



Follow-up master's degree study programme FOOD SAFETY AND QUALITY

* course finished with an exam

1 st year			1 st semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/HEBK	Packaging and Food Preservation	Ing. Klára Bartáková, PhD	2	1*	4
2360/HETR	Hygiene and Technology in the Processing of Fish, Game and Poultry	Assoc. Prof. MVDr. Šárka Bursová, PhD	1	2*	4
2360/HETP	Hygiene and Technology in the Processing of Honey and Eggs	Ing. Klára Bartáková, PhD	1	1*	4
2210/HEHP	Hygiene and Technology in the Production of Bakery Products	Assoc. Prof. MVDr. Matej Pospiech, PhD	2	2*	4
2210/HEHS	Hygiene and Technology in the Processing of Starch Raw Materials, Oilseeds and Legumes	Assoc. Prof. MSc. Dani Dordevic, Ph.D.	2	2*	4
2210/HEUP	Sustainability in the Food Chain	Prof. MVDr. Bohuslava Tremlová, PhD	1	0	3
2190/HEZP	Environment and the Food Chain	Prof. MVDr. Jiří Pikula, PhD, Dipl. ECZM	1	1	3
2360/HEDP1	Diploma Thesis I – Methodology and Biostatistics	Mgr. Radka Hulánková, PhD	0	1	2
2210/HEAL	<i>Accredited laboratory CEC 1</i>	<i>Mgr. Zdeňka Javůrková, PhD</i>	1	1	2
2360/HECL	<i>Chemical Laboratory Methods CEC 2</i>	<i>Ing. Klára Bartáková, PhD</i>	1	1	2
2360/HESG	<i>Specialties in Gastronomy CEC 3</i>	<i>Ing. Blanka Macharáčková, PhD</i>	1	1	2
Number of hours per week			11	11	
Number of exams, Number of credits				5*	30

1 st year			2 nd semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/HEHM	Hygiene and Technology in the Production of Milk and Milk Products	Prof. MVDr. Lenka Vorlová, PhD	2	2*	4
2210/HEBT	Biotechnology in the Food Industry	Assoc. Prof. MSc. Dani Dordevic, PhD	1	0	3
2210/HETC	Hygiene and Technology in the Production of Sweets, Flavourings and Delicacies	Prof. MVDr. Bohuslava Tremlová, PhD	1	2*	4
2210/HEHN	Hygiene and Technology in the Processing of Fruits, Vegetables, Mushrooms and Dry Fruits	Assoc. Prof. MVDr. Matej Pospiech, PhD	1	2*	4
2360/HEHG	Hygiene and Technology in Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	2	2*	4
2210/HEPF	Food Adulteration	Assoc. Prof. MVDr. Matej Pospiech, PhD	1	1	3
2210/HEAN	Analysis of Plant-Based Foodstuffs	Prof. MVDr. Bohuslava Tremlová, PhD	0	2*	4
2150/HEDP2	Diploma Thesis II – Literary Knowledge	Assoc. Prof. MVDr. Eva Bártová, PhD	0	1	2
2210/HEIP	<i>Innovation in the Food Industry CEC 1</i>	<i>Prof. MVDr. Bohuslava Tremlová, PhD</i>	1	1	2
2360/HEMB	<i>Microbiological Laboratory Methods CEC 2</i>	<i>Assoc. Prof. MVDr. Šárka Bursová, PhD</i>	1	1	2
2210/HEZN	<i>Processing of secondary and non-traditional products CEC 3</i>	<i>Assoc. Prof. MSc. Dani Dordevic, PhD</i>	1	1	2
Number of hours per week			9	13	
Number of exams, Number of credits				5*	30

2 nd year			3 rd semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2410/HELD	Legislation and Food Supervision	Assoc. Prof. MVDr. Petr Chloupek, PhD	3	2*	5

From the 1st till 3rd semester, the student chooses one from three compulsory elective courses (CEC).



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2 nd year			3 rd semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2210/HETD	Hygiene and Technology in the Storage, Distribution and Trading of Foodstuffs	Ing. Alexandra Tauferová, PhD	1	1*	3
2360/HEHV	Hygiene and Technology in the Production of Meat and Meat Products	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	2	2*	4
2210/HEHA	Hygiene and Technology in the Production of alcoholic and non-alcoholic Beverages	Mgr. Marie Bartlová, PhD	1	1	3
2210/HEMS	Food Safety in Emergency Situations	Mgr. Ing. Natalia Anna Gablo, PhD	1	0	3
2360/HEANZ	Analysis of Animal-Based Foodstuffs	Assoc. Prof. MVDr. Šárka Bursová, PhD	0	2*	4
2360/HEHAC	Food Safety Management Systems and HACCP	Assoc. Prof. MVDr. Lenka Necidová, PhD	2	1*	4
xxxx/HEDP3	Diploma Thesis III	supervisor	0	4	2
2210/HECA	<i>Certification and Audits in Food Industry CEC 1</i>	<i>Mgr. Zdeňka Javůrková, PhD</i>	1	1	2
2360/HEIA	<i>Internal HACCP Auditor CEC 2</i>	<i>Assoc. Prof. MVDr. Lenka Necidová, PhD</i>	1	1	2
2150/HEMOB	<i>Molecular Biological Methods CEC 3</i>	<i>Mgr. Ivo Papoušek, PhD</i>	1	1	2
Number of hours per week			11	14	
Number of exams, Number of credits				5*	30

2 nd year			4 th semester		
Abbrev.	Course	Guarantor	Hs/block	Finished with	Credits (max. 30)
2210/HEPX	Extramural Practice in Food Industry	Mgr. Zdeňka Javůrková, PhD	40**	C	2
xxxx/HEDP4	Diploma Thesis IV	supervisor	80	C	3
2360/HEPB, HEAP	Food Analysis	Assoc. Prof. MVDr. Šárka Bursová, PhD	30***	SZZ	5
2410/HELKB, HELKP	Legislation and Food Control	Assoc. Prof. MVDr. Petr Chloupek, PhD	30***	SZZ	5
2360/HEHVB, HEHVS	Hygiene and Technology of Meat and Meat Products	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	30***	SZZ	5
2360/HEHMB, HEHMS	Hygiene and Technology of Milk and Milk Products	Prof. MVDr. Lenka Vorlová, PhD	30***	SZZ	5
2210/HEHTB, HEHTP	Hygiene and Technology of Plant-Based Foodstuffs	Prof. MVDr. Bohuslava Tremlová, PhD	30***	SZZ	5
	Defence of Diploma Thesis			SZZ	
Total number of hours, Number of partial state final exams, Number of credits			270	5+1	30

** compulsory professional experience (hours/semester allowance): during the 2nd year 40 hours in Food Industry

*** 30 hours of block teaching in each subject, C = course finished with a credit, SFE = a partial State Final Exam

From the 1st till 3rd semester, the student chooses one from three compulsory elective courses (CEC).