



Bachelor degree programme FOOD SAFETY AND QUALITY IN GASTRONOMY

*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 and Molecular Biology Method | 2 | 2* | Types and Composition of Foodstuff | 2 | 1* |
| Chemistry and Biochemistry | 2 | 1* | Production of Plant Origin Foodstuff | 2 | 1* |
| Food Biophysics | 1 | 2* | Production of Animal Origin Foodstuff | 2 | 1* |
| Farm Animal Nutrition | 2 | 1* | Farm Animal Diseases | 2 | 1* |
| Farm Animal Breeding | 1 | 1* | Analysis of Plant Origin Raw Materials | 1 | 2* |
| Foodstuff Technology | 2 | 1* | Food Microbiology and Microbiological Laboratory Methods | 3 | 4* |
| Food Quality, Hygiene and Safety | 1 | 1 | <i>Compulsory Elective Course 3</i> | 1-2 | 0-1 |
| Czech Language | 0 | 2 | <i>Compulsory Elective Course 4</i> | 1 | 1 |
| <i>Compulsory Elective Course 1</i> | 0-1 | 1-2 | | | |
| <i>Compulsory Elective Course 2</i> | 1 | 1 | | | |
| Number of hours per week | 12-13 | 13-14 | Number of hours per week | 14-15 | 11-12 |
| Number of exams | | 6* | Number of exams | | 6* |

| 2 nd year | | | | | |
|---|--------------------|----------------------|---|--------------------|----------------------|
| 3 rd semester | | | 4 th semester | | |
| Course | Lectures (hs/week) | Practicals (hs/week) | Course | Lectures (hs/week) | Practicals (hs/week) |
| Hygiene and Technology of Animal Origin Foodstuff | 2 | 2* | Meal and Beverages Safety in Gastronomy | 2 | 1* |
| Hygiene and Technology of Plant Origin Foodstuff | 2 | 2* | Food Animals Epizootology | 2 | 2* |
| Food Sensory Analysis | 1 | 3* | Hygiene in Catering Service | 2 | 1* |
| Economics of Catering Service | 1 | 1* | Human Nutrition | 2 | 1* |
| Food Chemistry and Chemical Laboratory Methods | 4 | 4* | Bachelor Thesis – Literary Knowledge | 0 | 2 |
| Methodology of Bachelor Thesis | 1 | 0 | Biostatistics | 1 | 2* |
| Bachelor Thesis I | 0 | 3 | General Gastronomy | 2 | 1* |
| <i>Compulsory Elective Course 5</i> | 1-2 | 0-1 | Bachelor Thesis II | 0 | 6 |
| <i>Compulsory Elective Course 6</i> | 1 | 1 | <i>Compulsory Elective Course 7</i> | 1 | 1 |
| | | | <i>Compulsory Elective Course 8</i> | 1 | 1 |
| Number of hours per week | 13-14 | 16-17 | Number of hours per week | 13 | 18 |
| Number of exams | | 5* | Number of exams | | 6* |

| 3 rd year | | | | | |
|---|--------------------|----------------------|--|----------|---------------|
| 5 th semester | | | 6 th semester | | |
| Course | Lectures (hs/week) | Practicals (hs/week) | Course | hs/block | Finished with |
| Regional Gastronomy | 2 | 3* | Bachelor Thesis IV | 80 | C |
| Technologies in Gastronomy | 2 | 2* | Gastronomy | 30*** | SFE |
| Gastronomic Service | 2 | 1* | Hygiene and Technology of Food and Meal | 30*** | SFE |
| Catering Service Management | 2 | 1* | Legislation in Gastronomy | 30*** | SFE |
| Infection and Intoxication from Food and Meal | 1 | 0* | Laboratory Evaluation of Food and Meat | 30*** | SFE |
| Legislation in Gastronomy | 2 | 2* | Food Safety in Gastronomy | 30*** | SFE |
| Bachelor Thesis III | 0 | 6 | Defence of Bachelor Thesis | | SFE |
| Extramural Practice in Catering Service | | 40** | | | |
| <i>Compulsory Elective Course 9</i> | 1 | 2 | | | |



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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 10</i> | 1 | 2 | | | |
| Number of hours per week | 13 | 19 | Total number of hours | 230 | |
| Number of exams | | 6* | Number of partial SFE | | 5+1 |

**compulsory professional experience (hours/semester allowance): during the 3rd year 40 hours in in Catering industry

*** 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>Antinutrients in Feed and Food</i> | 1 | 1 | <i>Food Instrumental Analysis</i> | 1 | 1 |
| <i>Ecology in Foodstuff Production</i> | 1 | 1 | <i>Meat and Meat Products in Various Regions of the World</i> | 1 | 0 |
| <i>Sport</i> | 0 | 2 | <i>Wastes in Foodstuff Production and Gastronomy</i> | 2 | 1 |
| 3 rd semester | | | 4 th semester | | |
| <i>Food Biochemistry</i> | 1 | 1 | <i>Food Labelling</i> | 1 | 1 |
| <i>Milk and Milk Products in Various Regions of the World</i> | 2 | 0 | <i>Food Packaging</i> | 1 | 1 |
| <i>Radiation Hygiene in Food Industry</i> | 1 | 1 | <i>Food Preservation</i> | 1 | 1 |
| 5 th semester | | | | | |
| <i>Coffee and Tea in Gastronomy</i> | 1 | 2 | <i>Food and Meal Composition and Structure</i> | 1 | 2 |
| <i>Wine in Gastronomy</i> | 1 | 2 | | | |

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