

**Department of Veterinary Food Hygiene and Technology**

**Master's Courses**

<b>Lesson Code</b>	<b>Course Title</b>	<b>Compulsory / Elective</b>	<b>TPC</b>	<b>ECTS</b>
<b>VB T5001</b>	Master's Professional Field Course	C	600	6
<b>VB T5010</b>	Master's Seminar	C	020	6
<b>VB T5020</b>	Master's Thesis	C	010	24
<b>VB T5030</b>	Introduction to Food Chemistry	E	223	6
<b>VB T5040</b>	Introduction to Food Microbiology	E	223	6
<b>VB T5050</b>	Food Poisoning	E	202	6
<b>VB T5060</b>	Principles of Food Preservation	E	202	6
<b>VB T5070</b>	Milk Hygiene	E	202	6
<b>VB T5080</b>	Meat Hygiene	E	202	6
<b>VB T5090</b>	Food Legislation	E	101	3
<b>VB T5100</b>	Chemical And Microbiological Analyses Of Milk and Milk Products	E	223	6
<b>VB T5110</b>	Chemical And Microbiological Analyses Of Meat And Meat Products	E	223	6
<b>VB T5120</b>	Dairy Technology	E	223	6
<b>VB T5130</b>	Technology of Meat and Meat Products	E	223	6
<b>VB T5140</b>	Meat Inspection	E	223	6
<b>VB T5150</b>	Poultry Hygiene and Technology	E	202	6
<b>VB T5160</b>	Hygiene and Sanitation in Meat and Dairy Plants	E	122	6
<b>VB T5170</b>	Water Hygiene and Analysis Methods	E	122	4
<b>VB T5180</b>	Veterinary Public Health	E	202	4
<b>VB T5190</b>	Analysis Methods of Honey and Egg	E	122	6
<b>VB T5200</b>	Starter Cultures Used in Meat and Milk Products	E	202	6
<b>VB T5210</b>	Food Safety	E	202	6
<b>VB T5220</b>	Food Packaging	E	202	6
<b>VB T5230</b>	Food Additives	E	202	4
<b>VB T5240</b>	Literatur hour	E	021	3
<b>VB T5250</b>	Fish Processing Technology	E	202	6
<b>VB T5260</b>	Seafood Inspection	E	122	6
<b>VB T5270</b>	Quality Management Systems	E	202	6
<b>VB T5280</b>	Principles of Nutrition	E	202	6
<b>VB T5290</b>	Histological examination of Meat and Meat Products	E	122	6