Faculty of Food Technology, Food Safety and Ecology:

1. Food technology

- Technology of products of plant origin
- Technology of products of animal origin
- Viticulture and winemaking

2. Sanitary engineering in the food sector

- Sanitary engineering
- Engineering in the food safety system

1. **Urban agriculture**

Opis i nastavni plan i program:

Postgraduate studies in food technology, food safety and ecology provide students with exceptional opportunities to acquire the necessary skills in this field. Through study programs offered at postgraduate studies, students acquire basic theoretical and practical professional knowledge that is crucial for working in the food and nutrition chain. In addition, they are trained for the continuous acquisition of new knowledge, technologies and managerial skills, which is extremely important in the dynamic environment of the food industry.

By studying this field, students develop the ability to think critically and creatively, work independently and as a team, and make responsible business decisions based on facts and measurable objective evidence. These competencies are necessary to successfully face the challenges brought by working in the food industry, where food safety and product quality must always be put first.

Food Technology
Technology of products of plant origin – Plan of Study

I semester	II semester
1. History of ideas	1. Philosophy of globalization

2. Research methodology 3. Food safety and quality 4. Technology of bakery and confectionery products 5. Fruit and vegetable technology 6. Basics of viticulture 7. Management in agriculture	2. Research methodology II 3. Designing technological processes 4. Wine technology 5. Technology of strong alcoholic beverages 6. Technology of special and sparkling wines 7. Nutritional characteristics of food products and food labeling 8. Food preservation technology 9. Water technology 10. Technology of indigenous products
III semester 1. Philosophy of art 2. Research methodology III 3. New product development 4. Processing of aromatic and medicinal herbs 5. Technology of malt and beer 6. Technology of juices and soft drinks 7. Oil grease technology 8. Safety, quality and authenticity of traditional products and organic food	IV semester *MASTER THESIS*

Food Technology

Technology of products of animal origin – Plan of Study

I semester	II semester
1. History of ideas 2. Research methodology	1. Philosophy of globalization 2. Research methodology II

3. Food safety and quality 4. Technology of milk and milk products I 5. Technology of dried and fermented meat products 6. Management in agriculture 7. Technology of poultry meat	3. Designing technological processes 4. Technology of milk and milk products II 5. Technology of by-products of the meat industry 6. Nutritional characteristics of food products and food labeling 7. Food preservation technology 8. Water technology 9. Technology of indigenous products
III semester 1. Philosophy of art 2. Research methodology III 3. New product development 4. Contemporary trends in the technology of meat and meat products 5. Technology of bee products 6. Fish production technology 7. Oil grease technology 8. Safety, quality and authenticity of traditional products and organic food	IV semester *MASTER THESIS*

Food Technology
Viticulture and winemaking – Plan of Study

I semester	II semester
1. History of ideas 2. Research methodology 3. Food safety and quality	1. Philosophy of globalization 2. Research methodology II 3. Designing technological processes 4. Ampelography 5. Food chemistry and microbiology 6. Sustainable production of grapes and wine

4. Basics of viticulture 5. Basics of winemaking 6. Physiology and nutrition of the vine 7. Environmental protection in the food supply chain 8. Management in agriculture	7. Production of vine planting material 8. Physico-chemical analyzes of grapes and wine 9. Technology of special and sparkling wines 10. Nutritional characteristics of food products and food labeling 11. Food preservation technology 12. Water technology 13. Technology of indigenous products
III semester 1. Philosophy of art 2. Research methodology III 3. New product development 4. Control and optimization of oenological processes 5. Selection and breeding of vines 6. Raising the vineyard 7. Production of table grapes 8. Sensory analysis of wine 9. Marketing and sale of grapes and wine 10. Safety, quality and authenticity of traditional products and organic food	IV semester *MASTER THESIS*

Sanitary engineering in the food sector

Sanitary engineering – Plan of Study

I semester	II semester
1. History of ideas 2. Research methodology 3. Biotechnology in the service of food quality and safety 4. Food safety and quality 5. Integrated risk management for food safety in food production systems 6. Sanitary and hygienic supervision in the food sector 7. Legislation in the field of food safety - EU and global perspective	1. Philosophy of globalization 2. Research methodology II 3. Designing technological processes 4. Laboratory technique and food toxicology 5. Technological innovations and molecular-biological methods in food analysis 6. Biostatistics 7. Nutritional characteristics of food products and food labeling

	8. Food preservation technology 9. Water technology 10. Technology of indigenous products 11. Organization of work and accreditation of laboratories
III semester 1. Philosophy of art 2. Research methodology III 3. New product development 4. Sanitary and technical principle in the design and sanitation of plants 5. Epidemiology and foodborne diseases 6. Risk assessment - scientifically based approach to food safety systems 7. Fat and oil technology 8. Safety, quality and authenticity of traditional products and organic food	IV semester *MASTER THESIS*

Sanitary engineering in the food sector
Engineering in the food safety system (HoReCa) – Plan of Study

I semester	II semester
1. History of ideas 2. Research methodology 3. Food safety and quality 4. HoReCa sector development trends and market challenges 5. Sanitary and hygienic supervision in the food sector 6. Food and beverage management 7. Management in agriculture 8. Environmental protection in the food supply chain	1. Philosophy of globalization 2. Research methodology II 3. Designing technological processes 4. Management of the supply chain in the process of production, processing and distribution of food and reducing the carbon footprint in the HoReCa sector 5. Application of modern technologies in the HoReCa sector 6. Importance of gastronomy for the development of catering and tourism activities 7. Nutritional characteristics of food products and food labeling 8. Food preservation technology 9. Water technology

	10. Technology of indigenous products
III semester 1. Philosophy of art 2. Research methodology III 3. New product development 4. Sanitary and technical principle in the design and sanitation of plants 5. Strategy of digital communication and marketing in the HoReCa sector 6. Epidemiology and foodborne diseases 7. Marketing and sale of grapes and wine 8. Design and management of bread in the HoReCa sector 9. Safety, quality and authenticity of traditional products and organic food	IV semester *MASTER THESIS*

Sanitary engineering in the food sector
Urban agriculture – Plan of Study

I semester	II semester
1. History of ideas 2. Research methodology 3. Experimental statistics 4. Methods of scientific work 5. Basics of urban agriculture 6. Urban food distribution system 7. Urban ecology 8. Entrepreneurship 9. Precision agriculture and smart food production	1. Philosophy of globalization 2. Research methodology II 3. Sustainable agriculture 4. Production of fruit and grapes in the system of urban agriculture 5. Urban vegetable and agricultural production 6. Urban agriculture, plant nutrition and irrigation 7. Protection of plants in urban production systems 8. Floristics and landscape design 9. Medicinal and herbs 10. Beekeeping 11. Biogenic waste management 12. Use of GIS in urban agriculture 13. Spawning of plants in urban agriculture 14. Climate management in urban agriculture using IT tools

	15. Sustainable cities and eco-innovations 16. Economics and organization of urban agriculture 17. Renewable energy sources 18. Project cycle management 19. Programming in agribusiness 20. Basics of food processing
III semester 1. Philosophy of art 2. Research methodology III 3. PBL practical work with tutoring 4. Practice	IV semester *MASTER THESIS*

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