



Bachelor's Degree in Food Science and Technology

Sciences



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



4 courses
240 credits



Spanish and
valencian



Credit 19,27€
(2020/2021)
It will make you eligible for
scholarships



80 places



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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.

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.

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.

Continuation of studies

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



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.

Study at the



and be part of
Spain's best technological university
according to the **Shanghai** ranking

Enjoy our huge campuses with spaces designed for you such as the Student Recreation House.

You can do up to 40 sports in our facilities.

You will find many services at your disposal: language classes, discounts in public transport, counselling, employability support...



Credits for obtaining the degree

Basic courses	Compulsory	Optional	Internship	TFG	Total
63.00	141.00	24.00	0.00	12.00	240.00

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

Chemical Analysis I - II
Chemical Changes in Food Processing
Chemical Composition of Foods
Dietetics

Environmental Management in the Food Industry
Food Analysis and Quality Control I - II
Food and Culture
Food Biotechnology
Food Processing I - II
Food Standardization and Legislation
Human Nutrition
Microbiology and Food Hygiene I - II
Packaging
Physical Properties of Food I - 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 Industry I - II

Elective courses

Academic and Professional French A1 - A2 - B1 - B2
Academic and Professional German A1 - A2 - B1 - B2
Beverage Industries
English B2 for Food Science and Technology and Oenology
Entrepreneurship in the Agrifood Sector
Food law and Consumer Protection
Food Marketing
Microbiological Risk Assessment in Foods
Quality Systems and Models
Scientific and Technical French - B1
Technical Valencian C1 - C2
The Food Industry and Commercial Distribution