



Universidad Autónoma  
de Madrid

## FOOD SCIENCE AND TECHNOLOGY DEGREE

### ACADEMIC YEAR 2020/2021

Studies	Food Science And Technology Degree
Centre	Faculty of Sciences C/ Francisco Tomás y Valiente, 7 Campus de Cantoblanco 28049 – Madrid Phone: 914976879  <a href="#">Web page</a> ↗
Knowledge Branch	Sciences
ECTS Credits	240

ECTS CREDITS	
Basic training (FB)	60
Compulsory (OB)	132
Optional (OP)	24
External practical (PE)	9
End-of-degree Project (TFG)	15
<b>Total</b>	<b>240</b>

### FIRST YEAR

Code	Subject	Credits	Type	Semester
<u>19443</u>	MATHEMATICS	6	FB	1
<u>16576</u>	PHYSICS	6	FB	1
<u>19444</u>	CHEMISTRY I	6	FB	1



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Code	Subject	Credits	Type	Semester
<u>19445</u>	CELL AND MOLECULAR BIOLOGY	6	FB	1
<u>16593</u>	FOOD ANTHROPOLOGY	6	OB	1
<u>16584</u>	STATISTICS	6	FB	2
<u>16580</u>	CHEMICAL ANALYSIS	6	FB	2
<u>19446</u>	CHEMISTRY II	6	FB	2
<u>19447</u>	FOOD PROCESSING TECHNOLOGY I	6	OB	2
<u>16591</u>	PRODUCTION OF FOOD RAW MATERIALS	6	OB	2

## SECOND YEAR

Code	Subject	Credits	Type	Semester
<u>16579</u>	MICROBIOLOGY	6	FB	1
<u>16583</u>	HUMAN PHYSIOLOGY	6	FB	1
<u>19448</u>	BIOCHEMISTRY	6	FB	1
<u>19449</u>	COMPOSITION AND PROPERTIES OF FOOD I	6	OB	1
<u>19450</u>	FOOD PROCESSING TECHNOLOGY II	6	OB	1
<u>16589</u>	FOOD MICROBIOLOGY AND PARASITOLOGY	6	OB	2
<u>19451</u>	TECHNOLOGY OF FRUITS, VEGETABLES AND CEREALS	6	OB	2
<u>16586</u>	FOOD CHEMISTRY AND BIOCHEMISTRY	6	OB	2
<u>19452</u>	FOOD COMPOSITION AND PROPERTIES II	6	OB	2
<u>19453</u>	FOOD INDUSTRY ENGINEERING	6	OB	2

## THIRD YEAR

Code	Subject	Credits	Type	Semester
<u>19454</u>	FOOD ANALYSIS TECHNIQUES I	6	OB	1
<u>19455</u>	TECHNOLOGY OF MILK AND EGG PRODUCTS	6	OB	1
<u>19456</u>	TECHNOLOGY OF MEAT AND FISH	6	OB	1
<u>16596</u>	FOOD TOXICOLOGY	6	OB	1
<u>16597</u>	NUTRITION AND DIETETICS	6	OB	1
<u>19457</u>	FOOD ANALYSIS TECHNIQUES II	6	OB	2
<u>16594</u>	FOOD BIOTECHNOLOGY	6	OB	2
<u>19458</u>	TECHNOLOGY OF OILS AND FATS	6	OB	2
<u>19459</u>	FOOD HYGIENE	6	OB	2
	OPTIONAL	6	OP	2



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#### FOURTH YEAR

Code	Subject	Credits	Type	Semester
19460	QUALITY MANAGEMENT	6	OB	1
19461	ECONOMY OF FOOD MARKETS AND LEGISLATION	6	OB	1
19462	TECHNOLOGY OF WINE AND ALCOHOLIC BEVERAGES	6	OB	1
	OPTIONAL	12	OP	1
16599	EXTERNAL PRACTICAL	9	PE	2
	OPTIONAL	6	OP	2
16600	END OF DEGREE PROJECT	15	TFG	2

#### OPTIONAL SUBJECTS

Code	Subject	Credits	Type	Semester
16605	FOOD FERMENTATIONS	6	OP	1
19463	ALTERNATIVE FOOD PRESERVATION TECHNOLOGIES	6	OP	1
19466	FOOD INDUSTRY MANAGEMENT	6	OP	1
16608	CULINARY TECHNOLOGY	6	OP	2
16613	FUNCTIONAL FOODS	6	OP	2
19464	RESEARCH, DEVELOPMENT AND INNOVATION IN FOOD INDUSTRY	6	OP	2
19465	FOOD SENSORY ANALYSIS	6	OP	2
16606	APPLIED BIOTECHNOLOGY *	6	OP	
16609	SUSTAINABLE EXPLOITATION OF AGRI-FOOD BY-PRODUCTS*	6	OP	
16614	NUTRIGENETICS *	6	OP	
19467	PUBLIC HEALTH *	6	OP	

\* Subject not offered in 2020-2021