



*D2.4 - Design of STEPS courses*  
*USAMVB task leader*

*Authors: USAMVB team, All partners*

# D2.4 - Design of STEPS courses

- **Due date** - 15/3/2020 – in English, Albanian and Bosniac
- The report provided the list of the courses which developed under the two groups analysed in D2.1.
- Descriptions of the MSc programme courses provided along with the key scientific topics addressed.
- *Courses design* provided **guidelines for the development of the educational material** and the **incorporation of ICT-based tools**, in order to combine traditional teaching with student-centred and blended learning approaches.
- ECTS credits assigned to courses, in accordance with the estimated work load in terms of formal lectures, laboratory activities, projects and reports to be delivered by students, additional individual or team-based activities etc.
- MESCS USK provided guidelines in order to ensure that the courses of the MSc programme were designed in accordance to the requirements of the educational systems of partner countries.

# STEPS MASTER COURSE IN ALBANIA

## Course Curriculum for AUT and EUT

### 1<sup>st</sup> year

No.	Course title	Formative category	1 <sup>st</sup> Semester (15 weeks)						2 <sup>nd</sup> Semester (15 weeks)						Total per semester ECTS	
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET		
<b>I. CORE COURSES</b>																
1	Fundamentals of sustainable agri food systems	Core; FEQS	30	6	8	16	6	Written and oral								6
2	Agricultural and food industry waste management	Core; FEQS	30	12	0	18	6	W+O								6
3	Advanced food science and technology	Core; FEQS	30	6	8	16	6	W+O								6
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	30	30			6	W+O								6
5	Food Ethics	Core; MFPS	30	30			6	W+O								6
6	Research methodologies and tools	Core; MFPS							30	6	6	18	6	W+O		6
<b>Total core courses: ECTS/semester</b>							<b>30</b>									<b>30</b>
<b>II. ELECTIVE COURSES</b>																
1	Quality System Development, Management and Shelf Life Assessment of Food	Elective; FEQS							30	12	0	18	6	W+O		6
2	Quality and Sustainability of Animal-source Food Production	Elective; FEQS							30	8	10	12	6	W+O		6
3	Traceability systems of food products	Elective; FEQS							30	10	10	10	6	W+O		6
4	Innovative product development	Elective; FEQS							30	6	12	12	6	W+O		6
5	Innovative practices of harvesting and post harvesting	Elective; FEQS							30	2	10	18	6	W+O		6
6	Ecological sustainability for Fish Management and Conservation	Elective; FEQS							30	6	8	16	6	W+O		6
7	Environmental Chemistry towards Food Processing	Elective; FEQS							30	12	8	10	6	W+O		6
<b>Total elective courses: ECTS/semester</b>													<b>30</b>			<b>30</b>
<b>Total year courses: ECTS/year</b>							<b>30</b>						<b>30</b>			<b>60</b>

# STEPS MASTER COURSE IN ALBANIA

## Course Curriculum for AUT and EUT

### 2nd year

No.	Course title	Formative category	3 <sup>rd</sup> Semester (15 weeks)						4 <sup>th</sup> Semester (15 weeks)						Total per semester ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
<b>III. ELECTIVE COURSES</b>															
1	Management of Sustainable Food Supply Chain	Elective; MFPS	30	30			6	W+O							6
2	Marketing of Sustainable Agri-Food Products	Elective; MFPS	30	30			6	W+O							6
3	Innovation and Entrepreneurship for Sustainable Food Production Systems	Elective; MFPS	30	30			6	W+O							6
4	Sustainable Food Value Chain Management	Elective; MFPS	30	30			6	W+O							6
5	Consumer science and sustainable consumption	Elective; MFPS	30	30			6	W+O							6
6	Data Analysis and Decision-making	Elective; MFPS	30	30			6	W+O							6
7	Total Quality Management in the Agri-Food Sector	Elective; MFPS	30	30			6	W+O							6
8	Business economics and international trade in the agri-food sector	Elective; MFPS	30	30			6	W+O							6
<b>Total elective courses: ECTS/semester</b>							<b>30</b>								<b>30</b>
1	Professional Practice	Compulsory							0			60	6	W+O	6
2	<b>MASTER THESIS</b>	Compulsory							0		240		24	W+O	24
<b>Total compulsory professional practice and master thesis: ECTS/semester</b>													<b>30</b>		<b>30</b>
<b>Total year courses: ECTS/year</b>							<b>30</b>						<b>30</b>		<b>60</b>

# STEPS MSc – Number of courses

- AUT+EUT
- 6 common mandatory courses
- 7 elective courses for 1<sup>st</sup> year
- 8 elective courses for 2<sup>nd</sup> year
- Total – 21 courses

# STEPS MASTER COURSE IN BOSNIA AND HERTEGOVINA

## Course Curriculum for UNSA

### 1<sup>st</sup> year

No.	Course title	Formative category	1 <sup>st</sup> Semester (15 weeks)						2 <sup>nd</sup> Semester (15 weeks)						Total per semester ECTS	
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET		
<b>I. CORE COURSES</b>																
1	Fundamentals of food production systems	Core; FEQS	30	-	15	-	5	W								5
2	Agricultural and food industry waste management	Core; FEQS	30	15	-	-	5	W								5
3	Advanced food science and technology	Core; FEQS	15	-	30	-	5	W								5
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	30	15	-	-	5	W + O								5
5	Food Ethics	Core; MFPS	30	15	-	-	5	W								5
6	Research methodologies and tools	Core; MFPS	15	15	-	15	5	W+ O								5
<b>Total core courses: ECTS/semester</b>							<b>30</b>									<b>30</b>
<b>II. ELECTIVE COURSES</b>																
1	Sustainable land management	Elective; MFPS							30	-	15	-	5	W + O		5
2	Waste and recycling technologies in agriculture	Elective; FEQS							30	-	-	15	5	W + O		5
3	Nutritionism	Elective; FEQS							30	15	-	-	5	Written		5
4	Rural development	Elective; MFPS							30	15	-	-	5	W		5
5	Harvesting and post-harvesting technologies for agricultural products	Elective; FEQS							30	15	-	-	5	W		5
6	Low input agriculture	Elective; FEQS							30	-	15	-	5	W		5
7	Consumer science and sustainable consumption	Elective; MFPS							30	15	-	-	5	W		5
8	Total quality management in the agri-food sector	Elective; MFPS							15	-	15	15	5	W + Practical		5
9	Agri-food economics	Elective; MFPS							30	-	-	15	5	W		5
10	Business economics and international trade in the agri-food sector	Elective; MFPS							30	-	-	15	5	W		5
<b>Total elective courses: ECTS/semester</b>													<b>30</b>			<b>30</b>
<b>Total year courses: ECTS/year</b>							<b>30</b>						<b>30</b>			<b>60</b>

# STEPS MASTER COURSE IN BOSNIA AND HERTEGOVINA

## Course Curriculum for UNSA

### 2nd year

No.	Course title	Formative category	3rd Semester (15 weeks)						4th Semester (15 weeks)						Total per semester ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
<b>III. ELECTIVE COURSES</b>															
1	Sustainable technology of dairy products	Elective; FEQS	30	-	15	-	5	W + O							5
2	Sustainable technology of fruit and vegetable processing products	Elective; FEQS	30	-	15	-	5	W + O							5
3	Sustainable technology of meat products	Elective; FEQS	30	-	15	-	5	W + O							5
4	Sustainable technology of wine, beer and spirits	Elective; FEQS	30	-	15	-	5	W + O							5
5	Sustainable technology of bakery products	Elective; FEQS	30	-	15	-	5	W + O							5
6	Packaging technology	Elective; FEQS	15	-	15	15	5	W + O							5
7	Innovation and entrepreneurship for sustainable food production systems	Elective; MFPS	30	15	-	-	5	W							5
8	Marketing of sustainable agri-food products	Elective; MFPS	30	15	-	-	5	W							5
9	Project cycle management	Elective; MFPS	30	-	-	15	5	W							5
10	Sustainable food value chain management	Elective; MFPS	30	-	-	15	5	W							5
<b>Total optional courses: ECTS/semester</b>							<b>30</b>								<b>30</b>
1	<b>MASTER THESIS</b>	<b>Compulsory</b>											<b>30</b>	<b>Oral</b>	<b>30</b>
<b>Total compulsory master thesis: ECTS/semester</b>													<b>30</b>		<b>30</b>
<b>Total year courses: ECTS/year</b>							<b>30</b>						<b>30</b>		<b>60</b>

# STEPS MSc – Number of courses

- UNSA
- 6 mandatory courses
- 10 elective courses for 1<sup>st</sup> year
- 10 elective courses for 2<sup>nd</sup> year
- Total – 26 courses



# STEPS MASTER COURSE IN BOSNIA AND HERTEGOVINA

## Course Curriculum for UNBI

### 1<sup>st</sup> year

No.	Course title	Formative category	1 <sup>st</sup> Semester (15 weeks)						2 <sup>nd</sup> Semester (15 weeks)						Total per semester ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET	
<b>I. CORE COURSES</b>															
1	Fundamentals of Agri-Food Production Systems	Core; FEQS	45	15	-	15	5	W +O							5
2	Agricultural and Food Industry Waste Management	Core; FEQS	30	15	15	-	5	W +O							5
3	Advanced Food Science and Technology	Core; FEQS	30	15	15	-	5	W +O							5
4	Governance, Policy and Legislation in the Agri-Food Sector	Core; MFPS	15	15	-	15	5	W +O							5
5	Food Ethics	Core; MFPS	30	15	-	15	5	W +O							5
6	Research Methodologies and Tools	Core; MFPS	30	15	-	15	5	W +O							5
<b>Total core courses: ECTS</b>							<b>30</b>							<b>30</b>	
<b>II. ELECTIVE COURSES (min 15 ECTS)</b>															
1	Sustainable Land Management	Elective; MFPS							30	15	15	-	5	W +O	5
2	Harvesting and Post-Harvesting Technologies for Agricultural Products	Elective; FEQS							30	15	15	-	5	W +O	5
3	Low Input Agriculture	Elective; FEQS							30	15	-	15	5	W +O	5
4	Total Quality Management in the Agri-Food Sector	Elective; MFPS							30	15	-	15	5	W +O	5
5	Sustainable Technology of Dairy Products	Elective; EQS							30	15	15	-	5	W +O	5
6	Sustainable Technology of Meat Products	Elective; EQS							30	15	15	-	5	W +O	5
7	Sustainable Animal Production	Elective; FEQS							30	15	-	15	5	W +O	5
8	Sustainable Plant Production	Elective; FEQS							30	15	-	15	5	W +O	5
9	Animal Food Technology Science	Elective; FEQS							30	15	15	15	5	W +O	5
10	Marketing of Sustainable Agri-Food Products	Elective; MFPS							30	15	-	15	5	W +O	5
<b>Total elective courses: ECTS</b>													<b>min 15</b>		<b>30</b>
	<b>Master thesis</b>	<b>Compulsory</b>												<b>15</b>	Oral
<b>Total year courses: ECTS/year</b>														<b>30</b>	<b>60</b>

# STEPS MSc – Number of courses

- UNBI
- 6 mandatory courses
- 10 elective courses for 1<sup>st</sup> year
- Total – 16 courses

# STEPS MASTER COURSE IN KOSOVO

## Course Curriculum for UHZ and UC

### 1<sup>st</sup> year

No.	Course title	Formative category	1 <sup>st</sup> Semester (15 weeks)						2 <sup>nd</sup> Semester (15 weeks)						Total per semester ECTS	
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab	P.	ECTS	ET		
<b>I. CORE COURSES</b>																
1	Fundamentals of food production systems	Core; FEQS	30		30			5	W+ O							5
2	Agricultural and food industry waste management	Core; FEQS	30		30			5	W+ O							5
3	Advanced food science and technology	Core; FEQS	30		30			5	W+ O							5
4	Governance, policy and legislation in the agri-food sector	Core; MFPS	30	15	15			5	W+ O							5
5	Food Ethics	Core; MFPS	30	15	15			5	W+ O							5
6	Research methodologies and tools	Core; MFPS	30	15	15			5	W+ O							5
<b>Total core courses: ECTS/semester</b>								<b>30</b>								<b>30</b>
<b>II. ELECTIVE COURSES</b>																
1	Quality System Development, Management and Shelf Life Assessment of Food	Elective; FEQS								30		30		5	W+ O	5
2	Quality and Sustainability of Plant-source Food Production	Elective; FEQS								30		30		5	W+ O	5
3	Traceability systems of food products	Elective; FEQS								30		30		5	W+ O	5
4	Nutrition	Elective; FEQS								30		30		5	W+ O	5
5	Innovative practices of harvesting and post harvesting	Elective; FEQS								30		30		5	W+ O	5
6	Sustainable Ecology for Fish Management and Conservation	Elective; FEQS								30		30		5	W+ O	5
7	Environmental Chemistry towards Food Processing	Elective; FEQS								30		30		5	W+ O	5
<b>Total elective courses: ECTS/semester</b>														<b>30</b>		<b>30</b>
<b>Total year courses: ECTS/year</b>								<b>30</b>						<b>30</b>		<b>60</b>

# STEPS MASTER COURSE IN KOSOVO

## Course Curriculum for UHZ

### 2nd year

No.	Course title	Formative category	3rd Semester (15 weeks)						4th Semester (15 weeks)						Total per semester ECTS	
			Lect.	S	Lab.	P.	ECTS	ET	Lect.	S	Lab.	P.	ECTS	ET		
<b>III. ELECTIVE COURSES</b>																
1	Sustainable technology of dairy products	Elective; FEQS	30		30		5	W + O							5	
2	Sustainable technology of fruit and vegetable processing products	Elective; FEQS	30		30		5	W + O							5	
3	Sustainable Use of the plant protection products	Elective; FEQS	30		30		5	W + O							5	
4	Sustainable technology of wine, beer and spirits	Elective; FEQS	30		30		5	W + O							5	
5	Sustainable technology of bakery products	Elective; FEQS	30		30		5	W + O							5	
6	Consumer science and sustainable consumption	Elective; FEQS	30		30		5	W + O							5	
7	Innovation and entrepreneurship for sustainable food production systems	Elective; MFPS	30		30		5	W							5	
8	Marketing of sustainable agri-food products	Elective; MFPS	30		30		5	W							5	
9	Total quality management in the agri-food sector	Elective; MFPS	30		30		5	W							5	
10	Sustainable food value chain management	Elective; MFPS	30		30		5	W							5	
<b>Total optional courses: ECTS/semester</b>							30								30	
1	<b>MASTER THESIS</b>	<b>Compulsory</b>												<b>30</b>	<b>Oral</b>	<b>30</b>
<b>Total compulsory master thesis: ECTS/semester</b>														<b>30</b>		<b>30</b>
<b>Total year courses: ECTS/year</b>							<b>30</b>							<b>30</b>		<b>60</b>

# Course Curriculum for UC

## 2<sup>nd</sup> year

No.	Course title	Formative category	3 <sup>rd</sup> Semester (15 weeks)						4 <sup>th</sup> Semester (15 weeks)						Total per semester ECTS
			Lect.	S.	Lab.	P.	ECTS	ET	Lect.	S.	Lab.	P.	ECTS	ET	
<b>III. ELECTIVE COURSES</b>															
1	Management of Sustainable Food Supply Chain	Elective; FEQS	30	5	13	25	7.5	W+O							7.5
2	Marketing of Sustainable Agri-Food Products	Elective; FEQS	26	8	13	30	7.5	W+O							7.5
3	Innovation and Entrepreneurship for Sustainable Food Production Systems	Elective; FEQS	30	5	13	25	7.5	W+O							7.5
4	Sustainable Food Value Chain Management	Elective; FEQS	30	8	8	30	7.5	W+O							7.5
5	Consumer science and sustainable consumption	Elective; FEQS	26	13	5	30	7.5	W+O							7.5
6	Data Analysis and Decision-making	Elective; FEQS	30		13	30	7.5	W+O							7.5
7	Total Quality Management in the Agri-Food Sector	Elective; MFPS	30	13	13	15	7.5	W+O							7.5
Total optional courses: ECTS/semester							30								
1	Master thesis	Compulsory							39	20	50	45	30	W+ O	30
Total compulsory master thesis: ECTS/semester													30		30
Total year courses: ECTS/year							30						30		60

# STEPS MSc – Number of courses

- UHZ and UC
- 6 common mandatory courses
- 7 common elective courses for 1<sup>st</sup> year for UHZ and UC
- 10 elective courses for 2<sup>nd</sup> year for UHZ
- 7 elective courses for 2<sup>nd</sup> year for UC
- Total – 30 courses

# TOTAL

## STEPS MSc – Number of courses

- Total -  $21+26+16+30 = 93$  courses
- CORE COURSES – **6 COURSES** for each country
- ELECTIVES – **69 ELECTIVES**
- The differences from the initial number of courses appeared because there were some changes in partners curriculum after deadline of reports - D2.1., D2.2., D2.4.
- These changes appeared during the accreditation stages of the Master's program at the level of each country with the competent bodies (Ministry of Education, etc), and also the discussions between the partner institutions regarding the support of the joint Master undertaken through an official document that appeared later than the completion of these reports.

**STEPS STRUCTURE: LIST OF THE COURSES THAT ARE PROPOSED BY PC HEIs,  
TEACHING STAFF +EMAILS,  
TEAM LEADER FOR PC & TEAM LEADER FOR PROGRAM COUNTRIES**

***GROUP I: Food engineering, quality and safety***

<b>Title of courses</b> <a href="#">[1]</a> review the syllabus developed by Partner HEIs and develop support	<b>General course description/ Person responsible/Team leader for HEIs</b>	<b>Team Support: program country</b>
Fundamentals of sustainable agri food systems	<b>FEQS core course</b> AUT: Dr. Luziana Hoxha (lhxha@ubt.edu.al), Dr. Alketa Shehaj ( <a href="mailto:ashehaj@ubt.edu.al">ashehaj@ubt.edu.al</a> ) UNSA: Prof.dr. Sabahudin Bajramovic (s.bajramovic@ppf.unsa.bo) UNBI: Prof. As. Emir Mujic ( <a href="mailto:emir.mujic@unbi.bo">emir.mujic@unbi.bo</a> ), Suzana Jahić, Vildana Jogić UHZ : Prof. As. Nexhdet Shala ( <a href="mailto:neshdel.shala@unhz.eu">neshdel.shala@unhz.eu</a> ) Supporter: USAMVB, Lect.dr. Maria Toader ( <a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a> ) and CULS: Prof.dr. Lošťák Michal (lostak@pef.czu.cz)	Lect.dr. Maria Toader Prof.dr. Roman Gheorghe Valentin Lect. dr. Alina Maria Ionescu Prof.dr. Viorel Ion Prof.dr. Lošťák Michal Prof. dr. Mircea Mihalache
Agricultural and food industry waste management	<b>FEQS core course</b> AUT: Prof. Assoc. Anila Kopali (anilakopali@gmail.com), Dr.Anisa Peculi (apeculi@ubt.edu.al) UNSA: Prof.dr. Zlatan Saric ( <a href="mailto:a.saric@ppf.unsa.bo">a.saric@ppf.unsa.bo</a> ) UNBI: Jasmina Ibrahimpašić ( <a href="mailto:jasmina.ibrahimpasic@unbi.ba">jasmina.ibrahimpasic@unbi.ba</a> ), Halid Makić ( <a href="mailto:halid.makic@unbi.ba">halid.makic@unbi.ba</a> ) UHZ: Prof.As.dr.Ilir Morina (ilir.morina@unhz.eu) Support: USAMVB, Lect.dr. Mirela Elena Dusa (myreille81@yahoo.com)	Lect.dr. Maria Toader Lect.dr. Mirela Elena Dusa



Advanced food science and technology	<p><b>FEQS core course</b>  AUT: Prof. Dr. Renata Kongoli (rkongoli@ubt.edu.al), Dr. Ilir Lloha, Dr. Fatbardha Lamce  UNSA: Prof.dr. Nermina Spaho (<a href="mailto:n.spaho@ppf.unsa.bo">n.spaho@ppf.unsa.bo</a>)  UNBI: Melisa Oraščanin (<a href="mailto:melisa.orascanin@unbi.ba">melisa.orascanin@unbi.ba</a>), <a href="mailto:melissa.bajramovic@gmail.com">melissa.bajramovic@gmail.com</a> ), Mejra Bektašević  UHZ: Prof.As.dr.Arsim Elshani (arsim.elshani@unhz.eu)  Support: USAMVB, Lect.dr. Adrian Gheorghe Basa (<a href="mailto:adibasa@yahoo.com">adibasa@yahoo.com</a>)</p>	Lect.dr. Maria Toader Lect.dr. Adrian Gheorghe Basa Assoc.Prof. Lenuta Iuliana Epure
Quality System Development, Management and Shelf Life Assessment of Food	<p><b>FEQS elective course</b>  AUT : Prof. Dr. Renata Kongoli (rkongoli@ubt.edu.al), Dr. Ariola Morina  UHZ: Astrit Bilalli (astrit.bilalli@unhz.eu)  Support: USAMVB, Prof.dr. Gheorghe Valentin Roman (romangv@yahoo.com), Lect.dr. Maria Toader (mirelatoadervali@yahoo.com)</p>	Prof.dr. Gheorghe Valentin Roman, Lect.dr. Maria Toader
Quality and Sustainability of Animal-source Food Production	<p><b>FEQS elective course</b>  AUT: Prof. Myqerem Tafaj (mtafaj@ubt.edu.al)  UHZ: Nazmi Hasanaj (nazmi.hasanaj@ubhz.eu)  Support: USAMVB, Lect.dr Maria Toader (mirelatoadervali@yahoo.com)</p>	Lect.dr Maria Toader Lect.dr. Cosmin Sonea
Quality and Sustainability of Plant-source Food Production	<p><b>FEQS elective course</b>  UHZ : Prof. As. Dr. Nazmi Hasanaj (nazmi.hasanaj@ubhz.eu)  Support: USAMVB: Prof.dr. Viorel Ion (vioreliona@gmail.com)</p>	Lect. dr. Maria Toader Prof.dr. Viorel Ion
Traceability systems of food products	<p><b>FEQS elective course</b>  AUT: Dr. Enkelelda Berberi, Dr. Luziana Hoxha (lhoxha@ubt.edu.al)  UHZ: Ibrahim Hoxha (ibrahim.hoxha@unhz.eu)  Support: USAMVB, Lect. dr. Maria Toader (mirelatoadervali@yahoo.com)  CULS: Prof.dr. Michal Lostak (lostak@pef.czu.cz), Petra Sanova (sanova@pef.czu.cz)</p>	Lect. dr. Maria Toader, Prof.dr. Gheorghe Valentin Roman, Lect.dr. Alina Maria Ionescu, Prof.dr. Lošťák Michal
Innovative product development	<p><b>FEQS elective course</b>  AUT: Dr. Klotilda Marku (ksula@ubt.edu.al)  Support: Lect. dr. Maria Toader (mirelatoadervali@yahoo.com)  CULS: Prof.dr. Lošťák Michal (lostak@pef.czu.cz), Lukas Zagata (zagata@pef.czu.cz)</p>	Lect. dr. Maria Toader, Prof.dr. Lošťák Michal
<p>Harvesting and post-harvesting technologies for agricultural products</p> <p>- it is about technologies to harvest the agricultural products, storage types, quality indexes for processing</p>	<p><b>FEQS elective course</b>  UNSA: Prof.dr. Pakeza Drkenda (p.drkenda@ppf.unsa.bo)  UNBI: Vildana Jogio (<a href="mailto:vildana.gojic@unbi.bo">vildana.gojic@unbi.bo</a>), Azra Skender  Support: USAMVB, Prof.dr. Gheorghe Valentin Roman (<a href="mailto:romangv@yahoo.com">romangv@yahoo.com</a>), and Read Lab: Alexandros Vouros (vourosalex@gmail.com)</p>	Lect. dr. Maria Toader, Prof.dr. Gheorghe Valentin Roman, Prof.dr Viorel Ion, Lect.dr. Adrian Gheorghe Basa, Assos. Prof. dr. Lenuta Iuliana Epure, Ph.D.Alexandros Vouros

Innovative practices of harvesting and post harvesting -it is about procedure to harvest and processing flow of products	FEQS <b>elective course</b> AUT: Dr. Erjon Mamoci (mamocie@ubt.edu.al), Prof. Indrit Kullaj (ekullaj@ubt.edu.al) UHZ: Prof.As.dr. Bakir Kelmendi (bahir.kelmendi@unhz.eu) Support: USAMVB: Prof.dr. Gheorghe Valentin Roman ( <a href="mailto:romangv@yahoo.com">romangv@yahoo.com</a> ) and Readlab: Alexandros Vouros (vourosalex@gmail.com)	Lect. dr. Maria Toader, Prof.dr. Gheorghe Valentin Roman, Prof.dr Viorel Ion, Ph.D.Alexandros Vouros
Ecological sustainability for Fish Management and Conservation	FEQS: <b>elective course</b> AUT- Prof. Spase Shumka ( <a href="mailto:sshumka@ubt.edu.al">sshumka@ubt.edu.al</a> ) UHZ: Dr.As.Astrit Bilalli (astrit.bilalli@unhz.eu) Support: USAMVB: Lect.dr. Maria Toader ( <a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a> ) and CULS: Michal Lostak: <a href="mailto:lostak@pef.czu.cz">lostak@pef.czu.cz</a> ; will provide contacts to prof. Lukas Kalous, and Read Lab: Ph.D.Alexandros Vouros (vourosalex@gmail.com)	Lect. dr. Maria Toader, Lect.dr. Cosmin Sonea, Ph.D.Alexandros Vouros
Environmental Chemistry towards Food Processing	FEQS: <b>elective course</b> AUT: Dr. Mariola Kodra (mkodra@ubt.edu.al) UHZ: Prof.As. dr. Naser Bajraktari (naser.bajraktari@ubhz.eu) Support: USAMVB: Lect.dr. Maria Toader ( <a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a> )	Lect. dr. Maria Toader
Nutrition	FEQS <b>elective course</b> UNSA: Prof.dr. Izada Talijs (i.talijs@ppf.unsa.bo) UHZ: Prof.As. dr. Agim Rysha ( <a href="mailto:agim.rysha@unhz.eu">agim.rysha@unhz.eu</a> ) Support: Prof.dr. Gheorghe Valentin Roman (romangv@yahoo.com)	Prof.dr. Gheorghe Valentin Roman, Lect.dr. Maria Toader
Sustainable technology of dairy products	FEQS <b>elective course</b> UNSA: Prof.dr. Zlatan Saric (z.saric@ppf.unsa.bo) UNBI: Suzana Janic ( <a href="mailto:suzana.janic@unbi.bo">suzana.janic@unbi.bo</a> ), Edina Šertović UHZ: Prof.As.dr.Arsim Elshani (arsim.elshani@unhz.eu) Support: USAMVB: Lect.dr. Maria Toader ( <a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a> )	Lect. dr. Maria Toader, Lect.dr. Cosmin Sonea Lect.dr. Mirela Elena Dusa, Lect.dr. Alina Maria Ionescu
Sustainable technology of fruit and vegetable processing products	FEQS <b>elective course</b> UNSA: Prof.dr. Asima Akagic (a.akagic@ppf.unsa.bo) UNBI: Vildana Jagic (jagic.vildana@unbi.bo) UHZ: Prof.As.dr.Defrime Berisha (defrime.berisha@unhz.eu) Support: USAMVB: Assoc. Prof. dr. Lenuta Iuliana Epure ( <a href="mailto:iulialenu@gmail.com">iulialenu@gmail.com</a> )	Lect.dr. Maria Toader, Assoc. Prof. dr. Lenuta Iuliana Epure
Sustainable technology of wine, beer and spirits	FEQS <b>elective course</b> UNSA: Prof.dr.Milenko Blesic (m.blesic@ppf.unsa.bo) UHZ : Prof.As.dr.Nexhdet Shala (nexdet.shala@unhz.eu) Support: USAMVB: Lect. dr. Maria Toader ( <a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a> ) CULS: Prof.dr. Lošťák Michal	Lect. dr. Maria Toader, Prof.dr. Gheorghe Valentin Roman, Lect.dr. Mirela Elena Dusa, Lect.dr. Alina Maria Ionescu
Sustainable technology of bakery products	FEQS <b>elective course</b> UNSA: Prof.dr. Sanja Oreevic Zuljicic (s.orunceric.zuljicic@ppf.unsa.bo) UHZ : Prof.As. dr. Ibrahim Hoxha (ibrahim.hoxha@unhz.eu) Support: USAMVB, Lect. dr. Maria Toader, ( <a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a> ) CULS: Prof.dr. Lošťák Michal	Lect. dr. Maria Toader, Prof.dr. Gheorghe Valentin Roman, Prof.dr. Viorel Ion Prof.dr. Lošťák Michal
Waste and recycling technologies in agriculture	FEQS <b>elective course</b> UNSA: Prof. Dr. Mirha Djikic (m.djikic@ppf.unsa.bo) UNBI : Jasmina Ibrahimovic (jasmina.ibrahinposic@unbi.bo) Support: USAMVB: Prof.dr. Mircea Mihalache (mihalachemircea@yahoo.com), Lect. dr. Mirela Elena Dusa (myreille81@yahoo.com)	Lect. dr. Maria Toader, Prof.dr. Mircea Mihalache, Prof.dr. Gheorghe Valentin Roman, Lect.dr. Mirela Elena Dusa

<p>Low input agriculture</p>	<p><b>FEQS elective course</b>  UNSA: Prof.dr. Mirha Djikic (m.djikic@ppf.unsa.bo)  UNBI : Emir Mujic (<a href="mailto:emir.mujic@unbi.bo">emir.mujic@unbi.bo</a>), Vildana Jogić  Dinko Bećirspahić  Support: USAMVB: Lect. dr. Maria Toader (<a href="mailto:mirelatoadervali@yahoo.com">mirelatoadervali@yahoo.com</a>), Eng. dr. Andrei Radu Popovici (omuletu@gmail.com)</p>	<p>Lect. dr. Maria Toader, Eng. dr. Andrei Radu Popovici</p>
<p>Sustainable technology of meat products</p>	<p><b>FEQS elective course</b>  UNSA: Prof.dr. Amir Ganic (a.ganic@ppf.unsa.bo)  UNBI: Suzana Janic (<a href="mailto:suzana.janica@unbi.bo">suzana.janica@unbi.bo</a>), Emir Mujić  Supporter:USAMVB: Lect.dr. Maria Toader (mirelatoadervali@yahoo.com)</p>	<p>Lect. dr. Maria Toader,  Prof.dr. Gheorghe Valentin Roman,  Lect.dr. Cosmin Sonea</p>
<p>Sustainable animal production</p>	<p><b>FEQS elective course</b>  UNBI: Vilic Husein (<a href="mailto:husein.vilic@unibi.bo">husein.vilic@unibi.bo</a>), Emir Mujić  Support: USAMVB: Lect. Maria Toader (mirelatoadervali@yahoo.com)</p>	<p>Lect. dr. Maria Toader,  Prof.dr. Gheorghe Valentin Roman,  Lect.dr. Cosmin Sonea</p>
<p>Sustainable plant production</p>	<p><b>FEQS elective course</b>  UNBI: Vildana Jagic (<a href="mailto:vildana.vilic@unbi.bo">vildana.vilic@unbi.bo</a>), Azra Skender  Dinko Bećirspahić  Support: USAMVB: Lect.dr. Maria Toader (mirelatoadervali@yahoo.com)</p>	<p>Lect. dr. Maria Toader,  Prof.dr. Gheorghe Valentin Roman,  Lect.dr. Alina Maria Ionescu  Lect.dr. Mirela Elena Dusa</p>
<p>Animal Food Technology Science</p>	<p><b>FEQS elective course</b>  UNBI: Suzana Jahić, Melisa Oraščanin, Emir Mujic (emir.mujic@unbi.bo)  Support: USAMVB: Lect.dr. Maria Toader (mirelatoadervali@yahoo.com), Lect. dr. Cosmin Sonea (cosmin_sn@yahoo.com)</p>	<p>Lect. dr. Maria Toader,  Prof.dr. Gheorghe Valentin Roman,  Lect.dr. Cosmin Sonea</p>
<p>Packaging technology</p>	<p><b>FEQS elective course</b>  UNSA: Prof.dr. Nermina Spaho (n.spaho@ppf.unsa.bo)  Support: USAMVB: Eng. dr. Andrei Radu Popovici (omuletu@gmail.com)</p>	<p>Lect.dr. Maria Toader,  Eng.dr. Andrei Radu Popovici</p>

# STEPS STRUCTURE: LIST OF THE COURSES THAT ARE PROPOSED BY PC HEIs, TEACHING STAFF +EMAILS, TEAM LEADER FOR PC & TEAM LEADER FOR PROGRAM COUNTRIES

## *GROUP II: Food production systems management working group*

List of courses	General course description	Team Support: program country
Governance, policy and legislation in the agri-food sector	<b>FMSC core course</b> EUT: Arlinda Ymeraj( <a href="mailto:arlinda.ymeraj@uet.edu.al">arlinda.ymeraj@uet.edu.al</a> ) UNSA: Milenko Blesić (m.blesic@ppf.unsa.ba) UNBI: Jasmina Ibrahimpašić, Genc Trnavci, ( <i>Faculty of Law, UNBI</i> ) UHZ: Prof.Asoc. Sabiha Shala (sabiha.shala@unhz.eu) Support: CULS, Prof.dr Michal Lostak (lostak@pef.czu.cz)	Prof.dr. Lošťák Michal
Food Ethics	<b>FMSC core course</b> EUT: Klementin Mile ( <a href="mailto:klementin.mile@uet.edu.a">klementin.mile@uet.edu.a</a> ) UNSA: Irzada Taljić (i.taljić@ppf.unsa.ba) UHZ: Prof.As. Agim Rysha ( <a href="mailto:agim.rysha@unhz.eu">agim.rysha@unhz.eu</a> ) UNBI: Suzana Jahić ( <a href="mailto:sahinovic.refik@unbi.ba">sahinovic.refik@unbi.ba</a> ), Mejra Bektašević, Edina Šertović Support: CULS, Prof.dr. Lukas Zagata: zagata@pef.czu.cz, Michal Lostak: lostak@pef.czu.cz	Prof.dr. Lošťák Michal
Research methodologies and tools	<b>FEQS core course</b> AUT: Prof. Dr. Renata Kongoli (rknogoli@ubt.edu.al) UNSA: Mirsad Kurtović (kurtovic.mirsad@live.com) UNBI: Refik Šahinović ( <a href="mailto:sahinovic.refik@unbi.ba">sahinovic.refik@unbi.ba</a> ), Halid Makić UHZ: Prof.Dr.Fadil Millaku (fadil.millaku@unhz.eu) UC: Luan Vardari (luan.vardari@universum-ks.org) Supporter: AUA, Panagiotis Trivellas (ptrivel@yahoo.com), Panagiotis Reklitis (preklitis@yahoo.com)	Panagiotis Trivellas, Panagiotis Reklitis
Marketing of sustainable agri-food products	<b>FMSC: elective course</b> EUT: Kreshnik Bello ( <a href="mailto:kreshnik.bello@uet.edu.al">kreshnik.bello@uet.edu.al</a> ) UNSA: Aleksandra Nikolic (a.nikolic@ppf.unsa.bo) UNBI: Halid Makić ( <a href="mailto:halid.makic@unbi.ba">halid.makic@unbi.ba</a> ), Arnela Nanić, ( <i>Faculty of Economics, UNBI</i> ) UHZ: Prof.Asoc. Afrim Selimaj (afirim.selimaj@unhz.eu) UC: Gezim Turkeshi (gezim.turkeshi@universum-ks.org) Supporter: AUA, Damianos Sakas (damianos.sakas@gmail.com)	Damianos Sakas
Total quality management in the agri-food sector	<b>FMSC: elective course</b> EUT:Ermira Qosja (ermira.qosja@uet.edu.al) UNSA: Mirza Uzunović (m.uzunovic@ppf.unsa.ba) UNBI: Halid Makić ( <a href="mailto:halid.makic@unbi.ba">halid.makic@unbi.ba</a> ), Husejin Keran UHZ Prof.Asoc.Ibish Mazreku (ibish.mazreku@unhz.eu) UC: Luan Vardari (Luan.vardari@universum-ks.org) Supporter: AUA Giannis Tsoulfas ( <a href="mailto:giannis@aua.gr">giannis@aua.gr</a> ), and Readlab Yannis Mouzakitis (ymouzakitis@gmail.com)	Giannis Tsoulfas, Yannis Mouzakitis
Sustainable food value chain management	<b>FMSC: elective course</b> UNSA: Mirza Uzunović (m.uzunovic@ppf.unsa.ba) UHZ: Prof.Asoc.Florin Peci (florin.peci@unhz.eu) Supporter: AUA, Giannis Tsoulfas (giannis@aua.gr) Readlab, Yannis Mouzakitis (ymouzakitis@gmail.com)	Giannis Tsoulfas, Yannis Mouzakitis
Management of Sustainable Food Supply and Value Chain	<b>FMSC elective course</b> EUT: Irina Canco ( <a href="mailto:irina.canco@uet.edu.al">irina.canco@uet.edu.al</a> ) UC: Arben Jusufi (Arben.jusufi@universum-ks.org) Support: AUA Giannis Tsoulfas ( <a href="mailto:giannis@aua.gr">giannis@aua.gr</a> ) and Readlab:Yannis Mouzakitis (ymouzakitis@gmail.com)	Giannis Tsoulfas, Yannis Mouzakitis

Innovation and Entrepreneurship for Sustainable Food Production Systems	<b>FMSC elective course</b> EUT: Besarta Vladi ( <a href="mailto:besarta.vladi@uet.edu.al">besarta.vladi@uet.edu.al</a> ), Ani Mbrica UHZ: Prof.Asoc.Halit Shabani ( <a href="mailto:halit.shabani@unhz.eu">halit.shabani@unhz.eu</a> ) UC: Uran Rraci - <a href="mailto:uran.rraci@universum-ks.org">uran.rraci@universum-ks.org</a> . Support: CULS, Michal Lostak: <a href="mailto:lostak@pef.czu.cz">lostak@pef.czu.cz</a> ; Lukas Zagata: <a href="mailto:zagata@pef.czu.cz">zagata@pef.czu.cz</a>	Prof.dr. Lošťák Michal
Sustainable Food Value Chain Management	<b>FMSC elective course</b> EUT: Irina Canco ( <a href="mailto:Irina.canco@uet.edu.al">Irina.canco@uet.edu.al</a> ) UNSA: Mirza Uzunović ( <a href="mailto:m.uzunovic@ppf.unsa.ba">m.uzunovic@ppf.unsa.ba</a> ) UHZ: Prof.Asoc. Florin Peci ( <a href="mailto:florin.peci@unhz.eu">florin.peci@unhz.eu</a> ) Support: AUA Giannis Tsoulfas ( <a href="mailto:giannis@aua.gr">giannis@aua.gr</a> )	Giannis Tsoulfas, Yannis Mouzakis
Consumer science and sustainable consumption	<b>FMSC elective course</b> EUT: Elena Kokthi ( <a href="mailto:Elena.kokthi@uet.edu.al">Elena.kokthi@uet.edu.al</a> ) UNSA: Nermina Spaho ( <a href="mailto:n.spaho@ppf.unsa.ba">n.spaho@ppf.unsa.ba</a> ) UHZ: Mirza Uzunović ( <a href="mailto:mirza.uzunovic@unhz.eu">mirza.uzunovic@unhz.eu</a> ) UC: Uran Rraci ( <a href="mailto:uran.rraci@universum-ks.org">uran.rraci@universum-ks.org</a> ), Sejdi Xhemajli Support: CULS: Lukas Zagata ( <a href="mailto:zagata@pef.czu.cz">zagata@pef.czu.cz</a> )	Prof.dr. Lošťák Michal
Data Analysis and Decision-making	<b>FMSC elective course</b> EUT: Irina Canco ( <a href="mailto:Irina.canco@uet.edu.al">Irina.canco@uet.edu.al</a> ) UC: Muhamet Hajdari ( <a href="mailto:mhamet.hajdari@universum-ks.org">mhamet.hajdari@universum-ks.org</a> ) Support: AUA Katerina Marinagi ( <a href="mailto:katmarinagi@gmail.com">katmarinagi@gmail.com</a> )	Katerina Marinagi
Sustainable land management	<b>FMSC elective course</b> UNSA: Melisa Ljuša ( <a href="mailto:m.ljusa@ppf.unsa.ba">m.ljusa@ppf.unsa.ba</a> ) UNBI: Emir Mujić, Mirsad Ičanović, Fatima Muhamedagić Support CULS: Prof.dr. Michal Lostak: <a href="mailto:lostak@pef.czu.cz">lostak@pef.czu.cz</a>	Prof.dr. Lošťák Michal
Rural development	<b>FMSC elective course</b> UNSA: Sabahudin Bajramović ( <a href="mailto:s.bajramovic@ppf.unsa.ba">s.bajramovic@ppf.unsa.ba</a> ) Support: CULS: Prof.dr. Lošťák Michal	Prof.dr. Lošťák Michal
Agri-food economics	<b>FMSC elective course</b> UNSA: Vedad Falan ( <a href="mailto:v.falan@ppf.unsa.ba">v.falan@ppf.unsa.ba</a> ) Support: CULS: Prof.dr. Lošťák Michal <a href="mailto:lostak@pef.czu.cz">lostak@pef.czu.cz</a>	Prof.dr. Lošťák Michal
Business economics and international trade in the agri-food sector	<b>FMSC elective course</b> EUT: Selami Xhepa ( <a href="mailto:selami.xhepa@uet.edu.al">selami.xhepa@uet.edu.al</a> ) UNSA: Aleksandra Nikolić ( <a href="mailto:a.nikolic@ppf.unsa.ba">a.nikolic@ppf.unsa.ba</a> ) Support: CULS: Jakub Husak ( <a href="mailto:husak@pef.czu.cz">husak@pef.czu.cz</a> )	Prof.dr. Jakub Husak
Project cycle management	<b>FMSC elective course</b> EUT: Elena Kokthi ( <a href="mailto:elena.kokthi@uet.edu.al">elena.kokthi@uet.edu.al</a> ) UNSA: Dragana Ognjenovi ( <a href="mailto:d.ognjenovic@ppf.unsa.ba">d.ognjenovic@ppf.unsa.ba</a> ) Support: CULS: Jakub Husak ( <a href="mailto:husak@pef.czu.cz">husak@pef.czu.cz</a> )	Prof.dr. Jakub Husak

# Conclusions

- I think that all the courses are new, within the master's degree, considering that there has not been such a study program so far.
- The number of credits differs from country to country and is specified when the master's program will be accredited.
- In D2.4. we have: Albania - 6 ECTS, Bosnia and Herzegovina - 5 ECTS, UHZ - 5 ECTS and UC – 7.5 ECTS.
- All these documents regarding the Course description has been correlated with Course Curriculum, List of Courses – Core and Elective, number of hours per activity, number of ECTS per course, names of teachers, List of topics for lectures are in direct connection with the documents for the accreditation elaborated at National level by HEIs universities.
- Each HEIs partner elaborated its own Course Description according to the internal rules included in the documents for National Accreditation Procedures.

- Thank you for your attention!