

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

Institutional Accreditation



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

Centres ([see](#))



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

FIRST YEAR

Code	Subject	Credits	Type	Semester	Syllabus
16576	PHYSICS	6	FB	1	Food Tec.
16591	PRODUCTION OF FOOD RAW MATERIALS	6	OB	1	Food Tec.
18422	GENERAL CHEMISTRY	6	FB	1	Nutrition
18424	ANTHROPOLOGY AND PSYCHOLOGY OF FOOD	6	FB	1	Nutrition
18425	GENERAL BIOCHEMISTRY	6	FB	1	Nutrition
19443	MATHEMATICS	6	FB	1	Food Tec.
18427	METABOLISM	6	FB	2	Nutrition
20748	GENERAL BIOLOGY	9	FB	2	Nutrition
18429	HUMAN ANATOMY	6	FB	2	Nutrition
20749	HUMAN PHISIOLOGY	9	FB	2	Nutrition

SECOND YEAR

Code	Subject	Credits	Type	Semester	Syllabus
16579	MICROBIOLOGY	6	FB	1	Food Tec.
16580	CHEMICAL ANALYSIS	6	FB	1	Food Tec.
16586	FOOD CHEMISTRY AND BIOCHEMISTRY	6	OB	1	Food Tec.
18423	APPLIED STATISTICS	6	FB	1	Nutrition
18426	NUTRITIONAL EDUCATION	6	FB	1	Nutrition
19447	FOOD PROCESSING TECHNOLOGY I	6	OB	1	Food Tec.
18435	FOOD MICROBIOLOGY AND PARASITOLOGY	9	OB	2	Nutrition
18436	HEALTH AND NUTRITION	6	OB	2	Nutrition

Code	Subject	Credits	Type	Semester	Syllabus
<u>18437</u>	PATHOPHYSIOLOGY	6	OB	2	Nutrition
<u>18438</u>	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	Syllabus
	OPTIONAL SUBJECT I	6	OP	1 or 2	Nutrition/ Food Tec.
	OPTIONAL SUBJECT II	6	OP	1 or 2	Nutrition/ Food Tec.
<u>16599</u>	EXTERNAL PRACTICAL	9	PE	Annual	Food Tec.
<u>16600</u>	END-OF-DEGREE PROJECT (FOOD SCIENCE AND TECHNOLOGY)	15	TFG	Annual	Food Tec.

Code	Subject	Credits	Type	Semester	Syllabus
<u>18450</u>	FINAL DEGREE PROJECT (HUMAN NUTRITION AND DIET)	9	TFG	Annual	Nutrition
<u>20816</u>	PROFESSIONAL DEVELOPMENT TRAINING	21	PE	Annual	Nutrition

OPTIONAL SUBJECTS

OPTIONAL SUBJECTS HUMAN NUTRITION AND DIET DEGREE

Code	Subject	Credits	Type	Semester
<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
<u>20753</u>	LIPIDS: NUTRITION AND HEALTH	6	OP	1
<u>20754</u>	ALTERNATIVE AND EMERGING FOODS	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>19464</u>	RESEARCH, DEVELOPMENT AND INNOVATION	6	OP	1
<u>19466</u>	FOOD INDUSTRY MANAGEMENT	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

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