

# ESTUDIÁ #FOOD INDUSTRY

Name of the course: Complementation Cycle for a Bachelor's Degree in Food Industries.

Title: **Bachelor's Degree of Food Industries.**

Level: Bachelor.

Duration: 2 and a half years. The pedagogical proposal totals one thousand nine hundred and eighty-eight teaching hours (1988 hours), which are distributed over five quarters, including the preparation of the thesis in the last one.

## Develop biotechnologies applied to food for an expanding global population

The Curriculum Complementation Cycle of the Bachelor's Degree in Food Industries aims to train professionals with an innovative profile for the design, development, production, operation and control of production processes of nutritious, safe and sensorially acceptable foods, which satisfy the desires and needs of consumers, and are environmentally friendly.

This academic proposal enables University Technicians in Food Industries and others with similar university training to access the National University degree level to complete their scientific and technical training in the specific field of food production and expand the horizons of development linked to research and innovation.

## Profile of the graduate in Bachelor's Degree in Food Industries

- Evaluate the quality of raw materials obtained by primary production, from all its aspects: hygienic-sanitary quality, technological quality and nutritional quality; in addition to its evolution in the course of the treatments to which it is subjected.
- Design, formulate and develop manufacturing techniques and food products that satisfy the current demands of the national and international market.
- Develop biotechnological processes applicable to the preparation and preservation of food.
- Produce and preserve different types of food products that are safe for the consumer and with optimal and competitive nutritional characteristics within the national and international market.
- Carry out quality control of food products and their certification, in the stages of production, in the finished product, in production plants, in transit, at suppliers, in marketing areas, in official and/or private laboratories.
- Carry out an expert assessment of the sanitary and hygienic quality of food in accordance with national and international food legislation.
- Technically direct private companies or public organizations.
- Collaborate - in the field of the food industry - in studies related to environmental impact, committed to using appropriate technologies to preserve natural resources and prevent pollution.

## Program

Mathematics II  
Physics II  
Biological Chemistry  
Food Analysis I  
chemistry physicist  
food chemistry  
Microbiology of regional products  
Experiment design  
Unit operations I  
Food Analysis II  
Industrial sanitation and hygiene  
Food toxicology  
Unit operations II  
Nutrition and sensory evaluation  
Management systems  
Food marketing and distribution  
Biotechnological processes  
Food Preservation  
Development of new products  
Regional technologies  
Thesis



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