

MASTER IN AQUATIC PRODUCT PROCESSING TECHNOLOGY

Code	Courses	Credit	Recommended prerequisite
1. General knowledge		5	
POS501	Marx - Lenin Philosophy	3	
GS501	Research Methodology	2	POS501
2. Basic and specialized knowledge		26	
2.1. Core courses		16	
FOT501	Application of Irradiation in Food Preservation	2	
FS503	Modern Food Analytical Methods	2	
FS504	Food Changes in Processing & Preservation	2	
FS508	Extraction and Application of Bioactive Compounds	2	
POT511	Application of Enzymes in Seafood Processing	2	
POT510	Advanced Post-harvest Technology of Aquatic Raw Materials	2	
SPT505	Handling and Live Transportation Techniques for Raw Aquatic Materials	2	
EC544	International Marketing	2	
2.2. Elective courses		10	
SPT501	Basic Processes in Aquatic Product Processing Technology	2	
FOT504	Experimental Data Analysis	2	
FS509	Food Rheological Properties	2	
FOT502	Functional Food Technology	2	
FS512	Food Flavors and Colorants Technology	2	
SPT503	Processing Technology of Seaweed and Marine Algae	2	
SPT504	Environmental Evaluation in Aquatic Product Processing Technology	2	
FS515	Food Quality Management	2	
FS517	Food Supply Chain Management	2	
AF514	Management of Investment Projects	2	
3. Thesis			
SPT600	Master thesis	15	
Total		46	