









**BACHELOR'S DEGREE IN FOOD SCIENCE AND TECHNOLOGY****1st YEAR**

Code	Course	ECTS Credits	Semester
5145	General Biology	6	Fall
5146	Mathematics	6	Fall
 5147	General Chemistry	6	Fall
5148	Organic Chemistry	6	Fall
5149	Applied Physics	6	Fall
5150	Microbiology	6	Spring
5151	Human Physiology	6	Spring
5152	Biochemistry	6	Spring
 5153	Chemical Engineering Fundamentals	6	Spring
5154	Nourishment and Education	3	Spring
5155	Technical English	3	Spring

2nd YEAR

Code	Course	ECTS Credits	Semester
5156	Molecular Biology	6	Fall
 5157	Analysis Techniques	6	Fall
5158	Methods for Quality and Measurements Control	6	Fall
 5159	Unit operations in the food industry I	4.5	Spring
5160	Food Microbiology and Parasitology I	4.5	Fall
5161	Economy and Management of Food Companies	3	Fall
 5162	Unit operations in the food industry II	4.5	Spring
5163	Food Microbiology and Parasitology II	4.5	Spring
 5164	Chemistry and Food Biochemistry	6	Spring
 5165	Feedstock Production	4.5	Spring
 5166	Food Science I	6	Spring
5167	Food Sensory Analysis	4.5	Spring






3rd YEAR

Code	Course	ECTS Credits	Semester
5168	Food Science II	4,5	Fall
5169	Food Technology I	4,5	Fall
5170	Nutrition	6	Fall
5171	Food Toxi-infections	6	Fall
5172	Food Standardization and Legislation	3	Fall
5173	Public Health	3	Fall
5174	Quality Management Systems	3	Fall
5175	Food Science III	4,5	Spring
5176	Food Technology II	4,5	Spring
5177	Dietetics	6	Spring







5178	Abiotic Toxicology of Foods	3	Spring
5179	Food Biotechnology	6	Spring
5180	Catering	3	Spring
5181	Safety and Traceability in the Food Industry	3	Spring


4th YEAR

Code	Course	ECTS Credits	Semester
5182	Animal Origin Food Technology	6	Fall
5183	Fruits and Vegetables Food Technology	6	Fall
 5184	Environmental Management of the Food Industry	6	Fall
  5185	External Internships	12	Spring
  5186	Final Degree's Project	12	Spring/Fall

ELECTIVE COURSES: Choose 18 credits (12 in Fall semester and 6 in Spring semester)

Code	Course	ECTS Credits	Semester
6739	Foods and Healthy Properties	6	Fall
 7563	Sustainability in the Food Industry	6	Fall
6741	Technology of Products Derived from Cereals and Alcoholic Drinks	6	Fall
 6742	Design and Development of Meat Products	6	Fall
 6743	New Tendencies in Human Nourishment	3	Spring
6744	Education for Health in Nourishment and Nutrition	3	Spring
6746	Advances in the Analysis and Control of Food Quality	3	Spring
8125	Clean Label: A technological Challenge for the Food Industry	3	Spring
 8126	Biotechnological Processes and Products	3	Spring
8127	The Marketing of Food and the Consumer Response	3	Spring

IMPORTANT INFORMATION

 English Friendly Courses.
<ul style="list-style-type: none"> • Fall Semester = 1^o Semester • Spring Semester= 2^o Semester
Optional courses require a minimum of students and could change the semester
Final Degree Dissertation and Internships may need special requirements