

GENERAL TRAINING SCHEDULE
DOCTORAL PROGRAM IN FOOD TECHNOLOGY
(with Bachelor's Degree)

No	Course Code	Course Title	Credit (s)	S1	S2	S3	S4	S5	S6	S7	S8
Supplementary knowledge <i>(Based on the list of related fields and the candidate's transcript, the Head of Department will decide on the corresponding supplementary courses)</i>											
I. General knowledge			3 (3,0)								
1.	0310100408	<i>Philosophy</i>	3 (3,0)	3			3				
Specialized Elective Courses <i>(Choose a minimum of 4 courses)</i>			8 (8,0)								
2.	0310101399	<i>Research methodology and scientific paper writing</i>	2 (2,0)	2			2				
3.	0310101400	<i>Design of Experiment and Data Analysis</i>	3 (3,0)	3			3				
4.	0310100579	<i>Structure and Physical Properties in Food Processing</i>	2 (2,0)	2			2				
5.	0310101401	<i>Modern techniques in food processing</i>	2 (2,0)	2			2				
6.	0310100586	<i>Protein and Enzyme Technology</i>	2 (2,0)	2			2				
7.	0310100587	<i>Protein and Enzyme Technology Laboratory</i>	1 (0,1)	1			1				

No	Course Code	Course Title	Credit (s)	S1	S2	S3	S4	S5	S6	S7	S8
8.	0310100584	<i>Advanced Analytical Methods in Food Analysis</i>	2 (2,0)	2			2				
9.	0310101585	<i>Advanced Analytical Methods in Food Analysis Laboratory</i>	1 (0,1)	1			1				
10.	0310101882	<i>Advanced scientific research methods</i>	2 (2,0)	2			2				
11.	0310101858	<i>Advanced technologies in food industry</i>	2 (2,0)	2			2				
II. Specialized Elective Courses (Choose a minimum of 10 courses)			20 (20,0)								
12.	0310100588	<i>Bioactive substances: Collection and application</i>	2 (2,0)	2			2				
13.	0310100596	<i>Food microencapsulation and nanoencapsulation</i>	2 (2,0)	2			2				
14.	0310100600	<i>Bioprocessing Engineering</i>	2(2,0)	2			2				
15.	0310101406	<i>Advanced thermal food processing</i>	2 (2,0)	2			2				
16.	0310100595	<i>Fermentation Technology</i>	2 (2,0)	2			2				
17.	0310100589	<i>Food marketing and consumer research</i>	2 (2,0)	2			2				

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18.	0310101407	<i>Informatics Application in Food Technology</i>	2 (2,0)	2			2				
19.	0310100592	<i>Food Safety Management</i>	2 (2,0)	2			2				
20.	0310101408	<i>Food Supply chain management and traceability</i>	2 (2,0)	2			2				
21.	0310101409	<i>Advanced nutrition</i>	2 (2,0)	2			2				
22.	0310101410	<i>Advanced food preservation</i>	2 (2,0)	2			2				
23.	0310100591	<i>Advanced food additives</i>	2 (2,0)	2			2				
24.	0310101895	<i>Advanced Food Preservation Engineering</i>	2 (2,0)	2			2				
25.	0310101860	<i>Engineering Properties of Food</i>	2 (2,0)	2			2				
26.	0310101861	<i>Chemistry of Natural Products</i>	2 (2,0)	2			2				
27.	0310101862	<i>Advanced Analytical Techniques in Food Analysis</i>	2 (2,0)	2			2				
28.	0310101863	<i>Food Enzymology</i>	2 (2,0)	2			2				
29.	0310101864	<i>Functional Probiotics and Applications</i>	2 (2,0)	2			2				
30.	0310101865	<i>Advanced Transport Phenomena</i>	2 (2,0)	2			2				

[illegible]