



CURRICULUM
MASTER OF SCIENCE STUDY PROGRAM
FOOD ENGINEERING

with three profiles

FOOD TECHNOLOGY
ALCOHOLIC AND NON-ALCOHOLIC BEVERAGE TECHNOLOGY
FOOD BIOTECHNOLOGY

Year I, Semester I			
Nr.	Subject	Modules	Credits ECTS
1	Physical chemistry of food	Physical chemistry of food	6
2	Food Industry Design and New Product Development	Food Industry Design and New Product Development	6
3	Food physics	Food physics	6
4	Research methodology and statistical data analysis	Research methodology and statistical data analysis	6
5	Food processing engineering	Food processing engineering	6
			30

Year I, Semester II			
Nr.	Subject	Modules	Credits ECTS
1	Quality Management and Food Safety	Quality Management and Food Safety	6
2	Chemistry of natural products and functional food components	Chemistry of natural products and functional food components	6
3	Food toxicology	Food toxicology	6

4	Food spoilage management and advanced food packaging systems	Food spoilage management and advanced food packaging systems	6
5	Elective module	Elective module	6
			30

Profil: “Food Technology”

Nr.	Year II, Semester I		
	Subject	Modules	Credits ECTS
1	Sensory Science of Food	Sensory Science of Food	6
2	Food a\Additives and Product Shelf Life	Food a\Additives and Product Shelf Life	6
3	Technology of novel food production: new sources, reformulation and concept design	Technology of novel food production: new sources, reformulation and concept design	6
4	Non-thermal food processing technologies	Non-thermal food processing technologies	6
5	Elective module	Elective module	6
			30

Profil: “Alcoholic and Non-Alcoholic Beverage Technology”

Nr.	Year II, Semester I		
	Subject	Modules	Credits ECTS
1	Advanced enology; wine stabilization and treatments	Advanced enology; wine stabilization and treatments	6
2	Beverage technology I; juices, carbonated and functional beverages	Beverage technology I; juices, carbonated and functional beverages	6
3	Beverage technology II; distillates, liqueurs, fermented beverages and alcohol-free wine	Beverage technology II; distillates, liqueurs, fermented beverages and alcohol-free wine	6

4	Wine chemistry and microbiology	Wine chemistry and microbiology	6
5	Elective module	Elective module	6
			30

Profil: “Food biotechnology”

Nr.	Year II, Semester I		
	Subject	Modules	Credits ECTS
1	Processes of Enzyme and cell immobilization proceses	Processes of Enzyme and cell immobilization proceses	6
2	Food microbial biotechnology	Food microbial biotechnology	6
3	Genetic engineering in biotechnology	Genetic engineering in biotechnology	6
4	Biotechnological methods in food waste processing	Biotechnological methods in food waste processing	6
5	Elective Module	Elective module	6
			30

Prof: “Food technology”, “Enology and beverage technology ”and “Food biotechnology”

	Year II, Semester II		
Nr.	Subject	Modules	Credits ECTS
1	Master's Thesis	Thesis orientation seminar	2
		Master's Thesis	28
			30