

**Food Technology  
BA Curriculum**

N	Components	ECTS	Hours	Among them					Distribution of ECTS over semesters							
				Lecture	Lab.. Practice /	Work in groups	Individual study	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
1	History of Georgia (General course)	3	75	15			15	45	3							
2	Academic writing	3	75	15			15	45	3							
3	Intro to Philosophy	2	50	15			15	20	2							
4	Psychology	2	50	15			5	30	2							
5	Intro to chemistry	5	125	15	10		20	80	5							
6	Advanced math with elements of statistics	4	100	15			15	70	4							
7	Basics of agriculture	6	150	30			45	75	6							
8	Agrarian resources and environment protection	5	125	15			30	80	5							
	<b>Core courses in the study area</b>															
9	English language A1/B1.1.1	5	125		60			65		5						
	English language A2/B1.1.2	5	125		60			65			5					
	English language B1.1.1/B1.2.1	5	125		60			65				5				
	English language B1.1.2/B1.2.2	5	125		60			65						5		
10	Information technologies	5	125		45			80	5							
11	Organic chemistry	5	125	15	40		5	65	5							
12	Analytical and physical colloid chemistry	5	125	30	30			65	5							
13	Keeping and processing of fruit and vegetables	5	125	15	30			80	5							
14	Biochemistry of plants	5	125	15	45			65		5						
15	Technical microbiology	7	175	30	45			100		7						

1 6	Drying technology of fruit and vegetables	3	75	10			20	45			3				
1 7	Canning technology of fruit and vegetables	5	125	15	30			80				5			
1 8	Technology of processing subtropic technical cultures	5	125	15	45			65				5			
1 9	Basics of biotechnology	5	125	30	15			80				5			
2 0	Technology of beer and beverages	5	125	15	45			65				5			
2 1	Technological devices of food industry	5	125	15	45			65				5			
2 2	Wine technology	5	125	15	45			65				5			
2 3	Tea technology with basics of tea tester	5	125	15	45			65				5			
2 4	Safety of food products	5	125	15	30			80					5		
2 5	internship	5	125				60	65					5		
2 6	Technology of liquor-vodka	5	125	15			45	65						5	
2 7	Standardization, certification of food products	5	125	15	40		5	65						5	
2 8	Labour protection	5	125	15			30	80						5	
2 9	Internship	5	125				60	65							5
3 0	<b>BA paper or an elective course in the study area</b>	<b>10</b>	<b>250</b>	<b>90</b>				<b>160</b>							<b>10</b>
3 1	<b>Minor / electives</b>	<b>60</b>	<b>1500</b>	<b>540</b>				<b>960</b>				<b>15</b>	<b>15</b>	<b>15</b>	<b>15</b>
3 2	<b>Elective courses</b>	<b>20</b>	<b>500</b>	<b>180</b>				<b>320</b>		<b>10</b>	<b>10</b>				
3 3	Processes and appliances in food producing industry	5	125	15	30			80							
3 4	Agro-technology of subtropical cultures	5	125	15			30	80							
3 5	Branch management	5	125	15			30	80							
3	Ecological agriculture	5	100	15			30	55							

6																
3 7	Production of ecologically clean products	5	125	15			30	80								
3 8	Organic agriculture	5	125	15			45									
3 9	Ecological monitoring	5	125	15			45									
4 0	Seed-growing, study of species	5	125	15			45									
	<b>Total</b>	<b>24 0</b>	6000	1240	82 5		38 5	3550	3 0	30	30	3 0	30	3 0	30	3 0