

## Faculty of Chemical Technology

- Please try to choose the courses from the same semester, in order to avoid timetable clashed
- The majority of your subjects (around 3) should be from your main faculty with which your university has an agreement.
- Bachelor level students are only allowed to choose Master level subjects after receiving a permission from the professor of that subject.

### Bachelor courses

#### Autumn

Course code	Course title	ECTSCredits	Semester
<a href="#">P360B105</a>	Inorganic Chemistry	6	1
<a href="#">T480B107</a>	Introduction to Biomedical Materials Industries	6	1
<a href="#">T480B108</a>	Non-Renewable Natural Resources	6	3
<a href="#">T390B102</a>	Polymer Chemistry and Technology	9	5
<a href="#">T350B138</a>	Introduction to Chemical Technology and Engineering	6	1
<a href="#">P360B501</a>	Inorganic Chemistry 1	6	1
<a href="#">P300B503</a>	Chemical Analysis	6	3
<a href="#">P390B301</a>	Organic Chemistry 1	6	3
<a href="#">P400B001</a>	Physical Chemistry 1	6	3
<a href="#">P300B603</a>	Instrumental Analysis	6	5
<a href="#">T350B125</a>	Process Engineering 1	6	5
<a href="#">T350B127</a>	Process Modelling	6	5
<a href="#">PR00B013</a>	Chemical Engineering Design	6	7
<a href="#">T490B111</a>	Introduction to Biotechnologies	6	1
<a href="#">B230B104</a>	Microbiology	6	3
<a href="#">P004B001</a>	Principles of Biochemistry	6	5
<a href="#">T000B238</a>	Introduction to Food Science and Technologies	6	1
<a href="#">P390B104</a>	Bioorganic chemistry	6	3
<a href="#">P300B101</a>	Chemical and Instrumental Analysis	6	3
<a href="#">T430B145</a>	Food Technologies 1	12	5
<a href="#">B420B103</a>	Nutrition and Metabolism	6	5
<a href="#">T430B149</a>	Food Technology Design and Production Organization	6	7
<a href="#">T430B150</a>	Sustainable Food Systems	6	7
<a href="#">B740B010</a>	Toxicology and Human Safety	6	7
<a href="#">P390B103</a>	Introduction to Applied Chemistry	6	1
<a href="#">P175B142</a>	Software for Chemistry	6	3
<a href="#">P310B001</a>	Biochemistry	6	5
<a href="#">P003B010</a>	Chemistry of Functional Inorganic Materials	6	5
<a href="#">P003B101</a>	Chemistry of Functional Organic Materials	6	5
<a href="#">T350B123</a>	General Chemical Technology and Biotechnology	6	7
<a href="#">T500B101</a>	Human Safety and Toxicology	3	7
<a href="#">T480B010</a>	Quality Control of Chemical Products and their Manufacturing	3	7

## Spring

Course code	Course title	ECTS Credits	Semester
<a href="#">B200B001</a>	Cell Biology	6	2
<a href="#">P390B107</a>	Organic Chemistry	6	2
<a href="#">B230B104</a>	Microbiology	6	4
<a href="#">P360B502</a>	Inorganic Chemistry 2	6	2
<a href="#">T350B103</a>	General Chemical Technology	6	4
<a href="#">P390B302</a>	Organic Chemistry 2	6	4
<a href="#">P400B002</a>	Physical Chemistry 2	6	4
<a href="#">T390B207</a>	Polymer Technology	6	4
<a href="#">P400B010</a>	Chemical Thermodynamics	3	6
<a href="#">T350B126</a>	Process Engineering 2	6	6
<a href="#">B110B001</a>	Bioinformatics	3	4
<a href="#">T500B101</a>	Human Safety and Toxicology	6	4
<a href="#">P352B001</a>	Surface and Colloid Chemistry	6	4
<a href="#">B200B010</a>	Cell and Tissue Biology	6	2
<a href="#">P390B105</a>	General Organic Chemistry	6	2
<a href="#">T430B144</a>	Food Chemistry and Analysis	9	4
<a href="#">T430B143</a>	Food Microbiology and Hygiene	6	4
<a href="#">T430B109</a>	Food Sensory Evaluation	3	4
<a href="#">P004B001</a>	Principles of Biochemistry	6	4
<a href="#">T430B147</a>	Catering Technology	3	6
<a href="#">T430B146</a>	Food Technologies 2	12	6
<a href="#">T430B148</a>	Packaging Materials and Technologies	3	6
<a href="#">T430B140</a>	Food Quality and Safety	6	8
<a href="#">P300B503</a>	Chemical Analysis	6	4
<a href="#">P370B002</a>	Polymer Chemistry	6	4
<a href="#">P352B001</a>	Surface and Colloid Chemistry	6	4
<a href="#">T480B215</a>	Chemistry and Technology of Cosmetics	6	6
<a href="#">P390B106</a>	Drug Chemistry and Technology	6	6
<a href="#">P003B100</a>	Sustainable Chemistry	6	8

## Master courses

### Autumn

Course code	Course title	ECTSCredits	Semester
<a href="#">P400M101</a>	Analytical and Preparative Chromatography	6	1
<a href="#">P390M117</a>	Selected Chapters of Organic Chemistry	6	1
<a href="#">P390M327</a>	Spectroscopy of Organic Compounds	6	1
<a href="#">T480M100</a>	Extraction of Bioactive Natural Materials	6	3
<a href="#">T350M115</a>	Chemical Reaction Engineering	6	1
<a href="#">T350M110</a>	Fluid Dynamics	6	1
<a href="#">T230M121</a>	Design of Chemical Industry Enterprises	6	3
<a href="#">P400M101</a>	Analytical and Preparative Chromatography	6	1
<a href="#">B230M105</a>	Applied Microbiology	6	1
<a href="#">T490M107</a>	Product Quality Systems in Biotechnology Industry	6	1
<a href="#">T490M108</a>	Technology of Industrial Bioprocesses	6	1
<a href="#">T125M101</a>	Advanced Optimisation and Control Methods for Biotechnological Processes	6	3
<a href="#">P390M112</a>	Methods of Spectroscopic Analysis of Biomolecules	6	3
<a href="#">B230M100</a>	Applied Microbiology and Biotechnology	6	1
<a href="#">T430M133</a>	Applied Food Chemistry	6	1
<a href="#">T430M141</a>	Dietetics	6	1
<a href="#">T430M102</a>	Food Quality and Safety Management	6	1
<a href="#">T430M134</a>	Assessment of Functionality of Food Ingredients	6	3
<a href="#">T430M142</a>	Personalised Nutrition	6	3
<a href="#">P400M103</a>	Chemical Kinetics and Catalysis	6	1
<a href="#">P003M100</a>	Green Chemistry and Renewable Resources	6	1
<a href="#">P352M010</a>	Liquid and Gas Chromatography	6	1
<a href="#">P390M327</a>	Spectroscopy of Organic Compounds	6	1
<a href="#">T270M138</a>	Air Quality Engineering	6	1
<a href="#">T270M123</a>	Chemicals in Environment	6	1
<a href="#">P305M010</a>	Methods of Environmental Analysis	6	1
<a href="#">T270M135</a>	Sustainability Management and Law	6	1
<a href="#">T000M239</a>	Eco-Entrepreneurship Project	6	3
<a href="#">T270M121</a>	Modelling of Environmental Processes and Technologies	6	3

### Spring

Course code	Course title	ECTSCredits	Semester
<a href="#">P390M116</a>	Selected Chapters of Medicinal Chemistry	6	2
<a href="#">T490M109</a>	Bioprocess Technology in Industry 2	9	2
<a href="#">P390M113</a>	Production of Biologically Active Materials	6	2
<a href="#">T430M126</a>	Functional Foods and Food Supplements	6	2
<a href="#">T000M246</a>	Modern Methods in Food Analysis and Quality Control	6	2
<a href="#">P003M102</a>	Collected Chapters of Chemistry	6	2
<a href="#">P360M106</a>	Thermal Analysis and X-Ray Powder Diffraction Methods	6	2
<a href="#">T270M122</a>	Experimental Design and Data Analysis in Environmental Engineering	6	2
<a href="#">T270M137</a>	Technologies for Waste Management and Resources Recovering	6	2
<a href="#">T270M136</a>	Water Resources Engineering	6	2

