

Study programme: FOOD ENGINEERING

No.	Subject Name	Semester	Lecture	SRW	ECTS
1.	Methodology in Scientific Research	1	6	2	10
2.	Election Subject I*	1	4	2	10
3.	Election Subject II*	1	4	2	10
4.	Election Subject III**	1	4	2	10
5.	Election Subject IV**	2	4	2	10
6.	Study Research Work 1	2	-	8	5
7.	Preparation of the PhD Thesis 1	2	-	-	5
8.	Election Subject V**	3	4	2	10
9.	Election Subject VI**	3	4	2	10
10.	Study Research Work 2	3	-	8	5
11.	Preparation of the PhD Thesis 2	3	-	-	5
12.	Study Research Work 3	4	-	20	20
13.	Preparation of the PhD Thesis 3	4	-	-	10
14.	Study Research Work 4	5	-	20	10
15.	Preparation of the PhD Thesis 4	5	-	-	20
16.	Study Research Work 5	6	-	20	10
17.	Preparation and Defense of the PhD Thesis				20

* Election Subject I - II are from the list of Election Block 1 and/or Election Block 2

** Election Subject III - VI are from the list of Election Block 2

ELECTION BLOCK 1	ELECTION BLOCK 2
Advances in Biochemistry	Membrane Separation Processes in the Food Industry
Liquid Chromatography-Theory and Practice	Sweeteners in the Food Industry
Chemistry of Free Radicals	Specialty Milling
Chemistry of Coordination Compounds	Grain Storage Techniques and Practices
Analysis and Computational Modeling of Molecules	Fatty Mixtures in Confectionary Products
Organic Reactions During Technological Processes	Low Energy Confectionary Products
Natural and Synthetic Antioxidants	Frozen Bakery Products
Advances in Instrumental Methods of Analysis	Technology of Extruded Products
Advances in Colloid Chemistry	Specialty Starches for Food Products
Protein and Biochemical Transformation	Technology of Starch Conversion Products
Interactions in Macromolecular Systems	Electrochemical Stripping Analysis
Advances in Physical Chemistry	Combined Instrumental Techniques in Gas Chromatography
Kinetics of Chemical Reaction	Inductively Coupled Plasma Mass Spectrometry
Packaging and the Environment	Hyphenated Techniques in Liquid Chromatography
Environmental Microbiology	Technology of Production and Quality of Food for Specific Categories of Consumers
Biology of Production Microorganisms	Functional and Novel Food
Advances in Mechanical Operations	Meat Science
Selected Chapters of Heat and Diffusion Operations	Fermented Meat Products Technology
Extraction Systems	Cold Preservation of Meat and Meat Products
Probability and Statistics for Engineers	Emulsion-type Meat Products Technology
Advances in Heat and Mass Transfer	Technology of Sterilized, Concentrated and Dried Dairy Products
Advances in Enzymology	Technology of Functional Fermented Dairy Products
Biochemistry of Microorganisms	Advances in Cheese Technology
Liquid Chromatography of Biologically Active Compounds	Technology of Protein Dairy Products
	Technology of Edible Unrefined Oils
	Technology of Margarine and Special Fats

	Soybean Processing Technology
	Sunflower Processing Technology
	Enzymatic Processing of Fruit and Vegetable
	Advances in Fruit and Vegetable Chilling and Freezing Technologies
	Advances in Juice and Concentrate Technologies
	Advances in Fruit and Vegetable Processing Technologies
	Processes of Food Preservation
	New Materials and Modern Condition in Packing
	Advances in Microbiology of Animal Origin Foods
	Advances in Microbiology of Plant Origin Foods
	Water Microbiology and Food Sanitation
	Food Mycology and Mycotoxicology
	Food Toxicoinfections and Intoxications
	Advances in Food Chemistry
	Analysis of Organic Pollutants in the Food Products
	Food Biochemistry
	Mathematical and Statistical Methods in Food Engineering
	Selected Methods of Food Authenticity Control