

# BSc Food Technology

## Study Programme



| Period    | 1<br>Sep-Oct                                                                      | 2<br>Nov-Dec                               | 3<br>Jan            | 4<br>Feb                                                                          | 5<br>Mar-Apr                        | 6<br>May-Jun                           |
|-----------|-----------------------------------------------------------------------------------|--------------------------------------------|---------------------|-----------------------------------------------------------------------------------|-------------------------------------|----------------------------------------|
| Year<br>1 | Introduction to Cell Biology                                                      | General Chemistry 1                        | Statistics 2        | Nutritional Aspects of Foods                                                      | Mathematics Applied: Analysis       | Food Production Chains                 |
|           |                                                                                   | General Chemistry 2                        |                     |                                                                                   | Mathematics Applied: Linear Algebra |                                        |
|           | Introduction to Food Technology                                                   | Organic Chemistry 1                        | Organic Chemistry 2 |                                                                                   | Microbiology & Toxicology           | Physical Chemistry for Food Scientists |
|           |                                                                                   | Mathematics Applied: Intro OR Statistics 1 |                     |                                                                                   |                                     | Presentation Skills                    |
| Year<br>2 | Mathematical Concepts for Food Technology                                         | Food Chemistry                             | Food Physics        | Food Engineering                                                                  | Food Packaging and Design           | Discipline Integrating Food Properties |
|           | Food Microbiology                                                                 | Food Preservation Processes                |                     |                                                                                   | Food Hazards                        | Quality Systems Operations             |
| Year<br>3 | Case Studies Product Quality + thesis<br>OR<br>minor, electives and/or internship |                                            |                     | Case Studies Product Quality + thesis<br>or<br>minor, electives and/or internship |                                     |                                        |



Courses year 1



Courses year 2



Courses year 3