

MSc Food Sciences and Technology

Course (The first semester)

Row	Title of the course	Code	Course type	Credit		Concurrent prerequisite
				Theoretical	Practical	
1	Advanced food chemistry	39601	Compulsory exclusive	2	-	-
2	Advanced food microbiology	39602	Compulsory exclusive	2	1	-
3	Biophysical properties of food	39617	Compulsory exclusive	1	1	-
4	Advanced dairy technology	39618	Optional exclusive	1.5	0.5	-
5	Professional English	39616	Deficiency or compensation	2	-	-
6	Medical information systems*	39606	Deficiency or compensation	0.5	0.5	-
7	Principles and basics of risk, accidents and disasters ,management*	31025	Deficiency or compensation	2	-	-

*All students must pass the course

Course (The second semester)

Row	Title of the course	Code	Course type	Credit		Concurrent prerequisite
				Theoretical	Practical	
1	seminar	39619	compulsory exclusive	1	-	-
2	Advanced instrumental analysis	39608	compulsory exclusive	1	1	-
3	Advanced food engineering	39609	compulsory exclusive	2	-	-
4	Advanced food quality control	39620	compulsory exclusive	2.5	0.5	-
5	Advanced meat technology	39621	Optional exclusive	1.5	0.5	-
6	Advanced food biotechnology	39622	Optional exclusive	1.5	0.5	-

Course (The third semester)

Row	Title of the course	Code	Course type	Credit		Concurrent prerequisite
				Theoretical	Practical	
1	Advanced processing of food	39613	compulsory exclusive	3	-	-
2	Food safety	39614	compulsory exclusive	2	-	Advanced food quality control
3	Thesis	39615	compulsory exclusive	-	6	-