

# Agricultural University of Georgia

## Curriculum - Bachelor's in Food Processing Technology

University General Education	50
English Language	7
Mathematical Way of Thinking	5
World History and Georgia	3
Georgian Language and Georgians	2
Basics of Economics	4
Natural Sciences	4
Anthropology	4
Logic	4
Philosophy	4
Phycology	4
Modern Political Ideologies	4
Literature and Art	5

Specialization General Education	33
Mathematics (calculus)	6
Mathematics (statistics)	5
Physics I	5
General Chemistry (Theoretical Course)	4
General Chemistry (Laboratory Course)	3
General Biology (Theoretical Course)	3
General Biology (Laboratory Course)	4
Ecology	3

Practical Education	8
Field Practice	3
Internship	5

Main Education in Food Processing Technology	107
Overview of Global Agriculture	4
Food Safety	3
Physics II (theory), Physics II (laboratory)	5
Engineering Graphics I	5
Applied Drawing	3
Physical Chemistry	5
Microbiology of Food Products	5
General Technology I, II	10
Biochemistry of Food Products	5
Physic-Chemical Methods of Food Quality Control I, II	8
Food Additives	4
Functional Food and Nutricevtitals	4
Food Production Hygiene and Sanitary	4
Metrology, Standardization, Certification	4
Basics of Designing Food Factories	4
Tea Processing Technology	3
Culinary Technologies	5
Fruits and Vegetables Processing Technology	5
Dairy and Meet Processing Technology	6
Sea and Clear Water Hydrobionts Processing Technology	5
Refrigration Technology	5
Brewing Technology	5

Elective Subjects	14
Scientific English Language	3
Insects Biodiversity and Importance	3
Cynology-Felinology	4
Beekeeping	4
Sericulture	4
Any subject from other programme	

Specialization Basic Education	28
General Microbiology	4
Fundamntals of Modern Biotechnology	3
Laboratory Practice in Chemistry	5
General Biochemistry	5
Organic Chemistry I (theoretical course)	3
Organic Chemistry I (laboratory course)	3
Biochemistry II	5

<b>ECTS</b>	
University General Education	50
Specialization General Education	33
Specialization Basic Education	28
Practical Education	8
Main Education in Food Processing Technology	107
Electives	14
<b>240</b>	<b>240</b>