

Subject	ESPB
Introduction to Engineering	5,00
Electrotechnics	5,00
Mathematics I	9,00
Physics	9,00
Basic and Inorganic Chemistry	9,00
English Language Course	3,00
Mathematics II	9,00
Organic Chemistry	9,00
Analytical Chemistry	7,00
Technical Thermodynamics	8,00
Physical Chemistry	8,00
Applications of Computers I	7,00
Food Chemistry	7,00
Unit Operations I	9,00
Colloid Chemistry	6,00
Biochemistry	8,00
Microbiology	7,00
Unit Operations II	7,00
Management of Industrial Production	2,00
Quality Management in Food Production	6,00
Water And Wastewater Technology	7,00
Packaging and Packing	6,00
Energetics of Food Industry	6,00
Nutritious and Sensory Food Characteristics	6,00
Food Analysis	7,00
Food Microbiology	6,00
Enviromental Protection in Food Industry	5,00
Application of tailor-made fats in confectionary and bakery industry	6,00
Technology of Sugar I	5,00
Technology of Chocolate and cocoa products	6,00
Technology of Starch	5,00
Storage of Cereal Grain	5,00
Technology of Bread	6,00
Tehcnology of Sugar II	6,00
Technology of Cookies and Candies	6,00
Technology of Starch Products	6,00
Milling Technology	6,00
Technology of Bakery Small Products and Pasta	6,00