

# DOUBLE DEGREE IN HUMAN NUTRITION AND DIET AND FOOD SCIENCE AND TECHNOLOGY

ECTS CREDITS	
Centres <a href="#">(see)</a>	
Basic training (FB)	84
Compulsory (OB)	192
Optional (OP)	12
External practical (PE)	30
End-of-degree Project (TFG)	24
<b>Total</b>	<b>342</b>



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

## FIRST YEAR

Code	Subject	Credits	Type	Semester	Syllabus
<a href="#">16576</a>	PHYSICS	6	FB	1	Food Tec.
<a href="#">16591</a>	PRODUCTION OF FOOD RAW MATERIALS	6	OB	1	Food Tec.
<a href="#">18422</a>	GENERAL CHEMISTRY	6	FB	1	Nutrition
<a href="#">18424</a>	ANTHROPOLOGY AND PSYCHOLOGY OF FOOD	6	FB	1	Nutrition
<a href="#">18425</a>	GENERAL BIOCHEMISTRY	6	FB	1	Nutrition
<a href="#">19443</a>	MATHEMATICS	6	FB	1	Food Tec.
<a href="#">18427</a>	METABOLISM	6	FB	2	Nutrition
<a href="#">18428</a>	GENERAL BIOLOGY	6	FB	2	Nutrition
<a href="#">18429</a>	HUMAN ANATOMY	6	FB	2	Nutrition
<a href="#">18430</a>	HUMAN PHYSIOLOGY	12	FB	2	Nutrition

## SECOND YEAR

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

### THIRD YEAR

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

### FOURTH YEAR

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

### 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)	15	TFG	Annual
18449	PROFESSIONAL DEVELOPMENT TRAINING	21	PE	Annual
18450	FINAL DEGREE PROJECT (HUMAN NUTRITION AND DIET)	9	TFG	Annual

**OPTIONAL SUBJECTS HUMAN NUTRITION AND DIET DEGREE**

Code	Subject	Credits	Type	Semester
18452	EDIBLE OILS AND FATS	6	OP	
18454	ANIMAL 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 AN 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	
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: +34 914976879  
[Web page](#) ↗

**Faculty of Medicine**

C/ Arzobispo Morcillo, 2 y 4  
28029 – Madrid  
Phone: +34 91497 5344/5457/5458 y 5307  
[Web page](#) ↗