

Curriculum for MSc study in Food Science and Nutrition

| Subject name | Number of ECTS credits | Number of hours | | | | | Contact hours | ESW ² | Form of assessment | Type of lab group | Department/ Institute |
|---|------------------------|-------------------|----------------|-------------------|--------------------|----|---------------|------------------|--------------------|---|-----------------------|
| | | Total (4+5+6+7+8) | Teaching hours | | | | | | | | |
| | | | lectures | practical classes | other ¹ | | | | | | |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | |
| <i>semester 1</i> | | | | | | | | | | | |
| Comprehension in food processing and human nutrition | 15 | 380 | 90 | 70 | 0 | 10 | 210 | E | GB | Faculty of Food Science and Nutrition | |
| Global problems of human nutrition | 4 | 100 | 20 | 10 | 0 | 3 | 67 | E | GB | Faculty of Food Science and Nutrition | |
| Quality and safety in food production | 7 | 175 | 45 | 15 | 0 | 5 | 110 | E | GB | Department of Food Safety and Quality Management / Institute of Food Technology of Plant Origin | |
| Seminar I | 2 | 51 | 0 | 30 | 0 | 5 | 16 | Z | GB | Faculty of Food Science and Nutrition | |
| Total | 29 | 732 | 155 | 140 | 0 | 25 | 412 | 3E | | | |

| semester 2 | | | | | | | | | | |
|---|-----------|------------|------------|------------|-----------|-----------|------------|-----------|----|---|
| Advanced food processing and preservation | 6 | 155 | 45 | 30 | 0 | 10 | 70 | E | GB | Faculty of Food Science and Nutrition |
| Advanced food analysis | 8 | 205 | 45 | 30 | 0 | 10 | 120 | E | GB | Institute of Food Technology of Plant Origin / Department of Biochemistry and Food Analysis |
| Applied statistics and informatics | 4 | 105 | 10 | 20 | 0 | 5 | 70 | E | GB | Faculty of Economics and Social Sciences / Faculty of Food Science and Nutrition |
| Selected topics in food science I | 3 | 84 | 45 | 0 | 0 | 6 | 33 | E | GA | Faculty of Food Science and Nutrition |
| Research methods in food science I | 2 | 52 | 0 | 30 | 0 | 2 | 20 | Z | GB | Institute of Food Technology of Plant Origin / Institute of Meat Technology |
| Introduction to thesis writing | 1 | 26 | 0 | 15 | 0 | 2 | 9 | Z | GB | Faculty of Food Science and Nutrition |
| Field trips | 2 | 57 | 0 | 45 | 0 | 10 | 2 | Z | GB | Institute of Food Technology of Plant Origin |
| Seminar II | 2 | 55 | 0 | 30 | 0 | 5 | 20 | Z | GB | Faculty of Food Science and Nutrition |
| Research project laboratory I | 3 | 90 | 0 | 0 | 0 | 10 | 80 | Z | GB | Faculty of Food Science and Nutrition |
| Total | 31 | 829 | 145 | 195 | 15 | 59 | 415 | 4E | | |

| semester 3 | | | | | | | | | | |
|-------------------------------------|-----------|-------------|------------|------------|-----------|------------|-------------|-----------|----|---------------------------------------|
| Food product development | 5 | 135 | 30 | 30 | 0 | 5 | 70 | E | GB | Faculty of Food Science and Nutrition |
| Selected topics in food science II | 3 | 84 | 45 | 0 | 0 | 6 | 33 | E | GA | Faculty of Food Science and Nutrition |
| Research methods in food science II | 2 | 52 | 0 | 30 | 0 | 2 | 20 | Z | GB | Faculty of Food Science and Nutrition |
| Methodolgy of thesis writing | 1 | 28 | 0 | 15 | 0 | 1 | 12 | Z | GB | Faculty of Food Science and Nutrition |
| Seminar III | 2 | 55 | 0 | 30 | 0 | 5 | 20 | Z | GB | Faculty of Food Science and Nutrition |
| Research project laboratory II | 3 | 90 | 0 | 0 | 0 | 10 | 80 | Z | GB | Faculty of Food Science and Nutrition |
| Preparing of the MSc Thesis | 20 | 530 | 0 | 0 | 0 | 10 | 520 | E | GB | Faculty of Food Science and Nutrition |
| Total | 36 | 974 | 75 | 105 | 0 | 39 | 755 | 3E | | |
| Total for studies | 96 | 2535 | 375 | 440 | 15 | 123 | 1582 | | | |

1 - any activities other than conversatory, laboratory or design classes (e.g. siite visits, case ctudy visits, excursions and others)

2 - ESW - estimated number of student work hours

E - exam;

Z – evaluation without exam