

**Study Agenda of Academic Level Bachelor Study program**  
**“Food Quality and Innovations”**  
**2024./2025. study year**

No	LBTU IS Register code	Study courses	Capacity of courses CP/ECTS	Method of assessment								
				1. level		2. level		3. level		4. level		
				1.sem.	2.sem.	3.sem.	4.sem.	5.sem.	6.sem.	7.sem.	8.sem.	
<b>PART A – COMPULSORY STUDY COURSES (185CP)</b>												
1	PärZ1011	Fundamentals of Food Science I	3	P <sub>m</sub>								
2	Kīmi2020	Inorganic and analytical chemistry	6	E								
3	MateB007	Applied mathematics I	4	P								
4	PärZ1003	Biology of Raw Materials of Food	3	E								
5	Valo1059	Professional English	6	P <sub>m</sub>								
	Valo1060	Professional German										
	Valo1053	Latvian Language I										
	Valo2056	Latvian Language II										
6	PärZ1013	Food Law	3	P <sub>m</sub>								
7	PärZ1014	Hygiene requirements in the enterprise	3	P <sub>m</sub>								
8	Mate 3030	Applied mathematics II	3		E							
9	FiziB003	Physics in food technologies	4		E							
10	Kīmi2018	Food Organic Chemistry	6		E							
11	KīmiB001	Physical and Colloidal Chemistry	4		P <sub>m</sub>							
12	CinZB002	Quality systems	4		P <sub>m</sub>							
13	PärZ1012	Fundamentals of Food Science II	3		P <sub>m</sub>							
14	PärZ1016	Fundamentals of Food Science (course work)	3		kd							
15	PärZ2062	Nutrition	3			P <sub>m</sub>						
16	Kīmi2021	Biochemistry	6			E						
17	PärZ2061	Nutrition Physiology (course work)	3			CP						
18	PärZ3089	New Food Product Development	3			E						
19	PärZ4060	Food Additives	3			P <sub>m</sub>						
20	PärZ2064	Food Microbiology	3			P <sub>m</sub>						
21	PärZB001	Food Processing Equipment	4			E						
22	PärZ2063	Food Products Packaging	3			P <sub>m</sub>						
23	PärZ4014	Sensory Evaluation of Food	3			P <sub>m</sub>						
<b>Study modules of animal raw material</b>												
24	PärZ3082	Fish processing technology	9				E					
25	PärZ2060	Milk processing technology	12				E					
26	PärZ3083	Development of innovative products I (course work)	3				CP					
27	PärZ3081	Meat processing technologies	12					E				
<b>Study modules of plant material</b>												
28	PärZ3087	Fruit and vegetable processing technologies	12					E				
29	PärZ3084	Development of innovative products II (course work)	3					CP				
30	PärZ3080	Cereal technology	12					E				
31	PärZB002	Beverage Production Technology	11					E				
32	PärZ3085	Development of innovative products III (course work)	3					CP				
33	Citi4016	Labour and Civil Protection	3						P <sub>m</sub>			
34	VidZ3006	Ecology and Environmental Protection	3						P <sub>m</sub>			
35	PärZ4009	Bachelor Thesis	15							E		
<b>Total</b>			<b>184</b>		<b>28</b>	<b>27</b>	<b>31</b>	<b>24</b>	<b>27</b>	<b>26</b>	<b>6</b>	<b>15</b>
<b>PART B – LIMITED CURRENCY COURSES (47CP)</b>												
1	VadZ2049	Human Resource Management	3							P <sub>m</sub>		
2	Ekon4024	Entrepreneurship in food industry	3							E		
3	Ekon2130	Economic Theory	3							E		
4	Ekon4082	Food Marketing	3							P <sub>m</sub>		
5	VadZ2029	Analysis of Economic Activities	3							E		
6	VadZ4036	Project Management	3							P <sub>m</sub>		
7	PärZ3078	Quality assurance methods	3							E		
9	Soci2036	Sociology	3							P <sub>m</sub>		
10	PärZ3079	Innovations in research (course work)	3								CP	
<b>Practice</b>												
1	PärZR001	Introduction of Food Industry	5		p							
2	PärZR003	Quality in the food company	5				p					
3	PärZR002	Innovation in the food company	4						P			
4	PärZP030	Research work	12								P	
<b>Total</b>			<b>47</b>		<b>-</b>	<b>5</b>	<b>-</b>	<b>5</b>	<b>-</b>	<b>4</b>	<b>18</b>	<b>15</b>
<b>PART C - FREE CURRENCY COURSES (9CP)</b>												
1		Free choice	9						3		6	
<b>Totally</b>			<b>240</b>		<b>28</b>	<b>32</b>	<b>31</b>	<b>19</b>	<b>30</b>	<b>30</b>	<b>30</b>	<b>30</b>
					<b>60</b>		<b>60</b>		<b>60</b>		<b>60</b>	

Explanatory notes: **P** pass, **P<sub>m</sub>** pass with mark, **E** exam, **CP** credit points