

FIP: SEMESTER 1/6

UNIT CODE	Module Code	Module	Hours					ECTS Credits		Assessment regime	
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF120	UEF111	Applied mathematics	21	14		0	40	3	6		X
	UEF112	Applied Physics	21	10.5	10.5	0	33	3			x
	UEF121	General chemistry	21	7	10.5	0	37	3	6		X
	UEF122	Organic chemistry	21	7	10.5	0	37	3			X
UEF130	UEF131	cell biology	21	7	10.5	0	37	3	6		X
	UEF132	Genetics	21	10.5	7	0	37	3			X
UEF140	UEF141	Plant biology	21		17.5	0	37	3	6		X
	UEF142	Animal biology	21		17.5	0	37	3			X
UET110	UET111	C2i		21		0	30	2	6	X	
	UET112	English I		28		0	22	2		X	
	UET113	Agri-food law and legislation		14		0	37	2		x	
Subtotal			168	119	84	0	384	30	30		
Total semester workload			755								

FIP: SEMESTER 2/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime		
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF210	UEF211	Structural biochemistry	21	7	14	0	33	3	6		X
	UEF212	Physicochemical analysis techniques	14	7	14	0	40	3			x
UEF220	UEF221	Molecular biology	21	10.5	7	0	37	3	6		X
	UEF222	Microbiology	21		17.5	0	37	3			X
UEF230	UEF231	Plant physiology	21		17.5	0	37	3	6		X
	UEF232	Animal physiology	21		17.5	0	37	3			X
UEO210	UEO241	Elective Module 1	21	7		0	47	3	6	x	
	UEO242	Elective Module 2	21	7	14	0	33	3		X	
UET210	UET211	General economics	21			0	55	3	6	X	
	UET212	Management	21	7		0	47	3		X	
Subtotal			203	45.5	101.5	0	403	30	30		
Total semester workload			753								
ELECTIVE MODULES			Biotechnology basics/Chemical contaminants, <i>Biological contaminants</i>								

FIP: SEMESTER 3/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime	
			Lecture	Workshop	Practical work	Integrated course	Self- Study	Module	Unit	Continuous assessment
UEF310	UEF 311	Food biochemistry I	21		14	0	65	4	7	X
	UEF312	Enzymology	21	7	14	0	33	3		x
UEF320	UEF321	Food microbiology	21		21	0	60	4	7	X
	UEF322	Process engineering	21	7	7	0	40	3		X
UEF330	UEF331	Applied nutrition	14	7	7	0	25	2	6	X
	UEF332	Toxicology	14		7	0	30	2		X
	UEF333	Food science	14		14	0	25	2		x
UEO310	UEO311	Elective Module 1	21	7		0	25	2	4	X
	UEO312	Elective Module 2	21	7		0	25	2		X
UET310	UET311	ICT multimedia		28		0	50	3	6	X
	UET312	English II		28		0	50	3		x
Subtotal			168	91	84	0	428	30	30	
Total semester workload			771							
ELECTIVE MODULES			Biological functional food/Biowaste valorization, Chilling and refrigeration, and Chilling and freezing.							

FIP: SEMESTER 4/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime		
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF410	UEF 411	Bioprocess engineering	21	7		0	47	3	6		X
	UEF412	Conservation techniques	21		10.5	0	45	3			x
UEF420	UEF421	Plant production systems	21		17.5	0	37	3	6		X
	UEF422	Unit operations	21	10.5	7	0	37	3			X
UEF430	UEF431	Quality control management	21	14		0	40	3	6		X
	UEF432	Metrology	21	7	14	0	33	3			X
UEO410	UEO411	Elective Module 1	21	7		0	25	2	4	X	
	UEO412	Elective Module 2	21	7	10.5	0	15	2		X	
UET410	UET411	Organizational Culture				21	30	2	4	X	
	UET412	Bioethics and biosecurity I				28	25	2		X	
		Internship in a professional setting (Internship completed at the end of the first year)					120	4	4		
Subtotal			168	52.5	59.5	49	454	30	30		
Total semester workload			783								
ELECTIVE MODULES			Sampling techniques/ design of experiments/Food formulation and innovation process/ Food traceability/ Environmental Management								

FIP: SEMESTER 5/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime		
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF510	UEF 511	Science and Technology of Milk and Derivative Products	21		17.5	0	37	3	6		X
	UEF512	Science and technology of meat, fish and eggs	21		17.5	0	37	3			X
UEF520	UEF521	Technology of fruits, legumes and cereals	14		10.5	0	27	2	6		X
	UEF522	Fats technology	14		10.5	0	27	2			X
	UEF523	Chocolate and sugar technology	14		7	0	30	2			X
UEF530	UEF531	Quality-Hygiene	21			0	55	3	6		X
	UEF532	Conditioning and packaging	21	7	7	0	40	3			X
UEO110	UEO511	Elective Module 1	21		14	0	15	2	4	X	
	UEO512	Elective Module 2	21		14	0	15	2		X	
UET510	UET511	AI skills: Food science and Management	14			0	12	1	4	X	
	UET512	Entrepreneurship		21		0	30	2		X	
	UET513	Biostatistics I and bioinformatics I		21		0	7	1		X	
		Internship in the food industry (Internship completed at the end of the second year)				0	120	4	4		
		Subtotal	182	70	77	0	452	30	30		
Total semester workload			781								
ELECTIVE MODULES			Food additives/Sensory analysis/Juice and soft drinks technology/Wine brewery and vinegar production								

FQC/FIP: SEMESTER 6/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits	
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module Unit
		internship graduation project	0	0	0	0	750	30 30
		Total semester workload	750					