



Food (graduate)

Curriculum: Technology and analysis

Course	Credits
Applied analytical chemistry	6
Applied physical chemistry	6
Dairy products	10
Cereal products	14
Food market economics	6
Animal production	8
Industrial tree cultures	6
Free courses	4
Quality of foods	10
Animal food techniques	4
Microbiological techniques	6
Biotic adversities management	8
Free courses	5
Internship	3
Final dissertation	24
Total credits	120

Food (graduate)

Curriculum: Food industry and management

Course	Credits
Applied analytical chemistry	6
Applied physical chemistry	6
Dairy products	10
Cereal products	14
Food market economics	6
Animal production	8
Industrial tree cultures	6
Free courses	4
Food industry	12
Quality of food industry	8
Environmental law and safety	4
Factory management and safety	4
Free courses	5
Internship	3
Final dissertation	24
Total credits	120

Food (graduate)

Curriculum: Innovation

Course	Credits
Applied analytical chemistry	6
Applied physical chemistry	6
Dairy products	10
Cereal products	14
Food market economics	6
Animal production	8
Industrial tree cultures	6
Free courses	4
Applied biochemistry and nutrition	8
Evaluation of meat products	4
Biotechnologies for innovation	8
Innovative food techniques	8
Free courses	4
Internship	3
Final dissertation	25
Total credits	120