1. PROFESSIONAL ACADEMIC NAME AND DEGREE TO BE REACHED BY COMPLETING THE STUDY

After completing four years of studies of the first cycle of studies (240 ECTS) on the study programmed: *Agriculture* - Module 3: Food *Technology*, academic vocation is reached by a graduate **distinguished food technology engineer** and degree of professional training: **VII/1**.

At the end of the second cycle of studies (60 ECTS) lasting one year, the academic vocation of the **Master of Food Technology** and the degree of professional care: **VII/2**.

At the end of the third cycle of studies (180 ECTS) for three years, the academic vocation of the **Doctor of Agricultural Sciences** and the degree of professional care: **VIII**.

2. CONDITIONS FOR ENROLLING IN THE STUDY PROGRAMME

First cycle of studies:

- Completed four-year high school (IV degree) and passed the entrance exam for the first cycle of study.

Second cycle of studies:

- Completed the first cycle of studies and average ratings over 8.00. In the event that the student has a lower average work Habilitation work in an area determined by the dean of the faculty.

Third cycle of studies:

- Students who have:

    a) *completed first and second cycle studies or integrated studies, established by the study programme of the third cycle of studies or*
    b) *academic degree of master/master of the nuke set out in the study programme of the third cycle of studies*

- In the second year of the third cycle of study, students who have completed their first year of study or are missing 7 ECTS points as well as students who gained 360 ECTS points on the first and second cycles of studies can be enrolled. If the first-year curriculum is not fully agreed, the student is obliged to pass differential exams before the start of the academic year. The Doctoral Studies Commission is worth study plans and programmes and determines the number of differential exams.

3. LIST OF MANDATORY AND ELECTORAL CASES AND THE NUMBER OF HOURS NECESSARY FOR THEIR REALISATION

View Table 1, 2 and 3.

4. THE POINTS VALUE OF EACH CASE AND THE FINAL WORK EXPRESSED IN ECTS POINTS

View Table 1, 2 and 3.

Table 1 First study cycle - Module 3: *Food technology*

Num.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
FIRST YEAR										
1.	PT11010	General and inorganic chemistry	1		O	2	2	4		6
2.	PT11020	Mathematics	1		O	2	2	5		6
3.	PT11030	Informatics	1		O	2	2	5		6
4.	PT11040	Pedology	1		O	2	2	5		6
5.	PT11050	English	1		O	2	2	5		6
6.	PT11060	Livestock	2		O	2	2	5		6
7.	PT11070	Farming	2		O	2	2	5		6
8.	PT11080	Statistics	2		O	2	2	5		6
9.	PT11090	Agriculture melioration	2		O	2	2	5		6
10.	PT11100	Viticulture 1	2		O	2	2	5		6
Total classes						300	300			60

Num.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
SECOND YEAR										
1.	PT12010	Chemistry of natural products	3		O	2	2	4		6
2.	PT12020	Packaging and food packaging	3		O	2	2	5		6
3.	PT12030	Food biochemistry	3		O	2	2	4		6
4.	PT12040	Principles of food preservation	3		O	2	2	5		6
5.	PT12050	Thermal and diffuse operations	3		O	2	2	5		6
6.	PT12060	Microbiology of plant products	4		O	2	2	5		6
7.	PT12070	Fruit and vegetable technology	4		O	2	2	5		6
8.	PT12080	Natural and mineral water technology	4		O	2	2	5		6
9.	PT12090	Technology of fruit juices and refreshing soft drinks	4		O	2	2	5		6
10.	PT12100	Cooling and freezing food products	4		O	2	2	5		6
Total classes						300	300			60
THIRD YEAR										
1.	PT13010	Wine technology 1	5		O	2	2	5		6
2.	PT13020	Ready-to-eat technology	5		O	2	2	5		6
3.	PT13030	Malt technology	5		O	2	2	5		6
4.	PT13040	Technology of strong alcoholic beverages 1	5		O	2	2	5		6
5.	PT13050	Environmental management	5		O	2	2	5		6
6.	PT13060	Functional food properties	6		O	2	2	5		6
7.	PT13070	Wine technology 2	6		O	2	2	5		6
8.	PT13080	Beer technology	6		O	2	2	5		6
9.	PT13090	Technology of strong alcoholic beverages 2	6		O	2	2	5		6
10.	PT13100	Sensory analysis	6		O	2	2			6
Total classes						300	300			60

Nur.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
FOURTH YEAR										
1.	PT14010	Based on the production of confector products	7		O	2	2	5		6
2.	PT14020	Oil and fat technology	7		O	2	2	5		6
3.	PT14030	Meat production and processing technology	7		O	2	2	5		6
4.	PT14040	Grain processing technology	7		O	2	2	5		6
5.	PT14050	Tobacco processing technology	7		O	2	2	5		6
6.	PT14060	Flour technology	8		O	2	2	5		6
7.	PT14070	Sugar and starch technology	8		O	2	2	5		6
8.	PT14080	Based on canning and boiling toxicology	8		O	2	2	5		6
9.	PT14090	Market and marketing of agroindustrial products	8		O	2	2	5		6
10.	PT14100	Professional practice	8		O				60	
11.		Graduate work	8		O					6
Total classes						300	300			60

Table 2 Second study cycle

Num.	Code	Case Name	Sam.	Guy	Status	Active classes			Else Class	ESPB
						P	V	KV		
1.	PT21010	Methods and techniques of research	1		O	3	3	5		8
2.	PT21020	The basis of making a business plan	1		O	2	2	5		4
3.	PT21030	Project Management	1		O	3	3	5		8
4.	PT21040	Ecology and Agro systems	1		O	3	3	5		8
5.		*Elective Subject 1*	2		IB	3	3	5		7
	PT2105AI	*Organic and field production*								
	PT2105BI	*Production of plant medicinal raw materials*								
	PT2105CI	*Production of races*								
	PT2105DI	*Based on pesticide analyses*								
6.		*Elective Case 2*	2		IB	3	3	5		7
	PT2106AI	*Organic production of fruit and vegetables*								
	PT2106BI	*Organic production economics*								
	PT2106CI	*Agricultural machines*								
	PT2106DI	*Diseases of planting material*								
7.		*Elective Case 3*	2		IB	3	3	5		7
	PT2107AI	*Regulations and standards in organic production*								
	PT2107BI	*Protection of plants in organic production*								
	PT2107CI	*Methods of land research*								
	PT2107DI	*Virus's herbs*								
8.	PT21080	Professional practice	2		O				60	
9.		Master's degree	2		O					11
Total classes						300	300			60

Table 3 Third study cycle

Num.	Code	Case Name	Sam.	Status	P	CHEESE	ESPB
FIRST YEAR							
1.	PT31010	Methodology of scientific research work	1	O	4	2	8
2.	PT31020	Knowledge management	1	O	4	2	8
3.		*Election Block 1 Subject*	1	IB	3	1	7
	PT3103AI	*Instrumental methods of analysis*					
	PT3103BI	*Microbiological methods of analysis*					
	PT3103CI	*Sociology of rural development*					
4.	PT31040	Research work to select topics and overview literature for doctoral dissertation	1	O	0	4	8
5.		*Election Block 2 Subject*	2	IB	3	1	7
	PT3105AI	*Food and technology engineering*					
	PT3105BI	*Methods of research in agricultural technique*					
	PT3105CI	*Special balance stake in agriculture*					
6.		*Elective Block 3 Subject*	2	IB	3	1	7
	PT3106AI	*Modelling in agriculture*					
	PT3106BI	*Approved chapters in sugar and starch technology*					
	PT3106CI	*Management of sustainable development of villages and agriculture*					
7.	PT31070	Production and publication of the first scientific work	2	O	0	6	7
8.	PT31080	Doctoral Dissertation - Topic 1 Research	2	O	0	6	8
Total classes					255	345	60
SECOND YEAR							
1.	PT32010	Manage changes	3	O	4	2	8
2.		*Election Block Item 4*	3	IB	3	1	7
	PT3202AI	*Selected chapters in oil and fat technology*					
	PT3202BI	*Agrometerology*					
	PT3202CI	*European Union agrarian policy*					
3.		*Election Block Case 5*	3	IB	3	1	7
	PT3203AI	*Selected chapters in malt and beer technology*					
	PT3203BI	*Organic farming and vegetable farming*					
	PT3203CI	*Economics of agricultural techniques*					
4.	PT32040	Doctoral Dissertation - Topic 2 Research	3	O	0	6	9
5.		*Election Block Case 6*	4	IB	3	1	7
	PT3205AI	*Selected chapters in strong alcoholic beverage technology*					
	PT3205BI	*Ecology and agrotechnics of industrial herbs*					
	PT3205CI	*Macroeconomic aspects of technological development and agriculture*					
6.	PT32060	Production and publication of other scientific work	4	O	0	6	8
7.	PT32070	Doctoral Dissertation - Topic 3 Research	4	O	0	10	14
Total classes					195	405	60
THIRD YEAR							
1.	PT33010	Doctoral Dissertation - Topic Research 4	5	O	0	10	14
2.	PT33020	Writing doctoral dissertation (processing of doctoral dissertation data)	5	O	0	10	14
3.	PT33030	Production and publication of the third scientific work	6	O	0	6	9
4.	PT33040	Doctoral Dissertation - Topic Research 5	6	O	0	6	12
5.	PT33050	Defence of doctoral dissertation	6	O	0	8	11
Total classes					0	600	60
Total ESPB							**180**

5. CONDITIONS FOR SWITCHING FROM OTHER STUDY PROGRAMMES UNDER THE SAME OR RELATED STUDIES

Students transitioning from another study programme will be recognised as the number of certified semesters, up to six, and the exams passed will be summoned from those teaching subjects that, according to their curriculum, overlap at least 50% with the curriculum of the appropriate subject being studied at the University.

6. METHOD OF SELECTING SUBJECTS FROM OTHER STUDY PROGRAMMES

Based on a written request, students can choose other teaching subjects that are not in the subjects of their study programs, with the total burden of students not crossing 30 hours a week. The choice can only be made by those subjects studied at the University.

7. THE CONDITIONS OF ENROLING IN THE NEXT SEMESTER, I.E. THE NEXT YEAR OF STUDY AND THE WAY IN WHICH THE STUDY IS COMPLETED

Students enroll the next semester of the same year provided that they lay more than half of the subjects of the previous semester, and if in the previous semester there are subjects covering one part of the material and in the second semester the other part of the material is then obliged to take subjects from the second semester. Students enroll next year if they passed all exams the previous year or have one subject left or 6 ECTS points.

Students complete the first cycle of study by defending **final work**.

Students complete the second cycle of studies by taking exams provided for in the curriculum and program and defending **the master 's thesis**.

Students complete the third cycle of studies by taking exams provided for in the curriculum and program and defending **doctoral dissertation**.

8. HOW TO PERFORM STUDIES AND HOW TO VERIFY KNOWLEDGE FOR EACH SUBJECT

The way studies are performed on all cycles (I, II and III) is performed by semetry where students attend and actively participate in lectures and exercises, and the active fund of lecture and exercise classes is shown in Tables 1, 2 and 3.

The way knowledge is checked for each subject is continuously monitored during the teaching and processing of these teaching subjects. When determining the final assessment for teaching subjects or the activity of students to be evaluated, the evaluator is obliged to evaluate the results of the total work of the student during the processing of teaching subjects, i.e. the not only the knowledge and skills that students have acquired and learned during the processing of teaching subjects, but also the results of students achieved in all forms of educational and pedagogical work, which are planned and performed for teaching subjects including the assessment of students' activities and interactions in lectures, exercises, colloquiums, seminars, workshops round tables and other forms of teaching and pedagogical work.

The height of the score depends on the points collected that are collected throughout the course of lectures and exercises, and as follows:

1. TEST 1 - first colloquium (first 50% material):	**20 points**
2. TEST 2 - second colloquium (other 50% material):	**20 points**
3. TEST 3 - final exam (total material):	**20 points**
4. LECTURE - presence:	**5 points**
5. LECTURE - active participation:	**5 points**
6. EXERCISES - presence:	**5 points**
7. EXERCISES - seminar work:	**10 points**
8. EXERCISE - oral presentation of another topic:	**5 points**
9. EXERCISE - essay or case study:	**10 points**

TOTAL: **100 points**

The assessment of students is carried out in accordance with the number of points collected, as follows:

RATINGS	RATING	NUMBER OF POINTS	DESCRIPTORY ASSESSMENT
F	5	**0-54**	**Insufficient**
E	6	**55-64**	**Enough**
D	7	**65-75**	**Nice one**
C	8	**75-84**	**Very good**
B	9	**85-94**	**Great**
And	10	**95-100**	**Exceptional-excellent**

Exams are taken successfully, in writing or orally and in writing, i.e., practically.

If provided for in the Curriculum, due to the specificity of the subject, knowledge verification is organized in several partial tests during the processing of the teaching subject. In this case, the final assessment of the student is formed on the basis of the results of all partial tests and other knowledge checks or points collected.

9. OTHER ISSUES OF IMPORTANCE FOR THE PERFORMANCE OF THE STUDY PROGRAMME

The curriculum also determines the category of exercises (KV). The exercise categories will be marked with a number of 1-5:

Rb.	Type - structure of exercises	Number of students
1.	For art academies in teaching subjects in the arts.	3
2.	For clinical teaching subjects in faculties/higher schools of medical sciences, certain teaching subjects in faculties of technical sciences, professional subjects in art academies and teaching subjects of teaching methods in faculties/higher schools of humanities and social sciences.	5
3.	For preclinical curricula of medical sciences (sectional-autopsy exercises; anatomy, pathology, forensic medicine): teaching subjects with field exercises that require supervision of the student and instructions of an expert associate.	10
4.	For teaching subjects with laboratory and experimental exercises.	15
5.	For teaching subjects with auditory and field exercises.	25