

TABLE 5.1.b. Course specification by semesters and years of study for **master academic studies:**
- CONTEMPORARY FOOD TECHNOLOGY

No	Code	Course name	S	Active learning classes				Other classes	ECTS	C/O	Type of course
				L	P	IRP	OTC				
FIRST YEAR											
1.	MCTX-1	Methodology of research work	1	2	2	0	0		5	C	TM
2.	MCTX-2	Instrumental methods of analysis	1	3	4	0	0		7	C	TM
3.	MCTX-3	English Language	1	2	2	0	0		4	C	TM
OPTIONAL COURSES 1											
4. 5.	MCTX-4	Food safety risk analysis	1	3	3	0	0		7	O- 1	PA
	MCTX-5	Contemporary technology of food preservation	1	3	3	0	0		7	O - 1	PA
	MCTX-6	Innovations and technologies	1	3	3	0	0		7	O - 1	TM
	MCTX-7	Bakery and confectionary technologies	1	3	3	0	0		7	O - 1	PA
Total class number (lectures+practice, OTC, other classes) and ECTS in the year				13	14	0					
Total number of active classes in a year				27							
OPTIONAL COURSES 2											
6. 7.	MCTX-8	Food Toxicology	2	3	3	0	0		6	O - 2	PA
	MCTX-9	New Food Packaging Technologies	2	3	3	0	0		6	O - 2	PA
	MCTX-10	Food and Beverage Safety Control	2	3	3	0	0		6	O - 2	PA
	MCTX-11	Storage and Keeping Products	2	3	3	0			6	O - 2	PA
8.	MCTX-12	Organic Food Production	2	3	4	0	0		7	C	PA
9.	MCTX-13	Internship	2	0	0	0	0	6	3	C	PA
10.	MCTX-14	Master Thesis – Research Paper	2	0	0	0	0	2	1	C	PA
11.	MCTX-15	Master Thesis – preparing and defending paper	2	0	0	1	0	1	7	C	PA
Total class number (lectures+practice, OTC, IRP/ PRP, other classes) and ECTS in the year				9	10	1		9			
Total number of active classes in a year				47							
Total number of active classes, other classes and credits for all study years				56							60
Note: Optional courses 1 - a student chooses 2 out of 4 optional courses in the 1 st semester Optional courses 2 - a student chooses 2 out of 4 optional courses in the 2 nd semester											

S - semester

L - lecture

P - practice

C - compulsory

O - optional

IRP - Independent research project

OTC - other types of classes

TM -Theoretical and methodological

PA - Professional and applicable