

## CURRICULUM – Food Technology B

№	Components	Course Code	Prerequisite Code	Number of Credits	Number of Hours	Including							Credit distribution within semesters								
						Lecture	Laboratorial	Practical	Group work	Internship	Midterm Exam	Final Exam	Independent Work	I semester	II semester	III semester	IV semester	V semester	VI semester	VII semester	VIII semester
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22
<b>Compulsory Courses</b>																					
1	History of Georgia (General Course)	B1140702003	No	3	75	15		15			1	2	42	3							
2	Academic Writing	B1140701001	No	3	75			30			1	2	42	3							
3	Introduction to Philosophy	B1140703002	No	2	50	15		15			1	2	17	2							
4	Psychology	B1140302055	No	2	50	15		15			1	2	17	2							
5	Introduction to Chemistry	B1140803057	No	5	125	15	17	10			1	2	80	5							
6	Higher Mathematics with Elements of Statistics	B1140902064	No	4	100	15			11		1	2	71	4							
7	Basics of Agriculture	B1140603025	No	6	150	30			37		1	2	80	6							
8	Environmental Protection and Natural Resources	B1140604002	No	5	125	15		27			1	2	80	5							
9	English A1.1	B1140102073	No	5	125	42					1	2	80			5					
	English A2.1	B1140102002																			
	English B1.1	B1140102004																			
	English B2.1.1	B1140102014																			
10	English A1.2	B1140102074	B1140102073	5	125	15		27			1	2	80			5					
	English A2.2	B1140102003	B1140102002																		
	English B1.2	B1140102005	B1140102004																		
	English B2.1.2	B1140102015	B1140102014																		
11	English A2.1	B1140102002	B1140102074	5	125				57		1	2	65			5					
	English B1.1	B1140102004	B1140102003																		
	English B2.1.1	B1140102014	B1140102005																		
	English B2.2.1	B1140102071	B1140102015																		
12	English A2.2	B1140102003	B1140102002	5	125				57		1	2	65				5				
	English B1.2	B1140102005	B1140102004																		

	English B2.1.2	B1140102015	B1140102014																
	English B2.2.2	B1140102072	B1140102071																
13	Information Technologies I	B1140102037	No	5	125		42				1	2	80		5				
<b>Major Compulsory Courses</b>																			
14	Organic Chemistry		No	5	125	15	40	2			1	2	65		5				
15	Analytical and Physcolloid Chemistry		No	5	125	27	30				1	2	65		5				
16	Fruit-Vegetable Storage and Processing	B1140603073	No	5	125	15	27				1	2	80		5				
17	Plant Biochemistry		No	5	125	15	42				1	2	65		5				
18	Technical Microbiology	B1140603067	No	7	175	15	30		27		1	2	100		7				
19	Fruit and Vegetable Drying Technology	B1140603069	No	3	75	15	15				1	2	42		3				
20	Fruit and Vegetable Canning Technology	B1140603074	No	5	125	15	27				1	2	80				5		
17	Subtropical Technical Crops Processing Technology	B1140603066	No	5	125	15	42				1	2	65				5		
18	Basics of Biotechnology	B1140603057	No	5	125	30	12				1	2	80		5				
19	Beer and Soft Drinks Technology	B1140603063	No	5	125	15	42				1	2	65				5		
20	Technological Equipment of Food Industry	B1140603058	No	5	125	15	42				1	2	65		5				
21	Wine Technology	B1140603068	No	5	125	15	42				1	2	65				5		
22	Technology with Basics of Tea Testing	B1140603072	No	5	125	15	42				1	2	65				5		
23	Food Safety	B1140603061	No	5	125	15	27				1	2	80					5	
24	Internship	B1140603064	No	5	125		58					2	65					5	
25	Liquor-Vodka Production Technology	B1140603062	No	5	125	15	42				1	2	65						5
26	Standardization and Certification of Food Products	B1140603060	No	5	125	15	42				1	2	65						5
27	Labor Protection	B1140603070	No	5	125	15			27		1	2	80						5
28	Internship	B1140603065	No	5	125		58					2	65						5
29	Bachelor's Thesis	B1140603071	No	10	250		60						190						10
<b>Major Elective Courses</b>														10	10				
30	Food Industry Processes and	B1140603072	No	5	125	15	27				1	2	80						

