

Study programme: Food Processing			
Type and level of study: Master degree (60 ECTS)			
Course title: Final work			
1. Master final work – research work 2. Final work – production and defense			
Lecturer: Master mentor			
Language of instruction: English			
ECTS credits: 12 (research work) + 15 (production and defense)			
Prerequisite: All exams passed			
Semester: <i>summer</i>			
Course objective: The goal of the master's thesis is for the student to apply the acquired theoretical and practical knowledge in the analysis and solution of specific problems of the food technologies, within the chosen field. The student becomes familiar with the methods and results of the research in the chosen field by studying the available literature. Based on the acquired theoretical and practical knowledge, the student recognizes the problem, its structure and complexity, and based on the conducted analyzes, draws the conclusions about possible ways of solving the current problem.			
Learning outcomes:			
<ul style="list-style-type: none"> The student is trained to independently apply acquired theoretical and practical knowledge from various areas of food technology. The student is trained for the realization and defense of the master's thesis. 			
Course contents:			
<i>Theoretical teaching:</i> Studying research methods and results from the available literature.			
<i>Practical work (this part is excluded if review final work is defined):</i> Planning and setting up the experiment. Experimental work. Processing of obtained results and discussion. Drawing conclusions. After the completed research, the student prepares a master's final thesis, which contains: Introduction (theoretical part and literature review), Material and methods of work (experimental part), Results of the work with discussion and Conclusion.			
Recommended reading: Professional and scientific literature in the field of the selected program.			
Hours of active teaching			Other classes
Lectures:	Theoretical: 20 × 15 = 300	Production and defense: 4 × 15 = 60	Individual work:
Teaching methods: The master's thesis mentor defines the topic in agreement with the candidate. The student, according to the mentor's instructions, conducts laboratory research in food industry production facilities and faculty laboratories, analyzes collected data and data obtained from professional literature, draws conclusions and prepares a master's thesis. If review final work is defined, laboratory research is excluded.			
Assessment (maximum points 100)			
Examination requirements	Points	Final examination	Points
Research work	50	Production and defense	50
Grading system			
Grade	ECTS	Description	
10	91-100	Excellent	
9	81-90	Exceptionally good	
8	71-80	Very good	
7	61-70	Good	
6	51-60	Passing	
5	≤50	Failing	