



Universidad Autónoma
de Madrid

HUMAN NUTRITION AND DIET DEGREE + FOOD SCIENCE AND TECHNOLOGY DEGREE

ACADEMIC YEAR 2020/2021(1st year)

Studies	Human Nutrition And Diet Degree + Food Science And Technology Degree
Centre	Faculty of Sciences C/ Francisco Tomás y Valiente, 7 Campus de Cantoblanco 28049 – Madrid Phone: 914976879 Web page ↗ Faculty of Medicine C/ Arzobispo Morcillo, 2 y 4 28029 – Madrid Phone: 914975344/5457/5458 y 5307 Web page ↗
Knowledge Branch	Sciences Health Sciences
ECTS Credits	342

ECTS CREDITS	
Basic training (FB)	84
Compulsory (OB)	192
Optional (OP)	12
External practical (PE)	30
End-of-degree Project (TFG)	24
Total	342



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FIRST YEAR

Code	Subject	Credits	Type	Semester
<u>16576</u>	PHYSICS	6	FB	1
<u>16591</u>	PRODUCTION OF FOOD RAW MATERIALS	6	OB	1
<u>18422</u>	GENERAL CHEMISTRY	6	FB	1
<u>18424</u>	ANTHROPOLOGY AND PSYCHOLOGY OF FOOD	6	FB	1
<u>18425</u>	GENERAL BIOCHEMISTRY	6	FB	1
<u>19443</u>	MATHEMATICS	6	FB	1
<u>18427</u>	METABOLISM	6	FB	2
<u>18428</u>	GENERAL BIOLOGY	6	FB	2
<u>18429</u>	HUMAN ANATOMY	6	FB	2
<u>18430</u>	HUMAN PHYSIOLOGY	12	FB	2

SECOND YEAR IMPLANTATION: YEAR 2021/2022

Code	Subject	Credits	Type	Semester
<u>16579</u>	MICROBIOLOGY	6	FB	1
<u>16580</u>	CHEMICAL ANALYSIS	6	FB	1
<u>16586</u>	FOOD CHEMISTRY AND BIOCHEMISTRY	6	OB	1
<u>18423</u>	APPLIED STATISTICS	6	FB	1
<u>18426</u>	NUTRITIONAL EDUCATION	6	FB	1
<u>19447</u>	FOOD PROCESSING TECHNOLOGY I	6	OB	1
<u>18435</u>	FOOD MICROBIOLOGY AND PARASITOLOGY	9	OB	2
<u>18436</u>	HEALTH AND NUTRITION	6	OB	2
<u>18437</u>	PATHOPHYSIOLOGY	6	OB	2
<u>18438</u>	FOOD PHARMACOLOGY AND TOXICOLOGY	9	OB	2

THIRD YEAR IMPLANTATION: YEAR 2022/2023

Code	Subject	Credits	Type	Semester
<u>18440</u>	DIETETICS	6	OB	1
<u>18443</u>	NUTRITIONAL EPIDEMIOLOGY	6	OB	1
<u>19449</u>	COMPOSITION AND PROPERTIES OF FOOD I	6	OB	1
<u>19450</u>	FOOD PROCESSING TECHNOLOGY II	6	OB	1
<u>19454</u>	FOOD ANALYSIS TECHNIQUES I	6	OB	1
<u>19456</u>	TECHNOLOGY OF MEAT AND FISH	6	OB	1
<u>16594</u>	FOOD BIOTECHNOLOGY	6	OB	2
<u>19451</u>	TECHNOLOGY OF FRUITS, VEGETABLES AND CEREALS	6	OB	2
<u>19452</u>	FOOD COMPOSITION AND PROPERTIES II	6	OB	2
<u>19453</u>	FOOD INDUSTRY ENGINEERING	6	OB	2
<u>19457</u>	FOOD ANALYSIS TECHNIQUES II	6	OB	2
<u>19458</u>	TECHNOLOGY OF OILS AND FATS	6	OB	2



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FOURTH YEAR IMPLANTATION: YEAR 2023/2024

Code	Subject	Credits	Type	Semester
18439	CULINARY TECHNOLOGY	6	OB	1
18441	MARKETING, ECONOMY AND BUSINESS MANAGEMENT	6	OB	1
18442	FOOD SAFETY	6	OB	1
19455	TECHNOLOGY OF MILK AND EGG PRODUCTS	6	OB	1
19460	QUALITY MANAGEMENT	6	OB	1
19462	TECHNOLOGY OF WINE AND ALCOHOLIC BEVERAGES	6	OB	1
18444	CLINICAL NUTRITION	6	OB	2
18445	DIETOTHERAPY	6	OB	2
18446	DEONTOLOGY	6	OB	2
18447	PEDIATRIC NUTRITION	6	OB	2
18448	PUBLIC HEALTH	6	OB	2
19465	FOOD SENSORY ANALYSIS	6	OB	2

FIFTH YEAR IMPLANTATION: YEAR 2024/2025

Code	Subject	Credits	Type	Semester
	OPTIONAL I	6	OP	1 o 2
	OPTIONAL II	6	OP	1 o 2
16599	EXTERNAL PRACTICAL	9	PE	Annual
16600	END OF DEGREE PROJECT FOOD SCIENCE AND TECHNOLOGY DEGREE	15	TFG	Annual
18449	PROFESSIONAL DEVELOPMENT TRAINING	21	PE	Annual
18450	END OF DEGREE PROJECT HUMAN NUTRITION AND DIET DEGREE	9	TFG	Annual

OPTIONAL SUBJECTS HUMAN NUTRITION AND DIET DEGREE

Code	Subject	Credits	Type	Semester
18451	FUNCTIONAL FOODS	6	OP	
18452	EDIBLE OILS AND FATS	6	OP	
18453	DAIRY PRODUCTS	6	OP	
18454	ANIMAL FOOD PRODUCTS	6	OP	
18455	PLANT FOOD PRODUCTS	6	OP	
18456	FOOD R+D	6	OP	
18457	HOSPITAL NUTRITION	6	OP	
18458	SPORT AND NUTRITION	6	OP	
18459	PRACTICAL APPROACH TO CLINICAL NUTRITION	6	OP	
18460	NUTRITIONAL GENOMIC	6	OP	
18461	DISORDERS OF FOOD BEHAVIOUR: FROM A ANOREXIA TO OBESITY	6	OP	



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OPTIONAL SUBJECTS FOOD SCIENCE AND TECHNOLOGY DEGREE

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