

Study programme: BIOTECHNOLOGY
Module: FOOD BIOTECHNOLOGY

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.	Bioprocess Engineering	5	3	3	0	6
20.	Industrial Microbiology	5	3	0	3	6
21.	Water Technology	5	3	3	0	6
22.	Election Block 4	5	3	0	2	5
	Alternative Raw Materials in Beer Production					
	Grape and Wine Chemistry					
23.	Technology of Alcoholic Spirits	6	3	0	2	5
24.	Baker's Yeast Technology	6	3	0	3	6
25.	Malt Technology	6	3	1	2	6
26.	Bioreactors	6	3	2	1	6
27.	Election Block 5	6	3	0	4	7
	Instrumental Methods of Analysis					
	Food Analysis					
28.	Wastewater Technology	7	3	3	0	6
29.	Microbiological Bioprocess Control	7	2	0	3	5
30.	Wine Technology	7	4	0	3	7

31.	Beer Technology	7	3	1	2	6
32.	Bioethanol Technology	7	3	0	3	6
33.	Election Block 6	8	2	0	2	4
	Environmental Protection in Biotechnology					
	Bottled Water Technology					
34.	Election Block 7	8	2	0	3	5
	Packaging and Packing					
	Microbial Biomass Technology					
35.	Election Block 8	8	2	1	0	3
	Management of Industrial Production					
	Small Production Systems					
36.	Practice	8				3
37.	Preparation and Defense of Bachelor Thesis	8				15