

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 Control in Malt, Beer and Wine Technologies	5,00
Quality control of yeast, bioethanol and alcoholic beverages production	5,00
Quality control in sugar and confectionary products technology	6,00
Quality Control in Cereal Technologies	6,00
Quality control in meat, dairy and ready meal technologies	7,00
Quality Control in Oils and Fats, Fruit, Vegetables and Ready Meal Technologies	7,00
Food plant sanitation	6,00
Rheological methods in quality control	6,00
Instrumental Methods of Analysis	7,00
Technologies and Quality Control in Water and Wastewaters	6,00
Sampling and Sample Preparation	7,00
Laboratories for quality control	6,00
Quality control additives and flavorings	6,00
Quality Management in Food Production	6,00
Toxicology	6,00
Analysis of food, air, water, soil and products of common use	9,00
Quality Control in Packaging and Packing	4,00
Measuring and Instrumentation	6,00
Food Microbiology	6,00