

# FOOD SCIENCE AND TECHNOLOGY DEGREE

**ACADEMIC YEAR 2007/2008**

Degree	Food Science and Technology
Centre	Faculty of Sciences C/ Francisco Tomás y Valiente, 7 Campus de Cantoblanco 28049 – Madrid Phone: 914976879 <a href="#">Web page</a>
Academic Credits	150 and Education Complements
2 <sup>nd</sup> cycle only	

Total Credits	Compulsory Credits	Optional Credits	Free Election Credits	Total
Second Cycle	105	30	15	150
Total	105	30	15	150

<b>First Course</b>	<b>Compulsory Credits</b>	<b>Optional Credits</b>	<b>Free Election Credits</b>
	60	6	15*

Code	Subject	Type	Credits	Semester
13017	Food Chemistry and Biochemistry	(Tr)	7	1
14518	Food Products I	(Tr)	8	1
14522	Production of Raw Materials	(Tr)	5	1
14524	Operations and Processes in Food Technology	(Tr)	5	1
14526	Genetic Engineering	(Ob)	5	1
14519	Food Products II	(Tr)	6	2
14520	Food Microbiology	(Tr)	9	2
14521	Food Toxicology	(Tr)	5	2
14525	Food Production	(Tr)	5	2
14523	Public Health	(Tr)	5	2

<b>Second Course</b>	<b>Compulsory Credits</b>	<b>Optional Credits</b>	<b>Free Election Credits</b>
	45	24	15*

Code	Subject	Type	Credits	Semester
14528	Metabolism and Nutrition	(Tr)	7	1
14530	Food Normalization and Legislation	(Tr)	5	1
14531	Industrial Projects and Food Distribution	(Tr)	5	1
14533	Advanced Food Analysis	(Ob)	7	1
13024	Economy and Management of the Food industry	(Tr)	5	2
14527	Food and Culture	(Tr)	5	2
14529	Dietetics and Dietotherapy	(Tr)	5	2
14532	Integrated Experimentation in Food Science and Technology	(Tr)	6	2

### Optional Subjects Offer

#### First Course

Code	Subject	Type	Credits	Semester
14535	Biotechnology of Animals and Plants	(Op)	6	2
14537	Food Fermentations	(Op)	6	2
14543	Technology and Characterization of Edible Oils	(Op)	6	2

#### Second Course

Code	Subject	Type	Credits	Semester
14536	Microorganisms Biotechnology	(Op)	6	1
14539	Innovation in the Food Industry	(Op)	6	1
14545	Technology and Characterization of Wine	(Op)	6	1
14534	Food Additives and Coadjuvants in Technological Processes	(Op)	6	2
14538	Integrated Quality Management	(Op)	6	2
14540	Non-Thermal Preservation Methods	(Op)	6	2
14541	Practical Experience in the Food Sector	(Op)	6	2
14544	Technology and Characterization of Dairy Products	(Op)	6	2

→ Syllabus for the students of Human Nutrition and Dietetics (since academic year 2002/03)

<b>First Course</b>	<b>Compulsory Credits</b>	<b>Optional Credits</b>	<b>Free Election Credits</b>
	45	54**	16**

Code	Subject	Type	Credits	Semester
13017	Food Chemistry and Biochemistry	(Tr)	7	1
14518	Food Products I	(Tr)	8	1
14522	Production of Raw Materials	(Tr)	5	1
14524	Operations and Processes in Food Technology	(Tr)	5	1
14526	Genetic Engineering	(Ob)	5	1
14519	Food Products II	(Tr)	6	2
14520	Food Microbiology	(Tr)	9	2

<b>Second Course</b>	<b>Compulsory Credits</b>	<b>Optional Credits</b>	<b>Free Election Credits</b>
	35	54**	16**

Code	Subject	Type	Credits	Semester
14528	Metabolism and Nutrition	(Tr)	7	1
14530	Food Normalization and Legislation	(Tr)	5	1
14531	Industrial Projects and Food Distribution	(Tr)	5	1
14533	Advanced Food Analysis	(Ob)	7	1
13024	Economy and Management of the Food industry	(Tr)	5	2
14532	Integrated Experimentation in Food Science and Technology	(Tr)	6	2

**Optional Subjects Offer**

**First Course**

Code	Subject	Type	Credits	Semester
14535	Biotechnology of Animals and Plants	(Op)	6	2
14537	Food Fermentations	(Op)	6	2
14543	Technology and Characterization of Edible Oils	(Op)	6	2

**Second Course**

Code	Subject	Type	Credits	Semester
14536	Microorganisms Biotechnology	(Op)	6	1
14539	Innovation in the Food Industry	(Op)	6	1
14545	Technology and Characterization of Wine	(Op)	6	1
14534	Food Additives and Coadjutants in Technological Processes	(Op)	6	2
14538	Integrated Quality Management	(Op)	6	2
14540	Non-Thermal Preservation Methods	(Op)	6	2
14541	Practical Experience in the Food Sector	(Op)	6	2
14544	Technology and Characterization of Dairy Products	(Op)	6	2

→ Syllabus for the students of Technical Engineering of Food and Agricultural Industria (since academic year 2004/05)

<b>First Course</b>	<b>Compulsory Credits</b>	<b>Optional Credits</b>	<b>Free Election Credits</b>
	45	6+12***	16***

Code	Subject	Type	Credits	Semester
13017	Food Chemistry and Biochemistry	(Tr)	7	1
14518	Food Products I	(Tr)	8	1
14526	Genetic Engineering	(Ob)	5	1
14519	Food Products II	(Tr)	6	2
14520	Food Microbiology	(Tr)	9	2
14521	Food Toxicology	(Tr)	5	2
14523	Public Health	(Tr)	5	2

<b>Second Course</b>	<b>Compulsory Credits</b>	<b>Optional Credits</b>	<b>Free Election Credits</b>
	35	24+12***	16***

Code	Subject	Type	Credits	Semester
14528	Metabolism and Nutrition	(Tr)	7	1
14530	Food Normalization and Legislation	(Tr)	5	1
14533	Advanced Food Analysis	(Ob)	7	1
14527	Food and Culture	(Tr)	5	2
14529	Dietetics and Dietotherapy	(Tr)	5	2
14532	Integrated Experimentation in Food Science and Technology	(Tr)	6	2

#### Optional Subjects Offer

Code	Subject	Course	Type	Credits	Semester
14539	Innovation in the Food Industry	1	(Op)	6	1
14536	Microorganisms Biotechnology	1	(Op)	6	1
14541	Practical Experience in the Food Sector	2	(Op)	6	2
14535	Biotechnology of Animals and Plants	2	(Op)	6	2

#### First Course

Code	Subject	Type	Credits	Semester
14537	Food Fermentations	(Op)	6	2
14543	Technology and Characterization of Edible Oils	(Op)	6	2

## Second Course

Code	Subject	Type	Credits	Semester
14545	Technology and Characterization of Wine	(Op)	6	1
14534	Food Additives and Coadjutants in Technological Processes	(Op)	6	2
14538	Integrated Quality Management	(Op)	6	2
14540	Non-Thermal Preservation Methods	(Op)	6	2
14544	Technology and Characterization of Dairy Products	(Op)	6	2

(Tr): Troncal = Compulsory Credits

(Ob): Obligatorio = Compulsory Credits

(Op): Optativo = Optional Credits