

HUMAN NUTRITION AND DIET DEGREE + FOOD SCIENCE AND TECHNOLOGY DEGREE

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



CLICK ON THE CODE OF EACH SUBJECT TO ACCESS THE COURSE HANDBOOK

FIRST YEAR

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

SECOND YEAR

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

THIRD YEAR IMPLANTATION: YEAR 2022/2023

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

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 or 2
	OPTIONAL II	6	OP	1 or 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	

OPTIONAL SUBJECTS FOOD SCIENCE AND TECHNOLOGY DEGREE

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

CENTRES

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 ↗](#)