

FOOD SCIENCE AND TECHNOLOGY DEGREE

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



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

FIRST YEAR

Code	Subject	Credits	Type	Semester
16576	PHYSICS	6	FB	1
16593	FOOD ANTHROPOLOGY	6	OB	1
19443	MATHEMATICS	6	FB	1
19444	CHEMISTRY I	6	FB	1
19445	CELL AND MOLECULAR BIOLOGY	6	FB	1
16580	CHEMICAL ANALYSIS	6	FB	2
16584	STATISTICS	6	FB	2
16591	PRODUCTION OF FOOD RAW MATERIALS	6	OB	2
19446	CHEMISTRY II	6	FB	2
19447	FOOD PROCESSING TECHNOLOGY I	6	OB	2

SECOND YEAR

Code	Subject	Credits	Type	Semester
16579	MICROBIOLOGY	6	FB	1
16583	HUMAN PHYSIOLOGY	6	FB	1
19448	BIOCHEMISTRY	6	FB	1
19449	COMPOSITION AND PROPERTIES OF FOOD I	6	OB	1
19450	FOOD PROCESSING TECHNOLOGY II	6	OB	1
16586	FOOD CHEMISTRY AND BIOCHEMISTRY	6	OB	2
16589	FOOD MICROBIOLOGY AND PARASITOLOGY	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

THIRD YEAR

Code	Subject	Credits	Type	Semester
<u>16596</u>	FOOD TOXICOLOGY	6	OB	1
<u>16597</u>	NUTRITION AND DIETETICS	6	OB	1
<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>16594</u>	FOOD BIOTECHNOLOGY	6	OB	2
<u>19457</u>	FOOD ANALYSIS TECHNIQUES II	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

FOURTH YEAR

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

OPTIONAL SUBJECTS

Code	Subject	Credits	Type	Semester
<u>16605</u>	FOOD FERMENTATIONS	6	OP	1
<u>16606</u>	APPLIED BIOTECHNOLOGY	6	OP	1
<u>19463</u>	ALTERNATIVE FOOD PRESERVATION TECHNOLOGIES	6	OP	1
<u>19466</u>	FOOD INDUSTRY MANAGEMENT	6	OP	1
<u>16608</u>	CULINARY TECHNOLOGY	6	OP	2
<u>16613</u>	FUNCTIONAL FOODS	6	OP	2
<u>19464</u>	RESEARCH, DEVELOPMENT AND INNOVATION IN FOOD INDUSTRY	6	OP	2
<u>19465</u>	FOOD SENSORY ANALYSIS	6	OP	2

CENTRE

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