

Study programme: Oenology - 4 YEAR STUDY PROGRAMME
DIPLOMA: Graduated agricultural engineer – Oenologist, Baccalaureat (NQF VI A)

(General programme for the first three years is identical for all study programmes)

CODE	VII SEMESTER – FOURTH YEAR			
	Compulsory course	Credits	Classes	Total
2ZF122112	Introduction in oenology	8	3+2+2	216
2ZF115312	Ampelography	8	3+2+2	216
2ZF121712	Production of wine	6	2+2+1	156
	<i>Faculty elective course</i>	4	2+1+1	120
	<i>Faculty elective course</i>	4	2+1+1	120
Total:		30	12+8+7	828

CODE	VIII SEMESTER–FOURTH YEAR			
	Compulsory course	Credits	Classes	Total
2ZF121812	Wine microbiology	6	2+2+1	156
2ZF121912	Sensory and analytical evaluation of wine	6	2+2+1	156
	<i>University elective course</i>	4	2+1+1	120
	<i>Faculty elective course</i>	6	2+2+1	156
Graduation thesis		8	0+0+8	192
Total:		30	8+7+12	780

CODE	<i>Faculty elective courses VII semester</i>			
2ZF121512	Process techniques in wine industry	4	2+1+1	120
2ZF121212	Storage and packing	4	2+1+1	120
2ZF122012	Practical work in winery	4	2+1+1	120
2ZF107112	Grape and wine marketing	4	2+1+1	120
<i>Faculty elective courses VIII semester</i>				
2MF103712	Quality control	4	2+1+1	120
2ZF106012	Farm Management	4	2+1+1	120

Code	<i>University elective courses VII semester and VIII semester</i>			
UGD102212	Fundamentals of Tourism	6	2+2+1	156
UGD102312	Earth Sciences	6	2+2+1	156
UGD102412	Physics	6	2+2+1	156
UGD102512	Biology	6	2+2+1	156
UGD102612	Health care	6	2+2+1	156
UGD102012	History of Art	6	2+2+1	156
UGD102112	National history	6	2+2+1	156

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	INTRODUCTION IN OENOLOGY			
2.	Course code	2ZF122112			
3.	Study programme	Oenology			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delčev"- Štip, Faculty of Agriculture			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	Fourth year/eight semester	7.	Number of ECTS credits	8
8.	Professor	Ass. Prof. Violeta Ivanova-Petropulos, PhD			
9.	Preconditions for course enrollment	/			
10.	Goals of the course programme: Acquiring knowledge about the wine composition, including acids, sugars, alcohols, nitrogen compounds, metals, polyphenols, aroma; procedures in the technological process of production, treatment and stabilization of wine, wine purification, aging and getting to know the criteria for geographic origin of wine.				
11.	Content of the course programme: A) Content of lectures: 1. Introduction to oenology and wine chemistry. Organic acids; 2. Alcohol and other volatile components. Extract; 3. Carbohydrates; 4. Metals, cations and anions; 5. Nitrogen compounds; 6. Phenolic compounds; 7. Aroma components; 8. Sulfur dioxide; 9. Wine stabilization and treatments; 10. Purification and cleaning agents; 11. Wine aging in tanks and wooden barrels, a ripening phenomenon; 12. Geographical origin of wines (wines with geographical indication). Wine as food and medicine. B) Content of exercises: 1. Introduction to the basic processes of ripening grapes, visit of vineyard; 2. Chemical and mechanical composition of grapes and wine; 3. Introduction of wine technologies, visit of a winery; 4. Introduction to the basic methods for determination of wine quality; 5. Introduction to methods for determination of dry extract, metals and nitrogen compounds; 6. Introduction to methods for determination of phenolic compounds, color, hue; 7. Introduction to methods for determination of aroma compounds; 8. Visit of winery and following appropriate wine treatments during production; 9. Visit of winery and following wine stabilization and tracking procedures; 10. Visit of winery and an introduction to the terms of wine aging; 11. Bottling; 12. Wine tasting.				
12.	Methods of study: Lectures and laboratory exercises, consultations; individual and team projects; e-learning.				
13.	Total amount of available time		216		
14.	Distribution of the available time		3+2+2		
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1	

16.	Other forms of activities	16.1.	Team projects	1
		16.2.	Individual projects	1
		16.3.	Individual study	-
17.	Forms of assessment			
	17.1.	Exams (mid-term exams, exam, electronic testing)		70
	17.2	Project activities (oral and written presentation)		10
	17.3.	Other forms of studying activities		20
18.	Criteria for assessment (points / grade)		to 50 points	5 (five) (F)
			from 51 to 60 points	6 (six) (E)
			from 61 to 70 points	7 (seven) (D)
			from 71 to 80 points	8 (eight) (C)
			from 81 to 90 points	9 (nine) (B)
			from 91 to 100 points	10 (ten) (A)
19.	Condition for getting a signature and taking the final exam	60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions		
20.	Language in which classes are conducted	Macedonian		
21.	Method of monitoring the quality of instruction	Self-evaluation		

22.	Literature				
22.1.	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Violeta Ivanova-Petropulos	Introduction in Oenology (no reviewed script)	UGD - Štip	2012
	2.	Violeta Ivanova-Petropulos	Workshop of Introduction in Oenology (no reviewed script)	UGD - Štip	2012
22.2.	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Ribereau-Gayon P, Glories Y, Maujean A, Duborurdlien D	Handbook of Enology. Vol. 2	John Wiley & Sons	2006
	2.	Jackson R	Wine Science, Pricniples & Applications, 3th Ed.	Elsevier	2008
	3.	Violeta Ivanova-Petropulos	Authorized lectures of Introduction in Oenology, in ppt format	UGD - Štip	2012

Appendix No.3		Subject programme from first, second and third cycle studies			
1.	Course title	AMPELOGRAPHY			
2.	Course code	2ZF115312			
3.	Study programme	Oenology			
4.	Organizers of the study programme (faculty, institute, group)	University "GoceDelcev"- Stip, Faculty of agriculture			
5.	Degree (first cycle)	First cycle			
6.	Academic year / semester	Fourth year/ seventh semester	7.	Number of ECTS credits	8
8.	Professor	Prof. Violeta Dimovska, Ph.D			
9.	Preconditions for course enrollment	No			
10.	Goals of the course programme: Acquiring knowledge about agro-biological and technological characteristics of grape vine varieties.				
11.	Content of the course programme: A) Lectures: 1. Introduction. Systematic identification of grape vine varieties. 2. Characteristics of Vitacea family. Subfamily Vitoidea. 3. Genus Vitis with species. Subgenera Euvitis and Muscadinia. 4. Classification of cultivated grape vine varieties. 5. Characteristics of environmental and geographical groups. 6. Description of species and varieties of genus Vitis L. Description elements of varieties. 7. European cultivated grape vine varieties. 8. Wine grape varieties. 9. Table grape varieties. 10. Seedless grape varieties. 11. Newly introduced varieties. Instantly fertile hybrids. 12. Regionalization of grape varieties and characteristics of vineyards regions. B) Exercises: 1. Elements for ampelographic description of varieties. 2. Elements for A.O of certain parts of grape vines. 3. Methods for determining the mechanical composition and structure of grape cluster and berries. 4. Methods for examining the mechanical properties of grape berries. 5. Elements affecting grape quality. 6. Climate zoning of grape vine varieties.				
12.	Methods of study: Lectures, Laboratory exercises, e-learning, individual and team projects, consultations				
13.	Total amount of available time	216			
14.	Distribution of the available time	3 +2 +2			
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	3	
		15.2.	Exercises(laboratorial, auditorial), workshops, outreachandteamwork	2	
16.	Other forms of activities	16.1.	Team projects		
		16.2.	Individual projects	1	
		16.3.	Individual study	/	
17.	Forms of assessment				
	17.1.	Exams (mid-term exams, exam, electronic testing)			70

	17.2.	Project activities (oral and written presentation)		10	
	17.3.	Other forms of studying activities		20	
18.	Criteria for assessment (points / grade)		to 50 points	5(five) (F)	
			from 51 to 60 points	6(six) (E)	
			from 61 to 70 points	7(seven) (D)	
			from 71 to 80 points	8(eight) (C)	
			from 81 to 90 points	9(nine) (B)	
			from 91 to 100 points	10(ten) (A)	
19.	Condition for getting a signature and taking the final exam		60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions		
20.	Language in which classes are conducted		Macedonian		
21.	Method of monitoring the quality of instruction		Self-evaluation		
22.	Literature				
	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
22.1.	1.	Zvonimir Bozinovic	Ampelography	Agrinet DOO Skopje	2010
	2.	Avramov I.,Zunic D.	Ampelography	Faculty of agriculture Belgrade	2001
	3.	Виолета Димовска	Grape varieties	Internal script	2011
	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
22.2.	1.	Avramov Lazar	Wine and table grape varieties	Faculty of agriculture Belgrade	1996
	2.	Cindric P., Korac Nada, Kovac V.	Grape varieties	Prometej-Novi Sad	2000

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	PRODUCTION OF WINE			
2.	Course code	ZZF121712			
3.	Study programme	Oenology			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delčev"- Štip, Faculty of Agriculture			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	Fourth year/eight semester	7.	Number of ECTS credits	6
8.	Professor	Prof. Georgi Michev, PhD			

9.	Preconditions for course enrollment	/		
10.	Goals of the course programme: Acquiring knowledge about the production of wine from different grape varieties.			
11.	Content of the course programme: A) Content of lectures: 1. Introduction to wine-making. Mechanical and chemical composition of grape, must and wine; 2. Basic procedures for wine production. Treatments of the must before fermentation; 3. Alcoholic fermentation: fermentations, yeasts, fermentation kinetics, factors affecting fermentation; 4. Technology for red wine production; 5. Technology for white wine production; 6. Technology for rose wine production; 7. Detailed processes for production of red and white wines: pressing, yeasts, fermentation, extraction of color, balance of tannins; 8. Wine aging; 9. The rmovinification and other types of maceration; 10. Stylish wine types: natural dessert, sweet and semi-sweet wines, liqueur wines; 12. Problems and solutions during grape processing in wineries. B) Content of exercises: 1. Visit of winery. Introduction to the wine-making; 2. Processing of red and white grapes; 3. Controlled fermentation. Application of enzymes and other treatments; 4. Influence of the temperature on the chemical composition of wine; 5. Influence of the maceration on the chemical composition of wine; 6. Application of oenological means and their influence on the wine composition; 7. Influence of the length and conditions of aging; 8. Wine stabilization and finalization; 9. Conditions for wine storage; 10. Creating wine sales strategy; 11. Sensory evaluation of wines from different varieties; 12. Wine legislation.			
12.	Methods of study: Lectures and laboratory exercises, consultations, individual and team projects; e-learning.			
13.	Total amount of available time	152		
14.	Distribution of the available time	2+2+1		
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1
16.	Other forms of activities	16.1.	Team projects	0.5
		16.2.	Individual projects	0.5
		16.3.	Individual study	-
17.	Forms of assessment			
	17.1.	Exams (mid-term exams, exam, electronic testing)		70
	17.2	Project activities (oral and written presentation)		10
	17.3.	Other forms of studying activities		20
18.	Criteria for assessment (points / grade)	to 50 points		5 (five) (F)
		from 51 to 60 points		6 (six) (E)
		from 61 to 70 points		7 (seven) (D)
		from 71 to 80 points		8 (eight) (C)
		from 81 to 90 points		9 (nine) (B)

		from 91 to 100 points	10 (ten)	(A)
19.	Condition for getting a signature and taking the final exam	60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions		
20.	Language in which classes are conducted	Macedonian		
21.	Method of monitoring the quality of instruction	Self-evaluation		

22.	Literature				
	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
22.1.	1.	Borimir Vojnoski	Production of wine, Internal skript	UGD-Stip	2011
	2.				
	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
22.2.	1.	Grainger K, Tattersall H	Handbook of Enology. Vol. 2	John Wiley & Sons	2006
	2.	Jackson R	Wine production: vine to bottle (2005)	John Wiley & Sons	2005
	3.				

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	WINE MICROBIOLOGY			
2.	Course code	2ZF121812			
3.	Study programme	Oenology			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delcev"- Stip, Faculty of Agriculture			
5.	Degree (first, second, third cycle)	First cycle			
6.	Academic year / semester	Fourth year, VII semester	7.	Number of ECTS credits	6
8.	Professor	Prof. Ilija Karov, Ph.D			
9.	Preconditions for course enrollment	No			
10.	Goals of the course programme:	Introduction with microorganisms on wine			
11.	Content of the course programme:	A) Content of lectures: 1. Yeasts (species yeasts); 2. Ecology and distribution of yeasts; 3. Factors affecting the growth and biochemical activity of yeasts; 4. Alcohol fermentation; 5. Aerobic yeasts; 6. Pure culture wine yeasts; 7. Milk acid bacteria; 8. Useful and harmful bacteria Milk acid process of wine production; 9. Acido bacteria; 10. Mildewinwine; 11.			

	Means and methods for the destruction and removal of harmful microorganisms from the wine; 12. Microbiology of cork;					
	B) Content of exercises: 1. Techniki and laboratory measures for safe operation; 2. Cultivation of yeasts (foodstuffs, mats); 3. Isolation of yeasts; 4. Selection of yeasts; 5. Inoculation of yeasts in grape juice; 6. Cultivation of wine bacteria (foodstuffs, mats); 7. Isolation of bacteria wine; 8. Selection of wine bacteria; 9. Microbiological examination of wine; 10. Methods for microbiological examination of wine (set for membrane filtration); 11. Methods for removing harmful bacteria from wine; 12. Preparations for disinfection.					
12.	Methods of study: lectures, theoretical and practical exercises, consultations; making independent seminar work; learning home; exam preparatory classes and mid-term tests: consultation					
13.	Total amount of available time		156 hours			
14.	Distribution of the available time		2+2+1			
15.	Forms of teaching activities	15.1.	Lectures - theoretical training		2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork		1	
16.	Other forms of activities	16.1.	Team projects			
		16.2.	Individual projects		1	
		16.3.	Individual study		1	
17.	Forms of assessment					
	17.1.	Exams (mid-term exams, exam, electronic testing)			70	
	17.2.	Project activities (oral and written presentation)			10	
	17.3.	Other forms of studying activities			20	
18.	Criteria for assessment (points / grade)		to 50 points	5(five) (F)		
			from 51 to 60 points	6(six) (E)		
			from 61 to 70 points	7(seven) (D)		
			from 71 to 80 points	8(eight) (C)		
			from 81 to 90 points	9(nine) (B)		
			from 91 to 100 points	10(ten) (A)		
19.	Condition for getting a signature and taking the final exam		60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions			
20.	Language in which classes are conducted		Macedonian			
21.	Method of monitoring the quality of instruction		Self-evaluation			
22.	Literature					
	22.1.	Compulsory literature				
		Ordinal number	Author	Title	Publisher	Year
		1.	Ilija Karov, Fidanka Ilieva	Wine microbiology	UGD-Stip	2012
		2.	Zukllin BV, Fugelsgang KK, Gamp BH,	Production and analytic of wine	AD Verbum, Skopje	1995
3.						

22.2.	Additional literature					
	Ordinal number	Author	Title	Publisher	Year	
	1.	Šutić, D., Radin D.	Microbiology	Vizartis, Beograd	2001	
	2.	Dragutin A. Dukic, Vsevolod T. Jemcev	General and industrial microbiology	Novi Sad	2004	
3.						

Appendix No.3		Syllabus for the first, second and third cycle of study				
1.	Course title	SENSORY AND ANALYTICAL EVALUATION OF WINE				
2.	Course code	2ZF121912				
3.	Study programme	Oenology				
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delčev"- Štip, Faculty of Agriculture				
5.	Level of study (first, second, third cycle)	First cycle				
6.	Academic year / semester	Fourth year/eight semester	7.	Number of ECTS credits	6	
8.	Professor	Ass Prof. Violeta Ivanova-Petropulos PhD				
9.	Preconditions for course enrollment	/				
10.	Goals of the course programme: Acquiring knowledge and skills for sensory evaluation of wines, determining the color, aroma and flavor of wine, application of analytical methods for wine quality determination, including basic and instrumental methods of analysis (spectroscopy, chromatography).					
11.	Content of the course programme: A) Content of lectures: 1. Introduction in sensory evaluation of wine; 2. Visual perceptions; 3. Flavor, determination of flavor; 4. Taste and mouth-feel sensations; 5. Environmental organization and standardization. Sensory evaluators (tasters); 6. Methods for sensory evaluation; 7. Introduction in analytical methods for wine evaluation; 8. Chemical composition of wine; 9. Basic methods for chemical composition and quality of wine; 10. Spectroscopic methods – spectrophotometry and atomic absorption spectrometry; 11. Chromatographic techniques; 12. Mass spectrometry. B) Content of exercises: 1. Evaluation of color and viscosity of wine; 2. Recognition and evaluation of different tastes: sour, sweet, bitter; 3. Recognition and assessment of odors; 4. Descriptive methods: descriptive analysis, aromatic profile; 5. Methods of identification: comparison of couples, duo-trio test, test triangle; 6. Tasting wines of					

	different varieties, production technologies and years; 7. Determination of total acidity and content of sulfur dioxide in wine; 8. Determination of alcohol and specific gravity; 9. Determination of volatile acids and sugars in wine; 10. Spectrophotometric determination of total polyphenols in wine; 11. Spectrophotometric determination of total anthocyanins, color and hue of wine; 12. Determination of aroma and metals in wine.				
12.	Methods of study: Lectures and laboratory exercises, consultations, individual and team projects; e-learning.				
13.	Total amount of available time		156		
14.	Distribution of the available time		2+2+1		
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1	
16.	Other forms of activities	16.1.	Team projects	1	
		16.2.	Individual projects	1	
		16.3.	Individual study	-	
17.	Forms of assessment				
	17.1.	Exams (mid-term exams, exam, electronic testing)			70
	17.2	Project activities (oral and written presentation)			10
	17.3.	Other forms of studying activities			20
18.	Criteria for assessment (points / grade)	to 50 points		5 (five)	(F)
		from 51 to 60 points		6 (six)	(E)
		from 61 to 70 points		7 (seven)	(D)
		from 71 to 80 points		8 (eight)	(C)
		from 81 to 90 points		9 (nine)	(B)
from 91 to 100 points		10 (ten)	(A)		
19.	Condition for getting a signature and taking the final exam		/ 60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions		
20.	Language in which classes are conducted		Macedonian		
21.	Method of monitoring the quality of instruction		Self-evaluation		
22.	Literature				
	Compulsory literature				
22.1.	Ordinal number	Author	Title	Publisher	Year
	1.	Violeta Ivanova-Petropulos	Sensory and analytical evaluation of wine (reviewed script)	UGD - Štip	2013

	2.	Violeta Ivanova-Petropulos	Workshop of Sensory and analytical evaluation of wine (reviewed script)	UGD - Štip	2013
	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
22.2.	1.	Zoecklein B, Fugelsang KC, Gump BH, Nury FS	Wine analysis & Production	Ad Verbum, Skopje	1995
	2.	Jackson R,U	Wine Testing, A professional handbook, 2th Ed	Elsevier	2009
	3.	Violeta Ivanova-Petropulos	Authorized lectures of Sensory and analytical evaluation of wine in ppt format	UGD - Štip	2012

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	PROCESS TECHNIQUES IN WINE INDUSTRY			
2.	Course code	2ZF121512			
3.	Study programme	Oenology			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delcev" - Stip, Faculty of Agriculture			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	First year/ second semester	7.	Number of ECTS credits	8
8.	Professor	Prof. Risto G Kukutanov, PhD			
9.	Preconditions for course enrollment	No			
10.	Goals of the course programme: Introduction in basic rules of use of processing machines in winemaking. Learn to handle and support the winemaking machines and proper use of technical – technological processes in different production techniques.				
11.	Content of the course: Study material covers the procedural technique that is applied in production technology for processing grapes. Technical and technological processes for processing wine. 1. Access ramps for unloading red and white grapes 2. Different types of grape crushers. Sulfur burettes. Equipment for transport of grape pulp. 3. Different types of strains, 4. Presses, 5. Different types of filters for must and sediment 6. Fluid pumps, pumps for must, 7. Equipment for storage and fermentation of red and white wines. 7. Machines and equipment for manipulation of final product. 8. Cooling devices for fermenting wines, 9. Equipment for stabilisation 10. Packaging lines, Machine lines for production of concentrated products, 11. Types of distillery 12. Indoor and outdoor transport machinery and transport equipment.				
12.	Methods of study: Lectures, Laboratory exercises, e-learning, individual and team projects, consultations.				
13.	Total amount of available time	240 hours			

14.	Distribution of the available time		2+1+1		
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1	
16.	Other forms of activities	16.1.	Team projects	0.5	
		16.2.	Individual projects	0.5	
		16.3.	Individual study		
17.	Forms of assessment				
	17.1.	Exams (mid-term exams, exam, electronic testing)			70
	17.2.	Project activities (oral and written presentation)			10
	17.3.	Other forms of studying activities			20
18.	Criteria for assessment (points / grade)		to 50 points	5 (five)	(F)
			from 51 to 60 points	6 (six)	(E)
			from 61 to 70 points	7 (seven)	(D)
			from 71 to 80 points	8 (eight)	(C)
			from 81 to 90 points	9 (nine)	(B)
			from 91 to 100 points	10 (ten)	(A)
19.	Condition for getting a signature and taking the final exam		60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions		
20.	Language in which classes are conducted		Macedonian		
21.	Method of monitoring the quality of instruction		Self-evaluation, Periodical tests, Interim polls,		
22	Literature				
22.1	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Risto G. Kukutanov I.; Canev	- Механизација во земјоделското производство	UGD-Stip	2010
	2.	Risto G. Kukutanov	ИНТЕРНА СКРИПТА -Процесна техника во винарството		
	3.				
22.2	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
	1	Devlin, T.	Textbook of biochemistry with clinical correlations, 4th ed	Wiley & Sons inc. pub. New York	1997
	2.	Rubin Gulaboski	Authorized lectures in ppt format (available on www.rubingulaboski.synthasite.com)		

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Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	Storage and packing			
2.	Course code	2ZF121212			
3.	Study programme	Food Processing of Animal Products			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delcev"- Stip, Faculty of Agriculture			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	Fourth /seventh semester	7.	Number of ECTS credits	4
8.	Professor	Assist. Prof. Zoran Dimitrovski, PhD			
9.	Preconditions for course enrollment	No			
10.	Goals of the course programme: Students are introduced with storage and packaging of animal products.				
11.	Content of the course programme: 1. Introduction 2. Types of animal products 3. Types of packaging 4. Actions packaging 5. Storage container 6. Equipment and means of filling, closing and storage containers 7. Designing packaging 8. Impact of packaging on the quality of the product 9. Impact of the product on the packaging 10. Ways of storing animal products.11. Storage conditions of animal products 12. Premises for the storage of animal products				
12.	Methods of study: Lectures, Laboratory exercises, e-learning, individual and team projects, consultations.				
13.	Total amount of available time	120 hours			
14.	Distribution of the available time	2+1+1			
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1	
16.	Other forms of activities	16.1.	Team projects	0.5	
		16.2.	Individual projects	0.5	
		16.3.	Individual study		
17.	Forms of assessment				
	17.1.	Exams (mid-term exams, exam, electronic testing)		70	
	17.2.	Project activities (oral and written presentation)		10	
	17.3.	Other forms of studying activities		20	

18.	Criteria for assessment (points / grade)	to 50 points	5 (five) (F)
		from 51 to 60 points	6 (six) (E)
		from 61 to 70 points	7 (seven) (D)
		from 71 to 80 points	8 (eight) (C)
		from 81 to 90 points	9 (nine) (B)
		from 91 to 100 points	10 (ten) (A)
19.	Condition for getting a signature and taking the final exam	60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions	
20.	Language in which classes are conducted	Macedonian	
21.	Method of monitoring the quality of instruction	Self-evaluation, Periodical tests, Interim polls,	

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	PRACTICAL WORK IN WINERY			
2.	Course code	2ZF122012			
3.	Study programme	Oenology			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delčev"- Štip, Faculty of Agriculture			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	Fourth year/eight semester	7.	Number of ECTS credits	6
8.	Professor	Prof. Georgi Michev PhD			
9.	Preconditions for course enrollment	/			
10.	Goals of the course programme: Defining of the basic prerequisites for production of quality raw material and quality wine. Quality control system.				
11.	Content of the course programme: A) Content of lectures: 1. Introduction; 2. Role of wine-making in total agriculture; 3. Founding winery; 4. Site and location; 5. Basic principles and methods for work in a winery; 6. Organization of the production processes; 7. Organization of the internal space; 8. Defining of the basic prerequisites for production of quality raw material and quality wine; 9. Modernization of the wine industry; 10. Defining the physical and chemical processes during the technological process of wine production; 11. Hygiene in the winery and control system; 12. Wine legislation and regulation for production control. B) Content of exercises: 1. Analysis of existing project - winery (site, location, infrastructure); 2. Analysis of existing project-winery - internal organization; 3. Quality control systems, ISO 9001; 4. HACCP; 5. ISO standard 14001; 6. ISO standard 22000; 7. Wine presentation; 8. Marketing; 9. Degustation of red wines; 10. Degustation of white wines.				
12.	Methods of study: Lectures and laboratory exercises, consultations, individual and team projects; e-learning.				

13.	Total amount of available time	152			
14.	Distribution of the available time	2+2+1			
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1	
16.	Other forms of activities	16.1.	Team projects	0.5	
		16.2.	Individual projects	0.5	
		16.3.	Individual study	-	
17.	Forms of assessment				
	17.1.	Exams (mid-term exams, exam, electronic testing)		70	
	17.2	Project activities (oral and written presentation)		10	
	17.3.	Other forms of studying activities		20	
18.	Criteria for assessment (points / grade)	to 50 points		5 (five)	(F)
		from 51 to 60 points		6 (six)	(E)
		from 61 to 70 points		7 (seven)	(D)
		from 71 to 80 points		8 (eight)	(C)
		from 81 to 90 points		9 (nine)	(B)
		from 91 to 100 points		10 (ten)	(A)
19.	Condition for getting a signature and taking the final exam	/ 60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions			
20.	Language in which classes are conducted	Macedonian			
21.	Method of monitoring the quality of instruction	Self-evaluation			

22.	Literature				
22.1.	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Borimir Vojnoski	Practical work in winery, Internal script	UGD-Stip	2011
	2.				
22.2.	Additional literature				
	Ordinal number	Author	Title	Publisher	Year

		1.	Markalit Y	Winary Technology and operation: A Handbook for Small Wineries		2003
		2.				
		3.				

Appendix No.3		Syllabus for the first, second and third cycle of study				
1.	Course title	Grape and wine marketing				
2.	Course code	2ZF107112				
3.	Study programme	Oenology, 4 year study programme				
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delcev" - Stip, Faculty of agriculture - Stip				
5.	Level of study (first, second, third cycle)	First cycle				
6.	Academic year / semester	IV year/ VII semester	7.	Number of ECTS credits	4	
8.	Professor	Ass. Prof. Elenica Sofijanova, Ph.D				
9.	Preconditions for course enrollment	-				
10.	Goals of the course programme: Introduce students with the marketing approach and the marketing concept wine and grapes with all the marketing activities and product range.					
11.	Content of the course programme: Content of lectures: 1. Introduction, concept definition and importance of marketing; 2. Marketing activities and marketing concepts; 3. Product Selection and agricultural assortment of grapes and wine; 4. Headlines way of selling grapes and wine; 5. Determination of grape and wine prices; 6. Analysis of demand and supply of grapes and wine; 7. Mechanism and grape and wine market organization; 8. Market institutions in the supply of grapes and wine; 9. Market indicators and conditions of supply of grapes and wine; 10. World market of grapes and wine 11. Republic of Macedonia's foreign trade exchange with grapes and wine; 12. Grape and wine market research. Contents of practice: 1. Basic principles, concepts and marketing concepts; 2. Use marketing activities and promotion concepts for new product market (wine); 3. Tracking World Turned selection of the most sought after product; 4. Methods for determining a way of selling grapes and wine; 5. Development of methods for determining prices of grapes and wine; 6. Examples of analysis of demand and supply of grapes and wine; 7. Function in goof the market mechanism and organization of grapes and wine; 8. Consideration of market institutions in the supply of grapes and wine; 9. Development of market indicators and conditions of supply of grapes and wine; 10. Graphical representations of the world's grape and wine producers; 11. Graphic display of the largest trade partners, grapes and wine; 12. Case study research on a world market for grapes and wine.					
12.	Methods of study: Lectures, theoretical and practical exercises, consultations; making independent seminar work; learning home; exam preparatory classes and mid-term tests: consultation.					
13.	Total amount of available time	120 hours				
14.	Distribution of the available time	2 +1 +1				

15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1
16.	Other forms of activities	16.1.	Team projects	0.5
		16.2.	Individual projects	0.5
		16.3.	Individual study	/
17.	Forms of assessment			
	17.1.	Exams (mid-term exams, exam, electronic testing)		70
	17.2.	Project activities (oral and written presentation)		10
	17.3.	Other forms of studying activities		20
18.	Criteria for assessment (points / grade)	to 50 points		5(five) (F)
		from 51 to 60 points		6(six) (E)
		from 61 to 70 points		7(seven) (D)
		from 71 to 80 points		8(eight) (C)
		from 81 to 90 points		9(nine) (B)
		from 91 to 100 points		10(ten) (A)
19.	Condition for getting a signature and taking the final exam	60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions		
20.	Language in which classes are conducted	Macedonian		
21.	Method of monitoring the quality of instruction	Self-evaluation, periodic tests for students, questionnaires		
22.	Literature			
22.1.	Compulsory literature			
	Ordinal number	Author	Title	Publisher
	1.	Jakovski B.	Marketing	UKIM
	2.	Tomin,A.,M.Gjorovic	Markets and marketing of agricultural products	NIR"Cooperative" Belgrade
22.2.	Additional literature			
	Ordinal number	Author	Title	Publisher
	1.	Philip Kotler, GeryAmstrong	Principles of marketing	Akademski pecat, Skopje
				2010

Appendix No.3		Syllabus for the first, second and third cycle of study
1.	Course title	Quality Management
2.	Course code	2MF103712
3.	Study programme:	QUALITY CONTROL
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delcev"- Stip, Faculty of Agriculture

5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	Fourth year / VIII semester	7.	Number of ECTS credits	4
8.	Professor	Prof. Sasa Mitrev, Ph.D			
9.	Preconditions for course enrollment	No			
10.	Goals of the course programme: Quality management in the modern organization. Customer loyalty. Creating a competitive market organizations. Role, importance and implementation of the ISO 9001 family of standards				
11.	Content of the course programme: 1. Introduction to quality management (quality as a strategic goal and utility organizations for competitiveness). 2. Quality management system (general requirements relating to the ISO 9001:2008 Quality Management System). 3. Management responsibility (item 5 of the standard ISO 9001:2008). 4. Resource management (item 6 of the standard ISO 9001:2008). 5. Conversion product (item 7.1, 7.2 and 7.3 of the standard ISO 9001:2008). 6. Realization of the product (see section 7.4, 7.5 and 7.6 of the standard ISO 9001:2008). 7. Measurement, analysis and improvement (item 8 of the standard ISO 9001:2008). 8. Introduction to ISO 17025, the competence of testing and calibration laboratories. 9. Introduction to ISO 27001, Information Security Management Systems. 10. Introduction to ISO 14001, Environmental Management. 11. Introducing standard OHSAS 18001 health and safety management. 12. Introduction to ISO 22000 Food Safety Management System.				
12.	Methods of study: lessons, exams.				
13.	Total amount of available time	120 hours			
14.	Distribution of the available time	2+1+1			
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2	
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1	
16.	Other forms of activities	16.1.	Team projects		
		16.2.	Individual projects	1	
		16.3.	Individual study		
17.	Forms of assessment				
	17.1.	Exams (mid-term exams, exam, electronic testing)		70	
	17.2.	Project activities (oral and written presentation)		10	
	17.3.	Other forms of studying activities		20	
18.	Criteria for assessment (points / grade)	to 50 points		5(five) (F)	
		from 51 to 60 points		6(six) (E)	
		from 61 to 70 points		7(seven) (D)	
		from 71 to 80 points		8(eight) (C)	
		from 81 to 90 points		9(nine) (B)	
		from 91 to 100 points		10(ten) (A)	

19.	Condition for getting a signature and taking the final exam	/ 60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions			
20.	Language in which classes are conducted	Macedonian			
21.	Method of monitoring the quality of instruction	Self-evaluation			
22.	Literature				
22.1.	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Institute of accreditation of Republic of Macedonia	Quality management systems - Requirements (ISO EN ISO 9001:2008)	IARM	
	2.	Hrvoje Skoko	Quality management	Sinergija, Zagreb, Croatia	2000
	3.	David Hoyle	Quality Systems Handbook (4 th edition)	Butterworth-Heinemann, A member of the Reed Elsevier plc group	2001
22.2.	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Institute of accreditation of Republic of Macedonia	ISO 17025, ISO 27001, ISO 14001, ISO 22000, ISO 18001	IARM	2010
	2.				
	3.				

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Course title	Farm Management			
2.	Course code	ZZF102512			
3.	Study programme	Agromanagement, 4 year study programme			
4.	Organizers of the study programme (faculty, institute, group)	University "Goce Delcev" - Stip. Faculty of agriculture - Stip			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	IV year/ VIII semester	7.	Number of ECTS credits	4
8.	Professor	assi. Prof. Elenica Sofijanova, Ph.D			
9.	Preconditions for course enrollment	/			

10.	Goals of the course programme: The course aims is to present students with introductory observations on the importance of farm management through managerial functions of planning, job analysis, recruitment, selection, training and development, as well as measuring the performance of management by developing basic management skills.			
11.	Content of the course programme: A) Contents of lectures: 1. Farm management in the twenty-first century; 2. Measuring the performance of management; 3. Economic principles-choice of production levels; 4. Whole farm planning, cashf low budget 5. Farm business organization and yield; 6. Dealing with risk and uncertainty, investment analysis; 7. Obtaining resources for capital management and use of credits; 8. Control and use of land; 9. Human resource management and planning of the agricultural labor force; 10. Improving management capacity, 11. Rules and regulations for agricultural labour; 12. Management of self-development, SWOT-analysis. B) Contents of exercises: 1. Management in agriculture 2. Accounting records and comparative analysis; 3. Study of economic farm unit; 4. Planning profitability, cash flow and capital investment evaluation (practical examples); 5. Human resource planning and mechanization; 6. Sources of funding-balance sheet and income statement; 7. Tax-practice examples; 8. Marketing (examples); 9. European Union –Farm Management; 10. Agricultural marketing organizations; 11. Cereal markets-examples; 12. Live stock markets, examples;			
12.	Methods of study: Lectures, theoretical and practical exercises, consultations; making independent seminar work; learning home; exam preparatory classes and mid-term tests: consultation.			
13.	Total amount of available time	120 hours		
14.	Distribution of the available time	2 +1 +1		
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2
		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	1
16.	Other forms of activities	16.1.	Team projects	0.5
		16.2.	Individual projects	0.5
		16.3.	Individual study	/
17.	Forms of assessment			
	17.1.	Exams (mid-term exams, exam, electronic testing)		70
	17.2.	Project activities (oral and written presentation)		10
	17.3.	Other forms of studying activities		20
18.	Criteria for assessment (points / grade)		to 50 points	5(five) (F)
			from 51 to 60 points	6(six) (E)
			from 61 to 70 points	7(seven) (D)
			from 71 to 80 points	8(eight) (C)
			from 81 to 90 points	9(nine) (B)
			from 91 to 100 points	10(ten) (A)
19.	Condition for getting a signature and taking the final exam		/ 60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions	
20.	Language in which classes are conducted		Macedonian	

21.	Method of monitoring the quality of instruction	Self-evaluation, periodic tests for students, questionnaires			
22.	Literature				
22.1.	Compulsory literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Donald D. Kay, William M. Edwards, Patricia A. Daffy	Farm Management (VI edition)	Publishing Center TRI	2009
	2.	Jonathan Turner, Martin Taylor	Applied Farm Management (Second Edition)	Publishing Center TRI	2010
	3.	Gareth Jones, Jennifer George	Modern Management	ISPPI, Skopje	2009
22.2.	Additional literature				
	Ordinal number	Author	Title	Publisher	Year
	1.	Biljana Bogičević	Human Resource Management	Belgrade	2004
	2.	Lloyd Byars, Leslie Rue	Human Resource Management	McGraw-Hill	2006

UNIVERSITY ELECTIVE COURSES - Fourth year of study

Appendix No.3		Syllabus for the first, second and third cycle of study			
1.	Title of the Course	Fundamentals of Tourism			
2.	Code	UGD102212			
3.	Study Programme	Tourism			
4.	Organizer of the study programme (unit or institute, Faculty, department)	University Goce Delcev-Stip Faculty of Tourism and Business Logistics Department of Gevgelija			
5.	Cycle (first, second and third cycle)	First cycle			
6.	Academic year / semester	I / I	7.	Number of credits	8
8.	Professor (s)	Ass. Prof. Zlatko Jakovlev PhD			
9.	Preconditions for course enrollment	Enrolled in first year studies			
10.	Goals of the course programme: The objectives are scientific and practical, scientific refers to the acquisition of theoretical knowledge of students about the basics of tourism, and the practical application of scientific knowledge in the hospitality practice.				
11.	Content of the course programme: Introduction <ul style="list-style-type: none"> 1. Theoretical and methodological approach to the study of tourism (subject, tasks, goals and methods of tourism studies) 2. Aspects of the scientific study of tourism 3. Theoretical understanding of the concept of tourism 				

	4. Practical importance of defining tourism 5. Tourism and analog appear 6. Socio-economic conditionality tourism 7. Theoretical views on the emergence of tourism 8. Tourist need 9. Factors of tourism 10. Tourism functions 11. Tourism values 12. Tourist destination 13. Tourist attractions and activities 14. Types of tourism 15. Tourist regulation 16. Tourist differential 17. Tourist futurology			
12.	Methods of study:: Lectures, tutorials and laboratory exercises			
13.	Total available time		216 hours	
14.	Distribution of available time		3 + 2 + 2 / per week	
15.	Forms of teaching / learning activities	15.1.	lectures / theoretical - contact teaching, e-teaching	3 hours
		15.2.	theoretical and practical exercises, e-exams, preparation of independent seminar work	2 hours
16.	Other forms of activities	16.1.	Project tasks	1 hours
		16.2.	Individual tasks	1 hours
		16.3.	Home learning	1 hours
17.	Forms of assessment			
	17.1.	Tests / oral exams		0-20 points
	17.2.	Seminars (paper / project - presentation: written and/or oral)		10 points
	17.3.	Activity and participation		20 points
18.	Criteria for assessment (points/grade)		up 50 points	5 (five) (F)
			51 to 60 points	6 (six) (E)
			61 to 70 points	7 (seven) (D)
			71 to 80 points	8 (eight) (C)
			81 to 90 points	9 (nine) (B)
			91 to 100 points	10 (ten) (A)
19.	Condition for getting a signature and taking the final exam	60% success from all activities before exam i.e 42 points from two mid-term tests, seminar attendance of lectures and exercises		
20.	Language in which classes are conducted	Macedonian language		
21.	Method of monitoring the quality of teaching	Self-evaluation		

Appendix No.3		Subject programme from first cycle studies			
1.	Course title	BIOLOGY			
2.	Course code	UGD102512			
3.	Study programme:	University elective subject			
4.	Organizers of the study programme (faculty, institute, group)	Faculty of Agriculture Department of Plant Protection			
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	Second / forth Third / sixth	7.	Number of ECTS credits	6
8.	Professor	Ass. prof. Liljana Koleva Gudeva PhD			
9.	Preconditions for course enrollment	No			
10.	Goals of the course programme: Gaining fundamental knowledge in biology which is necessary for understanding of life and life processes. Gaining of wide knowledge about the living organisms, cell structure, biological systems, as well as understanding of reproduction. Development of proper attitude to the each own health and health of other humans. Understanding of principles of inheritance. Implementation of gained knowledge.				
11.	Content of the course programme: 1. Biology as science of living organisms 2. The cell and cell structural elements 3. Nucleic acids 4. Cell cycle 5. Reproduction 6. Basics of genetics 7. Plant cytology 8. Classification of basic types of animal tissues 9. Plant tissues 10. Anatomy, morphology and physiology of plants 11. Anatomy and physiology of animals 12. Phylogenic and taxonomy of life organisms				
12.	Methods of study: research work; work in small groups; individual learning; practical classes; project work; discussion; debate; individual tasks				
13.	Total amount of available time	156 hours			
14.	Distribution of the available time	2 +2 +1			
15.	Forms of teaching activities	15.1.	Lectures - theoretical training	2 hours/week	

		15.2.	Practice (laboratory, auditory), workshops, outreach and teamwork	2 hours/week		
16.	Other forms of activities	16.1.	Team projects	-		
		16.2.	Individual projects	1 hour/week		
		16.3.	Individual study	-		
17.	Forms of assessment					
	17.1.	Exams (mid-term exams, exam, electronic testing)		70		
	17.2.	Project activities (oral and written presentation)		10		
	17.3.	Other forms of studying activities		20		
18.	Criteria for assessment (points / grade)		to 50 points	5 (five) (F)		
			from 51 to 60 points	6 (six) (E)		
			from 61 to 70 points	7 (seven) (D)		
			from 71 to 80 points	8 (eight) (C)		
			from 81 to 90 points	9 (nine) (B)		
			from 91 to 100 points	10 (ten) (A)		
19.	Condition for getting a signature and taking the final exam	/ 60% of term activities or minimum 42 points from 2 mid-term exams, project activities and attending to lectures and discussions				
20.	Language in which classes are conducted	Macedonian				
21.	Method of monitoring the quality of instruction	Self-evaluation				
22.	Literature					
	Compulsory literature					
	22.1.	Ordinal number	Author	Title	Publisher	Year
		1.	Ass. Prof. Liljana Koleva Gudeva	Cell biology	Authorized lessons	2009
		2.	Ass. Prof. Liljana Koleva Gudeva	Plant Physiology	GDU - Stip	2010
	Additional literature					
	22.2.	Ordinal number	Author	Title	Publisher	Year
1.		Prof. Jordanka Dimova	Phisiology	UKIM - Skopje	2000	

Appendix No.3		Subject programme from the first, second and third cycle studies
1.	Title of the subject	NATIONAL HISTORY
2.	Code	UGD102112
3.	Stady programmeme	First cycle / University selective course
4.	Organization of the study programme (unit	History and archeology

	or institute, department, department)				
5.	Level of study (first, second, third cycle)	First cycle			
6.	Academic year / semester	1/2	7.	Number of ECTS credits	5
8.	Professor	Prof.d-r Kiril Cackov			
9.	Preconditions for course enrollment	Subscribed 2 semester			
10.	<ul style="list-style-type: none"> - Goals for the course programme: - Students to gain a thorough knowledge of history; - For students to develop critical thinking as a basis for scientific interpretation of human society; - Formation - education as the highest human value; - Training of young researchers and promoting multiculturalism in the Republic. Macedonia - Formation of aesthetic, patriotic and moral values and develop a sense of belonging to their country; - Study of the contents of important historical phenomena, processes and moments from antiquity to the independence of the Republic of Macedonia .. 				
11.	<p>Content of the course programme: Subject of history, historiography and auxiliary sciences</p> <p>Creating Ancient Macedonian state</p> <p>Culture and religion of Ancient Macedonia</p> <p>Settlement of the Slavs in the Balkans and in Macedonia</p> <p>The spread of Christianity and literature in Macedonian Slavs</p> <p>Bogomil Movement</p> <p>Byzantine rule in Macedonia</p> <p>Macedonian liberation wars against the Byzantine Empire</p> <p>Independent rulers Average</p> <p>Falling Macedonia under Serbian rule</p> <p>Macedonia under Ottoman rule</p> <p>Resistance against Turkish rule in Macedonia (Mariovo rebellion and insurrection Skanderbeg)</p> <p>Cultural, educational and religious life of the population in Macedonia</p> <p>Liberation wars in the second half of the 19th century</p> <p>Foreign propaganda and the consequences of their actions</p> <p>Macedonia during the eastern crisis</p> <p>The emergence and growth of the Macedonian national revolutionary movement</p> <p>Liberation movement of the late 19th century</p> <p>Ilinden Uprising in Macedonia in 1903</p> <p>Consequences of the Ilinden Uprising</p> <p>Macedonia after the Ilinden Uprising</p> <p>Continuation of revolutionary activity and the outbreak of the Young Turk revolution in the 19th and 20th century</p> <p>Cultural and national development in the 19th and 20th century</p> <p>Macedonia during the Balkan Wars of 1912/13</p> <p>First Macedonia during the First World War 1914-1918</p>				

	Second Macedonia in the period between the two World Wars in the Kingdom of SHS and the Kingdom of Yugoslavia Third Second World War and the Anti-Fascist War in Macedonia 1941-1943 Anti-Fascist War 1944-1945 Historical significance of the Anti Macedonia after the Second World War 1944-1953 Macedonia in the period 1953-1991 Restoration Ohrid arheiposkopija as Macedonian Orthodox Church The collapse of the Yugoslav federation and the independence of Macedonia in 1991			
12.	Methods of study:: Oral Power Point presentation <ul style="list-style-type: none"> • Lectures • Presentations • Seminars on topics of extra-curricular content • Analysis of text / film / theater / literary works and so on. • Debate and discussion • Analysis of the philosophical problems / problematic learning • Individual assignments (homework, individual presentations, etc.). Own research (internet, bibliography, library, media, etc.)..			
13.	Total available funds - 152			
14.	Allocation of the available time 2+2+1			
15.	Forms of teaching activities	15.1	Lectures - theory	2 hours
		15.2	Exercises (laboratory auditory), seminars, teamwork	2 hours
16.	Other forms of activities	16.1	Project tasks	hours
		16.2	independent tasks	1 hour
		16.3	Home learning	hours
17.	Forms of assessment	Combined (currently writing and oral final exam)		
	17.1	tests	credits 40	
	17.2	Seminar paper / project (presentation: written and oral)	credits 10	
	17.3	Activity and participation	credits 20	
18.	Criteria for assessment (points / grade)	from 50	stitch	5 (five) (F)
		From 51 to 60		6 (six) (E)
		from 61 to 70		7 (seven) (D)
		from 71 to 80		8 (eight) (C)
		од 81 до 90		9 (nine) (B)

		From 91to 100	10 (ten) (A)		
19.	Condition for getting a signature and taking the final exam	Minimum of 42 points from current activities			
20.	Language of instruction	Macedonian			
21.	Method of monitoring the quality of teaching	Supporting student self-evaluation and evaluation			
22.	Literature				
	22.1	Compulsory literature			
	.	Author	Title	Publisher	Year
	1.		Историја на Македонскиот народ, т. 1-3,	Институт за национална историја	1969,1998,199,2002
	2.	- д-р Александар Стојановски. д-р Иван Кантарџиев, д-р Данчо Зогравски, д-р Михаило Апостолски	Историја на Македонскиот народ		1988
	3.	Велјановски, Н.	Македонија 1945-1991- пат до независноста	ИНИ	2002
	22.2	Additional literature			