Bachelor's Degree in Food Science and Technology

**School of Agricultural Engineering and Environment**  
Building 3P  
Campus of Vera (València)

- **4 courses**  
- **240 credits**  
- **Spanish and valencian**  
- **Credit 20.27 € (2018/2019)**  
- **80 places**  
- **Cut-off marks**
  - 2016: 9.418  
  - 2017: 9.582  
  - 2018: 9.69

It will make you eligible for scholarships and be part of Spain's best technological university according to the Shanghai ranking.

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**Introduction to the degree**

The degree in Food Science and Technology includes a large number of scientific disciplines (composition and properties of food, food analysis, processing and modification of food, food biotechnology, microbiology and hygiene, quality management diet and nutrition, etc.). All these disciplines contribute to the knowledge of the three fundamental pillars of human diet: the production and conservation of food, quality and food safety, and food-health pairing. In this sense, we aim to train future professionals so they have solid knowledge on the development, conservation, transformation, packaging, distribution and use of safe, nutritious and healthy food.

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**International mobility**

It is very common for Food Science and Technology students and professionals to work in an international context. For this reason, there are many famous universities around the world which have programs that are similar to the degree in Food Science and Technology and where you can study part of your degree. The UPV’s International Programs Office has different exchange programs, such as Erasmus, Promoe and others.

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**Internships**

Internships in companies are very relevant in the training of our graduates. For this reason, students will be able to choose from among nearly 200 companies and food institutions located in the Valencian Community to go on their internships.

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**Continuation of studies**

With this degree, you will be able to access to:

- MD in Food Science and Engineering
- MD in Management and Food Safety
- others MD + levelling subjects

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**Professional opportunities**

The food industry is the biggest industrial sector in the country, comprising 15% of industrial GDP (data from the IFLA), which makes this sector a very important one for the Spanish economy. There are around 450 000 people working in this sector. These numbers show the power of the sector.

The fields where graduates will be able to work in their profession are: food safety, management and quality control, development and innovation, legal, scientific and technical advice, commercialization and marketing, food processing, collective catering and community nutrition and public health.

You can work in private companies, the civil service, or in public or private research centres.

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Enjoy our huge campuses with spaces designed for you such as the Student Recreation House. You can do up to 70 sports in our facilities. You will find many services at your disposal: language classes, discounts in public transport, counselling, employability support…
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Curriculum

Credits for obtaining the degree

<table>
<thead>
<tr>
<th>Basic courses</th>
<th>Compulsory</th>
<th>Optional</th>
<th>Internship</th>
<th>T.F.G.</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>63.00</td>
<td>141.00</td>
<td>24.00</td>
<td>0.00</td>
<td>12.00</td>
<td>240.00</td>
</tr>
</tbody>
</table>

The subjects that you will be able to take

Basic courses
- Biochemistry
- Biology of Microorganisms and Plants
- Biostatistics
- Food Business Economics and Management
- Foundations of Chemistry for Science and Food Technology
- Foundations of Mathematics
- Fundamentals of Food Engineering
- Fundamentals of Physics for Science and Food Technology
- Human Physiology

Compulsory courses
- Basic Operations in the Food Industry II
- Chemical Analysis I
- Chemical Analysis II
- Chemical Changes in Food Processing
- Chemical Composition of Foods
- Dietetics
- Environmental Management in the Food Industry
- Food Analysis and Quality Control I
- Food Analysis and Quality Control II
- Food and Culture
- Food Biotechnology
- Food Processing I
- Food Processing II
- Food Standardization and Legislation
- Human Nutrition
- Microbiology and Food Hygiene I
- Microbiology and Food Hygiene II
- Packaging
- Physical Properties of Food I
- Physical Properties of Food II
- Production of Raw Materials of Animal Origin
- Production of Raw Materials of Vegetable Origin
- Public Health
- Quality Engineering in the Food Industry
- Quality Management in the Food Industry
- Toxicology in the Food Industrial Processing
- Unit Operations in Food Processing I

Elective courses
- Systems and Quality Models
- Beverage Industries
- English B2 for Food Science and Technology and Oenology
- Food Business Startup
- Food From Genetically Modified Organisms
- Food Marketing
- German - A1 - A2 - B1 - B2
- Laboratory of Food Microbiological Analysis
- Microbiological Risk Assessment in Foods
- Scientific and Technical French - B1
- Valencià Tècnic - C1 - C2