



CURRICULUM

Study Type	Bachelor
Study Language	Czech
Faculty	Faculty of Food and Biochemical Technology
Study programme	Food and Biochemical Technology
Study sub-programme	Food Technology (University Centre of UCT Prague – Unipetrol)
Year	2019/2020

Organization of the academic year 2017/2018

The academic year **2017/2018** starts on **11th September 2017** and ends on **7th September 2018**

Structure of the academic year

Winter semester (WS)	
The dates of registration for the summer semester will be organized by the Dean´s office of the respective faculty no later than by 29th September 2017 .	
Lectures, seminars, laboratory work:	18. 9. – 22. 12. 2017
Assessment period:	2. 1. – 16. 2. 2018

Summer semester (SS)	
The dates of registration for the summer semester will be organized by the Dean´s office of the respective faculty no later than 2nd March 2018	
Lectures, seminars, laboratory work:	19. 2. – 25. 5. 2018
Assessment period:	28. 5. – 29. 6. 2018 27. 8. – 7. 9. 2018

The lessons start no earlier than at 8:00 a.m. The lessons always start on the hour, the duration of one lesson is 50 minutes.

The Rector´s Days: **20. 11. and 24. 11. 2017**

The Students´ Scientific Conference: 20. 11. 2017
Open Days: 24. 11. and 25. 11. 2017
19. 1. and 20. 1. 2018

Enrolment in compulsory-optional and optional courses and registration for timetable

Registration for the timetable for WS:	7. 9. – 15. 9. 2017
Preliminary enrolment in compulsory-optional and optional courses for SS:	23. 11. – 1. 12. 2017
Registration for the timetable for SS:	8. 2. -16. 2. 2018
Preliminary enrolment in compulsory-optional and optional courses for WS 2018/19:	10. 5. – 18. 5. 2018

Important dates for students of III. year of Bachelor studies

Check of study requirements fulfillment:	
I. term of State Final Examination*:	by 8. 6. 2018
II. term of State Final Examination*:	by 10. 7. 2018

Submission of Bachelor Diploma Thesis	
I. term of State Final Examination*:	by 8. 6. 2018
II. term of State Final Examination*:	by 10. 7. 2018

State Final Examination terms:	
I. term of State Final Examination*:	18. 6. – 29. 6. 2018
II. term of State Final Examination*:	27. 8. – 7. 9. 2018

State Final Examination terms for students of Bachelor degree programme Specialization in pedagogics :	
I. term of State Final Examination*:	June 2018
II. term of State Final Examination*:	20. 8. – 30. 8. 2018

* The exact dates are to be decided by the Dean of the respective faculty.

The graduation ceremony for Bachelor degree graduates will be held on **10th October and 11th October 2018.**

Abbreviations and their meaning:

Abbrev. ENG	Abbrev. CZE	
C	Z	credit
MC	KZ	classified credit
Ex	Zk	examination

p	lecture
c	seminar
l	laboratory work

the numbers preceding an abbreviation indicate number of lessons per week

Study Programme: **Food and Biochemical Technology**
 Study Sub-programme: **Food Technology (University Centre of UCT Prague – Unipetrol)**
 Code: **PBTL**

1st year - WINTER SEMESTER

Code	Subject	Department	Study Hours	Exam	Cred
N101002	Chemical Calculations	101	2c	C	2
N101005	General and Inorganic Chemistry I	101	3p+2c	C+Ex	8
N240011	Fundamentals of Toxicology and Ecology	240	2p	Ex	3
N320016	Biology I	320	3p	Ex	5
N322020	Introduction to Food Sciences	322	2p	MC	3
N413022	Mathematics I	413	3p+4c	C+Ex	9
N445001	Applications of Computer Science	445	3c	MC	3

1st year - SUMMER SEMESTER

Code	Subject	Department	Study Hours	Exam	Cred
N101003	Inorganic Chemistry: Laboratory I	101	4l	MC	3
N110004	Organic Chemistry I	110	2p+2c	C+Ex	6
N320015	Biology: Laboratory	320	2l	MC	1
N324002	Production of Food Raw Materials	324	2p	Ex	3
N444001	Physics I	444	3p+2c	C+Ex	7
Elective subject 1 (choose at least 1 subject(s) from this group)					
N323004	Sensory Analysis	323	2p+1c	C+Ex	4
N413003	Mathematics II	413	3p+3c	C+Ex	8
N437005A	Enterprise Economics	837	2p+1c	C+Ex	4

2nd year - WINTER SEMESTER

Code	Subject	Department	Study Hours	Exam	Cred
N110002	Organic Chemistry: Laboratory I	110	4l	MC	3
N143013	Chemical Informatics	143	1p+1c	MC	2
N320001	Biochemistry I	320	3p	Ex	5
N320003	Biochemistry: Seminar I	320	1c	MC	1
N403011	Physical Chemistry I	403	3p+2c	C+Ex	6
N444003	Physics: Laboratory	444	3l	MC	3
N834008A	Professional English Language I	834	2c	C	1
Elective subject 2 (choose at least 1 subject(s) from this group)					
N322024	Basics cosmetics	322	1p+1c	C+Ex	3
N323006	Introduction to Food Legislation	323	2p	Ex	3
N323007	Food Commodity Expertise	323	2p+1c	Ex	4
N323008	Data Processing in Statistics	323	1p+2c	MC	3
Elective subject 3 (choose at least 1 subject(s) from this group)					
N110005	Organic Chemistry II	110	3p+2c	C+Ex	7
N342001	Bioorganic Chemistry of Natural Compounds	342	2p+2c	C+Ex	5
List of optional subjects for this semester is located on the page 11					

2nd year - SUMMER SEMESTER

Code	Subject	Department	Study Hours	Exam	Cred
N143013A	Chemical Informatics	143	1p+1c	MC	2
N320002	Biochemistry II	320	2p	Ex	3
N320014	Laboratory of biochemistry	320	6l	MC	4
N323001	Food Chemistry	323	2p+2c	C+Ex	5
N402002	Analytical Chemistry I	402	2p+2c	C+Ex	5
N403013	Physical Chemistry: Laboratory I	403	4l	MC	3
N409002	Unit Operations of Chemical Engineering I	409	2p+3c	C+Ex	6
N834009A	Professional English Language II	834	2c	C+Ex	2
N963005A	Excursions	963		C	1
Elective subject 4 (choose at least 1 subject(s) from this group)					
N322002	Physical Properties of Foods I	322	2p+1c	C+Ex	4
N403016	Physical Chemistry of Colloidal Systems	403	3p+2c	C+Ex	7

3rd year - WINTER SEMESTER

Code	Subject	Department	Study Hours	Exam	Cred
N320009	Microbiology	320	3p	Ex	5
N320013	Microbiology: Laboratory	320	5l	MC	3
N323003	Analysis of Food and Natural Products: Laboratory	323	5l	MC	3
N323035	Analysis of Foods and Natural Products	323	2p+1c	C+Ex	4
N323041	Human Nutrition and Nutritional Policy	323	2p	Ex	3
N324001	Principles of Food Preservation and Packaging	324	2p+1c	C+Ex	4
N402003	Analytical Chemistry: Laboratory I	402	5l	MC	4
N409004	Chemical Engineering: Project	409	1c	MC	2
N409013	Chemical Engineering: Laboratory	409	3l	MC	3
List of optional subjects for this semester is located on the page 14					

3rd year - SUMMER SEMESTER

Code	Subject	Department	Study Hours	Exam	Cred
N321023	Food Technology	321	5p+1c	C+Ex	7
N409013A	Chemical Engineering: Laboratory	409	3l	MC	3
N963014	Bachelor Thesis	963	12c	C	15
Elective subject 5 (choose at least 1 subject(s) from this group)					
N319005	Biotechnology II	319	2p+1c	C+Ex	4
N322026	Probiotics and Functional Food I	322	2p	Ex	3
N409001	Food Engineering and Bioengineering	409	3p+2c	C+Ex	6

Optional subjects for 2nd year, WINTER SEMESTER

Obory: PBTL

Code	Subject	Department	Study Hours	Exam	Cred
N101001	Safety and Legislation in Chemistry	101	2p	Ex	3
N101004	Inorganic Chemistry: Laboratory II	101	4l	MC	4
N105004	Introduction to Chemical Technologies	105	2p	Ex	3
N105006	Fundamentals of Inorganic Technologies	105	2p	Ex	3
N106001	Materials Degradation	106	2p	Ex	3
N106006	Properties and Testing of Metals	106	2p+1c	C+Ex	4
N106009	Historical Methods of Metal Production and Processing	106	2p	Ex	3
N107021	Waste Treatment: of Building Materials, Glass, Ceramics	107	2p	Ex	3
N107022	Historical Methods of Glass and Ceramic Manufacturing and Processing	107	2p	Ex	3
N108003	Introduction to Mineralogy	108	2p	Ex	3
N108004	Introduction to Study of Materials	108	2p	Ex	3
N108021	Analysis of Solid Pharmaceuticals	108	2p	Ex	3
N108022	Chemistry and Physics of Solid Pharmaceuticals	108	2p	Ex	3
N110005	Organic Chemistry II	110	3p+2c	C+Ex	7
N148003	Preventive Conservation	148	2p	Ex	3
N148027	History of Textiles Manufacturing and Processing	148	2p	Ex	3
N148028	Chemistry of Fibres	148	2p	Ex	3
N148031	Textile Conservation	148	2p	Ex	3
N215005	Fundamentals of Petroleum Processing and Utilization	215	2p	Ex	3
N215006	Organic Technology	215	2p	Ex	3
N215007	Fuels Analysis	215	3p	Ex	5
N216001	Safety and reliability in the power engineering and the other industry	216	2p+1c	C+Ex	4
N216007	Atmospheric Chemistry	216	2p	Ex	3
N216008	Gas Cleaning Technology	216	3p	Ex	5
N216023	Processing of Waste Gases	216	2p+1c	C+Ex	4
N216034	Climate Change	216	2p	Ex	3
N217001	Water Analysis	217	2p	Ex	3
N217006	Fundamentals of Wastewater Treatment	217	3p+2c	C+Ex	7
N217008	Water Treatment	217	2p	Ex	3

Code	Subject	Department	Study Hours	Exam	Cred
N217031	Technologies for Production of Biogas and Biohydrogen	217	2p	Ex	3
N218026	Alternative Energy Sources I	218	2p	Ex	3
N240009	Environmental Chemistry	240	3p	Ex	5
N251005	Laboratory of Fuels	215	6l	MC	4
N322024	Basics cosmetics	322	1p+1c	C+Ex	3
N342001	Bioorganic Chemistry of Natural Compounds	342	2p+2c	C+Ex	5
N342029	Basics Scientific Communication	342	2p+1c	C+Ex	4
N413003A	Mathematics II	413	3p+3c	C+Ex	8
N413005	Numerical Methods	413	3p+2c	C+Ex	7
N413010A	Computer Algebra System Maple	413	2c	MC	2
N413039	Fourier transform for Bc. students	413	2p+2c	C+Ex	5
N437005	Enterprise Economics	837	2p+1c	C+Ex	4
N437019	Basic Food Marketing	837	2p	Ex	3
N437022	Basic Marketing of Chemical Products	837	2p	Ex	3
N437037	Development of Social Competencies	837	2p+1c	C	3
N437061	Introduction to Entrepreneurship	837	2p	Ex	2
N444006	Physics II	444	2p+2c	C+Ex	5
N444008	Measurement in Environmental Protection	444	2p+1c	Ex	4
N444010	Biophysics	444	2p+1c	C+Ex	4
N445003	Database Systems	445	1p+3c	C+Ex	5
N445005	Webdesign I	445	1p+3c	MC	4
N445008	Spreadsheet Applications	445	1p+2c	MC	4
N445011	Presentation Skills	445	1p+3c	MC	3
N445012	Signal Processing	445	3p+2c	C+Ex	5
N445030	Artificial Intelligence	445	2p+2c	C+Ex	5
N445055	Programming Techniques	445	1p+3c	C+Ex	5
N445056	Project Management	445	2p+2c	C+Ex	5
N445078	Introduction to Programming	445	1p+3c	C+Ex	5
N445081	Information Engineering Project II	445	3c	MC	3
N445086	Fundamentals of Microprocessor Technology	445	1p+2c	MC	3
N832001	Microeconomics	832	2p	C	2
N832002	Sociology	832	2p	C	2
N832003	Fundamentals of Philosophy	832	2p	C	2
N832041	European history	832	2p	C	2
N832045	International economics	832	2p	Ex	3

Code	Subject	Department	Study Hours	Exam	Cred
N832048	Intellectual property	832	2p	C	2
N832049	Presentation skills	832	1p+1c	C+Ex	4
N832051	Science Journalism	832	2c	C	2
N834005	Czech Language I	834	2c	C	1
N834018	English - pre-intermediate I	834	2c	C	1
N834020	English - intermediate I	834	2c	C	1
N834022	German - beginners I	834	2c	C	1
N834024	German - pre-intermediate I	834	2c	C	1
N834026	German - intermediate I	834	2c	C	1
N834028	French - beginners I	834	2c	C	1
N834030	French - pre-intermediate I	834	2c	C	1
N834032	French - intermediate I	834	2c	C	1
N834034	Russian - beginners I	834	2c	C	1
N834036	Russian - pre-intermediate I	834	2c	C	1
N834044	English - advanced I	834	2c	C	1
N834052	Russian - intermediate I	834	2c	C	1
N834054	Spanish - beginners I	834	2c	C	1
N834055	Spanish - pre-intermediate I	834	2c	C	1
N834058	Spanish - intermediate I	834	2c	C	1
N834067	Italian language - beginners I	834	2c	C	1

Optional subjects for 3rd year, WINTER SEMESTER

Obory: PBTl

Code	Subject	Department	Study Hours	Exam	Cred
N101001	Safety and Legislation in Chemistry	101	2p	Ex	3
N101004	Inorganic Chemistry: Laboratory II	101	4l	MC	4
N105002	Electrochemical Processes	105	2p	Ex	3
N106001	Materials Degradation	106	2p	Ex	3
N106003	Materials Corrosion	106	3p	Ex	4
N106006	Properties and Testing of Metals	106	2p+1c	C+Ex	4
N106009	Historical Methods of Metal Production and Processing	106	2p	Ex	3
N106025	Treatment and Conservation of Metal Surfaces	106	2p	Ex	3
N106037	Waste Processing	106	2p	Ex	3
N107005	Technical Mineralogy	107	2p+1c	C+Ex	4
N107006	Fundamentals of Glass and Ceramic Technologies	107	2p+1c	C+Ex	4
N107021	Waste Treatment: of Building Materials, Glass, Ceramics	107	2p	Ex	3
N107022	Historical Methods of Glass and Ceramic Manufacturing and Processing	107	2p	Ex	3
N108001	Structure of Crystals	108	2p	Ex	3
N108003	Introduction to Mineralogy	108	2p	Ex	3
N108004	Introduction to Study of Materials	108	2p	Ex	3
N108018	Gemmology	108	2p	Ex	3
N108021	Analysis of Solid Pharmaceuticals	108	2p	Ex	3
N108022	Chemistry and Physics of Solid Pharmaceuticals	108	2p	Ex	3
N110005	Organic Chemistry II	110	3p+2c	C+Ex	7
N111014	Engineering in the Pharmaceutical Industry	111	3p	Ex	5
N112001	Physics of Polymers	112	2p+1c	C+Ex	4
N112003A	Macromolecular Chemistry	112	2p+1c	C+Ex	4
N112004	Characterization Methods for Polymeric Materials	112	2p+2c	C+Ex	4
N126003	Structure and Properties of Polymers	126	2p	Ex	3
N126012	Introduction to Electronics	126	2p	Ex	3
N148003	Preventive Conservation	148	2p	Ex	3
N148009	Methods of Conservation Survey	148	2p	Ex	3
N148016	History of Handicrafts: Glass, Ceramics and Porcelain	148	2p	Ex	3

Code	Subject	Department	Study Hours	Exam	Cred
N148017	History of Handicrafts: Metals	148	2p	Ex	3
N148027	History of Textiles Manufacturing and Processing	148	2p	Ex	3
N148028	Chemistry of Fibres	148	2p	Ex	3
N148031	Textile Conservation	148	2p	Ex	3
N148040	Technical documentation of clothing	148	2p	Ex	3
N148067	History of clothing	148	2p	Ex	3
N215001	Technical Calculations on PC	215	4c	C	4
N215005	Fundamentals of Petroleum Processing and Utilization	215	2p	Ex	3
N215006	Organic Technology	215	2p	Ex	3
N215007	Fuels Analysis	215	3p	Ex	5
N216001	Safety and reliability in the power engineering and the other industry	216	2p+1c	C+Ex	4
N216007	Atmospheric Chemistry	216	2p	Ex	3
N216008	Gas Cleaning Technology	216	3p	Ex	5
N216023	Processing of Waste Gases	216	2p+1c	C+Ex	4
N217001	Water Analysis	217	2p	Ex	3
N217006	Fundamentals of Wastewater Treatment	217	3p+2c	C+Ex	7
N217008	Water Treatment	217	2p	Ex	3
N217031	Technologies for Production of Biogas and Biohydrogen	217	2p	Ex	3
N218005	Treatment of Feed- and Industrial Water	218	2p+1c	C+Ex	4
N218026	Alternative Energy Sources I	218	2p	Ex	3
N240007	Life Cycle Assessment	240	3p	Ex	5
N251005	Laboratory of Fuels	215	6l	MC	4
N319033	Hygiene and Safety in Microbiology	319	2p	Ex	3
N320009	Microbiology	320	3p	Ex	5
N320081	Molecular genetics and DNA analysis	320	2p	Ex	3
N322024	Basics cosmetics	322	1p+1c	C+Ex	3
N323009	Food Safety	323	2p+1c	C+Ex	4
N323035	Analysis of Foods and Natural Products	323	2p+1c	C+Ex	4
N324001	Principles of Food Preservation and Packaging	324	2p+1c	C+Ex	4
N342026	Chemical Modelling: Seminar	342	3c	MC	3
N342029	Basics Scientific Communication	342	2p+1c	C+Ex	4
N402004	Analytical Chemistry II	402	2p+1c	C+Ex	4
N402007A	Analytical Chemistry: Laboratory II	402	4l	MC	4

Code	Subject	Department	Study Hours	Exam	Cred
N403001	Physico-Chemical Properties of Substances	403	2p+1c	C+Ex	4
N403008	Electrochemistry	403	2p+1c	C+Ex	4
N403012	Physical Chemistry: Laboratory II	403	3l	MC	3
N403049	Experiments of Physical Chemistry in Light of Computer Simulations	403	1c	C	1
N409002A	Unit Operations of Chemical Engineering I	409	2p+3c	C+Ex	6
N409003	Unit Operations of Chemical Engineering II	409	2p+3c	C+Ex	6
N409017	Product Engineering I	409	2p+1c	C+Ex	4
N413003A	Mathematics II	413	3p+3c	C+Ex	8
N413005	Numerical Methods	413	3p+2c	C+Ex	7
N413010A	Computer Algebra System Maple	413	2c	MC	2
N413039	Fourier transform for Bc. students	413	2p+2c	C+Ex	5
N437004	Basic Marketing	837	2p+2c	C+Ex	5
N437005	Enterprise Economics	837	2p+1c	C+Ex	4
N437016	Foundations of Enterprise Financing	837	2p+1c	C+Ex	4
N437019	Basic Food Marketing	837	2p	Ex	3
N437022	Basic Marketing of Chemical Products	837	2p	Ex	3
N437037	Development of Social Competencies	837	2p+1c	C	3
N437060	Systematic problems solving	837	1p+2c	MC	3
N437061	Introduction to Entrepreneurship	837	2p	Ex	2
N444004	Measuring and Control Engineering	444	2p	Ex	3
N444006	Physics II	444	2p+2c	C+Ex	5
N444008	Measurement in Environmental Protection	444	2p+1c	Ex	4
N444010	Biophysics	444	2p+1c	C+Ex	4
N445003	Database Systems	445	1p+3c	C+Ex	5
N445005	Webdesign I	445	1p+3c	MC	4
N445008	Spreadsheet Applications	445	1p+2c	MC	4
N445011	Presentation Skills	445	1p+3c	MC	3
N445012	Signal Processing	445	3p+2c	C+Ex	5
N445028	Computer Control Systems	445	2p+2c	C+Ex	5
N445030	Artificial Intelligence	445	2p+2c	C+Ex	5
N445055	Programming Techniques	445	1p+3c	C+Ex	5
N445056	Project Management	445	2p+2c	C+Ex	5
N445078	Introduction to Programming	445	1p+3c	C+Ex	5
N445081	Information Engineering Project II	445	3c	MC	3
N445086	Fundamentals of Microprocessor Technology	445	1p+2c	MC	3

Code	Subject	Department	Study Hours	Exam	Cred
N832001	Microeconomics	832	2p	C	2
N832002	Sociology	832	2p	C	2
N832003	Fundamentals of Philosophy	832	2p	C	2
N832041	European history	832	2p	C	2
N832043	Soft Skills I	832	2p	C	2
N832045	International economics	832	2p	Ex	3
N832048	Intellectual property	832	2p	C	2
N832049	Presentation skills	832	1p+1c	C+Ex	4
N832051	Science Journalism	832	2c	C	2
N834005	Czech Language I	834	2c	C	1
N834018	English - pre-intermediate I	834	2c	C	1
N834020	English - intermediate I	834	2c	C	1
N834022	German - beginners I	834	2c	C	1
N834024	German - pre-intermediate I	834	2c	C	1
N834026	German - intermediate I	834	2c	C	1
N834028	French - beginners I	834	2c	C	1
N834030	French - pre-intermediate I	834	2c	C	1
N834032	French - intermediate I	834	2c	C	1
N834034	Russian - beginners I	834	2c	C	1
N834036	Russian - pre-intermediate I	834	2c	C	1
N834038	Business English I	834	2c	C	1
N834044	English - advanced I	834	2c	C	1
N834052	Russian - intermediate I	834	2c	C	1
N834054	Spanish - beginners I	834	2c	C	1
N834055	Spanish - pre-intermediate I	834	2c	C	1
N834058	Spanish - intermediate I	834	2c	C	1
N834067	Italian language - beginners I	834	2c	C	1