

# Study programme **Veterinary Food Safety**

## Study subjects and credits

### **I course**

<b>No.</b>	<b>Subject/module</b>	<b>Credits</b>
1.	Analytical and Physico-colloids Chemistry	5
2.	Biochemistry	7
3.	Morphology	6
4.	Sociology	3
5.	Introduction to Public Health Studies and the Speciality Language	3
6.	Ecology and Conservation of Nature	3
7.	Elective subject (1)	3
8.	Physiology	7
9.	Chemistry of Raw Materials and Foodstuffs	8
10.	Bioinformatics and Biostatistics	5
11.	Philosophy	3
12.	Applied Biology	4
13.	Elective subject (2)	3
<b>Total:</b>		<b>60</b>

### **II course**

<b>No.</b>	<b>Subject/module</b>	<b>Credits</b>
1.	Professional Ethics	4
2.	Genetics	7
3.	Processes of the Main Food Products Technology	7
4.	Physical Environment and Health	6
5.	Foreign Language for Specific Purposes	3
6.	Elective subject (3)	3
7.	Microbiology and Immunology	10
8.	Epidemiology	8
9.	Pathophysiology	3
10.	Safety and Quality Control of Drinking Water	3
11.	Laboratory Practice	3
12.	Elective subject (4)	3
<b>Total:</b>		<b>60</b>

**III course**

<b>No.</b>	<b>Subject/module</b>	<b>Credits</b>
1.	Control of Food Safety and Quality	8
2.	Milk Hygiene and Technology	5
3.	Functional Food	3
4.	Hygiene and Technology of Aquatic Animal Products	5
5.	Health Policy and Strategy	3
6.	Occupational Health Care	3
7.	Elective subject (5)	3
8.	Basics of Law and Food Law	5
9.	Meat and Egg Hygiene	8
10.	Food Toxicology	6
11.	Basics of Research	3
12.	Practice in Food Processing Enterprises	5
13.	Elective subject (6)	3
<b>Total:</b>		<b>60</b>

**IV course**

<b>No.</b>	<b>Subject/module</b>	<b>Credits</b>
1.	Public Catering	6
2.	Fundamentals of Economic and Management	3
3.	Plant Food Making and Hygiene	8
4.	Food Microbiology and Risk Analysis	8
5.	Elective subject (7)	3
6.	Bachelor's Paper	17
7.	Industrial Practice	15
<b>Total:</b>		<b>60</b>