

Bachelor Programme Food Technology

		Period 1 September/October	Period 2 November/December	Period 3 January	Period 4 February	Period 5 March/April	Period 6 May/June
YEAR 1	Morning	Introduction to Cell Biology	General Chemistry 1 General Chemistry 2	Statistics 2	Nutritional Aspects of Foods	Mathematics Applied: Analysis Mathematics Applied: Linear Algebra	Food Production Chains Physical Chemistry for Food Scientists Presentation Skills
	Afternoon	Introduction to Food Technology	Organic Chemistry 1 Statistics 1 or Mathematics Applied: Intro	Organic Chemistry 2		Microbiology & Toxicology	
	YEAR 2	Morning	Mathematical Concepts Food Technology	Food Chemistry		Food Physics	
Afternoon	Food Microbiology	Food Preservation Processes	Food Hazards				
YEAR 3	Whole day	Free choice part (in consultation): choose a minor, electives and/or internship			Case Studies Product Quality	BSc thesis Food Science and Technology	

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