Academic Year 2014/2015 FOOD SCIENCES AND TECHNOLOGY						
Course	Unit	Credits	Semester			
Applied analytical chemistry	Applied analytical chemistry	6	Second (Spring)			
Applied physical chemistry	Applied physical chemistry	6	First (Fall)			
Dairy products	Technology of dairies	6	First (Fall)			
	Dairy microbiology	4	First (Fall)			
Cereal science and technology	Cereal and sweets technologies	6	Second (Spring)			
	Microbiology of cereals and sweets	4	Second (Spring)			
Food market economics	Food market economics	6	First (Fall)			
Animal production	Animal production	8	Second (Spring)			
Agroindustrial crop science	Agroindustrial crop science	6	First (Fall)			
Foreign languages	English	3	First (Fall)			
(Optional course)		5				
Microbial biotechnologies for food industry	Microbial biotechnologies for food industry	6	Second (Spring)			
Food quality and safety	Additives and contaminants	6	First (Fall)			
	Food analysis	4	First (Fall)			
Thermal exchange in food industry	Thermal exchange in food industry	6	Second (Spring)			
Machinery for food industry	Machinery for food industry	6	First (Fall)			
(Optional course)		7				
Final dissertation		25				

Academic Year 2014/2015 FOOD SCIENCES AND TECHNOLOGY List of optional courses available							
Course	Unit		Credits	Semester			
Defense and safety							
Mycotoxines in food productions		Mycotoxines in food productions	4	Second (Spring)			
Stored products prot	tection	Stored products protection	4	Second (Spring)			

Environment law and safety	Environment law and safety	4	Second (Spring)	
Quality and management				
Food technology applied to quality and certification	Food technology applied to quality and certification	4	First (Fall)	
Microbiology applied to quality and certification in food industry	Microbiology applied to quality and certification in food industry	4	First (Fall)	
Safety and management of food plants	Safety and management of food plants	4	First (Fall)	