

VOCATIONAL COLLEGE
STUDY PROGRAMME: FOOD TECHNOLOGY AND NUTRITION
 – renewed programme (from 2023/24)
STUDY PROGRAMME SUBJECTS

Abbrv.	Subject or other Component	Compulsory/ Optional	Year	Number of Hours				Total Student Load in Hours	Credit Points (ECTS)
				LE	SE	LW	Total		
M1	BUSINESS OPERATIONS, COMMUNICATION AND MANAGEMENT	Compulsory	1st				246	750	25
P1	Business Communication and Management			42	6	24	72	180	6
P2	Economics and Management of Companies			36	6	24	66	150	5
P3	Professional Terminology in a Foreign Language			30	-	30	60	150	5
P4	Professional Information Science with Statistical Methods of Assessment			18	6	24	48	120	4
D1	Practical Training							150	5
M2	BASICS OF FOOD TECHNOLOGY AND NUTRITION	Compulsory	1st				354	1050	35
P5	Sustainable Development with Selected Chapters from Biology			12		36	48	120	4
P6	Food Microbiology and Biotechnology			36	6	30	72	150	5
P7	Basic Technological Processes, Packaging and Logistics			42	12	36	90	180	6
P8	Nutrition and Health			42	6	12	60	170	6
P9	Food Chemistry with Food Analysis			36		48	84	180	6
D2	Practical Training							250	8
M3	QUALITY ASSURANCE AND CONTROL	Compulsory	2nd				96	360	12
P10	Legislation, Quality Assurance and Control			60	12	24	96	210	7
D3	Practical Training							150	5
M4	FOOD TECHNOLOGIES	Optional	2nd				288	750	25
P11	Meat Technology			36	12	24	72	150	5
P12	Dairy Technology			36	12	24	72	150	5
P13	Cereals Processing Technology			36	12	24	72	150	5
P14	Vegetal Food Technology			36	12	24	72	150	5
D4	Practical Training							150	5
M5	NUTRITION, DIETETICS AND GASTRONOMY	Optional	2nd				288	750	25

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P15	Nutrition and Dietetics			36	12	24	72	150	5
P16	Food Plant Technology and Organization			36	12	24	72	150	5
P17	Nutrition with Gastronomy			24	12	18	54	120	4
P18	Food Structure and Quality with Technologies			42	12	36	90	180	6
D5	Practical Training							150	5
M6	FOOD SAFETY	Optional	2nd				288	750	25
P18	Food Structure and Quality with Technologies			42	12	36	90	180	6
P19	Environmental Management in Food Technology and Nutrition			24	12	18	54	120	4
P20	Food Analysis			36		36	72	150	5
P21	Hygiene and Materials			36	12	24	72	150	5
D6	Practical Training							150	5
M7	WINE-MAKING WITH DRINK TECHNOLOGIES	Optional	2nd				288	750	25
P22	Wine Technology			36	12	24	72	150	5
P23	Grape Processing with Oenology			36	12	24	72	150	5
P24	Drink Technologies			36	12	24	72	150	5
P25	Marketing in Food Technology and Nutrition			36	12	24	72	150	5
D7	Practical Training							150	5
M8	OPEN CURRICULUM	Compulsory	2nd				144	390	13
P26	Subjects from Open Curriculum						144	290	10
D8	Practical Training – Open Curriculum							100	3
P27	Elective Subject	Optional	2nd				72	150	5
D9	Final Thesis	Compulsory	2nd					150	5

Abbreviations:

LE – lecture; SE – seminar; LW – laboratory work

M – module; P – subject; D – other study programme component (practical training, final thesis)

ECTS

