

Study programme: FOOD ENGINEERING
Module: CARBOHYDRATE FOOD ENGINEERING

No.	Subject Name	Semester	Classes			ECTS
			Lecture	Exercises	Laboratory	
1.	Calculus 1	1	4	4	0	9
2.	Engineering Physics	1	3	2	0	6
3.	General and Inorganic Chemistry	1	4	0	3	8
4.	Election Block 1	1	1	0	2	3
	English Language - Elementary Level					
	English Language - Upper-intermediate Level					
5.	Election Block 2	1	2	2	0	4
	Calculations in Chemistry					
	Chemical Laboratory Practicum					
6.	Calculus 2	2	4	4	0	9
7.	Organic Chemistry	2	4	0	3	9
8.	Analytical Chemistry	2	3	0	3	7
9.	Election Block 3	2	2	0	2	5
	Introduction to Engineering					
	Mechanical Engineering Elements					
10.	Technical Thermodynamics	3	4	3	0	8
11.	Physical Chemistry	3	4	0	3	8
12.	Applications of Computers	3	2	0	4	7
13.	Food Chemistry	3	3	0	3	7
14.	Unit Operations 1	4	3	3	1	9
15.	Colloid Chemistry	4	3	0	2	6
16.	Biochemistry	4	3	0	3	8
17.	Microbiology	4	3	0	3	7
18.	Unit Operations 2	5	3	2	1	7
19.	Nutritional and Sensory Properties of Food	5	3	0	2	6
20.	Food Microbiology	5	3	0	3	6
21.	Environmental Protection in Food Industry	5	3	2	0	5
22.	Election Block 4	5	3	0	2	6
	Energetics of Food Industry					
	Quality Management in Food Production					
23.	Sugar Technology 1	6	3	0	2	5
24.	Technology of Chocolate and Cocoa Products	6	3	0	3	6
25.	Technology of Starch	6	3	0	2	5
26.	Storage of Cereal Grains	6	3	1	1	5
27.	Breadmaking Technology	6	3	0	3	6
28.	Practice	6				3
29.	Sugar Technology 2	7	3	0	3	6
30.	Technology of Cookies and Candies	7	3	0	2	6
31.	Technology of Starch	7	3	0	3	6

	Processing					
32.	Flour Milling Technology	7	3	2	1	6
33.	Pastry and Pasta Technology	7	3	0	2	6
34.	Election Block 5	8	3	4	0	7
	Food Analysis					
	Design of Technological Processes in Food Industry					
35.	Election Block 6	8	2	0	3	5
	Packaging and Packing					
	Edible Fats for the Confectionery and Bakery Industry					
36.	Election Block 7	8	2	1	0	3
	Management of Industrial Production					
	Small Production Systems					
37.	Preparation and Defense of Bachelor Thesis	8				15