

**Food Technology and Dairy
Food Technology**

Code number	Courses	Hours Weekly		Credit Hours
		Lectures	Applications	
Decisions mandatory for the Master				
2703847	Quality Control - Advanced	2	2	3
2703848	organic and sensual Properties of Food	2	2	3
2703849	Physical properties of food	2	2	3
2703829	Selected Topics in Food Technology	2	2	3
Decisions of the mandatory PhD				
2703809	Foundations of Biotechnology and Food Technology	2	2	3
2703847	Special studies in Food Science and Technology	2	2	3
2703826	Selected Topics in food Chemistry - Advanced	2	2	3
2703843	Using of equipment's in food analysis	2	2	3
2703844	Use of electric immigration in food analysis	2	2	3
2703845	Foundations of Biotechnology and Food Technology	2	2	3
Decisions of the optional MSc and PhD				
2703801	basics of food preservation	2	2	3
2703802	principles of food preservation	2	2	3
2703803	animal foods preservation by cooling, freezing and drying	2	2	3
2703804	Cereals Technology	2	2	3
2703805	Food safety	2	2	3
27038-6	Food Chemistry	2	2	3
2703807	Food Analysis	2	2	3
2703808	food factory management	2	2	3
2703810	Preservation technology by cooling, freezing and drying	2	2	3
2703811	Thermoforming food preservation technology	2	2	3
2703812	food packaging	2	2	3
2703813	Handling and storage of food	2	2	3
2703814	Sensory and physical	2	2	3

	properties of food			
2703815	Animal foods	2	2	3
2703816	Fish and fish products technology	2	2	3
2703817	Animal foods technology	2	2	3
2703818	Sugar and its products technology	2	2	3
2703819	Oils , fats and its products technology	2	2	3
2703820	Sanitation of food factories	2	2	3
2703821	Basics of human nutrition	2	2	3
2703822	Food Microbiology	2	2	3
2703823	Fermentation nutritional	2	2	3
2703824	Operating units	2	2	3
2703825	Quality control and legislation food laws	2	2	3
2703827	Food industry technology	2	2	3
2703828	food preservation technology	2	2	3
2703830	non-traditional methods of food manufacturing and preservation	2	2	3
2703831	food packaging- Advanced	2	2	3
2703832	frozen foods Technology	2	2	3
2703833	Meat, poultry and their products	2	2	3
2703834	Fish and fish products	2	2	3
2703835	Grain Chemistry and Technology	2	2	3
2703836	legumes Chemistry and Technology	2	2	3
2703837	Biotechnology in the field of food technology	2	2	3
2703838	Selected Topics in Human Nutrition	2	2	3
2703839	safety food- Advanced	2	2	3
2703840	analysis of food Poisons	2	2	3
2703841	Food Additives	2	2	3
2703842	Selected Topics in food microbiology	2	2	3
2703843	Separation methods in food analysis	2	2	3
2703844	food Carbohydrates	2	2	3
2703845	Oils and fats Technology - advanced	2	2	3

2703846	Food proteins	2	2	3
2703847	Chemistry and biochemistry of fish	2	2	3
2703848	Analysis of fish products	2	2	3
2703849	Microbiology of fish and fish products	2	2	3
2703850	Trading and bases of fish manufacturing	2	2	3
2703851	Fish manufacturing – Advanced	2	2	3
2703852	Quality control of fish and its products	2	2	3
2703853	Handling and storage of food	2	2	3
2703854	Sensory and physical properties of food	2	2	3
2703855	Animal foods	2	2	3
2703856	Fish and fish products technology	2	2	3
2703857	Animal foods technology	2	2	3
2703858	Sugar and its products technology	2	2	3