

Study programme: Food Safety and Control / I- FSC /
Full-time study

Course code	Compulsory courses	Hours/week			Term - credits			
		L	E	E	1	2	3	4
P15-0060-I	Food Adulteration and Autentification	1	2	E	4			
P15-0087-I	Food Chemistry	2	2	E	6			
P15-0106-I	Food microbiology	1	3	E	6			
P15-0053-I	Akreditation and Certification in Food	1	2	E		4		
P15-0056-I	Food Safety	2	2	E		6		
P15-0061-I	Risk Assessment	2	1	E		4		
P15-0049-I	Food Technology of Animal Products	1	3	E		6		
A15-0188-I	Food Toxicology	2	2	E		6		
P15-0016-I	Genetically modified food	2	2	E			6	
P15-0067-I	Food Control and Legislation	1	2	E			4	
P15-0069-I	Foodborne Diseases	1	2	E			4	
P15-0109-I	Food Mycology	1	2	E			6	
P15-0127-I	Technology of foodstuffs of plant origin	2	2	E			6	
P15-0002-I	Diploma Thesis	120 h	0	C				20
P15-0003-I	Practical Training	0	6 t	C				10
Together - compulsory credits					16	26	26	30
Together - compulsory elective and optional credits					14	4	4	0
Total credits per semester					30	30	30	30

Course code	Compulsory optional subjects (12 credits for 2 years)	Hours/week			Term - credits		
		L	E	E	1	2	3
P15-0068-I	Nutrogenomics	2	2	E	6		
P15-0118-I	Sensometrics and Informatics in Food Science	2	2	E	6		
P15-0079-I	Health Safety Aspects of Food	2	2	E	6		
P15-0099-I	Bioactive metabolites of microorganisms	1	2	E		4	
P15-0065-I	Hygiene of Nutrition and Alimentation	2	2	E		6	
P15-0042-I	Poultry and Minority Animal Products Processing	1	3	E		6	
P15-0078-I	Sampling of Foods	1	2	E		4	
U15-0071-I	Administrative Law in Food	2	1	E			4
E15-0090-I	Food Marketing	2	2	E			6

State Examination consists **of a thesis defense.**