Study programme: FOOD ENGINEERING Module: QUALITY CONTROL

	Subject Name	Semester	Classes			
No.			Lecture	Exercises	Laborato ry	ECTS
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					
10	Elements Technical Thermodynamics	2	4	2	0	0
10.	•	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.	Measurements and Instrumental Technique	5	2	0	3	6
20.	Food Microbiology	5	3	0	3	6
21.	Election Block 4  Quality Control in Malt, Beer	5	3	0	2	5
	and Wine Technologies					
	Quality Control in Yeast, Bioethanol and Spirits Technology					
22.	Election Block 5	5	3	0	2	6
	Quality Control in Sugar and Confectionery Technologies				_	
	Quality Control of Cereals, Flour and Starch					
23.	Instrumental Methods of Analysis	6	3	0	4	7
24.	Technology and Quality Control of Water and Wastewaters	6	3	2	0	6
25.	Sampling and Sample Preparation	6	3	0	3	7
26.	Election Block 6	6	4	0	4	7

	Quality Control in Meat, Dairy					
-	and Ready Meal Technologies		1			
	Quality Control in Vegetable					
	Oils and Fats, Fruit and Vegetable and Ready Meal					
	Technology					
27.	Practice	6				3
28.	Quality Management in Food Production	7	3	0	2	6
29.	Laboratories for Quality Control	7	3	0	2	6
30.	Quality Control of Additives and Aromas	7	3	0	2	6
31.	Toxicology	7	3	0	2	6
32.	Election Block 7	7	2	0	3	6
	Sanitation in Food Industry					
	Rheological Methods in Quality Control					
	Chemical Sensors					
33.	Analysis of Food, Water, Soil, Air and General Use Products	8	4	0	4	8
34.	Quality Control in Packaging and Packing	8	2	0	3	4
35.	Election Block 8	8	2	1	0	3
	Management of Industrial Production					
	Small Production Systems					
36.	Preparation and Defense of Bachelor Thesis	8				15