Study programme: FOOD ENGINEERING Module: CARBOHYDRATE FOOD ENGINEERING

No.	Subject Name	Semester	Classes				
			Lecture	Exercises	Laborato ry	SRW	ECTS
1.	Engineering Statistics	1	3	3	0	0	6
2. 3.	Election Block 1 (<u>two of the</u> <u>six</u>)	1	3	0	3	0	7
	Modern Procedures in Confectionery Technology						
	Alternative Sources of Sugar - New Procedures						
	Trends in Bakery Technology						
	Technology and Application of Modified Starches in Food Products						
	Advanced Wheat Flour Milling						
	Antioxidants in Food Industry						
4.	Study Research Work	1	0	0	0	20	10
5.	Election Block 2	2	3	0	3	0	7
	Carbohydrate Food Technology By-products Processing						
	Industrial Application of Starch Hydrolysates						
	Production and Application of Dietary Fibers						
6.	Practice	2					3
7.	Preparation and Defense of the Master Thesis	2					20