

**Табела 5.1.b. Course specification by semesters and years of study for basic academic studies
- CONTEMPORARY FOOD TECHNOLOGY**

N	Code	Course name	S	Type	Course status	Active learning classes			Other classes	ECTS
						L	P	OTC		
FIRST YEAR										
1.	CTX-01	Applied mathematics 1	1	AGE	C	3	3	0		9
2.	CTX-02	General and inorganic chemistry	1	TM	C	3	3	0		9
3.	CTX-03	Electrotechnology and electronics	1	TM	C	3	3	0		9
4.	CTX-04	Management	1	AGE	C	3	2	0		8
5.	CTX-05	Biology	2	SP	C	3	3	0		9
6.	CTX-06	Organic chemistry	2	TM	C	3	3	0		9
7.	CTX-07	English language 1	2	AGE	C	2	3	0		4
8.	CTX-08	Internship 1	2	PA	C	0	0	0	6	3
Total active class number = 40										60
SECOND YEAR										
9.	CTX-09	Physical and analytical chemistry	3	TM	C	3	3	0		7
10.	CTX-10	Business information technology	3	TM	C	3	2	0		7
11.	CTX-11	Biochemistry	3	SP	C	3	2	0		8
12.	CTX-12	Microbiology	3	SP	C	3	2	0		7
13.	CTX-13	Thermodynamics	4	SP	C	3	2	0		8
14.	CTX-14	English language 2	4	AGE	C	1	3	0		4
15.	CTX-15	Internship 2	4	PA	C	0	0	0	6	3
OPTIONAL COURSES 1										
16.	CTX-30	Food biochemistry	4	TM	O - 1	2	3	0		8
	CTX-31	Environmental chemistry	4	SP	O - 1	2	3	0		8
	CTX-32	Drying, cooling and freezing technology	4	PA	O - 1	2	3	0		8
	CTX-39	Instrumental analysis	4	TM	O - 1	2	3	0		8
Total active class number = 40										60
THIRD YEAR										
18.	CTX-16	Unit operations	5	SP	C	3	3	0		8
19.	CTX-17	Fruit and vegetable technology	5	PA	C	3	2	0		7
20.	CTX-18	Fundamentals of engineering	5	AGE	C	3	2	0		7
21.	CTX-19	Meat technology	5	PA	C	3	2	0		8
22.	CTX-20	Milk technology	6	PA	C	3	2	0		7
23.	CTX-21	English language 3	6	AGE	C	1	3	0		4
24.	CTX-22	Internship 3	6	PA	C	0	0	0	6	3
OPTIONAL COURSES 2										
25.	CTX-33	Food product declaration	6	SP	O - 2	2	3	0		8
	CTX-34	Fundamentals of food canning	6	SP	O - 2	2	3	0		8
	CTX-35	Malt and beer technology	6	PA	O - 2	2	3	0		8
	CTX-40	Product quality technology	6	SP	O - 2	2	3	0		8
Total active class number = 40										60
FOURTH YEAR										
27.	CTX-23	Wheat and flour technology	7	PA	C	3	3	0		6
28.	CTX-24	Food hygiene and security	7	SP	C	3	3	0		8
29.	CTX-25	Confectionery technology	7	PA	C	3	3	0		7
30.	CTX-26	Medicinal and spice herb technology	7	PA	C	3	3	0		6
31.	CTX-27	English language 4	8	AGE	C	2	2	0		4
32.	CTX-28	Internship 4	8	PA	C	0	0	0	6	3
OPTIONAL COURSES 3										
33.	CTX-36	Ecology and environmental protection	8	SP	O - 3	3	3	0		8
	CTX-37	Non-alcoholic beverage technology	8	PA	O - 3	3	3	0		8
	CTX-38	Wine and hard liquor technology	8	PA	O - 3	3	3	0		8
	CTX-41	Plant product technology	8	PA	O - 3	3	3	0		8
35.	CTX-29	Final paper	8	PA	C	-	-	-		10
Total active class number = 40										60
									Total ECTS	240
<p>Note: Optional courses 1 - a student chooses 2 out of 4 optional courses in the 4th semester Optional courses 2 - a student chooses 2 out of 4 optional courses in the 6th semester Optional courses 3 - a student chooses 2 out of 4 optional courses in the 8th semester</p>										

S - semester

L - lecture

P - practice

C - compulsory

O - optional

OTC - other types of classes

TM -Theoretical and methodological

PA - Professional and applicable

AGE - Academic general education

SP - Scientific and professional