



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

\*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)
Hygiene and Technology of Beverages, Fruits, Vegetables, Mushrooms and Dry Fruits	2	1*	Hygiene and Technology of Sugar, Sweets, Flavourings and Delicacies	2	1*
Hygiene and Technology of Starch Raw Materials, Oilseeds and Legumes	1	3*	Technology and Hygiene of Fish Meat, Molluscs and Crustaceans and Products Thereof	2	1*
Analysis of Plant Origin Foodstuff I	0	2	Analysis of Plant Origin Foodstuff II	0	2
Technology and Hygiene of Meat and Meat Products	1	1*	Food Safety in emergency Situations	1	1*
Technology and Hygiene of Poultry, Eggs and Game	2	1*	Hygiene and Technology of Mill and Bakery Products	1	3*
Technology and Hygiene of Milk and Milk Products	2	2*	Analysis of Animal Origin Foodstuff	0	2
Technology and Hygiene of Honey and Bee Products	1	1*	Alcoholic and Non-Alcoholic Beverages and Safety	2	1*
Methodology of Diploma Thesis	1	0	Food Adulteration in Gastronomy	1	1*
Diploma Thesis I	0	4	Diseases from Food and Meal	1	0
<i>Compulsory Elective Course 1</i>	1-2	1-2	Diploma Thesis – Literary Knowledge	0	2
<i>Compulsory Elective Course 2</i>	2	1	Diploma Thesis II	0	6
			<i>Compulsory Elective Course 3</i>	2	1
			<i>Compulsory Elective Course 4</i>	2	1
<b>Number of hours per week</b>	<b>13-14</b>	<b>17-18</b>	<b>Number of hours per week</b>	<b>14</b>	<b>22</b>
<b>Number of exams</b>		<b>6*</b>	<b>Number of exams</b>		<b>6*</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
Gastronomy of Meat, Game, Poultry and Eggs and Food Safety	1	2*	Diploma Thesis IV	80	C
Gastronomy of Milk, Milk Products and Food Safety	2	1*	<b>National and European Gastronomy</b>	30***	SFE
HACCP in Gastronomic Service	2	1	<b>Food and Meal Analysis</b>	30***	SFE
Gastronomy of Vegetable Foodstuff and Food Safety	2	2*	<b>Food Safety of Meal and Food of Animal Origin</b>	30***	SFE
Marketing and Management in Gastronomy	1	1*	<b>Food Safety of Meal and Food of Plant Origin</b>	30***	SFE
Gastronomy of Fish, Molluscs, Crustaceans and Food Safety	1	2*	<b>Legislation, Control and Supervision in Gastronomy</b>	30***	SFE
Legislation, Control and Supervision in Gastronomy	2	2*	<b>Defence of Diploma Thesis</b>		SFE
National and European Gastronomy	2	2			
Diploma Thesis III	0	6			
Extramural Practice in Gastronomy Operation	0	40**			
<i>Compulsory Elective Course 5</i>	1	1			
<i>Compulsory Elective Course 6</i>	1	1			
<b>Number of hours per week</b>	<b>15</b>	<b>21</b>	<b>Total number of hours</b>	<b>230</b>	
<b>Number of exams</b>		<b>6*</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 in Catering industry

\*\*\* 30 hs of block teaching in each course, 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>Ecological Aspects of Food Production and Processing</i>	2	1	<i>Food Parasitology</i>	2	1
<i>Food Microscopic Analysis</i>	1	2	<i>Food Pharmacology</i>	2	1
<i>Food Molecular Biology Analysis</i>	2	1	<i>Food Toxicology</i>	2	1
<i>Sanitation in Food Industry and Gastronomy</i>	2	1	<i>Gastronomic and Other Uses of Bee Products</i>	2	1
3 <sup>rd</sup> semester					
<i>Dietary Food in Gastronomy</i>	1	1	<i>Specialties in Gastronomy</i>	1	1
<i>Enogastronomy</i>	1	1	<i>Vegetarian Gastronomy</i>	1	1

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