



## Bachelor's degree study programme FOOD SAFETY AND QUALITY

\* course finished with an exam

1 <sup>st</sup> year			1 <sup>st</sup> semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2150/HDBI	Biology	Assoc. Prof. MVDr. Eva Bártová, PhD	1	1*	4
2190/HDAN	Body Structure of Farm Animals	Assoc. Prof. MVDr. Hana Bandouchová, PhD, Dipl. ECZM	2	2*	4
2420/HDPR	Production of Plant-Based Foodstuffs	Prof. Ing. Eva Straková, PhD	1	1*	4
2190/HDEP	Ecology in Food Production	Prof. MVDr. Jiří Pikula, PhD, Dipl. ECZM	2	1*	4
2360/HDLP	Good Laboratory Practice	Ing. Klára Bartáková, PhD	1	1	3
2360/HDOG	General Gastronomy	Ing. Jana Doležalová, PhD	1	1*	4
9750/HDCZ1	Czech Language I	PhDr. Lenka Řitičková	0	2	3
9760/HDSP	Sport	Mgr. Jiří Chodníček	0	2	2
2190/HDET	<i>Food Ecotoxicology CEC 1</i>	<i>Mgr. Barbora Havelková, PhD</i>	1	1	2
2190/HDMY	<i>Gamekeeping CEC 2</i>	<i>Ing. František Vitula, PhD</i>	1	1*	2
<b>Number of hours per week</b>			<b>9</b>	<b>12</b>	
<b>Number of exams, Number of credits</b>				<b>5-6*</b>	<b>30</b>

1 <sup>st</sup> year			2 <sup>nd</sup> semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/HDVY	Human Nutrition	MVDr. Sandra Dluhošová, PhD	2	2*	4
2360/HDPT	Food Process Engineering and Technology	Ing. Klára Bartáková, PhD	2	2*	5
2210/HDVP	Good hygiene and production practice	Mgr. Zdeňka Javůrková, PhD	0	1*	4
2420/HDPZ	Production of Animal-Based Foodstuffs	Prof. Ing. David Zapletal, PhD	1	1*	4
2190/HDOD	Wastes in Food Production and Gastronomy	Ing. Jana Sedláčková, PhD	2	1*	4
2410/HDMA	Marketing, Management and Economics of a Food Business	Assoc. Prof. MVDr. Vladimíra Pištěková, PhD	2	1	4
9750/HDCZ2	Czech Language II	PhDr. Lenka Řitičková	0	2	3
2210/HDNZ	<i>Non-traditional food sources CEC 1</i>	<i>Ing. Alexandra Tauferová, PhD</i>	1	1	2
2190/HDCV	<i>Beekeeping and bee products CEC 2</i>	<i>Assoc. Prof. MVDr. Ivana Papežiková, PhD</i>	1	1	2
<b>Number of hours per week</b>			<b>10</b>	<b>11</b>	
<b>Number of exams, Number of credits</b>				<b>5*</b>	<b>30</b>

2 <sup>nd</sup> year			3 <sup>rd</sup> semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2210/HDDP	Types and Composition of Foodstuffs	Assoc. Prof. MSc. Dani Dordevic, PhD	1	1*	5
2210/HDZN	Food Labeling	Ing. Lenka Havlová, PhD	1	1*	5
2210/HDPP	Distribution and Trading of Foodstuffs	Ing. Alexandra Tauferová, PhD	1	1*	5
2360/HDCBP	Food Chemistry and Chemical Laboratory Methods	Prof. MVDr. Lenka Vorlová, PhD	4	4*	5
2190/HDDD	Disinfection, Disinsection, Deratization in Food Production	Ing. Jana Sedláčková, PhD	1	1*	5
2410/HDBP1	Bachelor Thesis I – Methodology and Biostatistics	Mgr. Petr Linhart, PhD	0	2	3
2360/HDRG	<i>Regional Gastronomy CEC 1</i>	<i>Assoc. Prof. MVDr. Josef Kameník, CSc., MBA</i>	1	1	2
2190/HDRY	<i>Fishery CEC 2</i>	<i>Prof. MVDr. Miroslava Palíková, PhD</i>	1	1*	2
<b>Number of hours per week</b>			<b>9</b>	<b>11</b>	
<b>Number of exams, Number of credits</b>				<b>5-6*</b>	<b>30</b>

From the 1<sup>st</sup> till 5<sup>th</sup> semester, the student chooses one from two compulsory elective courses (CEC).



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2 <sup>nd</sup> year			4 <sup>th</sup> semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/HDSA	Food Sensory Analysis	Ing. František Ježek, PhD	1	3*	5
2360/HDMIP	Food Microbiology and Microbiological Laboratory Methods	Assoc. Prof. MVDr. Šárka Bursová, PhD	3	4*	5
2360/HDHM	Technology and Hygiene of Milk and Milk Products	Assoc. Prof. MVDr. Šárka Bursová, PhD	2	2*	5
2210/HDHR1	Technology and Hygiene of Plant-Based Foodstuffs I	Assoc. Prof. MVDr. Matej Pospiech, PhD	2	2*	5
2210/HDNPP	Food Safety Hazards	Mgr. Zdeňka Javůrková, PhD	1	0	4
2150/HDBPL	Bachelor Thesis II – Literary Knowledge	Assoc. Prof. MVDr. Eva Bártová, PhD	0	1	2
2360/HDXL	Extramural Laboratory Practice	Mgr. Alena Zouharová, PhD	0	40**	2
2360/HDCH	<i>Food and Meal-borne Diseases CEC 1</i>	<i>Assoc. Prof. MVDr. Josef Kameník, CSc., MBA</i>	1	1	2
2410/HDIM	<i>Instrumental Methods of Food Analysis CEC 2</i>	<i>Assoc. Prof. Mgr. Petr Maršálek, PhD</i>	1	1	2
<b>Number of hours per week</b>			<b>10</b>	<b>13</b>	
<b>Number of exams, Number of credits</b>				<b>4*</b>	<b>30</b>

\*\* compulsory professional experience (hours/semester allowance)

3 <sup>rd</sup> year			5 <sup>th</sup> semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2360/HD__	Technology and Hygiene of Meat and Meat Products	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	2	2	4*
2360/HD__	Technology and Hygiene of Poultry, Fish, Game, Eggs and Honey	Assoc. Prof. MVDr. Hana Buchtová, PhD	2	2	4*
2210/HD__	Technology and Hygiene of Plant-Based Foodstuffs II	Assoc. Prof. MVDr. Matej Pospiech, PhD	2	2	4*
2360/HD__	Technology of Meal Preparation	Ing. Blanka Macharáčková, PhD	1	1	4*
2410/HD__	Veterinary and Food Legislation	MVDr. Petra Mačáková, PhD	3	2	5*
2210/	Food Safety and Control	Prof. MVDr. Bohuslava Tremlová, PhD	1	0	4
xxxx/HD__	Bachelor Thesis III	supervisor	0	3	3
2210/HD__	<i>Food Microscopy CES 1</i>	<i>Assoc. Prof. MVDr. Matej Pospiech, PhD</i>	1	1	2
2410/HD__	<i>Food and Meal Toxicology CES 2</i>	<i>MVDr. Martin Hostovský, PhD</i>	1	1	2
<b>Number of hours per week</b>			<b>12</b>	<b>13</b>	
<b>Number of exams, Number of credits</b>				<b>5*</b>	<b>30</b>

3 <sup>rd</sup> year			6 <sup>th</sup> semester		
Abbrev.	Course	Guarantor	Hs/block	Finished with	Credits (max. 30)
2210/HD__	Extramural Practice in Food Processing Company**	Mgr. Zdeňka Javůrková, PhD	40**	C	2
xxxx/HD__	Bachelor Thesis IV	supervisor	80	C	3
2210/HD__, HD__	<b>Technology and Hygiene of Plant-Based Food Production</b>	Assoc. Prof. MVDr. Matej Pospiech, PhD	30***	SFE	5
2360/HD__, HD__	<b>Technology and Hygiene of Animal-Based Food Production</b>	Assoc. Prof. MVDr. Hana Buchtová, PhD	30***	SFE	5
2360/HD__, HD__	<b>Food Laboratory Analysis</b>	Prof. MVDr. Lenka Vorlová, PhD	30***	SFE	5
2410/HD__, HD__	<b>Veterinary and Food Legislation</b>	Assoc. Prof. MVDr. Petr Chloupek, PhD	30***	SFE	5
2210/HD__, HD__	<b>Food and Meal Safety and Quality</b>	Prof. MVDr. Bohuslava Tremlová, PhD	30***	SFE	5
	<b>Defence of Bachelor Thesis</b>			SFE	

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3 <sup>rd</sup> year			6 <sup>th</sup> semester		
Abbrev.	Course	Guarantor	Hs/block	Finished with	Credits (max. 30)
<b>Total number of hours, Number of partial state final exams, Number of credits</b>			<b>270</b>	<b>5+1</b>	<b>30</b>

\*\* compulsory professional experience (hours/semester allowance): during the 3<sup>rd</sup> year 40 hours in institutions / companies dealing with raw material processing and production, distribution and trading of food

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

From the 1<sup>st</sup> till 5<sup>th</sup> semester, the student chooses one from two compulsory elective courses (CEC).