

**FACULTY OF FOOD TECHNOLOGY AND NUTRITION
NUTRITION**

Number of subject indicates
the subject that is a
prerequisite

Nr.	Subject	ECTS	Status	Semester	listen	exam
1	Mathematics	6	OB*	1		
2	General chemistry	5	OB	1		
3	Biology	5	OB	1		
4	Physics	5	OB	1		
5	Raw materials in food industry	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	Organic Chemistry	5	OB	2		
11	General Microbiology	5	OB	2		
12	Human anatomy	5	OB	2		
13	Introduction to the profession of nutrition	3	OB	2		
14	Sport 2	2	OB	2		
15	Informatics	4	SEL	2		
16	Biostatistics	4	SEL	2		
17	Colloidal chemistry	4	SEL	2		
18	English language 2	2	SEL	2		
19	French language 1	2	SEL	2		
20	German language 1	2	SEL	2		
21	Biochemistry	6	OB	3		
22	Food technologies of plant origin products	6	OB	3		
23	Food technologies of animal origin products	5	OB	3		
24	Nutrition Science 1	5	OB	3		
25	Psychology of nutrition	3	SEL	3		
26	Human ecology	3	SEL	3		
27	Food microbiology	3	SEL	3		
28	Human physiology	6	OB	4		
29	Chemistry and biochemistry of food	6	OB	4		
30	Nutrition science 2	6	OB	4		
31	Sociology of nutrition	4	SEL	4		
32	Food analysis methods	6	SEL	4		
33	Sensory analysis of food	4	SEL	4		
34	Food preparation processes	6	SEL	4		
35	Basics of diet therapy	6	OB	5		
36	Basic toxicology	6	OB	5		
37	New achievements in nutrition science	6	OB	5		
38	Marketing of food products	6	SEL	5		
39	Immunology for nutritionists	6	SEL	5		
40	Basics of gastronomy	6	SEL	5		
41	Nutrition of the elders	6	SEL	5		
42	Nutrition of sportsman	6	SEL	5		
43	Quality and safety of food	4	OB	6		
44	Professional practice	4	OB	6		
45	Graduation Thesis	10	OB	6		
46	Diet therapy for diabetics	5	SEL	6		
47	Shelf life of packages products	5	SEL	6		
48	New food	5	SEL	6		

49	Probiotics and starter cultures	5	SEL	6		
50	Legal rules for food	5	SEL	6		
51	Docimology	2	OPT***	Winter		
52	Lifelong learning	2	OPT	Spring		
53	Sociology in politics	2	OPT	Winter		
54	Culture civilization	2	OPT	Spring		
55	Islam civilization	2	OPT	Winter		
56	Oriental philology	2	OPT			
57	Stress management	2	OPT	Spring		
58	Work psychology	2	OPT	Spring		
59	History of European Integration	2	OPT	Spring		
60	Ethnology	2	OPT	Spring		
61	Introduction to philosophy	2	OPT	Winter		
62	Philosophy of ethics	2	OPT	Winter		
63	Introduction to Special Education and Rehabilitation	2	OPT	Winter		
64	Medical ethics with deontology	2	OPT	Winter		
65	Health environment	2	OPT	Spring		
66	Medical Terminology	2	OPT	Winter		
67	Public Health	2	OPT	Spring		
68	First medical aid	2	OPT	Winter		
69	Hygiene	2	OPT	Spring		
70	Physiology	2	OPT	Winter		
71	Flora and fauna in Macedonia	2	OPT	Spring		
72	Urban Geography	2	OPT	Spring		
73	Bio energy	2	OPT	Winter		
74	Selective chapters of physics (nanophysics)	2	OPT	Spring		
75	General chemistry	2	OPT	Winter		
76	Basis of Statistics	2	OPT	Spring		
77	Basis of Informatics	2	OPT	Winter		
78	Principles of management and marketing	2	OPT	Winter		
79	Business ethics	2	OPT	Winter		
80	Basis of Economy	2	OPT	Winter		
81	Public Finance	2	OPT	Spring		
82	Business Communication	2	OPT	Spring		
83	Justice and home affairs in the EU	2	OPT	Spring		
84	History of EU	2	OPT	Winter		
85	The rights of non-governmental organizations	1	OPT	Winter		
86	Communication and Public Relations	2	OPT	Spring		
87	Human rights	2	OPT	Winter		
88	Albanian language	2	OPT	Winter		
89	Macedonian language	2	OPT	Winter		
90	German language	2	OPT	Winter		
91	French language	2	OPT	Spring		

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

*Obligatory, **Selective, *** Optional