

Structure of the study program for the second cycle of specialized professional studies in Food Safety and Quality

The study program is structured from compulsory, elective courses and preparation and defense of a completed specialist thesis. In the first semester, students have 4 compulsory and 1 elective course, winning a total of 30 ECTS. In the second semester, students have 3 compulsory and 1 elective courses, of which they win a total of 20 ECTS credits and prepare and defend a specialist thesis with which they win 10 ECTS credits. The total number of credits in the second semester is 30 ECTS credits. Students choose from the list of offered elective courses in the study program, one in each semester

Determined ratio between ECTS credits of offered elective courses and projected elective courses	
Number of offered elective courses	4
Total number of ECTS credits for all offered elective courses	24
Number of elective courses from the offered elective courses, that the student is expected to choose	2
Total number of ECTS credits from the elective courses from the offered elective courses, that the student is expected to choose	12

Percentage of ECTS credits in elective courses in relation to the total number of ECTS credits of the study program	
Number of provided elective courses	2
Number of ECTS credits for provided elective courses	12
Percentage of ECTS credits of elective courses from the total number of credits of the study program	20%
Total number of ECTS credits of the study program	60

- **Sequence of registration, performance and passing of the subjects**

Requirement for enrollment in the next semester is collected signatures from teachers from all subjects from the previous semester.

- **List of courses that can be conducted in a foreign language**

All courses can be conducted in English.

- **Completion of studies - conditions for approval of the topic of the professional thesis, procedure for evaluation and defense of the professional thesis**

The student, in agreement with the mentor, submits the professional paper, enclosing an explanation of the topic, objectives, literature data, a brief description of the planned research and expected results. It also encloses a biography, student index with all passed exams, and list of published papers. It is enough for the student to have a published paper in a professional journal of which he must be the first or last author. The teaching-scientific council of the faculty gives consent and makes a decision for preparation and defense of the professional thesis.

- **Maximum length from the beginning to the end of the study**

The maximum length from the beginning to the end of the studies is three years.

List of teachers and associates with data for the courses

The study program of the second cycle of the specialist professional studies in food safety and quality is conducted by teachers and associates employed at the Faculty of Veterinary Medicine in Skopje at the University "St. Cyril and Methodius "in Skopje. They are presented in the following table:

No.	Title, name and surname	Courses that the teacher teaches or plans to teach to the unit where the study program is organized	Fund of classes for each course
1	Prof. Pavle Sekulovski	Food microbiology	1+3
		Food safety legislation	2+3
		Hygiene and technology of meat, fish, eggs, honey and their products	1+2
		Hygiene and technology of milk and dairy products	1+2
2	Assoc. Prof. Dean Jankuloski	Food microbiology	1+3
		Food safety legislation	2+3
		Hygiene and technology of meat, fish, eggs, honey and their products	1+2
		Hygiene and technology of milk and dairy products	1+2
3	Prof. Zehra Hajrulai-Musliu	Chemistry and analytics of food	1+3
		Instrumental methods for food analysis	1+1
		Residues and contaminants in food	1+1
4	Prof. Romel Veleu	Trade, use and control of veterinary medicinal products	1+1
5	Prof. Blagica Sekovska	Animal product supply chain management and quality management	1+2
6	Assoc. Prof. Lazo Pendovski	Animal welfare	1+2
7	Prof. Vlatko Ilieski	Animal welfare	1+2
8	Prof. Velimir Stojkovski	Molecular principles of genetic engineering	1+2
9	Ass. Prof. Sandra Mojsova-practical teaching	Food microbiology	3
		Food safety legislation	3
		Hygiene and technology of meat, fish, eggs, honey and their products	1
		Hygiene and technology of milk and dairy products	1
10	Ass. Prof. Mirko Prodanov-practical teaching	Food microbiology	3
		Food safety legislation	3
		Hygiene and technology of meat, fish, eggs, honey and their products	1
		Hygiene and technology of milk and dairy products	1
11	Senior research associate	Chemistry and analytics of food	3

12	Elizabeta Dimitrieska-Stojkovikj- practical teaching	Instrumental methods for food analysis	1
		Residues and contaminants in food	1
	Research associate Biljana Stojanovska-Dimzoska- practical teaching	Chemistry and analytics of food	3
		Instrumental methods for food analysis	1
		Residues and contaminants in food	1
		Trade, use and control of veterinary medicinal products	1

Curriculum of the study program for the second cycle of specialized professional studies in Food Safety and Quality

I. List of compulsory courses in the field and area Food safety and quality II.

CODE	COURSES	TEACHERS	ECTS-credits
CBKX 01	Food microbiology	Prof. Pavle Sekulovski Assoc. Prof. Dean Jankuloski Ass. Prof. Mirko Prodanov- practical teaching Ass. Prof. Sandra Mojsova- practical teaching	6
CBKX 02	Chemistry and analytics of food	Prof. Zehra Hajrulai-Musliu Senior Senior research associate Elizabeta Dimitrieska-Stojkovikj- practical teaching Research associate Biljana Stojanovska-Dimzoska- practical teaching	6
CBKX 03	Veterinary legislation and food safety	Prof. Pavle Sekulovski Assoc. Prof. Dean Jankuloski Ass. Prof. Mirko Prodanov- practical teaching Ass. Prof. Sandra Mojsova- practical teaching	7
CBKX 04	Instrumental methods for food analysis	Prof. Zehra Hajrulai-Musliu Senior Senior research associate Elizabeta Dimitrieska-Stojkovikj- practical teaching Research associate Biljana Stojanovska-Dimzoska- practical teaching	5
CBKX 05	Hygiene and technology of meat, fish, eggs, honey and their products	Prof. Pavle Sekulovski Assoc. Prof. Dean Jankuloski Ass. Prof. Mirko Prodanov- practical teaching Ass. Prof. Sandra Mojsova- practical teaching	5
CBKX 06	Hygiene and technology of milk and dairy products	Prof. Pavle Sekulovski Assoc. Prof. Dean Jankuloski Ass. Prof. Mirko Prodanov- practical teaching Ass. Prof. Sandra Mojsova- practical	5

		teaching	
CBKX 07	Trade, use and control of veterinary medicinal products	Prof. Romel Velez Research associate Biljana Stojanovska-Dimzoska- practical teaching	4

II. List of elective courses in the field and area Food safety and quality

CODE	COURSES	TEACHERS	ECTS-credits
CBKX 08	Animal welfare	Prof. Vlatko Ilieski Assoc. Prof. Lazo Pendovski	6
CBKX 09	Animal product supply chain management and quality management	Prof. Blagica Sekovska	6
CBKX 10	Residues and contaminants in food	Prof. Zehra Hajrulai-Musliu Senior Senior research associate Elizabeta Dimitrieska-Stojkovikj- practical teaching Research associate Biljana Stojanovska-Dimzoska- practical teaching	6
CBKX 11	Molecular principles of genetic engineering	Prof. Velimir Stojkovski	6

I semester - Total hours of teaching: 450

Program course code	Program course title	Cabinet lectures	Practical teaching	Practice in food industry enterprises	Total hours of teaching	ECTS-credits
CBKX 01	Food microbiology	15	45	45	105	6
CBKX 02	Chemistry and analytics of food	15	45	45	105	6
CBKX 03	Veterinary legislation and food safety	30	45	45	120	7
CBKX 04	Instrumental methods for food analysis	15	15	30	60	5
CBKX__	Elective courses ¹	15	15	30	60	6
	Total	90	165	195	450	30

¹ The student is obliged to choose and listen to one of the offered elective courses

II semester - Total hours of teaching: 450

Program course code	Program course title	Cabinet lectures	Practical teaching	Practice in food industry enterprises	Total hours of teaching	ECTS-credits
CBKX 05	Hygiene and technology of meat, fish, eggs, honey and their products	15	30	30	75	5
CBKX 06	Hygiene and technology of milk and dairy products	15	30	30	75	5

СБКX 07	Trade, use and control of veterinary medicinal products	15	15	15	45	4
СБКX__	Elective courses ¹	15	30	30	75	6
	Specialist thesis	/	/	/	180	10
	Total	60	105	105	450	30

¹ The student is obliged to choose and listen to one of the offered elective courses

Practice-laboratory / field

Field practice is performed in slaughterhouses, dairies and companies in the food industry, state administration bodies with which the Faculty has concluded cooperation agreements available on the web-site (www.fvm.ukim.edu.mk).