

Level of studies Bsc

Name of the program: Food Technology With Biotechnology (BSC LEVEL) 1.

1. The main objective of the curriculum

The main purpose of this program is the education and professional training of those interested coming from the previous level of secondary education (Food Technology), natural sciences and engineering, in order to link natural sciences (Biology, Chemistry) with processing and production technology in the highest scientific level. The professional field is very wide and includes activities in scientific and development research, planning and use of techniques and equipment for food processing, production and control of food of plant and animal origin. This program prepares staff for practical activities in the field of processing, production, planning, quality assurance and development and creates a strong foundation for students who are oriented for further development in the field of technology and biotechnology.

The objective of the Department of Food Technology with Biotechnology remains the further development of human and technical-technological capacities of experts in the field of Food Sciences, who will have real employment opportunities due to the significant lack of experts in this field. This will have a direct impact on raising the level and approximation of our standards with European ones to further enable the growth of consumption of local products, increase exports and economic development of the country through agriculture and agro-processing as a very promising area for the development of rural areas and the overall economic development of the country.

2. Courses

Table 1: Tabular summary of the food technology program with biotechnology in the re-accreditation process

Year 1 – Semester I

	<i>Subject</i>	<i>Hours/ week</i>	<i>ECTS</i>	<i>Status C/E</i>	<i>Teacher of subject</i>
1	Fundamentals of technology I	2+2	6	C	Dr. Sc. Arbenita Hasani
2	General and inorganic Chemistry	2+2	6	C	Dr. Sc. Albana Mehmeti
3	Biology	2+2	6	C	Dr. Sc. Linda Grapci

4	Mathematics	2+2	6	C	Dr. Sc. Naim Braha
5	English	2+2	6	C	Dr. Sc. Venera Lljunji
	<i>Total credits</i>		30		

Year 1 – Semester II

	<i>Subject</i>	<i>Hours/ week</i>	<i>ECTS</i>	<i>Status C/E</i>	<i>Teacher of subject</i>
1	Fundamentals of technology II	2+2	6	C	Dr. Sc. Arbenita Hasani
2	Organic chemistry	2+2	6	C	Dr. Sc. Majlinda Daci
3	Molecular biology	2+2	6	C	Dr. Sc. Bajram Berisha
4	Analytical lab of chemistry	2+2	6	C	Dr. Sc. Fatbardh Gashi
5	Physic	2+2	6	C	Dr. Sc. Sylë Tahirsylaj
	<i>Total credits</i>		30		

Year 2 – Semester III

	<i>Subject</i>	<i>Hours/ week</i>	<i>ECTS</i>	<i>Status C/E</i>	<i>Teacher of subject</i>
1	General and applicative microbiology	2+2	6	C	Dr. Sc. Driton Sylejmani
2	Biochemistry and general biotechnology	2+2	6	C	Dr. Sc. Imer Haziri
3	Principals of food chemistry	2+2	6	C	Dr. Sc. Arleta Rifati
4	Physicals chemistry	2+2	6	C	Dr. Sc. Fetah Podvorica
5	Plant biotechnology.	2+2	6	C	Dr. Sc. Dukagjin Zeka
	<i>Total credits</i>		30		

Year 2 – Semester IV

	<i>Subject</i>	<i>Hours/ week</i>	<i>ECTS</i>	<i>Status C/E</i>	<i>Teacher of subject</i>
1	Processing techniques, measurements and automation	2+2	6	C	Dr. Sc. Mentor Thaqi
2	Animals biotechnology	2+2	6	C	Dr. Sc. Bajram Berisha
3	Microbiology and food hygiene	2+2	6	C	Dr. Sc. Afrim Hamidi
4	Elective module	2+2	6	E	To be elected
5	Elective module	2+2	6	E	To be elected
	<i>Total credits</i>		30		

Year 3 – Semester V

	<i>Subject</i>	<i>Hours/ week</i>	<i>ECTS</i>	<i>Status C/E</i>	<i>Teacher of subject</i>
1	Introduction to scientific work	2+2	6	C	Dr. Sc. Hysen Bytyqi
2	Legislation and quality management	2+2	6	C	Dr. Sc. Muhamet Kamberi
3	Technology of fruit and vegetable	2+2	6	C	Dr. Sc. Bedri Dragusha
4	Elective subject	2+2	6	E	To be elected
5	Elective subject	2+2	6	E	To be elected
	<i>Total credits</i>		30		

Year 3 – Semester VI

	<i>Subject</i>	<i>Hours/ week</i>	<i>ECTS</i>	<i>Status C/E</i>	<i>Teacher of subject</i>
1	Enterprise economics and marketing	2+2	6	C	Dr. Sc. Arben Musliu
2	Technology of alcoholic and non-alcoholic beverages	2+2	6	C	Dr. Sc. Bedri Dragusha
3	Elective subject	2+2	6	E	To be elected
4	Elective subject	2+2	6	E	To be elected
5	Diploma Thesis	50	6	C	
	<i>Total credits</i>		30		

UP- FAV- ELECTIVE MODULE

Proposed study program					
No	Subject	Hours/ week	ECTS	Status C/E	Teacher of subject
1	Technology of milk and milk products	2+2	6	E	Dr. Sc. Xhavit Ramadani
2	Cereal technology	2+2	6	E	Dr. Sc. Salih Salihu
3	Control of food products	2+2	6	E	Dr. Sc. Xhavit Ramadani
4	Packaging techniques and food storage	2+2	6	E	Dr. Sc. Xhavit Ramadani
5	Technology and microbiology of wine production	2+2	6	E	Dr. Sc. Bedri Dragusha
6	Technology of meat and meat products	2+2	6	E	To be elected
7	Water technology	2+2	6	E	To be elected
8	Fermentation technology	2+2	6	E	To be elected
9	Fundamentals of nutrition	2+2	6	E	To be elected
10	Production and processing of honey	2+2	6	E	Dr. Sc. Arbenita Hasani
11	Processing of aromatic and medical plants	2+2	6	E	Dr. Sc. Arbenita Hasani
12	Principles of food preservation	2+2	6	E	Dr. Sc. Arbenita Hasani
13	Practicum	2+2	6	E	Dr. Sc. Salih Salihu
	<i>Total credits</i>		78		

Explanation for acronyms used: C-compulsory subjects; E- elective subjects; SST-load in hours per week; L- Lectures; T- Exercises; EECTS Credit Transfer System in Europe

3. Duration of studies: 3 Years (6 semesters) 180 ECTS

4. Assumed / possible employment of students after graduation

Students who complete their studies in the study program Food Technology with Biotechnology will obtain a degree for the Bsc level and can be employed in:

- Ministry of Agriculture, Forestry and Rural Development
- Veterinary and Food Agency

- Private food processing industry
- Vocational high schools
- Municipal Assembly
- Municipal and Republican Inspectorates,
- Customs,
- Orchards and Vineyards,
- Self-employed with the creation of small and medium enterprises in the field of processing of agricultural products.