

Code	Course Title	Compulsory Courses (C) Elective Courses (E)	Lectures	Labs	Tutorials	ECTS
			Teaching Hours			
Semester 1						
ETT1011	Cell Biology	C	3			5
ETT1021	Introduction to Informatics	C	1	2		5
ETT1031	Mathematics I	C	3			5
ETT1041	Physics I	C	3			5
ETT1051	General and Inorganic Chemistry	C	2	2		6
ETT1061	English Terminology I	C	2		2	4
Semester 2						
ETT2011	Introduction to Food Science and Technology	C	3			4
ETT2031	Organic Chemistry	C	2	2		6
ETT2041	Analytical Chemistry	C	2	2		6
ETT2051	English Terminology II	C	2		2	4
ETT2061	General Microbiology	C	2	2		6
<i>ELECTIVES one of the courses:</i>						
ETT2021.1	Mathematics II	E	3			4
ETT2021.2	Physics II	E	3			4
Semester 3						
ETT3011	Biochemistry I	C	2	2		6
ETT3021	Physical Chemistry	C	2		1	5
ETT3031	Statistics	C	2	2		6
ETT3041	Principles of Food Quality Control	C	3			5
ETT3051	English Terminology III	C	2		2	4
ETT3061	Food Business Management and Economics	C	3			4
Semester 4						
ETT4011	Food Engineering I	C	2	2		6
ETT4021	Food Processing I	C	2	2		5
ETT4031	Basic Principles of Instrumental Analysis	C	3			4
ETT4041	Biochemistry I	C	3			4
ETT4051	Physical Chemistry of Foods	C	2	2		5
ETT4061	Food Chemistry	C	2	2		6

	Semester 5					
ETT5011	Food Processing I	C	3			4
ETT5021	Food Analysis	C	1	3		6
ETT5031	Food Packaging	C	2	1		5
ETT5041	Food Microbiology I	C	2	2		6
ETT5051	Food Engineering II	C	3			5
ETT5061	Layout, Hygiene and Equipment of Food Manufacturing Plants	C	3			4
	Semester 6					
ETT6011	Food Microbiology II	C	3			5
ETT6021	Science & Technology of Fruits and Vegetables I	C	3			5
ETT6031	Science & Technology of Milk and Dairy Products I	C	2	2		5
ETT6041	Environmental Management Systems & Waste Management in Food Industry	C	3			5
ETT6051	Vine Biology and Ampelography	C	3			5
ETT6061	Oenology I	C	2	2		5
	Semester 7					
ETT7011	Science & Technology of Food of Animal Origin I	C	2	2		6
ETT7021	Food Toxicology	C	3			4
ETT7031	Food Biotechnology	C	3			5
ETT7041	Science & Technology of Olives and Olive Oil	C	2	2		6
ETT7051	Science & Technology of Milk and Dairy Products II	C	2		2	5
ETT7061	Organoleptic Control in Foods	C	2	2		4
	Semester 8					
ETT8011	Technology & Quality Control of Water and Soft Drinks	C	3			4
ETT8021	Science & Technology of Fruits and Vegetables II	C	2	2		6
ETT8031	Food Safety & Quality Management Systems	C	2		2	4
ETT8041	Science & Technology of Flour and Flour products	C	2	2		6
ETT8051	Science & Technology of Food of Animal Origin II	C	2		2	5
ETT8061	Food Legislation	C	3			5
	Semester 9					
ETT9011	Undergraduate Thesis I	C				10
ETT9021	Science & Technology of Food Additives and Sweeteners	C	3			4
	<i>ELECTIVES four of the following courses:</i>					
ETT9031.1	Science & Technology of Fats and Oils	E	3			4

ETT9031.2	Dietetics	E	3			4
ETT9031.3	Oenology II	E	3			4
ETT9031.4	Automatic Control Systems in the Food Industry	E	3			4
ETT9031.5	Technology of Medicinal Plants and Herbs	E	3			4
ETT9031.6	Nanotechnology in Food Production	E	3			4
ETT9031.7	Food Marketing	C	3			4
	Semester 10					
ETT10011	Undergraduate Thesis II	C				20
	<i>ELECTIVES two of the following courses:</i>					
ETT10021.1	Pest Control of Stored Food Products.	E	3			5
ETT10021.2	Brewing and Spirits	E	3			5
ETT10021.3	Food Product Development	E	3			5
ETT10021.4	Traineeship	E				5
ETT10021.5	Development of Scientific and Professional Skills	E	3			5