



## 2<sup>nd</sup> Year

No. crt.	Course	Code	3 <sup>rd</sup> Semester					4 <sup>th</sup> Semester					
			C	S	L	P	Cred	C	S	L	P	Cred	
01	Introduction in economics	BE	3	2	-	-	5						
02	Introduction in management	BM	2	2	-	-	5						
03	Food microbiology	MA	2	-	2	-	5						
04	Traditional food technologies	TAT	2	-	2	-	5						
05	Rural genius	GR	2	1	-	1	4						
06	Commercial law	DR	2	2	-	-	4						
07	English language	LE 03/LE 04	1	1	-	-	2	1	1	-	-	2	
	French language	LF 03/ LF 04											
	German language	LG 03/ LG 04											
	Spanish language	LS 03/LS 04											
	Italian language	LI 03/LI 04											
08	Sport	EF 3/EF 4	-	1	-	-	1	-	1	-	-	1	
09	Accountancy	CON						2	1	-	2	5	
10	Equipment and installations for hotels and restaurants	IEHR						2	-	1	1	4	
11	Human nutrition	NU						2	-	2	-	4	
12	Plant protection	PP						2	-	2	1	4	
13	Forestry and forest products	SPP						2	-	1	-	4	
14	Human resources management/ Strategic management	MRU/MS						2	2	-	-	3	
15	Work placement II	PR2(90 hours/year)											4

## 3<sup>rd</sup> Year

No. crt.	Course	Code	5 <sup>th</sup> Semester					6 <sup>th</sup> Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01	Agrotouristal constructions	CA	2	-	-	1	4					
02	Financing and lending	FC	2	2	-	1	5					
03	Community tourism policies	PTC	2	1	-	-	4					
04	Quality Management / Production management	MC/MP	2	-	2	-	5					
05	Technological equipment for leisure in tourism	UTAT	2	-	1	-	4					
06	Plant and animal agricultural technologies	TAVA	2	-	2	1	5					
07	Food hygiene / Consumer behavior and protection	IA/CPC	1	-	2	-	3					
08	Management of Informatic Systems in Tourism Industry	MSIT						2	-	2	-	4
09	Marketing in food service and agritourism	MAPA						2	1	-	-	3
10	Legislation in agritourism	LA						2	1	-	-	3
11	Culinary techniques and pastry products	T CPP						2	-	2	-	4
12	Technological equipments for milling and bakery	UTMP						2	-	2	-	4

13	Ergonomics	ERG						2	-	2	-	4	
14	Project Management in food service and agritourism / Business management	MPAP/MAF						2	1	-	1	4	
15	Work placement III	PR3 (90 hours/year)											4

#### 4<sup>th</sup> Year

No. crt.	Course	Code	7 <sup>th</sup> Semester					8 <sup>th</sup> Semester				
			C	S	L	P	Cred	C	S	L	P	Cred
01	Management of agritourist farms	MFA	2	1	-	-	3					
02	Rural development	DR	2	2	-	1	5					
03	Gastronomy	GAS	2	-	1	-	4					
04	Processing of agricultural products	PPA	2	-	1	1	5					
05	Technology and recovery of beverages I	TVB1	2	-	2	-	5					
06	Management in food service and agritourism	MAPA	2	-	1	-	3					
07	Economic-Financial Analysis / Rural economy	AEF/ER	2	1	-	1	5					
08	Rural tourism, agritourism and ecotourism	TRAE						2	1	-	-	3
09	Recovery of traditional rural resources	VRTR						2	-	2	-	3
10	Food Service Style and Techniques	TTS						2	-	2	-	3
11	Innovative techniques for optimizing processes in the tourism industry	TOP						2	1	-	-	3
12	Agri-food merceology	MAG						2	-	1	-	2
13	Agritouristical improvement of the territory	AAT						2	-	1	-	2
14	Technology and recovery of beverages II	TVB2						2	-	2	-	4
15	BSc Project preparation	PPD										10