

## Study programme: FOOD MICROBIOLOGY AND SAFETY

No.	Subject Name	Semester	Classes				ECTS
			Lecture	Exercises	Laboratory	SRW	
1.	Food and microorganisms	1	3	0	3	0	6
2. 3.	Election Block 1 ( <u>two of the seven</u> )	1	4	0	0	2	10
	Advances in Microbiology of Animal Origin Foods						
	Advances in Microbiology of Plant Origin Foods						
	Water Microbiology and Food Sanitation						
	Biology of Production Microorganisms						
	Food Mycology and Mycotoxicology						
	Food Toxicoinfections and Intoxications						
	Environmental Microbiology						
4.	Election Block 2	1	4	0	0	2	10
	Functional and Novel Food						
	Fermented Meat Products Technology						
	Technology of Functional Fermented Dairy Products						
	Advances in Cheese Technology						
	Advances in Fruit and Vegetable Processing Technologies						
	Advances in Water Technology						
	Advances in Beer Technology						
	Advances in Baker's Yeast Technology						
	New Materials and Modern Condition in Packing						
	Technology of Margarine and Special Fats						
	Grain Storage Techniques and Practices						
5.	Practice	2					3
6.	Quality Control of Microbiological Analysis of Food	2	3	0	3	0	6
7.	Study Research Work	2				10	5
8.	Preparation and Defense of the Specialist Thesis	2					10