

## FOOD TECHNOLOGY\*

Modality: technological

Completion: minimum: 3 years; maximum: 6 years

Shift: evening\*\*

Vacancies: 40

1st year – 1st semester		
Area of study	Course	Workload (hours)
Management and Entrepreneurship	People Management	30
Theoretical Principles and Health	General Chemistry	60
	Introduction to Chemical Laboratories	30
	Introduction to Food Technology	45
	Biostatistics	60
	Calculus	60
	Scientific Methodology	30
	Reading and Text Interpretation in English I	30
	Food Microbiology	45
1st year – 2nd semester		
Area of study	Course	Workload (hours)
Management and Entrepreneurship	Entrepreneurship	30
Theoretical Principles and Health	Food Chemistry	75
	Analytical Chemistry	60
	Reading and Text Interpretation in English II	30
	Nutrition and Health	45
	Food Preservation	45
	Physical Chemistry	60
	Food Sensory Analysis	45
2nd year – 1st semester		
Area of study	Course	Workload (hours)
Management and Entrepreneurship	Business Management	30
Theoretical Principles and Health	Bromatology	60
	Transport Phenomena	45
	Biochemistry	75
	Food Safety, Laws and Regulations	45
	Microbiological Analysis of Food	45
	Instrumental Analysis	90
Intermediate Training – Food Analyst		
2nd year – 2nd semester		
Area of study	Course	Workload (hours)
Management and Entrepreneurship	Quality Management and Environmental Laws and Regulations	45
Theoretical Principles and Health	Enzymology	45
	Food Toxicology	30
Food Processing	Unit Operations I	60
	Cereal, Roots and Tubers Processing Technology	75
	Fruit and Vegetable Processing Technology	75
	Quality Control in the Food Industry	60
Intermediate Training – Food Quality Manager		

<b>3rd year – 1st semester</b>		
<b>Area of study</b>	<b>Course</b>	<b>Workload (hours)</b>
Management and Entrepreneurship	Product Marketing and Development	45
Food Processing	Dairy Products Technology	60
	Bakery Products Technology	75
	Unit Operations II	60
	Beverage Products Technology	60
	Oils and Fats Processing Technology	45
	Optional Course I	30
	Research Seminar I	30
<b>3rd year – 2nd semester</b>		
<b>Area of study</b>	<b>Course</b>	<b>Workload (hours)</b>
Management and Entrepreneurship	Integrative Project	75
Theoretical Principles and Health	Environment and Health	30
	Bioprocesses Applied to Food Technology	60
Food Processing	Meat Products Technology	75
	Food Packaging	30
	Optional Course II	30
	Candy Manufacturing Technology	75
	Research Seminar II	30
<b>Intermediate Training – Food Processing Assistant</b>		
Final Project		115
Internship		600
<b>Mandatory Extracurricular Activities</b>		<b>165</b>
<b>Total Required Workload (hours)</b>		<b>3,250</b>

\* Curriculum approved in 2014.

\*\* Evening-shift programs might have activities during the day, including on Saturdays.