

# 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

| Code         | Subject   | Credits | Type | Semester |
|--------------|---|---------|------|----------|
|              | OPTIONAL SUBJECT I                                  | 6       | OP   | 1 or 2   |
|              | OPTIONAL SUBJECT II                                 | 6       | OP   | 1 or 2   |
| <u>16599</u> | EXTERNAL PRACTICAL                                  | 9       | PE   | Annual   |
| <u>16600</u> | END-OF-DEGREE PROJECT (FOOD SCIENCE AND TECHNOLOGY) | 15      | TFG  | Annual   |
| <u>18449</u> | PROFESSIONAL DEVELOPMENT TRAINING                   | 21      | PE   | Annual   |
| <u>18450</u> | FINAL DEGREE PROJECT (HUMAN NUTRITION AND DIET)     | 9       | TFG  | Annual   |

**OPTIONAL SUBJECTS HUMAN NUTRITION AND DIET DEGREE**

| Code         | Subject   | Credits | Type | Semester |
|--------------|---|---------|------|----------|
| <u>18452</u> | EDIBLE OILS AND FATS                                  | 6       | OP   | 1        |
| <u>18453</u> | DAIRY PRODUCTS  | 6       | OP   | 1        |
| <u>18456</u> | FOOD R+D  | 6       | OP   | 1        |
| <u>18457</u> | HOSPITAL NUTRITION                                    | 6       | OP   | 1        |
| <u>18458</u> | SPORT AND NUTRITION                                   | 6       | OP   | 1        |
| <u>18459</u> | PRACTICAL APPROACH TO CLINICAL NUTRITION              | 6       | OP   | 1        |
| <u>18460</u> | NUTRITIONAL GENOMIC                                   | 6       | OP   | 1        |
| <u>18461</u> | DISORDERS OF FOOD BEHAVIOUR: FROM ANOREXIA TO OBESITY | 6       | OP   | 1        |

**OPTIONAL SUBJECTS FOOD SCIENCE AND TECHNOLOGY DEGREE**

| Code         | Subject   | Credits | Type | Semester |
|--------------|---|---------|------|----------|
| <u>16605</u> | FOOD FERMENTATIONS                                | 6       | OP   | 1        |
| <u>19463</u> | ALTERNATIVE FOOD PRESERVATION TECHNOLOGIES        | 6       | OP   | 1        |
| <u>16609</u> | SUSTAINABLE EXPLOITATION OF AGRI-FOOD BY-PRODUCTS | 6       | OP   | 2        |
| <u>16613</u> | FUNCTIONAL FOODS                                  | 6       | OP   | 2        |

**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](#) ↗