



## Follow-up master's degree programme FOOD SAFETY AND QUALITY

\* course finished with an exam

1 <sup>st</sup> year					
1 <sup>st</sup> semester			2 <sup>nd</sup> semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Lectures (hs/week)	Practicals (hs/week)
Packaging and Food Preservation	2	1*	Biotechnology in the Food Industry	1	0
Hygiene and Technology in the Processing of Fish, Game and Poultry	1	2*	Hygiene and Technology in the Production of Milk and Milk Products	2	2*
Hygiene and Technology in the Processing of Honey and Eggs	1	1*	Hygiene and Technology in the Production of Sweets, Flavourings and Delicacies	1	2*
Hygiene and Technology in the Production of Bakery Products	2	2*	Hygiene and Technology in Gastronomy	2	2*
Hygiene and Technology in the Processing of Starch Raw Materials, Oilseeds and Legumes	2	2*	Hygiene and Technology in the Processing of Fruits, Vegetables, Mushrooms and Dry Fruits	1	2*
Sustainability in the Food Chain	1	0	Food Adulteration	1	1
Environment and the Food Chain	1	1	Analysis of Plant-Based Foodstuffs	0	2*
Diploma Thesis I – Methodology and Biostatistics	0	1	Diploma Thesis II – Literary Knowledge	0	1
<i>Compulsory Elective Course 1</i>	1	1	<i>Compulsory Elective Course 2</i>	1	1
<b>Number of hours per week</b>	<b>11</b>	<b>11</b>	<b>Number of hours per week</b>	<b>9</b>	<b>13</b>
<b>Number of exams</b>		<b>5*</b>	<b>Number of exams</b>		<b>5*</b>

2 <sup>nd</sup> year					
3 <sup>rd</sup> semester			4 <sup>th</sup> semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Hs/block	Finished with
Legislation and Food Supervision	3	2*	Diploma Thesis IV	80	C
Hygiene and Technology in the Storage, Distribution and Trading of Foodstuffs	1	1*	Extramural Practice in Food Industry	40**	C
Hygiene and Technology in the Production of Meat and Meat Products	2	2*	<b>Food Analysis</b>	30***	SZZ
Hygiene and Technology in the Production of alcoholic and non-alcoholic Beverages	1	1	<b>Legislation and Food Control</b>	30***	SZZ
Food Safety in Emergency Situations	1	0	<b>Hygiene and Technology of Meat and Meat Products</b>	30***	SZZ
Analysis of Animal-Based Foodstuffs	0	2*	<b>Hygiene and Technology of Milk and Milk Products</b>	30***	SZZ
Food Safety Management Systems and HACCP	2	1*	<b>Hygiene and Technology of Plant-Based Foodstuffs</b>	30***	SZZ
Diploma Thesis III	0	4	<b>Defence of Diploma Thesis</b>		SZZ
<i>Compulsory Elective Course 3</i>	1	1			
<b>Number of hours per week</b>	<b>11</b>	<b>14</b>	<b>Total number of hours</b>	<b>270</b>	
<b>Number of exams</b>		<b>5*</b>	<b>Number of partial SFE</b>		<b>5+1</b>

\*\*compulsory professional experience (hours/semester allowance): during the 2<sup>nd</sup> year 40 hours in Food Industry

\*\*\* 30 hours of block teaching in each subject, C = course finished with a credit, SFE = a partial State Final Exam



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Compulsory Elective Courses					
1 <sup>st</sup> semester			2 <sup>nd</sup> semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Lectures (hs/week)	Practicals (hs/week)
<i>Accredited laboratory</i>	1	1	<i>Innovation in the Food Industry</i>	1	1
<i>Chemical Laboratory Methods</i>	1	1	<i>Microbiological Laboratory Methods</i>	1	1
<i>Specialties in Gastronomy</i>	1	1	<i>Processing of secondary and non-traditional products</i>	1	1
3 <sup>rd</sup> semester					
<i>Certification and Audits in Food Industry</i>	1	1	<i>Internal HACCP Auditor)</i>	1	1
			<i>Molecular Biological Methods</i>	1	1

From the 1<sup>st</sup> till 3<sup>rd</sup> semester, the student chooses one from three compulsory elective courses (CEC).