

Study schedule

 Field of study: **Food Technology and Human Nutrition** Level of study: **second-cycle** Study profile: **general academic** Course study: **full-time**

 Effective from the academic year: **2026/2027**

No.	Subject code	Subject	Form of classes					1 YEAR										2 YEAR					Total sum of ECTS	ECTS related to scientific activity				
								1 semester					2 semester					3 semester										
			Total	Lectures	Classes	Laboratories	Foreign language courses	Lectures	Classes	Laboratories	Foreign language courses	ECTS	Form of assessment	Lectures	Classes	Laboratories	Foreign language courses	ECTS	Form of assessment	Lectures	Classes	Laboratories			ECTS	Form of assessment		
Basic subjects																												
1		Copyright and Patent Law	10	10				10					1	ZO												1	1	
2		University-wide Subject*	30	30										30				2	Z							2		
3		Foreign Language	60				60				30	2	ZO				30	2	E							4		
Major subjects																												
4		Food Product Marketing	30	15	15			15	15				2	ZO												2	2	
5		Methodology of Food Science Research	20	5		15		5		15			2	ZO												2		
6		Food and Nutrition Policy	30	15	15			15	15				2	ZO												2	2	
7		Enzymatic Processes in Food Production	45	15		30		15		30			4	E												4	4	
8		Contemporary Approaches in Food Analysis	35	15		20		15		20			3	ZO												3	3	
9		Current Trends in Food Industry Engineering	40	10		30		10		30			4	E												4		
10		Human Nutrition in the Contemporary World	60	30		30		30		30			5	E												5	5	
11		Organic Food	30	15		15		15		15			2	ZO												2	2	
12		Product Quality Modeling	45	15	30										15	30		4	ZO							4	4	
Major elective subject																												
13		Elective course 1	15	15																15				1	Z	1		
Together (basic and major subjects)			450	190	60	140	60	130	30	140	30	27			45	30	0	30	8		15	0	0	1			36	23

* Classes conducted using distance learning methods and techniques, 30 hours and 2 ECTS points.

The student is obliged to complete occupational health and safety training and library training in accordance with the principles set out at the University.

Credit for a course taught in a given semester in various formats: lecture (Z), classess (ZO), laboratories (ZO); in the case of a course with an exam (E), the lecture concludes with an exam.

Elective course 1:

- 1.GMO in Food
2. Food Additives
3. Physical Properties of Food
4. Food Processing

Approved at the meeting of the Faculty of Technology and Natural Sciences Council by Resolution No. 5/04/2026 on 20 April 2026

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Dean of Faculty

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Compliance with the study program is confirmed

Study schedule																													
Field of study:Food Technology and Human Nutrition								Level of study: second-cycle					Study profile: general academic					Course study: full-time											
Effective from the academic year: 2026/2027																													
Specialty/ educational path: Food Analysis																													
No.	Subject code	Subject	Form of classes						1 YEAR										2 YEAR					Total sum of ECTS	ECTS related to scientific activity				
									1 semester						2 semester				3 semester										
			Total	Lectures	Classes	Laboratories	Diploma seminar	Foreign language courses	Lectures	Classes	Laboratories	Diploma seminar	Foreign language courses	ECTS	Form of assessment	Lectures	Classes	Laboratories	Diploma seminar	Foreign language courses	ECTS	Form of assessment	Lectures			Laboratories	Diploma seminar	ECTS	Form of assessment
Specialty subjects																													
14		Plant-Based Food Analysis	45	15		30									15		30			4	E						4	4	
15		Animal-Based Food Analysis	45	15		30									15		30			4	ZO						4	4	
16		Chromatographic Analysis and Method Validation	75	30		45									30		45			6	E						6	6	
17		Microbiological Analysis of Food	30	15		15									15		15			3	E						2	2	
18		Food Adulteration Analysis	15	5		10																5	10		2	ZO	3	3	
19		Food Health Hazard Analysis	45	15		30																15	30		5	E	5	5	
20		Trace Analysis in Food Quality Assessment	45	15		30																15	30		5	E	5	5	
21		Master's Laboratory	60			60											30			4	Z		30		4	Z	8	8	
22		Master's Seminar	60				60					5		1	ZO				25		2	ZO			30	12	ZO	15	15
Specialty elective subject																													
23		Elective Course 2	30	15		15			15		15			2	ZO												2		
Together specialty subjects			450	125	0	265	60	0	15	0	15	5	0	3		75	0	150	25	0	23		35	100	30	28		54	52
Total			900	315	60	405	60	60	145	30	155	5	30	30		120	30	150	25	30	30		50	100	30	30		90	75

Elective course 2:

1. Flavor Analysis
2. Bioactive Component Analysis
3. Functional Dairy Drinks
4. Convenient and Functional Foods from Poultry and Eggs
5. Traditional and Regional Foods

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Field of study: Food Technology and Human Nutrition				Level of study: second-cycle				Study profile: general academic				Course study: full-time																	
Effective from the academic year: 2026/2027																													
Specialty/ educational path: Health-Promoting Food																													
No.	Subject code	Subject	Form of classes						1 YEAR										2 YEAR					Total sum of ECTS	ECTS related to scientific activity				
									1 semester							2 semester						3 semesetr							
			Total	Lectures	Classes	Laboratories	Diploma seminar	Foreign language courses	Lectures	Classes	Laboratories	Diploma seminar	Foreign language courses	ECTS	Form of assessment	Lectures	Classes	Laboratories	Diploma seminar	Foreign language courses	ECTS	Form of assessment	Lectures			Laboratories	Diploma seminar	ECTS	Form of assessment
Specialty subjects																													
14		Trends in Bioactive Food Production	55	25		30									25		30			5	E						5	5	
15		Dietetic Food	45	15		30									15		30			4	E						4	4	
16		Probiotic Food	45	15		30									15		30			5	ZO						5	5	
17		Fortified Food	30	15		15									15		15			2	ZO						2	2	
18		Analysis of Biologically Active Compounds in Food	45	15		30																15	30		5	E	5	5	
19		Health-Promoting Meat and Egg Products	35	15		20																15	20		3	ZO	3	3	
20		Design of Health-Promoting Products	45	15		30																15	30		5	E	5	5	
21		Master’s Laboratory	60			60											30			4	Z		30		4	Z	8	8	
22		Master’s Seminar	60				60					5		1	ZO				25		2	ZO			30	12	ZO	15	15
Specialty elective subject																													
23		Elective Course 2	30	15		15			15		15			2	ZO													2	
Together specialty subjects			450	130	0	260	60	0	15	0	15	5	0	3		70	0	135	25	0	22		45	110	30	29		54	52
Total:			900	320	60	400	60	60	145	30	155	5	30	30		115	30	135	25	30	30		60	110	30	30		90	75

Elective course 2:

1. Health-Promoting Properties of Honey and Other Bee Products
2. Prebiotics in the Food Industry
3. Health-Promoting Properties of Seeds and Nuts
4. Traditional and Regional Foods
5. Molecular Biology in Food Production

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