



Course description

Domain: Natural and life sciences

Branch: Food Sciences

Cycle: License L2

Reporting structure: Faculty of Natural and Life Sciences Department of Agronomy

1 - Training objectives

The Food Sciences sector represents a common base for the different specialties linked to the agri-food domain. This training is of capital importance and responds to current and future issues linked to food, nutrition and the growing needs of the agri-food field and agricultural product processing companies.

Providing technical, theoretical and practical lessons, this course allows students to acquire the necessary fundamental knowledge before specializing in the third year. Food science graduates acquire the knowledge necessary to:

- Guarantee food safety and quality to monitor, control and improve food safety standards;
- Meet the nutritional needs of the population and develop products adapted to different populations, taking into account issues such as malnutrition, obesity, or even specific diets;
- Encourage innovation and research in the creation of new food products, in processing or preservation techniques;
- Contribute to sustainable development and the design of more sustainable production systems, to limit food waste and to promote environmentally friendly solutions;
- Support the economy and the food industry by training competent professionals in production, quality control, regulations, logistics, and management.

2 Semester organization of lessons

Semester 03

Teaching Unit	WHV	WHV				Coeff.	Credits	Evaluation Mode	
	14-16 W.	C	DW	PW	Others			Continue	Exam
Fondamental									
Plant physiology	45	1.5		1.5	55	2	4	40	60
Diet and food system	27.5	1.5			27.5	1	2	-	100
Biochemistry	67.5	3	1.5		82.5	3	6	40	60
Genetics	67.5	3	1.5		82.5	3	6	40	60
Methodology									
Expression and communication techniques 1 (English)	45	1.5	1.5	-	55	2	4	40	60
Biophysics	60	1.5	1.5	1	65	3	5	40	60
Discovery									
Environment and Sustainable Development	45	1.5	1.5		5	2	2	40	60
Transversal									
Ethics and Academic Deontology	22.5	1.5			2	1	1	-	100
Total Semester 3	375	15	7.5	2.5	375	17	30		

Semester 04

Teaching Unit	WHV	WHV				Coeff.	Credits	Evaluation Mode	
	14-16 W.	C	DW	PW	Others			Continue	Exam
Fondamental									
Animal physiology	67	3		1.5	82.5	3	6	40	60
Microbiology	90	3	1.5	1.5	110.5	4	8	40	60
Food and Food Technology Basis	45	1.5	1.5		55	2	4	40	60
Methodology									
Applied Immunology	45	1.5	1.5		55	2	4	40	60
Biostatistics	60	1.5	1.5	1	65	3	5	40	60
Discovery									
Plants and Environment	45	1.5	1.5		5	2	2	40	60
Transversal									
Computer tools	22.5	1.5			2.5	1	1	-	100
Total Semester 3	375	15	7.5	2.5	375	17	30		