

Domain of study	Level (BA/MA)	Study programme	Year of study	Semester	Course title	Credit units
Food Engineering	BA	Food Engineering	I	1	Mathematical Analysis	4
Food Engineering	BA	Food Engineering	I	1	Chemistry (Inorganic and analytical )	5
Food Engineering	BA	Food Engineering	I	1	Organic chemistry I	4
Food Engineering	BA	Food Engineering	I	1	Physical and colloides chemistry	5
Food Engineering	BA	Food Engineering	I	1	Applied IT	4
Food Engineering	BA	Food Engineering	I	1	Policies and global strategies for food security	4
Food Engineering	BA	Food Engineering	I	1	Human food psychology	3
Food Engineering	BA	Food Engineering	I	1	Physical education	1
Food Engineering	BA	Food Engineering	I	2	Special Mathematics	5
Food Engineering	BA	Food Engineering	I	2	Physics	6
Food Engineering	BA	Food Engineering	I	2	Organic Chemistry II	5
Food Engineering	BA	Food Engineering	I	2	Technical Drawing and Infographics	5
Food Engineering	BA	Food Engineering	I	2	Foreign language I (English/French - advanced)	4
Food Engineering	BA	Food Engineering	I	2	Foreign language II (English/French - beginners)	4
Food Engineering	BA	Food Engineering	II	3	Biochemistry	4
Food Engineering	BA	Food Engineering	II	3	General microbiology	4

Food Engineering	BA	Food Engineering	II	3	Unitary operations in food industry	6
Food Engineering	BA	Food Engineering	II	3	Elements of mechanical engineering	5
Food Engineering	BA	Food Engineering	II	3	Innocuity of food products	5
Food Engineering	BA	Food Engineering	II	3	Principles and methods of food preservation	3
Food Engineering	BA	Food Engineering	II	3	Foreign language I (English/French - advanced)	2
Food Engineering	BA	Food Engineering	II	3	Physical education	1
Food Engineering	BA	Food Engineering	II	4	Biochemistry	4
Food Engineering	BA	Food Engineering	II	4	Principles and methods of food preservation	4
Food Engineering	BA	Food Engineering	II	4	Unitary operations in food industry	5
Food Engineering	BA	Food Engineering	II	4	Principles of human nutrition	4
Food Engineering	BA	Food Engineering	II	4	Elements of electrical engineering	4
Food Engineering	BA	Food Engineering	II	4	Self management and communication	2
Food Engineering	BA	Food Engineering	II	4	Foreign language I (English/French - advanced)	2
Food Engineering	BA	Food Engineering	II	4	Practical trainingI training	4
Food Engineering	BA	Food Engineering	II	4	Physical education	1
Food Engineering	BA	Food Engineering	III	5	Food biotechnology	4
Food Engineering	BA	Food Engineering	III	5	General technology -Technology and quality control in meat industry	4

Food Engineering	BA	Food Engineering	III	5	General Technology - Technology and control in dairy industry	4
Food Engineering	BA	Food Engineering	III	5	Specific microbiology	4
Food Engineering	BA	Food Engineering	III	5	Food quality control in food industry	6
Food Engineering	BA	Food Engineering	III	5	Additives and ingredients in food industry	4
Food Engineering	BA	Food Engineering	III	5	General Technology - Technology and control milling industry	4
Food Engineering	BA	Food Engineering	III	6	General Technology - Technology and control in bakery industry	4
Food Engineering	BA	Food Engineering	III	6	General Technology - Technology and control of wine industry	4
Food Engineering	BA	Food Engineering	III	6	General Technology - Technology and control fermentation industry	4
Food Engineering	BA	Food Engineering	III	6	Special technology of processing groats	2
Food Engineering	BA	Food Engineering	III	6	Equipment in food industry	3
Food Engineering	BA	Food Engineering	III	6	Accounting	3
Food Engineering	BA	Food Engineering	III	6	Sensorial analysis	3
Food Engineering	BA	Food Engineering	III	6	Special Processing Technologies	3
Food Engineering	BA	Food Engineering	III	6	Practical training	4
Food Engineering	BA	Food Engineering	IV	7	General Technology - Technology and control canning industry	4
Food Engineering	BA	Food Engineering	IV	7	Equipment in food industry	4
Food Engineering	BA	Food Engineering	IV	7	General Technology - Technology and control in sweets and bakery industry	4

Food Engineering	BA	Food Engineering	IV	7	General Technology - Technology and control the oil industry	4
Food Engineering	BA	Food Engineering	IV	7	General Technology - Technology and control in sugar industry	4
Food Engineering	BA	Food Engineering	IV	7	Marketing	5
Food Engineering	BA	Food Engineering	IV	7	Novel food design	3
Food Engineering	BA	Food Engineering	IV	7	Technological project	2
Food Engineering	BA	Food Engineering	IV	8	Hygiene	4
Food Engineering	BA	Food Engineering	IV	8	Packaging and design in food industry	4
Food Engineering	BA	Food Engineering	IV	8	Fraudes and identification of food products	4
Food Engineering	BA	Food Engineering	IV	8	Management	4
Food Engineering	BA	Food Engineering	IV	8	Ecology and Environment Protection	3
Food Engineering	BA	Food Engineering	IV	8	Equipment in food industry - proiect	4
Food Engineering	BA	Food Engineering	IV	8	Economic calculation in the graduation projects	2
Food Engineering	BA	Food Engineering	IV	8	Legislation and consumer protection	4
Food Engineering	BA	Food Engineering	IV	8	Practice to Graduation Project Elaboration	1
Food Engineering	BA	Control and expertise of foods	III	5	Specific microbiology	5
Food Engineering	BA	Control and expertise of foods	III	5	Enzymatic and imunological methods of analysis	5
Food	BA	Control and expertise of	III	5	Radio electromagnetics food analysis	4

Engineering		foods				
Food Engineering	BA	Control and expertise of foods	III	5	Quality management	5
Food Engineering	BA	Control and expertise of foods	III	5	Additives and ingredients in food industry	4
Food Engineering	BA	Control and expertise of foods	III	5	General technology in food industry	3
Food Engineering	BA	Control and expertise of foods	III	5	Food biotechnology	4
Food Engineering	BA	Control and expertise of foods	III	6	Chromatographic and electrophoretic methods of analysis of food	4
Food Engineering	BA	Control and expertise of foods	III	6	Minimum athermal and thermal processing of food products	3
Food Engineering	BA	Control and expertise of foods	III	6	Quality management	5
Food Engineering	BA	Control and expertise of foods	III	6	Equipment in food industry	4
Food Engineering	BA	Control and expertise of foods	III	6	Accounting	4
Food Engineering	BA	Control and expertise of foods	III	6	Sensorial analysis	3
Food Engineering	BA	Control and expertise of foods	III	6	General technology in food industry	3
Food Engineering	BA	Control and expertise of foods	III	6	Practical training	4
Food Engineering	BA	Control and expertise of foods	IV	7	Equipment in food industry	4
Food Engineering	BA	Control and expertise of foods	IV	7	Fraudes control in food industry	4
Food Engineering	BA	Control and expertise of foods	IV	7	Statistical Control of Foods	4
Food Engineering	BA	Control and expertise of foods	IV	7	Sanitary-veterinary control and foods safety	5
Food	BA	Control and expertise of	IV	7	Genetic Modified Foods	4

Engineering		foods				
Food Engineering	BA	Control and expertise of foods	IV	7	Pest control	2
Food Engineering	BA	Control and expertise of foods	IV	7	Technological project	2
Food Engineering	BA	Control and expertise of foods	IV	7	Marketing	5
Food Engineering	BA	Control and expertise of foods	IV	8	Hygiene	4
Food Engineering	BA	Control and expertise of foods	IV	8	Packaging and design in food industry	4
Food Engineering	BA	Control and expertise of foods	IV	8	Fraudes control in food industry	4
Food Engineering	BA	Control and expertise of foods	IV	8	Management	4
Food Engineering	BA	Control and expertise of foods	IV	8	Ecology and Environment Protection	3
Food Engineering	BA	Control and expertise of foods	IV	8	Designing quality control systems	4
Food Engineering	BA	Control and expertise of foods	IV	8	Legislation and consumer protection	4
Food Engineering	BA	Control and expertise of foods	IV	8	Economic calculation in the graduation projects	2
Food Engineering	BA	Control and expertise of foods	IV	8	Practice to Graduation Project Elaboration	1
Food Engineering	BA	Fish industrialization and fishery	III	5	Hydrology	5
Food Engineering	BA	Fish industrialization and fishery	III	5	Reproduction and fish selection	5
Food Engineering	BA	Fish industrialization and fishery	III	5	Ichthyology	7
Food Engineering	BA	Fish industrialization and fishery	III	5	Fish nutrition elements	5
Food	BA	Fish industrialization	III	5	General technology in food industry	3

Engineering		and fishery				
Food Engineering	BA	Fish industrialization and fishery	III	5	Botany and aquatic zoology	5
Food Engineering	BA	Fish industrialization and fishery	III	6	Equipment in food industry	4
Food Engineering	BA	Fish industrialization and fishery	III	6	Topography and cartography	3
Food Engineering	BA	Fish industrialization and fishery	III	6	Hydrobiology	5
Food Engineering	BA	Fish industrialization and fishery	III	6	Accounting	4
Food Engineering	BA	Fish industrialization and fishery	III	6	General technology in food industry	3
Food Engineering	BA	Fish industrialization and fishery	III	6	General technology in aquaculture	4
Food Engineering	BA	Fish industrialization and fishery	III	6	Fishing gears and fishing techniques	3
Food Engineering	BA	Fish industrialization and fishery	III	6	Practical training	4
Food Engineering	BA	Fish industrialization and fishery	IV	7	Equipment in food industry	4
Food Engineering	BA	Fish industrialization and fishery	IV	7	General technology in aquaculture	5
Food Engineering	BA	Fish industrialization and fishery	IV	7	Engineering in aquaculture	4
Food Engineering	BA	Fish industrialization and fishery	IV	7	Ichthyopathology	4
Food Engineering	BA	Fish industrialization and fishery	IV	7	Marketing	5
Food Engineering	BA	Fish industrialization and fishery	IV	7	Fish processing	4
Food Engineering	BA	Fish industrialization and fishery	IV	7	Fishing gears and fishing techniques	4
Food	BA	Fish industrialization	IV	8	Hygiene	4

Engineering		and fishery				
Food Engineering	BA	Fish industrialization and fishery	IV	8	Packaging and design in food industry	4
Food Engineering	BA	Fish industrialization and fishery	IV	8	Engineering in aquaculture	6
Food Engineering	BA	Fish industrialization and fishery	IV	8	Ichthyopathology	4
Food Engineering	BA	Fish industrialization and fishery	IV	8	Management	4
Food Engineering	BA	Fish industrialization and fishery	IV	8	Ecology and Environment Protection	3
Food Engineering	BA	Fish industrialization and fishery	IV	8	Economic calculation in the graduation projects	2
Food Engineering	BA	Fish industrialization and fishery	IV	8	Machinery and equipment in fishing and aquaculture	2
Food Engineering	BA	Fish industrialization and fishery	IV	8	Practice to Graduation Project Elaboration	1
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Biochemistry	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	General microbiology	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Unitary operations in catering and agro-tourism	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Elements of mechanical engineering	5
Engineering	BA	Engineering and	II	3	Principles and methods of food preservation	3



and management		management in catering and agro-tourism				
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Power, machines and facilities for holding agro-tourism	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Innocuity of food products	5
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Foreign language I (English/French - advanced)	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	3	Physical education	1
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Biochemistry	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Principles of human nutrition	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Principles and methods of food preservation	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Unitary operations in catering and agro-tourism	3

Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Power, machines and facilities for holding agro-tourism	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Elements of electrical engineering	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Rural economy	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Self management and communication	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Practical training	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	II	4	Physical education	1
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Specific microbiology	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Food quality control	5
Engineering and management	BA	Engineering and management in catering and agro-	III	5	Essentials of gastronomy and gastrotechny	5

		tourism				
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Forestry and forest products	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Food style	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Commercial law	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Animal farming technology	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	5	Bakery products, pastry products, farinaceous foods and sugar products	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Processing technology of plant products management	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Processing technology of animal products management	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Catering products management	4
Engineering and	BA	Engineering and management in	III	6	Hospitality Management	3

management		catering and agro-tourism				
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Sociology	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Accounting	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Sensorial analysis	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Geography of agro-tourism resources	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	III	6	Practical training	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Finance, credit	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Equipments for catering	5
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	International gastronomy	4
Engineering	BA	Engineering and	IV	7	Management and clients attendance techniques	4

and management		management in catering and agro-tourism				
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Design and operation of the catering and tourism facilities	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Food Packing for catering and agro-tourism	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Marketing	3
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Technological project	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	7	Drinks for catering and agro-tourism	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Hygiene of food companies	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Fraudes and identification of food products	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Ecology and Environment Protection	3

Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Management	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Legislation and consumer protection	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Equipments for catering - proiect	4
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Economic calculation in the graduation projects	2
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Practice to Graduation Project Elaboration	1
Engineering and management	BA	Engineering and management in catering and agro-tourism	IV	8	Analysis and interpretation of research data	4
Environmental science	BA	Ecology and Environment Protection	I	1	Environmental Chemistry	6
Environmental science	BA	Ecology and Environment Protection	I	1	Vegetal Biology	8
Environmental science	BA	Ecology and Environment Protection	I	1	Plant Taxonomy	5
Environmental science	BA	Ecology and Environment Protection	I	1	Physical Education	3
Environmental science	BA	Ecology and Environment Protection	I	1	General Ecology	8
Environmental science	BA	Ecology and Environment Protection	I	2	Physical Education	3

science		Environment Protection				
Environmental science	BA	Ecology and Environment Protection	I	2	Animal biology	8
Environmental science	BA	Ecology and Environment Protection	I	2	Hydrology and Oceanography	8
Environmental science	BA	Ecology and Environment Protection	I	2	Applied IT	5
Environmental science	BA	Ecology and Environment Protection	I	2	Foreign language I (English/French - advanced)	3
Environmental science	BA	Ecology and Environment Protection	I	2	Foreign language II (English/French - advanced)	3
Zootechnics	BA	Fisheries and aquaculture	I	1	Mathematics and Statistics	5
Zootechnics	BA	Fisheries and aquaculture	I	1	Chemistry	5
Zootechnics	BA	Fisheries and aquaculture	I	1	Applied IT	5
Zootechnics	BA	Fisheries and aquaculture	I	1	Physiology	5
Zootechnics	BA	Fisheries and aquaculture	I	1	Physical education	2
Zootechnics	BA	Fisheries and aquaculture	I	1	Foreign language (English/French - advanced)	3
Zootechnics	BA	Fisheries and aquaculture	I	1	Microbiology / Cell biology	5
Zootechnics	BA	Fisheries and aquaculture	I	2	Botany and aquatic zoology	5

Zootechnics	BA	Fisheries and aquaculture	1	2	Applied IT	4
Zootechnics	BA	Fisheries and aquaculture	1	2	Genetics	5
Zootechnics	BA	Fisheries and aquaculture	1	2	Biophysics	4
Zootechnics	BA	Fisheries and aquaculture	1	2	Biochemistry	4
Zootechnics	BA	Fisheries and aquaculture	1	2	Physical education	2
Zootechnics	BA	Fisheries and aquaculture	1	2	Foreign language (English/French - advanced)	3
Food Engineering	MA	Food Science and Engineering	1	1	Meat and by-products technology	6
Food Engineering	MA	Food Science and Engineering	1	1	Milk technology	6
Food Engineering	MA	Food Science and Engineering	1	1	Rapid methods and automation in microbiology	6
Food Engineering	MA	Food Science and Engineering	1	1	Food style	4
Food Engineering	MA	Food Science and Engineering	1	1	European strategy of food security	5
Food Engineering	MA	Food Science and Engineering	1	1	Experimental techniques	3
Food Engineering	MA	Food Science and Engineering	1	2	Functional foods	6
Food	MA	Food Science and	1	2	Membrane techniques	3



Engineering		Engineering				
Food Engineering	MA	Food Science and Engineering	I	2	Food and tourism catering	5
Food Engineering	MA	Food Science and Engineering	I	2	Refrigeration and air-conditioning	5
Food Engineering	MA	Food Science and Engineering	I	2	Special equipment in the food industry	5
Food Engineering	MA	Food Science and Engineering	I	2	Statistical Control of Foods	3
Food Engineering	MA	Food Science and Engineering	I	2	Experimental techniques	3
Food Engineering	MA	Food Science and Engineering	II	3	Quality and food safety	5
Food Engineering	MA	Food Science and Engineering	II	3	Marketing research	4
Food Engineering	MA	Food Science and Engineering	II	3	Designing and promoting new products	4
Food Engineering	MA	Food Science and Engineering	II	3	Experimental techniques	2
Food Engineering	MA	Food Science and Engineering	II	3	Enzymatic preparations biotechnology	5
Food Engineering	MA	Food Science and Engineering	II	3	Starter cultures	5
Food Engineering	MA	Food Science and Engineering	II	3	Wastewater treatment	5
Food Engineering	MA	Food Science and Engineering	II	4	Practical Research and Dissertation Development Module	30
Food Engineering	MA	Control, expertise and safety of foods	I	1	Statistical analysis and design of experiments in food industry	4
Food Engineering	MA	Control, expertise and safety of foods	I	1	Food sensorial features assesment	5
Food Engineering	MA	Control, expertise and safety of foods	I	1	Management of Food Quality and Safety	6
Food	MA	Control, expertise and	I	1	Advanced chemical, microbiological and toxicological methods for food control and analysis	5

Engineering		safety of foods				
Food Engineering	MA	Control, expertise and safety of foods	I	1	Experimental techniques	3
Food Engineering	MA	Control, expertise and safety of foods	I	1	Food security / Epidemiology and public health	4
Food Engineering	MA	Control, expertise and safety of foods	I	1	Principles of Genetics	3
Food Engineering	MA	Control, expertise and safety of foods	I	2	Science of food commodities	6
Food Engineering	MA	Control, expertise and safety of foods	I	2	Authentication and expertise of food products	7
Food Engineering	MA	Control, expertise and safety of foods	I	2	Advanced chemical, microbiological and toxicological methods for food control and analysis	6
Food Engineering	MA	Control, expertise and safety of foods	I	2	Food traceability	4
Food Engineering	MA	Control, expertise and safety of foods	I	2	Quality audit	4
Food Engineering	MA	Control, expertise and safety of foods	I	2	Experimental techniques	3
Food Engineering	MA	Control, expertise and safety of foods	II	3	Advanced chemical, microbiological and toxicological methods for food control and analysis	4
Food Engineering	MA	Control, expertise and safety of foods	II	3	Sanitary-veterinary food control	6
Food Engineering	MA	Control, expertise and safety of foods	II	3	Food safety under minimal processing	6
Food Engineering	MA	Control, expertise and safety of foods	II	3	Food products promotion	4
Food Engineering	MA	Control, expertise and safety of foods	II	3	International food legislation	3
Food Engineering	MA	Control, expertise and safety of foods	II	3	Experimental techniques	2
Food Engineering	MA	Control, expertise and safety of foods	II	3	Marketing research	5
Food	MA	Control, expertise and	II	4	Practical Research and Dissertation Development Module	30

Engineering		safety of foods				
Food Engineering	MA	Nutrition	I	1	Advanced nutrition principles	6
Food Engineering	MA	Nutrition	I	1	Biochemistry of nutrients	6
Food Engineering	MA	Nutrition	I	1	Nutritioni physiology over a life cycle	6
Food Engineering	MA	Nutrition	I	1	Food processing in catering	4
Food Engineering	MA	Nutrition	I	1	Industrial processing of food	6
Food Engineering	MA	Nutrition	I	1	Experimental technique	2
Food Engineering	MA	Nutrition	I	2	Compared nutrition in the biological environment (food chain)	6
Food Engineering	MA	Nutrition	I	2	Special nutrition 1 – nutrition of infant, babies and children	4
Food Engineering	MA	Nutrition	I	2	Special nutrition 2 - nutrition of elderly people	4
Food Engineering	MA	Nutrition	I	2	Gastronomy and hand-crafted food	4
Food Engineering	MA	Nutrition	I	2	General pathology - modern concepts of interference with patient nutrition	6
Food Engineering	MA	Nutrition	I	2	Psychology of human nutrition and nutrition legislation	4
Food Engineering	MA	Nutrition	I	2	Experimental technique	2
Food Engineering	MA	Nutrition	II	3	Special Nutrition 3 - Nutrition of Athletes in Conditions of Intense Effort	4
Food Engineering	MA	Nutrition	II	3	Special Nutrition 4 - Nutrition to Patients	4
Food Engineering	MA	Nutrition	II	3	Nutritional Diseases	6
Food	MA	Nutrition	II	3	Food Supplements and Drugs	4

Engineering						
Food Engineering	MA	Nutrition	II	3	Nutritional Management and Marketing	4
Food Engineering	MA	Nutrition	II	3	Food Safety and Human Nutrition	6
Food Engineering	MA	Nutrition	II	3	Experimental Techniques	2
Food Engineering	MA	Nutrition	II	4	Practical Research and Dissertation Development Module	30
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Marketing of Agritourism	4
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Quality management and food safety	4
Engineering and	MA	Engineering and management in	II	3	Hotel and catering marketing	4

management		catering and agro-tourism				
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Informatic and communication systems in marketing	4
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Tourist resources	4
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Tourist service Management	4
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Environmental monitoring and protection	4
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Communication techniques	4
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	3	Experimental techniques	2
Engineering and management	MA	Engineering and management in catering and agro-tourism	II	4	Practical Research and Dissertation Development Module	30
Environmental science	MA	Environmental quality control and expertise	I	1	Physico-chemical evaluation techniques for environmental quality	7
Environmental science	MA	Environmental quality control and expertise	I	1	Biological methods for the assessment of environmental condition	6
Environmental	MA	Environmental quality	I	1	Global climate changes and their effect on ecosystems	6

science		control and expertise				
Environmental science	MA	Environmental quality control and expertise	I	1	Integrated Systems Plant Protection	7
Environmental science	MA	Environmental quality control and expertise	I	1	Integrated environmental monitoring systems	4
Environmental science	MA	Environmental quality control and expertise	I	2	Wastewater treatment and control	7
Environmental science	MA	Environmental quality control and expertise	I	2	Ecological restoration	6
Environmental science	MA	Environmental quality control and expertise	I	2	Environmental quality management	7
Environmental science	MA	Environmental quality control and expertise	I	2	Industrial waste management	5
Environmental science	MA	Environmental quality control and expertise	I	2	Statistical methods for environmental data processing	5
Environmental science	MA	Environmental quality control and expertise	II	3	Environmental audit	8
Environmental science	MA	Environmental quality control and expertise	II	3	Environmental policies and strategies	7
Environmental science	MA	Environmental quality control and expertise	II	3	Control and expertise of aquaculture and food pollutants	7
Environmental science	MA	Environmental quality control and expertise	II	3	Geographic Information System (GIS) for environmental monitoring	8
Environmental science	MA	Environmental quality control and expertise	II	4	Assisted Research and Dissertation Development Module	15
Environmental science	MA	Environmental quality control and expertise	II	4	Practical Research and Dissertation Development Module	15
Food Engineering	MA	Aquatic bioresources science and engineering	I	1	Biotechnology in aquatic organisms food	7
Food Engineering	MA	Aquatic bioresources science and engineering	I	1	Fish genetic improvement	7
Food Engineering	MA	Aquatic bioresources science and engineering	I	1	Experimental Techniques	3
Food	MA	Aquatic bioresources	I	1	Bio-Statistics	6

Engineering		science and engineering				
Food Engineering	MA	Aquatic bioresources science and engineering	I	1	Population dynamics and aquatic bioresources stock evaluation	7
Food Engineering	MA	Aquatic bioresources science and engineering	I	2	Recirculation systems engineering in aquaculture	7
Food Engineering	MA	Aquatic bioresources science and engineering	I	2	Crustaceans technology	7
Food Engineering	MA	Aquatic bioresources science and engineering	I	2	Experimental Techniques	3
Food Engineering	MA	Aquatic bioresources science and engineering	I	2	Molluscs technology	7
Food Engineering	MA	Aquatic bioresources science and engineering	I	2	Legislation in aquaculture and fishing	6