

**FACULTY
OF
CHEMICAL
TECHNOLOGY**

Discrete courses*

*courses will be opened only if a sufficient number of students register for them.

Bachelor courses

Autumn

Course code	Course title	ECTS Credits	Semester
P360B501	Inorganic chemistry 1	6	autumn
T430B109	Sensory Evaluation of Products	3	autumn
T350B125	Process Engineering 1	6	autumn
T430B136	Food Chemistry and Analysis 1	6	autumn
P004B001	Principles of Biochemistry	6	autumn
T500B101	Human Safety and Toxicology	3	autumn
T152B010	Materials science	6	autumn
P390B301	Organic Chemistry 1	6	autumn
P400B001	Physical Chemistry 1	6	autumn
P300B503	Chemical Analysis	6	autumn
P300B603	Instrumental Analysis	6	autumn
T125B148	Modeling, Optimization and Control of Biotechnological Processes	6	autumn

Spring

Course code	Course title	ECTS Credits	Semester
T430B117	Food Chemistry and Analysis 2	3	spring
B420B102	Nutrition and Food Toxicology	6	spring
T430B137	Food Product Properties	6	spring
T350B126	Process Engineering 2	6	spring
P370B002	Polymer Chemistry	6	spring
T390B207	Polymer Technology	6	spring
P310B001	Biochemistry	6	spring
P390B302	Organic Chemistry 2	6	spring
T350B127	Modeling of Processes	6	spring
T350B103	General Chemical Technology	6	spring
P400B002	Physical Chemistry 2	6	spring
P360B502	Inorganic chemistry 2	6	spring
P300B010	Instrumental Analysis	6	spring
PR00B151	Professional Internship	15	spring

Master courses

Autumn

Course code	Course title	ECTS Credits	Semester
T270M121	Modelling of Environmental Processes and Technologies	6	autumn
T270M123	Chemicals in Environment	6	autumn
P305M010	Methods of Environmental Analysis	6	autumn
T350M110	Fluid Dynamics	6	autumn
T350M115	Chemical Reaction Engineering	6	autumn
T350M119	Process Optimization	6	autumn
T500M112	Workers Safety and Health	6	autumn
T430M102	Food Quality and Safety Management	6	autumn
T430M137	Modern Food Toxicology	6	autumn
T000M246	Modern Methods in Food Analysis and Quality Control	6	autumn
T430M133	Applied Food Chemistry	6	autumn
T430M141	Dietetic	6	autumn
T430M134	Assessment of Functionality of Food Ingredients	6	autumn
T430M142	Personalized Nutrition	6	autumn
P400M103	Chemical Kinetics and Catalysis	6	autumn
T000M246	Modern Methods in Food Analysis and Quality Control	6	autumn
T270M138	Air Quality Engineering	6	autumn
T000M239	Eco-entrepreneurship Project	6	autumn
T270M135	Sustainability Management and Law	6	autumn

Spring

Course code	Course title	ECTS Credits	Semester
T350M107	Heat and Mass Transfer	6	spring
T390M237	Polymer Recycling	6	spring
T350M115	Chemical Reaction Engineering	6	spring
P400M103	Chemical Kinetics and Catalysis	6	spring
T430M126	Functional Foods and Food Supplements	6	spring
B230M100	Applied Microbiology and Biotechnology	6	spring
T430M136	New Food Product Development	6	spring
T270M137	Technologies for Waste Management and Resources Recovering,	6	spring
T270M136	Water Resources Engineering	6	spring
T000M251	Research Project 1	6	spring
T270M122	Experimental Design and Data Analysis in Environmental Engineering	6	spring