



THE CURRICULUM OF STUDY PROGRAM: BACHELOR IN “AGRONUTRITION”,

ACADEMIC YEAR 2016-2017



First year

Nr.	The discipline or the activity title	Activity type	Credits	Classroom hours	Lectures	Seminars	Laboratories	Total	The semester	The professor
1.	Mathematics	A	3		23	15	-	38	I	Msc. Ardit Agolli
2.	Physics	A	3		22	15	-	37	I	Msc. Angelina Qorllari
3.	Informatics	E	4		15	30	-	45	I	Msc. Marsel Kotorri
4.	General Chemistry	A	4		30	11	19	60	I	Dr. Sulltanë Ajçe
5.	Organic Chemistry	A	4		30	11	11	52	I	Dr. Spiro Gjançi
6.	Ecology	A	6		45	30	-	75	II	Prof. as. dr. Robert Naçi
7.	Agriculture and Environment	B	4		38	15	-	53	II	Prof. dr. Robert Damo
8.	Plant Production	B	5		45	30	-	75	II	Dr. Piro Icka
9.	Pedology	C	4		30	15	15	60	II	Prof. as. dr. Avni Spaholli
10.	Animal Products	B	5		30	6	24	60	II	Prof. as. dr. Fehmi Xhemo
11.	Plant Physiology	A	4		38	7	15	60	II	Dr. Piro Icka
12.	Foreign language	E	5		-	60	-	60	I, II	Dr. Dorela Kaçani
13.	Biology	A	5		30	30	-	60	I	Prof. as. dr. Irena Kallço
14.	Botany	A	4		30	-	15	45	I	Msc. Rezana Pengu
	Total 1st year		60		406	275	99	780		

Second year

Nr.	The discipline or the activity title	Activity type	Credits	Classroom hours	Lectures	Seminars	Laboratories	Total	The semester	The professor
1.	Phytotechnology	C	5		30	15	15	60	I	Dr. Adrian Maho
2.	Fertilizers and Fertilization	C	5		30	15	15	60	II	Prof. dr. Robert Damo
3.	Biochemistry	B	5		30	5	10	45	I	Dr. Spiro Gjançi
4.	Milk and meat processing technology	B	5		37.5	5	17.5	60	II	Prof. as. dr. Fehmi Xhemo
5.	Science of Nutrition	B	5		37.5	15	-	52,5	II	Msc. Viola Prifti
6.	The principals of Arboriculture	C	4		30	5	10	45	II	Prof. as. dr. Nikollaq Roshanji
7.	The principals of vegetable production	C	5		30	5	10	45	II	Prof. as. dr. Nevruz Zeka
8.	Food chemistry	B	5		30	15	15	60	I	Dr. Sulltanë Ajçe
9.	Food Microbiology	B	6		45	5	10	60	II	Prof. as. dr. Irena Kallço
10.	Agribusiness Management	B	5		30	22,5	-	52,5	I	Msc. Ardian Çërava
11.	Malt Production Technology	B	5		30	30	-	60	I	Prof. dr. Kristaq Teneqexhi
12.	Agricultural Microbiology	B	5		30	5	25	60	I	Prof. as. dr. Irena Kallço
	Total 2nd year		60		390	142,5	127,5	660		

Third Year

Nr.	The discipline or the activity title	Activity type	Credits	Classroom hours	Lectures	Seminars	Laboratories	Total	The semester	The professor
1.	The basic processes of food-technology	B	5		26	26	-	52	II	Dr. Sulltanë Ajçe
2.	Post-Harvest Technology	B	4		26	4	22	52	I	Prof. as. dr. Ilir Niçko
3.	Product packaging	B	5		39	13	13	65	II	Dr. Arben Gjata
4.	Plant protection	B	5		39	4	22	65	I	Prof. as. dr. Besnik Skënderasi
5.	Crop Processing Technology	B	4		26	3	10	39	II	Prof. as. dr. Ilir Niçko
6.	Production technology of alcoholic beverages	B	4		26	3	10	39	II	Prof. dr. Kristaq Teneqexhi
7.	Principals and Methods of Analysis	B	5		26	9	30	65	I	Dr. Spiro Gjançi
8.	Microbiological quality of Food Products	B	5		39	13	-	52	II	Msc. Viola Prifti
9.	Quality Control and Safety	B	5		26	13	13	52	I	Prof. dr. Kristaq Teneqexhi
10.	Analytical chemistry	D	3		21	-	12	33	I	Dr. Arben Gjata
11.	Microbiology of meat and its products	D	3		20		13	33	II	Prof. as. dr. Fehmi Xhemo
12.	Enology	D	3		21	2	10	33	II	Dr. Spiro Gjançi
13.	Evaluating milk quality	D	3		20	3	10	33	II	Prof. as. dr. Fehmi Xhemo
14.	Food additives	D	3		21	12		33	II	Msc. Rezana Pengu
15.	Diploma Thesis	F	6					67	II	
	Total 3rd year		60							
	Total in three years		180		355	93	165	680		

* Note: From 5 (five) elective subjects the students should choose 4 (four) of them.

HEAD OF DEPARTMENT
Prof. as. dr. Irena KALLÇO

DEAN
Prof. as. dr. Gjergji MERO