

**FACULTY OF FOOD TECHNOLOGY AND NUTRITION**
**FOOD TECHNOLOGY**

Number of subject indicates the subject that is a prerequisite

Nr.	Subject	ECTS	Status	Semester	Number of subject indicates the subject that is a prerequisite	
					listen	exam
1	Mathematics 1	5	OB*	1		
2	General Chemistry	6	OB	1		
3	Biology	5	OB	1		
4	Physics	5	OB	1		
5	Raw materials in Food Engineering 1	5	OB	1		
6	Sport 1	2	OB	1		
7	English language 1	2	SEL**	1		
8	French language 1	2	SEL	1		
9	German language 1	2	SEL	1		
10	Mathematics 2	5	OB	2	1	1
11	Organic Chemistry	5	OB	2		
12	General Microbiology	4	OB	2		
13	Food Economy	4	OB	2		
14	Sport 2	2	OB	2		
15	Informatics	4	SEL	2		
16	Analytical chemistry	4	SEL	2		
17	Biostatistics	4	SEL	2		
18	English language 2	2	SEL	2	7	7
19	French language 2	2	SEL	2		
20	German language 2	2	SEL	2		
21	Technology Operations 1	5	OB	3	1,10,4	1,10,4
22	Biochemistry	6	OB	3	2	2
23	Food Microbiology	5	OB	3	3,12	3,12
24	Raw Materials in Food Engineering 2	4	OB	3	5	5
25	Physical chemistry	4	SEL	3	2,4	2,4
26	Basics of Machinery	4	SEL	3		
27	Thermodynamics	4	SEL	3		
28	Introduction to Food Technology	4	SEL	3		
29	Living Environment Protection	4	SEL	3		
30	Technology Operations 2	7	OB	4	1,10,4	
31	Food chemistry	7	OB	4	2,22	2,22
32	Basses of Nutrition	6	OB	4	22	22
33	Food Biotechnology	4	SEL	4	22	22
34	Food Conservation Processes	4	SEL	4		
35	Quality Control of Food Products	4	SEL	4		
36	Water technology	4	SEL	4		
37	Cereal Processing Technology	8	OB	5	28,22,31,30	28,22,31,30
38	Fruit and Vegetable Processing Technology	8	OB	5	28,22,31,30	28,22,31,30
39	Professional practice	6	OB	5		
40	Meat Processing Technology	3	SEL	5		
41	Food Enzymology	3	SEL	5		
42	Food Technology Management	3	SEL	5	13	13

<b>43</b> Measurements and adjustment of the process	3	SEL	5		
<b>44</b> Corrosion and preservation of the materials	3	SEL	5		
<b>45</b> Hygiene and Sanitation in Food Engineering	3	SEL	5		
<b>46</b> Dairy processing technology	5	OB	6	28,22,31,30	28,22,31,30
<b>47</b> Baking and Food Confectionery Technology	5	OB	6	37	
<b>48</b> Graduation Thesis	10	OB	6		
<b>49</b> Soft and Refreshing Beverages Production Technology	3	SEL	6	28,22,31,30	28,22,31,30
<b>50</b> Food and Safety Control	3	SEL	6		
<b>51</b> Food products packaging	3	SEL	6		
<b>52</b> Docimology	2	OPT***	Winter		
<b>53</b> Lifelong learning	2	OPT	Spring		
<b>54</b> Sociology in politics	2	OPT	Winter		
<b>55</b> Culture civilization	2	OPT	Spring		
<b>56</b> Islam civilization	2	OPT	Winter		
<b>57</b> Oriental philology	2	OPT			
<b>58</b> Stress management	2	OPT	Spring		
<b>59</b> Work psychology	2	OPT	Spring		
<b>60</b> History of European Integration	2	OPT	Spring		
<b>61</b> Ethnology	2	OPT	Spring		
<b>62</b> Introduction to philosophy	2	OPT	Winter		
<b>63</b> Philosophy of ethics	2	OPT	Winter		
<b>64</b> Introduction to Special Education and Rehabilitation	2	OPT	Winter		
<b>65</b> Medical ethics with deontology	2	OPT	Winter		
<b>66</b> Health environment	2	OPT	Spring		
<b>67</b> Medical Terminology	2	OPT	Winter		
<b>68</b> Public Health	2	OPT	Spring		
<b>69</b> First medical aid	2	OPT	Winter		

<b>70</b> Hygiene	2	OPT	Spring		
<b>71</b> Physiology	2	OPT	Winter		
<b>72</b> Flora and fauna in Macedonia	2	OPT	Spring		
<b>73</b> Urban Geography	2	OPT	Spring		
<b>74</b> Bio energy	2	OPT	Winter		
<b>75</b> Selective chapters of physics (nanophysics)	2	OPT	Spring		
<b>76</b> General chemistry	2	OPT	Winter		
<b>77</b> Basis of Statistics	2	OPT	Spring		
<b>78</b> Basis of Informatics	2	OPT	Winter		
<b>79</b> Principles of management and marketing	2	OPT	Winter		
<b>80</b> Business ethics	2	OPT	Winter		
<b>81</b> Basis of Economy	2	OPT	Winter		
<b>82</b> Public Finance	2	OPT	Spring		
<b>83</b> Business Communication	2	OPT	Spring		
<b>84</b> Justice and home affairs in the EU	2	OPT	Spring		
<b>85</b> History of EU	2	OPT	Winter		
<b>86</b> The rights of non-governmental organizations	1	OPT	Winter		
<b>87</b> Communication and Public Relations	2	OPT	Spring		
<b>88</b> Human rights	2	OPT	Winter		
<b>89</b> Albanian language	2	OPT	Winter		
<b>90</b> Macedonian language	2	OPT	Winter		
<b>91</b> German language	2	OPT	Winter		
<b>92</b> French language	2	OPT	Spring		

<b>93</b>	English language	2	OPT	Spring		
<b>94</b>	Multiethnic communication	2	OPT	Spring		
<b>95</b>	Dairy processing technology	5	O	6	28,22,31,30	28,22,31,30
<b>96</b>	Acrobatics	2	OPT	Spring		
<b>97</b>	Elementary Games	2	OPT	Winter		
<b>98</b>	Marketing in sport	2	OPT	Spring		
<b>99</b>	Small Football	2	OPT	Spring		
<b>100</b>	Computer analysis of the competition	2	OPT	Winter		
<b>101</b>	Tennis & ping-pong	2	OPT	Spring		
<b>102</b>	Popular dance	2	OPT	Winter		
<b>103</b>	Fitness	2	OPT	Winter		
<b>104</b>	Volleyball on the beach	2	OPT	Spring		
<b>105</b>	Art history	2	OPT	Winter		
<b>106</b>	Stage games	2	OPT	Spring		
<b>107</b>	Diction	2	OPT	Spring		
<b>108</b>	Planning Processes	2	OPT	Spring		
<b>109</b>	Legal Protection of Enterprises	2	OPT	Winter		
<b>110</b>	Environmental Strategy	2	OPT	Spring		
<b>111</b>	Machine man	2	OPT	Spring		
<b>112</b>	Ethics in the state administration	2	OPT	Spring		
<b>113</b>	Social change and globalization	2	OPT	Winter		
<b>114</b>	European economic integration	2	OPT	Spring		
<b>115</b>	Food conservation processes	2	OPT	Winter		
<b>116</b>	Hygiene and Sanitation in Food Engineering	2	OPT	Winter		
<b>117</b>	Food safety and control	2	OPT	Spring		
<b>118</b>	Basis of dietotherapy	2	OPT	Spring		
<b>119</b>	Basis of gastronomy	2	OPT	Spring		
<b>120</b>	Science of nutrition	2	OPT	Winter		

\*Obligatory, \*\*Selective, \*\*\* Optional