

**Academic Year 2014/2015**  
**FOOD SCIENCES AND TECHNOLOGY**

Course	Unit	Credits	Semester
Mathematics	<i>Mathematics</i>	8	First (Fall)
General and inorganic chemistry	<i>General and inorganic chemistry</i>	6	First (Fall)
Organic chemistry	<i>Organic chemistry</i>	6	Second (Spring)
Biology	<i>Plant morpho-physiology</i>	4	Second (Spring)
	<i>Morphology and physiology of domesticated animals</i>	6	Second (Spring)
Food economics	<i>Agro-alimentary economics</i>	8	Second (Spring)
Food engineering	<i>Thermodynamics and physics</i>	6	First (Fall)
	<i>Physics and machines for food industry</i>	4	First (Fall)
Foreign languages	<i>English</i>	3	First (Fall)
Computer skills	<i>Computer skills</i>	3	
(Optional course)		6	
Analytical chemistry	<i>Analytical chemistry</i>	8	First (Fall)
Physical chemistry	<i>Physical chemistry</i>	8	Second (Spring)
Biochemistry	<i>Biochemistry</i>	8	First (Fall)
Genetic improvement for food quality and safety	<i>Genetic improvement for food quality and safety</i>	4	First (Fall)
Systematic biology of microorganisms	<i>Systematic biology of microorganisms</i>	8	First (Fall)
Composition and analysis of foods	<i>Composition and analysis of foods</i>	8	Second (Spring)
Unit operations and food processing	<i>Unit operations and food processing</i>	8	First (Fall)
Food law	<i>Food law</i>	6	Second (Spring)
(Optional course)		2	
Quality in food industry	<i>Quality management in food industry</i>	4	First (Fall)
	<i>Microbiological quality</i>	4	Second (Spring)
Food processing	<i>Food processing</i>	8	First (Fall)
Food microbiology	<i>Food microbiology</i>	8	First (Fall)
Food protection	<i>Post harvest pathology</i>	6	First (Fall)
	<i>Stored products entomology</i>	8	First (Fall)
Hygiene and nutrition	<i>Hygiene</i>	4	Second (Spring)

	<i>Human nutrition</i>	4	<b>Second (Spring)</b>
(Optional course)		8	
Final essay		6	

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<i>List of suggested optional courses</i>			
<b>Course</b>	<b>Unit</b>	<b>Credits</b>	<b>Semester</b>
Oenology	Oenology	4	<b>Second (Spring)</b>
Wine culture and olive culture	Wine culture and olive culture	4	<b>First (Fall)</b>
Wine microbiology	Wine microbiology	4	<b>First (Fall)</b>
Technology of fats	Technology of fats	4	<b>Second (Spring)</b>
Alimentary zoonosis	Alimentary zoonosis	4	<b>Second (Spring)</b>
Aquaculture	Aquaculture	4	<b>Second (Spring)</b>
Morphology of fish	Morphology of fish	4	<b>First (Fall)</b>
Feed manufacturing technologies	Feed manufacturing technologies	4	<b>First (Fall)</b>
Alimentary zoonosis	Alimentary zoonosis	4	<b>Second (Spring)</b>
Preparation of cured meat	Preparation of cured meat	4	<b>First (Fall)</b>
Sensory and rheological analysis of meats	Sensory and rheological analysis of meats	4	<b>Second (Spring)</b>