

EDUCATIONAL INSTITUTION

Riga Technical University "RTU Olaine Technology College"

TYPE OF PROGRAM

1st level professional higher education

NAME OF THE PROGRAM

Food quality control

QUALIFICATION TO BE OBTAINED

Food quality specialist, 4th professional qualification level

PREVIOUS EDUCATION

secondary vocational or general secondary education

SCOPE OF THE PROGRAM

2 years

ACQUISITION FORM

face to face

STUDY PLAN

Subjects	Credit points	Exams/semester	Tests/ semester	Learning load						Distribution of contact hours in weeks				
				Contact hours						1st year		2nd year		
				Total	In total	Theory	Practical work	Laboratory work	Independent work	1.sem.	2.sem	3.sem	4.sem	
										20 weeks	14/6 weeks	22 weeks	18 weeks	
1.		2.	3.	4.	5.	6.	7.	8.	9.	10.	11.	12.	13.	
Courses of General Education														
The Science of the Humanities														
Foreign language	3	1.		120	60	60	-	-	60	3				
Introduction to specialty	1			40	20	20	-	-	20	1				
Basics of psychology	1		3.	40	20	20	-	-	20			1		
Business communication	1		3.	40	20	20	-	-	20			1		
Environmental Science, Technical Science and Information Technology														
Higher mathematics	5	2.		200	100	71	29	-	100	3	3			
Physics	3		2.	120	60	40	8	12	60	2	2			
Computer science	3		1.	120	60	-	60	-	60	3				
Environmental protection	1		2.	40	20	15	5	-	20		1			
Labor protection	1		1.	40	20	20	-	-	20	1				
Civil protection	1		1.	40	20	14	6	-	20	1				
KOPĀ	20			800	400	280	108	12	400					
Vocational compulsory and optional courses														
General and inorganic chemistry	2		1.	80	40	22	-	18	40	2				
Organic chemistry	2	1.		80	40	20	8	12	40	2				
Human anatomy and physiology	1		3.	40	20	10	6	4	20		2			
Sanitation and hygiene in food companies	1		1.	40	20	20	-	-	20	1				
Food analytical chemistry	2		2.	80	40	14	-	26	40		2			
Physical chemistry	2	3.		80	40	32	-	8	40			2		
Biochemistry	2		2.	80	40	28	-	12	40		2			
Food microbiology	2	1.		80	40	20	-	20	40	2				
Food chemistry	2	3.		80	40	22	-	18	40			2		
Instrumental analysis	2		3.	80	40	16	-	24	40			2		
Nutritional value of food products	1	2.		40	20	10	10	-	20		2			
Sensory evaluation of food products	1		3.	40	20	10	-	10	20			1		
Food quality and legislation	2.5	3.		100	50	30	20	-	50		1	2		
Enzymatic processes in the food industry	1		3.	40	20	9	2	9	20			1		
Food production technology	2.5	3.		100	50	30	5	15	50		1	2		
Food toxicology	1		2.	40	20	16	2	2	20		2			
Nutrition studies	2	3.		80	40	28	12	-	40			2		
Business professional competencies module	6	3.		240	120	60	60	-	120		4	3		
Optional courses:														
Use of ICT in the food industr				40	20	-	20	-	20				2	
Innovation in the food industry	1		3.	40	20	8	-	12	20				2	
Food expiratin date				40	20	12	8	-	20				2	
IN TOTAL	36			1440	720	417	153	190	720					
Practice	6	2.		640	640						240			
Qualification practice	10		4.											400
Qualification work	8		4.	320	320									320
IN TOTAL	24			960	960									
TOTAL	80			3200	2080	697	261	202	1120	21	22/40	27	40	