴	V	VA	6
8	1PT V I 054	Beer Technology⁴	V	VA	6
9	1PT V I 051	Field Crop Production⁴	V	V	6
10	1PT VI I 035	Wine Technology⁵	VI	VA	6
11	1PT VI I 055	Viticulture⁵	VI	VA	6
12	1PT VI I 056	Vegetable Crop Production⁵	VI	V	6
13	1PT VI I 053	Waste Water Technology⁶	VI	VA	6
14	1PT VI I 045	Tobacco Processing Technology⁶	VI	VA	6
15	1PT VI I 025	Apiculture⁶	VI	VA	6

- 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