

Course Prerequisites for Enrollment

Study title: Undergraduate study of Food Technology

II second year

subjects	Passed exams
Instrumental analysis	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Physics 1 Physics 2
Biostatistics	Mathematics 1 Mathematics 2 Basic informatics
Biochemistry 1	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Biology 1
Microbiology	Biology 1 Biology 2
Engineering 2	Engineering 1 Physics 1 Physics 2 Mathematics 1 Mathematics 2
Foreign Language of profession 2	Foreign Language of profession 1
Technology of water	Introduction to chemistry and chemical analysis Engineering 1 Mathematics 1 Physical chemistry Physics 1
Chemistry and biochemistry of food	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry
Biochemistry 2	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Biology 1 Biochemistry 1
Engineering 3	Engineering 1 Physics 1 Mathematics 1 Mathematics 2 Engineering
Raw-materials for food industry	Biology Biology 2 Introduction at food technology

Physical properties of complex systems - foods	Physical chemistry Engineering 1
Food microbiology	Microbiology

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Subject	Passed exams
Food Process Engineering 1	Engineering 2 Engineering 3 Physical properties of complex systems food
Basic of food technology	Engineering 3 Raw-materials for food industry
Food preservation process	Engineering 3 Food microbiology Physical properties of complex systems food
Analitics of food	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Raw-materials for food industry Biostatistics
Measurement proces control in food engineering	Engineering 2 Engineering 3 Biostatistics
Biotechnology in environmental protection	Engineering 3
Elective modules, group A	Food microbiology Biochemistry 1 Chemistry and biochemistry of food Engineering 2 Engineering 3 Physical properties of complex systems - foods
spices and aromatic plants (elective B)	Introduction to chemistry and chemical analysis Organic chemistry
Sweeteners	Introduction to chemistry and chemical analysis Organic chemistry
Science and technology of coffee and tea Chemistry and technology of stimulant food	Introduction to chemistry and chemical analysis Organic chemistry

Green chemistry	Organic chemistry

Study title: Undergraduate study of Biotechnology

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subjects	Passed exams
Instrumental analysis	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Physics 1 Physics 2
Numerical methods and programming	Mathematics 1 Mathematics 2 Basic informatics
Biochemistry 1	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Biology 1
Microbiology	Biology 1 Biology 2
Engineering	Engineering 1 Physics 1 Physics 2 Mathematics 1 Mathematics 2
Foreign Language of profession 2	Foreign language of profession 1
Technology of water	Introduction to chemistry and chemical analysis Engineering 1 Mathematics 1 Physical chemistry Biochemistry
Biochemistry 2	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Biology 1 Biochemistry 1
Molecular genetics	Biology 1 Biology 2 Microbiology
Biotechnology 2	Biotechnology 1 Engineering 1 Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Mathematics 2

Statistics	Mathematics 1 Mathematics 2 Basic informatics
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III year

subjects	Passed exams
Biochemical analytics	Engineering 2 Engineering 3 Biochemistry 1 Biochemistry 2 Microbiology Numerical methods and programming Mathematics
Genetic engineering	Molecular genetics Biochemistry 1
Biotechnology 3	Biotechnology 2 Biochemistry 1 Biochemistry 2 Microbiology Engineering 2 Engineering 3
Protein purification and characterisation	Biochemistry
Measurement and process control	Engineering 2 Engineering 3 Numerical methods and programming Statistics
Biotechnology 4	Biotechnology 2 Biochemistry 1 Biochemistry 2 Microbiology Engineering 2 Engineering 3
List of elective modules A	Biotechnology 2 Biochemistry 1 Biochemistry 2 Microbiology Engineering 2 Engineering 3
Sweeteners (elective B)	
Chemistry and technology of (elective B)	Introduction to chemistry and chemical analysis Organic chemistry
Green chemistry	Organic chemistry

Study title: Nutrition I

Semester	Subject	Passed subjects
	Basic of food technologies	Raw materials in food industry
III	Biochemistry 1	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Biology 1
	Microbiology	Biology 1 Biology 2
	Nutrition 1	Introduction to the Profession of Nutrition Introduction to chemistry and chemical analysis Biology 1 Biology 2 Raw materials in food industry Basic of human physiology
	Modeling and optimization in nutrition	Mathematics Basic informatics
	Legislation in food quality control	Raw materials in food industry
	English language of profession 2	English language of profession 1
	German language of profession 2	German language of profession 1
IV	Chemistry and biochemistry of food	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry
	Biochemistry 2	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Biology 1 Biochemistry 1
	Basic of human physiology	Chosen chapters in functional human anatomy
	Food microbiology Mikrobiologija namirnica	Microbiology
	INutrition 2	Introduction to the Profession of Nutrition Introduction to chemistry and chemical analysis Biology 1 Biology 2 Raw materials in food industry Selected topics in function of human anatomy Nutrition 1

	Instrumental analysis	Introduction to chemistry and chemical analysis Organic chemistry Physical chemistry Physics
V	Immunology for nutritions	Biochemistry 1 Biochemistry 2 Nutrition
	Basics diet therapy	Basic of human psychology Nutrition 2 Biochemistry 1 Biochemistry 2
	Food preparation processes	Food microbiology Chemistry and biochemistry of food
	Food analyses	Biostatistics Raw materials in food industry Chemistry and biochemistry of food
	Sensory analysis of food	Biostatistics Raw materials in food industry Chemistry and biochemistry of food
	Basic toxicology	Biochemistry 1 Biochemistry 2 Basic of human psychology
	Sociology and psychology in Nutrition	Introduction to the Profession of Nutrition
VI	Phytochemicals in health protection/care New achievements in science of nutrition Geriatric Nutrition Sport and army nutrition Women's nutrition through the life cycle Obesity and undernutrition	Biochemistry 1 Biochemistry 2 Nutrition 1 Nutrition 2
	Novel Food	Raw materials in food industry
	Shelf life of packaged foodstuffs	Food technology Osnove prehrambenih proizvoda
	Probiotics and starter culture	Biochemistry 1 Microbiology