



New Bachelor

In “FOOD TECHNOLOGY”

STUDY CURRICULUM

Year I, Semester I (1)

Nr	Modules	Credits ECTS
1	Mathematics	5
2	General & Inorganic Chemistry	5
3	Physics	3
4	Soil Science & Environmental Safety	3
5	Plant & Animal Raw Materials	8
6	Introduction to General & Molecular Biology	5
	Total	29

Year I, Semester II (2)

Nr	Modules	Credits ECTS
1	Organic Chemistry	5
2	Genetics	3
3	Fundamentals of Heat and Mass Transfer in Food Processing	5
4	Analytical Chemistry	5
5	Food Law and Bioethics	4
6	General Microbiology	4
7	Bioinformatics and Biostatistics	5
	Total	31

Year II, Semester I (3)

Nr	Modules	Credits ECTS
1	Food Microbiology	5
2	Food Chemistry and Human Nutrition	8
2	Innovation and Entrepreneurship in the Food Sector	3
3	Meat Processing Technology	5
4	Basic Processes in the Food Industry	5
5	Food Biochemistry and Enzymology	5
	Total	31

Year II, Semester II (4)

Nr	Modules	Credits ECTS
1	Enology, Alcoholic Beverage Technology	5
2	Dairy Processing Technology	5
3	Product Development and Food Marketing	5
4	Biochemistry and Biotechnology of Food and Fermentations	8
5	Elective Modules*	6
	Totali	29

Year III, Semester I (5)

Nr	Modules	Credits ECTS
1	Cereal Processing Technology	6
2	Fundamentals of Bioengineering Processes	5
3	Fruit, Vegetable and Oil Processing Technology	8
4	Quality Management in the Food Industry	5
5	Elective Modules*	6
	Total	30

