**Food Processing (Faculty of Food Engineering)**

Subject area code: 0721

**Discipline lb. engl.**

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| ***Code*** | ***Discipline*** | ***ECTS*** | ***Semester***  ***W/S*** | ***Year of study*** |
| IP.01.F.1  CE.01.F.1 | Special mathematics | 6 | W | 1 |
| IP.02.F.1  CE.02.F.1 | Physics (I) | 4 | W | 1 |
| IP.02.F.2  CE.02.F.2 | Physics (II) | 4 | S | 1 |
| IP.04.D.1  CE.04.D.1 | Ecology and environmental protection | 4 | W | 1 |
| IP.05.F.1  CE.05.F.1 | Applied informatics | 4 | W | 1 |
| IP.06.F.1  CE.06.F.1 | Inorganic and analytical chemistry (I) | 4 | W | 1 |
| IP.06.F.2  CE.06.F.2 | Inorganic and analytical chemistry (II) | 4 | S | 1 |
| IP.07.C.1  CE.07.C.1 | Physical education and sport (I) | 3 | W | 1 |
| IP.07.C.2  CE.07.C.2 | Physical education and sport (II) | 4 | S | 1 |
| IP.11.D.1  CE.11.D.1 | Electrical engineering | 4 | W | 1 |
| IP.03.F.2  CE.03.F.2 | Organic chemistry I | 4 | S | 1 |
| IP.03.F.3  CE.03.F.3 | Organic chemistry (II) | 4 | W | 2 |
| IP.08.F.2  CE.08.F.2 | Computer aided design | 3 | S | 1 |
| IP.09.F.2  CE.09.F.2 | Physical and colloidal chemistry | 3 | S | 1 |
| IP.10.D.2  CE.10.D.2 | Food chemistry | 3 | S | 1 |
| IP.12.D.2  CE.12.D.2 | Mechanical engineering | 3 | S | 1 |
| IP.01.D.3  CE.01.D.3 | General microbiology | 4 | W | 2 |
| IP.07.S.4  CE.07.S.4 | Special microbiology | 3 | S | 2 |
| IP.02.D.3  CE.02.D.3 | Innocuity of food products (I) | 4 | W | 2 |
| IP.09.D.4  CE.09.D.4 | Innocuity of food products (II) | 4 | S | 2 |
| IP.04.D.3  CE.04.D.3 | Packaging and labeling | 4 | W | 2 |
| IP.06.D.3  CE.06.D.3 | Operations in the food industry (I) | 5 | W | 2 |
| IP.06.D.4  CE.06.D.4 | Operations in the food industry (II) | 5 | S | 2 |
| IP.05.D.4  CE.05.D.4 | Biochemistry | 4 | S | 2 |
| IP.08.D.4  CE.08.D.4 | General technologies | 5 | S | 2 |
| IP.10.D.4  CE.10.D.4 | Human nutrition | 3 | S | 2 |
| IP.11.D.4  CE.11.D.4 | Specialty practice / Internship | 3 | S | 2 |
| IP.13.D.3  CE.13.D.4 | Specific legislation | 3 | W | 2 |
| IP.14.D.3  CE.14.D.3 | Sensory analysis | 3 | W | 2 |
| IP.15.S.3  CE.15.S.3 | Colloids in the food industry | 3 | W | 2 |
| IP.16.S.3  CE.16.S.3 | Design of new products | 3 | W | 2 |
| IP.01.S.5  CE.01.S.5 | Hygiene in the food industry | 4 | W | 3 |
| IP.02.S.5 | Traditional and ecological food | 4 | W | 3 |
| IP.03.D.5  CE.03.D.5 | Food processing equipment (I) | 4 | W | 3 |
| IP.03.D.6  CE.03.D.6 | Food processing equipment (II) | 5 | S | 3 |
| IP.04.S.5 | Milling technology | 4 | W | 3 |
| IP.05.S.6 | Bakery technology | 4 | W | 3 |
| IP.06.S.5 | Technology of wine, vinegar and distilled beverages | 4 | W | 3 |
| IP.07.S.6 | Oil and margarine technology | 4 | S | 3 |
| IP.08.S.5 | Technologies in the meat industry (I) | 5 | W | 3 |
| IP.08.S.6 | Technologies in the meat industry (II) | 4 | S | 3 |
| IP.09.S.5 | Technologies in the dairy industry (I) | 5 | W | 3 |
| IP.09.S.6 | Technologies in the dairy industry (II) | 4 | S | 3 |
| IP.10.S.6  CE.13.S.6 | Specialty practice / Internship | 3 | S | 3 |
| IP.12.S.6  CE.12.S.5 | Instrumental analysis | 4 | S | 3 |
| IP.13.S.6  CE.06.S.6 | Foods rheology | 3 | S | 3 |
| IP.14.C.6  CE.15.C.6 | Counseling and career guidance | 3 | S | 3 |
| IP.15.S.6  CE.17.C.6 | Ethics and academic integrity | 3 | S | 3 |
| CE.02.S.5 | Functional food | 4 | W | 3 |
| CE.04.S.6 | Quality management | 2 | S | 3 |
| CE.05.S.5 | Mineral and radioactive contamination of food products | 4 | W | 3 |
| CE.07.S.5 | Vegetable food technology (I) | 5 | W | 3 |
| CE.08.S.6 | Vegetable food technology (II) | 5 | S | 3 |
| CE.09.S.5 | Animal food technology (I) | 5 | W | 3 |
| CE.10.S.6 | Animal food technology (II) | 5 | S | 3 |
| CE.11.S.6 | Foods analysis | 4 | S | 3 |
| IP.01.S.7 | Falsification and authentication | 5 | W | 4 |
| IP.02.D.7  CE.02.D.7 | Food preservation | 6 | W | 4 |
| IP.03.S.7  CE.03.S.7 | Gastrotechny and catering | 4 | W | 4 |
| IP.04.D.8  CE.04.D.8 | Consumer behaviour | 4 | S | 4 |
| IP.05.D.7  CE.05.D.7 | Food additives and ingredients | 4 | W | 4 |
| IP.06.S.7 | Food quality and food control (I) | 5 | W | 4 |
| IP.06.S.8 | Food quality and food control (II) | 5 | S | 4 |
| IP.07.S.8 | Cold storage installations | 6 | S | 4 |
| IP.08.S.8  CE.01.S.8 | Special biotechnologies | 4 | S | 4 |
| IP.09.D.8 | Global food safety policies and strategies | 4 | S | 4 |
| IP.12.S.7 | Automation in the food industry | 3 | W | 4 |
| IP.13.S.7 | Ethics in the food industry | 3 | W | 4 |
| IP.14.D.7 | Management | 3 | W | 4 |
| IP.15.D.7 | Marketing | 3 | W | 4 |
| CE.06.S.7 | Vegetable food control | 5 | W | 4 |
| CE.06.S.8 | Animal food control | 5 | S | 4 |
| CE.07.S.8 | Food merceology |  |  |  |