

New Bachelor

In “Food and Nutrition Sciences”

STUDY CURRICULUM

Year I, Semester I (1)

Nr	Modules	ECTS
1	Introduction to Food Chemistry	5
2	General and Inorganic Chemistry	5
3	Introduction to Biology and Molecular Biology	5
4	Genetics	5
5	Production and Quality of Plant-based Food	5
6	Sociology of Food and Consumers	4
	Total	29

Year I, Semester II (2)

Nr	Modules	ECTS
1	Organic Chemistry	5
2	Introduction to Biostatistics and Scientific Work	6
3	Microbiology and Hygiene	5
4	Food Technology	5
5	Production and Quality of Primary Livestock products	5
6	Food Law and Bioethics	5
	Total	31

Year II, Semester I (3)

Nr	Modules	ECTS
1	Introduction to Food Biodiversity	5
2	Food Product Development and Marketing	5
3	Food Systems for Health and Sustainable Diet	5
4	Biochemistry	5
5	Anatomy and Histology	5
6	Human Nutrition I	5
	Totali	30

Year II, Semester II (4)

Nr	Modules	ECTS
1	Human Nutrition II	5
2	Human Physiology	5
3	Basics of Dietology	5
4	Nutrition Supplements and Functional Foods	4
5	Fermented Foods in Health and Nutrition	4
6	Technical English	3
7	Elective modules*	4
	Totali	30

Year III, Semester I (5)

Nr	Modules	ECTS
1	Community Nutrition and Public Health Interventions	5
2	Foodborne Diseases	5
3	Quality and Food Safety Systems	5
4	Analytical Control of Foods	4
5	Elective modules*	11
	Total	30

Year III, Semester II(6)

Nr	Modules	ECTS
1	Sensorial Analyses of Food	3
2	Elective modules	12
3	Profesional Practices	6
4	Exame/Theses	9
	Elective modules*	
	Entrepreneurship in Food Science	3
	Scientific writing and presentation	3
	Circular Economy in Food Systems	3
	Technology of Food Products from Beekeeping Sector	3
	Alternative Proteins and Future Foods	3
	Informatics	3
	Smart Technologies in Food Processing	4
	Food Packaging and Shelf-Life Extension	4
	Food Industry Management	4
	Basics of Economy	5
	Career management	3
	Physics	5
	Wild Plants/ Herbs	4
	Agriculture and Ecology	3
	Total	30
	Total (1+2+3+4+5+6)	180