



Bachelor degree program FOOD SAFETY AND QUALITY

* course finished with an exam

1 st year					
1 st semester			2 nd semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Lectures (hs/week)	Practicals (hs/week)
Biology	1	1*	Human Nutrition	2	2*
Body Structure of Farm Animals	2	2*	Food Process Engineering and Technology	2	2*
Production of Plant-Based Foodstuffs	1	1*	Good hygiene and production practice	0	1*
Ecology in Food Production	2	1*	Production of Animal-Based Foodstuffs	1	1*
Good Laboratory Practice	1	1	Wastes in Food Production and Gastronomy	2	1*
General Gastronomy	1	1*	Marketing, Management and Economics of a Food Business	2	1
Czech Language I	0	2	Czech Language II	0	2
Sport	0	2	<i>Compulsory Elective Course 2</i>	1	1
<i>Compulsory Elective Course 1</i>	1	1(*)			
Number of hours per week	9	12	Number of hours per week	10	11
Number of exams		5-6*	Number of exams		5*

2 nd year					
3 rd semester			4 th semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Lectures (hs/week)	Practicals (hs/week)
Food Labeling	1	1*	Food Sensory Analysis	1	3*
Types and Composition of Foodstuffs	1	1*	Food Microbiology and Microbiological Laboratory Methods	3	4*
Distribution and Trading of Foodstuffs	1	1*	Technology and Hygiene of Milk and Milk Products	2	2*
Food Chemistry and Chemical Laboratory Methods	4	4*	Technology and Hygiene of Plant-Based Foodstuffs I	2	2*
Disinfection, Disinsection, Deratization in Food Production	1	1*	Food Safety Hazards	1	0
Bachelor Thesis I – Methodology and Biostatistics	0	2	Bachelor Thesis II – Literary Knowledge	0	1
<i>Compulsory Elective Course 3</i>	1	1(*)	Extramural Laboratory Practice	0	40**
			<i>Compulsory Elective Course 4</i>	1	1
Number of hours per week	9	11	Number of hours per week	10	13
Number of exams		5-6*	Number of exams		4*

**compulsory professional experience (hours/semester allowance)

3 rd year					
5 th semester			6 th semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Hs/block	Finished with
Technology and Hygiene of Meat and Meat Products	2	2*	Extramural Practice in Food Processing Company**	40**	Z
Bachelor Thesis III	0	3	Bachelor Thesis IV	80 h	Z
Technology and Hygiene of Plant-Based Foodstuffs II	2	2*	Technology and Hygiene of Plant-Based Food Production	30***	SZZ
Technology of Meal Preparation	1	1*	Technology and Hygiene of Animal-Based Food Production	30***	SZZ
Veterinary and Food Legislation	3	2*	Food Laboratory Analysis	30***	SZZ
Food Safety and Control	1	0	Veterinary and Food Legislation	30***	SZZ
Technology and Hygiene of Poultry, Fish, Game, Eggs and Honey	2	2*	Food and Meal Safety and Quality	30***	SZZ



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3 rd year					
5 th semester			6 th semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Hs/block	Finished with
<i>Compulsory Elective Course 5</i>	1	1	Defence of Bachelor Thesis		SZZ
Number of hours per week	12	13	Total number of hours,	270	
Number of exams		5*	Number of partial SFE		5+1

** **compulsory professional experience (hours/semester allowance): during the 3rd year 40 hours in institutions / companies dealing with raw material processing and production, distribution and trading of food

*** 30 hs of block teaching in each course, C = course finished with a credit, SFE = a partial State Final Exam

Compulsory Elective Courses					
1 st semester			2 nd semester		
Course	Lectures (hs/week)	Practicals (hs/week)	Course	Lectures (hs/week)	Practicals (hs/week)
<i>Food Ecotoxicology</i>	1	1	<i>Beekeeping and bee products</i>	1	1
<i>Gamekeeping</i>	1	1*	<i>Non-traditional food sources</i>	1	1
3 rd semester			4 th semester		
<i>Fishery</i>	1	1*	<i>Food and Meal-borne Diseases</i>	1	1
<i>Regional Gastronomy</i>	1	1	<i>Instrumental Methods of Food Analysis</i>	1	1
5 th semester					
<i>Food and Meal Toxicology</i>	1	1	<i>Food Microscopy</i>	1	1

From the 1st till 5th semester, the student chooses one from two compulsory elective courses (CEC).