

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
Instrumental Methods of Analysis	7,00
Quality Management in Food Production	6,00
Preservation methods	5,00
Water And Wastewater Technology	7,00
Fruit and vegetable processing technology	6,00
Liquid milks and deserts technology	6,00
Meat production technology	6,00
Oilseed processing technology	6,00
Basis of ready-meal production	3,00
Technology of juices and related products	6,00
Technology of cheese, concentrated and dried dairy products	6,00
Meat processing technology	6,00
Vegetable oils and fats processing technology	6,00
Industrial ready-meal production	6,00
Packaging and Packing	6,00
Energetics of Food Industry	6,00
Nutritious and Sensory Food Characteristics	6,00
Food Analysis	7,00
Measuring and Instrumentation	6,00
Food Microbiology	6,00
Standards in sensory food analysis	7,00
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Technology of oils and fats I	6,00
Basis of ready-meal production	3,00
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Technology of cheese, concentrated and dried dairy products	6,00
Meat production technology	6,00
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