

## Study program B0811A370002 - Agriculture and Food (AGRIFOB)

BSc full time course

Program guarantor: doc. Ing. Jaroslav Havlík, Ph.D.

### 1st year

	Subject	ECTS	AS	SS
AQA10Z	Excursion	1	2 days C	
AMA11E	Fundamentals of Microbiology	5	2/2 E	
ACA09E	Inorganic and Analytical Chemistry	5	2/2 E	
TAA05E	Methods of Calculation	5	2/2 E	
ABA15E	Plant Physiology	5	2/2 E	
RTX16Z	Sport	1	0/2 C	
AEA01E	Zoology	5	2/2 E	
TFA03E	Agricultural Machinery	5		2/2 E
ABA25E	Botany	5		2/2 E
AAA29E	Fundamentals of Agroecology	5		2/2 E
ACA07E	Organic Chemistry	5		2/2 E
AUA36Z	Practical Training	4		15 days C
APA38E	Soil Science	5		2/2 E
RTX17Z	Sport	1		0/2 C
		<b>57</b>		

### 2nd year

	Subject	ECTS	AS	SS
AEA22E	Aquaculture	5	2/1, 8fp E	
AVA42E	Biological Principles of Livestock Breeding	5	2/2 E	
AQA28E	Fundamentals of Plant Protection	5	2/2 E	
AZA09E	Horticulture	5	2/1, 16fp E	
	1x Compulsory Optional Subject	5		AS or SS
AKA30E	Animal Nutrition	5		2/2 E
ASA22E	Animal Production and Environment	5		2/2 E
AWA26Z	BSc. Thesis I	4		100 hours C
ATA32E	Crop Production and Environment	5		2/2 E
AGA44E	Fundamentals of Genetics	5		2/2 E
AHA38E	Plant Nutrition	5		2/2 E
AUA37Z	Specialised Training	8		25 days C
		<b>57 + optional subjects (5)</b>		

### 3rd year

	Subject	ECTS	AS	SS
EEA17E	Business Economics	5	2/1 E	
ASA59E	Food Technology and Processing of Animal Products	5	2/1, 12fp E	
AZAD1E	Food Technology and Processing of Garden Products	5	2/2 E	
AQA61E	Food Technology and Processing of Plant Products	5	2/2 E	
AUA08Z	Practical Bachelor Training	4	5 days C	
	1x Compulsory Optional Subject	5		AS or SS
AWA27Z	BSc. Thesis II	6+6	150 hours C	150 hours C
AQA58E	Food Storage and Preservation	5		2/2 E
AQA44E	Fundamentals of Quality Control of Animal Products	5		2/2 E
AQA45E	Fundamentals of Quality Control of Plant Products	5		2/2 E
AHA33E	Waste Handling	5		2/2 E
		<b>56 + optional subjects (5)</b>		
		<b>in total 173 + optional subjects (10) = 180 credits</b>		

### List of Compulsory Optional Subjects

	Compulsory Optional Subjects	ECTS	AS	SS
APA37E	Applied Cartography	5	2/2 E	
AAA39E	Basic Meteorology and Climatology	5	2/2 E	
AIA07E	Hydrology and Hydrogeology	5	2/2 E	

*Explanation: AS = Autumn semester; SS = Spring semester; E = Examination; C = Credited, fp = field practice*

The student should enrol in the Erasmus + program and should spend one semester abroad at one of our sister universities. If a student has an approved "Learning Agreement" (list of courses at a sister university) by Study Program guarantor then all fulfilled equivalent courses at a foreign university are accepted and he/she do not need to complete these courses from the curriculum here above.

### State exam

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Subject of the SE (corridor)	Subjects of the corridor
Agriculture and Environment	Horticulture
	Plant Production and Environment
	Animal Production and Environment
	Waste handling
Food Processing	Food Technology and Processing of Plant Products
	Food Technology and Processing of Animal Products
	Food Technology and Processing of Garden Products
Quality of Agricultural Products	Fundamentals of Quality Control of Animal Products
	Fundamentals of Quality Control of Plant Products
Defense of the Bachelor Thesis	