Republic of Serbia

Higher Business School of Professional Studies

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Leskovac, Vlade Jovanovica 8 Phone number: 016/254–961,

Fax: 016/242-536

e-mail: mail@vpsle.edu.rs website: www.vpsle.edu.rs







SCHEDULE BY SEMESTER FOR STUDY PROGRAM MANAGEMENT OF FOOD TECHNOLOGY AND GASTRONOMY – UNDERGRADUATE PROFESSIONAL STUDIES

	Management of food technology and gastronomy							
Subject code	First year	First semester			Second semester			ESPB
	COMPULSORY SUBJECTS	L	Е	ATT	L	Е	ATT	
1MΓ-MAT	Mathematics for economists	2	2					6
1МГ-ИNF	Informatics	2	2					5
1MΓ-BOG	Basics of gastronomy				2		1	4
1МГ-БИЕ	Business economy				2	2		6
1MΓ-BST	Business statistics	2	2					6
1МГ-ВОО	Basics of organization				2	2		5
1MΓ-NSC	Nutrition science	2	2					6
1MΓ-BFT	Basics of food technology	2	2					6
1МГ-РР	Professional practice (first year)							4
	ELECTIVE COURSES							
	Electives 1. (one subject to be selected)							
1MΓ-FLE1	Foreign language – English 1 – in tourism and hospitality				2	3		7
1MΓ-FLF1	Foreign language - French 1 – in tourism and hospitality				2	3		7
	Electives 2. (one subject to be selected)							
1MΓ-SOW	Sociology of work				2	2		5
1МГ-ВАЕ	Basic economics	-			2	2		5

Subject code	SECOND YEAR		Third semester			Four	ESPB	
	COMPULSORY SUBJECTS	L	Е	ATT	L	Е	ATT	
2MΓ-BMG	Basics of management	2	2					5
2МГ-ВМА	Basics of marketing				2	2		6
2MΓ-CKG	Commercial knowledge of goods	2	2					5
2МГ-FТ	Food technology	2	2					6
2МГ-ҒМА	Financial management and accounting				3	2		7
2МГ-ҒМВ	Food microbiology				1	2		4
2MΓ-TL	Trade law				2	0		3
2МГ-РР	Professional practice (second year)							4
	ELECTIVE COURSES							
	Electives 3. (one subject to be selected)							
2MΓ-FLE2	Foreign language - English 2 in tourism and hospitality				1	2		4
2MΓ-FLF2	Foreign language - French 2 in tourism and hospitality				1	2		4
	Electives 4. (one subject to be selected)							
2MΓ-CG	Creative gastronomy				1		2	4
2MΓ-CMG	Catering management				1		2	4
	Electives 5. (two subjects to be selected)							
2MΓ-ENM	Entrepreneurial management	2	2					6
2MΓ-RM	Risk management	2	2					6
2МГ-ВСМ	Business communications	2	2					6
2МГ-НКМ	Human resources management	2	2					6
Subject	THIRD YEAR	Fifth semester			Sixth semester			ECDD
code	COMPULSORY SUBJECTS	L	Е	ATT	L	Е	ATT	ESPB
3МГ-ЕМС	Environmental management and sustainable development				2	2		5
3MГ-BL	Business logics				3	2		5
3MΓ-GMG	Gastronomy management	2		1				4
3МГ-МТН	Management of tourism and hospitality enterprises	2	1					4
3МГ-ВГС	Basics of food conservation	1	2					4
3MΓ-STM	Strategic management				3	2		6
3МГ-РМ	Project management	2	2					5
3MΓ-NUT	Nutrition	2	2					5
3MΓ-SQF	Systems of quality in food production	1	2					4
3МГ-РР	Professional practice (third year)							2
3MΓ-FPR	Final paper							8
	ELECTIVE COURSES							
	Electives 6. (two subjects to be selected)							
3MΓ-SHI	Services in hospitality				1		2	4
3МГ-ВТС	Pastry with bakery				1		2	4
3MГ-ИNG	International gastronomy				1		2	4
3MΓ-NGA	National gastronomy				1		2	4