



Follow-up master'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)
2210/H_HN	Hygiene and Technology of Beverages, Fruits, Vegetables, Mushrooms and Dry Fruits	Assoc. Prof. MVDr. Matej Pospiech, PhD	2	1*	3
2210/H_HS	Hygiene and Technology of Starch Raw Materials, Oilseeds and Legumes	Assoc. Prof. MSc. Dani Dordevic, PhD	1	3*	4
2210/H_AR1	Analysis of Plant Origin Foodstuff I	Assoc. Prof. MSc. Dani Dordevic, PhD	0	2	2
2360/H_HM	Technology and Hygiene of Meat and Meat Products	Mgr. Radka Hulánková, PhD	1	1*	3
2360/H_HV	Technology and Hygiene of Poultry, Eggs and Game	Mgr. Radka Hulánková, PhD	2	1*	3
2360/H_HL	Technology and Hygiene of Milk and Milk Products	Prof. MVDr. Lenka Vorlová, PhD	2	2*	4
2190/H_TP	Technology and Hygiene of Honey and Bee Products	Assoc. Prof. MVDr. Ivana Papežiková, PhD	1	1*	2
2360/H_MD	Methodology of Diploma Thesis	MVDr. Zora Šťástková, PhD	1	0	2
xxxx/H_DP1	Diploma Thesis I	supervisor	0	4	3
2190/H_ED	<i>Ecological Aspects of Food Production and Processing CEC 1</i>	<i>Prof. MVDr. Jiří Pikula, PhD, Dipl. ECZM</i>	2	1	2
2210/H_MI	<i>Food Microscopic Analysis CEC 2</i>	<i>Assoc. Prof. MVDr. Matej Pospiech, PhD</i>	1	2	2
2150/H_MB	<i>Food Molecular Biology Analysis CEC 3</i>	<i>Mgr. Ivo Papoušek, PhD</i>	2	1	2
2190/H_AS	<i>Sanitation in Food Industry and Gastronomy CEC 4</i>	<i>Ing. Jana Sedláčková, PhD</i>	2	1	2
Number of hours per week			13-14	17-18	
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)
2210/H_HC	Hygiene and Technology of Sugar, Sweets, Flavourings and Delicacies	Prof. MVDr. Bohuslava Tremlová, PhD	2	1*	3
2210/H_HO	Hygiene and Technology of Mill and Bakery Products	Assoc. Prof. MVDr. Matej Pospiech, PhD	1	3*	3
2210/H_AR2	Analysis of Plant Origin Foodstuff II	Assoc. Prof. MSc. Dani Dordevic, PhD	0	2	2
2210/H_MS	Food Safety in emergency Situations	Assoc. Prof. MSc. Dani Dordevic, PhD	1	1*	2
2360/H_TR	Technology and Hygiene of Fish Meat, Molluscs and Crustaceans and Products Thereof	Assoc. Prof. MVDr. Hana Buchtová, PhD	2	1*	3
2360/H_AZ	Analysis of Animal Origin Foodstuff	Assoc. Prof. MVDr. Šárka Bursová, PhD	0	2	2
2210/H_FP	Food Adulteration in Gastronomy	Assoc. Prof. MVDr. Matej Pospiech, PhD	1	1*	2
2210/H_AN	Alcoholic and Non-Alcoholic Beverages and Safety	Assoc. Prof. MVDr. Matej Pospiech, PhD	2	1*	3
2360/H_NP	Diseases from Food and Meal	Prof. MVDr. Iva Steinhauserová, CSc., Dipl. ECVPH	1	0	2
2150/H_DPL	Diploma Thesis – Literary Knowledge	Assoc. Prof. MVDr. Eva Bártová, PhD	0	2	1
xxxx/H_DP2	Diploma Thesis II	supervisor	0	6	3
2150/H_PA	<i>Food Parasitology CEC 1</i>	<i>Prof. MVDr. Pavel Šíroký, PhD</i>	2	1	2

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



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1 st year			2 nd semester		
Abbrev.	Course	Guarantor	Lectures (hs/week)	Practicals (hs/week)	Credits (max. 30)
2410/H_FA	Food Pharmacology CEC 2	PharmDr. Zuzana Šíroká, PhD	2	1	2
2410/H_TX	Food Toxicology CEC 3	PharmDr. Zuzana Šíroká, PhD	2	1	2
2190/H_GP	Gastronomic and Other Uses of Bee Products CEC 4	Assoc. Prof. MVDr. Ivana Papežiková, PhD	2	1	2
Number of hours per week			14	22	
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_GM	Gastronomy of Meat, Game, Poultry and Eggs and Food Safety	Prof. MVDr. Iva Steinhauserová, CSc., Dipl. ECVPH	1	2*	3
2360/H_GL	Gastronomy of Milk, Milk Products and Food Safety	Assoc. Prof. MVDr. Šárka Bursová, PhD	2	1*	2
2360/H_GR	Gastronomy of Fish, Molluscs, Crustaceans and Food Safety	Assoc. Prof. MVDr. Hana Buchtová, PhD	1	2*	3
2210/H_GV	Gastronomy of Vegetable Foodstuff and Food Safety	Prof. MVDr. Bohuslava Tremlová, PhD	2	2*	3
2360/H_MG	Marketing and Management in Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	1	1*	2
2360/H_HAC	HACCP in Gastronomic Service	Assoc. Prof. MVDr. Lenka Necidová, PhD	2	1	2
2410/H_PG	Legislation, Control and Supervision in Gastronomy	Assoc. Prof. MVDr. Petr Chloupek, PhD	2	2*	3
2360/H_NG	National and European Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	2	2	3
xxxx/H_DP3	Diploma Thesis III	supervisor	0	6	3
2360/H_PX	Extramural Practice in Gastronomy Operation**	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	0	40	2
2360/H_DG	Dietary Food in Gastronomy CEC 1	Prof. MVDr. Lenka Vorlová, PhD	1	1	2
2360/H_EG	Enogastronomy CEC 2	MVDr. Jiří Bednář, PhD	1	1	2
2360/H_SG	Specialties in Gastronomy CEC 3	Ing. Blanka Macharáčková, PhD	1	1	2
2360/H_VG	Vegetarian Gastronomy CEC 4	Ing. Blanka Macharáčková, PhD	1	1	2
Number of hours per week			15	21	
Number of exams, Number of credits				6*	30

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

2 nd year			4 th semester		
Abbrev.	Course	Guarantor	Hs/block	Finished with	Credits (max. 30)
xxxx/H_DP4	Diploma Thesis IV	supervisor	80	C	5
2210/H_APB	Food and Meal Analysis	Prof. MVDr. Bohuslava Tremlová, PhD	30***	SFE	5
2360/H_GAB	National and European Gastronomy	Assoc. Prof. MVDr. Josef Kameník, CSc., MBA	30***	SFE	5
2410/H_PPB	Legislation, Control and Supervision in Gastronomy	Assoc. Prof. MVDr. Petr Chloupek, PhD	30***	SFE	5
2210/H_ZRB	Food Safety of Meal and Food of Plant Origin	Prof. MVDr. Bohuslava Tremlová, PhD	30***	SFE	5
2360/H_ZZB	Food Safety of Meal and Food of Animal Origin	Prof. MVDr. Lenka Vorlová, PhD	30***	SFE	5
	Defence of Diploma 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 3rd semester, the student chooses two from four compulsory elective courses (CEC).