



Bachelor's degree study programme FOOD SAFETY AND QUALITY IN GASTRONOMY

*course finished with an exam

1 st year			1 st semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2150/H_BI	Biology and Molecular Biology Method	Prof. MVDr. Ivan Literák, CSc.	2	2*	3
2360/H_CB	Chemistry and Biochemistry	MVDr. Jiří Bednář, PhD	2	1*	4
2210/H_BF	Food Biophysics	Assoc. Prof. MSc. Dani Dordevic, PhD	1	2*	3
2420/H_HP	Farm Animal Nutrition	Prof. Ing. Eva Straková, PhD	2	1*	4
2420/H_CO	Farm Animal Breeding	Prof. Ing. David Zapletal, PhD	1	1*	3
2360/H_PT	Foodstuff Technology	Ing. Klára Bartáková, PhD	2	1*	4
2360/H_ZN	Food Quality, Hygiene and Safety	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	1	1	3
9750/H_CZ	Czech Language	PhDr. Lenka Řitičková	0	2	2
2420/H_AK	<i>Antinutrients in Feed and Food CEC 1</i>	<i>Prof. Ing. Eva Straková, PhD</i>	1	1	2
2190/H_EP	<i>Ecology in Foodstuff Production CEC 2</i>	<i>Prof. MVDr. Jiří Pikula, PhD, Dipl. ECZM</i>	1	1	2
9760/H_TV	<i>Sport CEC 3</i>	<i>Mgr. Jiří Chodníček</i>	0	2	2
Number of hours per week			12-13	13-14	
Number of exams, Number of credits				6*	30

1 st year			2 nd semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2410/H_NP	Farm Animal Diseases	MVDr. Michal Kaluža, PhD	2	1*	4
2420/H_PR	Production of Plant Origin Foodstuff	Prof. Ing. Eva Straková, PhD	2	1*	4
2420/H_PZ	Production of Animal Origin Foodstuff	Prof. Ing. David Zapletal, PhD	2	1*	4
2210/H_DP	Types and Composition of Foodstuff	Assoc. Prof. MSc. Dani Dordevic, PhD	2	1*	4
2210/H_AR	Analysis of Plant Origin Raw Materials	Prof. MVDr. Bohuslava Tremlová, PhD	1	2*	3
2360/H_MP	Food Microbiology and Microbiological Laboratory Methods	Assoc. Prof. MVDr. Šárka Bursová, PhD	3	4*	5
2410/H_IM	<i>Food Instrumental Analysis CEC 1</i>	<i>Assoc. Prof. Mgr. Petr Maršálek, PhD</i>	1	1	3
2360/H_MR	<i>Meat and Meat Products in Various Regions of the World CEC 2</i>	<i>Prof. MVDr. Iva Steinhäuserová, CSc., Dipl. ECVPH</i>	1	0	3
2190/H_OD	<i>Wastes in Foodstuff Production and Gastronomy CEC 3</i>	<i>Ing. Jana Sedláčková, PhD</i>	2	1	3
Number of hours per week			14-15	11-12	
Number of exams, Number of credits				6*	30

2 nd year			3 rd semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/H_HZ	Hygiene and Technology of Animal Origin Foodstuff	Assoc. Prof. MVDr. Šárka Bursová, PhD	2	2*	5
2210/H_HR	Hygiene and Technology of Plant Origin Foodstuff	Prof. MVDr. Bohuslava Tremlová, PhD	2	2*	5
2360/H_SA	Food Sensory Analysis	Ing. František Ježek, PhD	1	3*	4
2410/H_ES	Economics of Catering Service	Assoc. Prof. MVDr. Vladimíra Pištěková, PhD	1	1*	2
2360/H_CP	Food Chemistry and Chemical Laboratory Methods	Prof. MVDr. Lenka Vorlová, PhD	4	4*	5
2410/H_BX	Methodology of Bachelor Thesis	Prof. Ing. Eva Voslášková, PhD	1	0	1
xxxx/H_BP1	Bachelor Thesis I	supervisor	0	3	4

From the 1st till 5th semester, the student chooses two 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)
2420/H_BC	Food Biochemistry CEC 1	Assoc. Prof. MVDr. Radka Dobšíková, PhD	1	1	2
2360/H_LR	Milk and Milk Products in Various Regions of the World CEC 2	MVDr. Pavlína Navrátilová, PhD	2	0	2
2150/H_RH	Radiation Hygiene in Food Industry CEC 3	Prof. MVDr. Petr Dvořák, CSc.	1	1	2
Number of hours per week			13-14	16-17	
Number of exams, Number of credits				5*	30

2 nd year			4 th semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/H_VC	Human Nutrition	MVDr. Sandra Dluhošová, PhD	2	1*	3
1240/H_NZ	Food Animals Epizootology	Assoc. Prof. MVDr. Petr Lány, PhD	2	2*	3
2360/H_HS	Hygiene in Catering Service	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	2	1*	4
2360/H_ZG	Meal and Beverages Safety in Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	2	1*	4
2360/H_OG	General Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	2	1*	4
2410/H_ST	Biostatistics	Mgr. Petr Linhart, PhD	1	2*	2
2150/H_BPL	Bachelor Thesis – Literary Knowledge	Assoc. Prof. MVDr. Eva Bártová, PhD	0	2	2
xxxx/H_BP2	Bachelor Thesis II	supervisor	0	6	4
2210/H_ZP	Food Labelling CEC 1	Mgr. Zdeňka Javůrková, PhD	1	1	2
2360/H_BA	Food Packaging CEC 2	Ing. Klára Bartáková, PhD	1	1	2
2360/H_KP	Food Preservation CEC 3	Ing. Klára Bartáková, PhD	1	1	2
Number of hours per week			13	18	
Number of exams, Number of credits				6*	30

3 rd year			5 th semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/H_RG	Regional Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	2	3*	4
2360/H_TG	Technologies in Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	2	2*	4
2360/H_GS	Gastronomic Service	Ing. Blanka Macharáčková, PhD	2	1*	3
2360/H_RP	Catering Service Management	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	2	1*	3
2360/H_IN	Infection and Intoxication from Food and Meal	Prof. MVDr. Iva Steinhauserová, CSc., Dipl. ECVPH	1	0*	2
2410/H_LE	Legislation in Gastronomy	Assoc. Prof. MVDr. Petr Chloupek, PhD	2	2*	4
xxxx/H_BP3	Bachelor Thesis III	supervisor	0	6	3
2360/H_PX	Extramural Practice in Catering Service**	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA		40 h	3
2210/H_KG	Coffee and Tea in Gastronomy CEC 1	Ing. Alexandra Tauferová, PhD	1	2	2
2210/H_CG	Food and Meal Composition and Structure CEC 2	Mgr. Zdeňka Javůrková, PhD	1	2	2
2210/H_VG	Wine in Gastronomy CEC 3	Assoc. Prof. MSc. Dani Dordevic, PhD	1	2	2
Number of hours per week			13	19	
Number of exams, Number of credits				6*	30

** compulsory professional experience (hours/semester allowance): during the 3rd year 40 hours in in Catering industry

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3 rd year			6 th semester		
Abbrev.	Course	Guarantor	Hs/block	Finished with	Credits (max. 30)
xxxx/H_BP4	Bachelor Thesis IV	supervisor	80	C	5
2360/H_GAB	Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	30***	SFE	5
2210/H_HTB	Hygiene and Technology of Food and Meal	Prof. MVDr. Bohuslava Tremlová, PhD	30***	SFE	5
2360/H_LHB	Laboratory Evaluation of Food and Mea	Prof. MVDr. Lenka Vorlová, PhD	30***	SFE	5
2410/H_LGB	Legislation in Gastronomy	Assoc. Prof. MVDr. Petr Chloupek, PhD	30***	SFE	5
2360/H_ZDB	Food Safety in Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc. MBA	30***	SFE	5
	Defence of Bachelor Thesis			SFE	
Total number of hours, Number of partial state final exams, Number of credits			230	5+1	30

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

From the 1st till 5th semester, the student chooses two from three compulsory elective courses (CEC).