

Faculty of Chemical Sciences of Ciudad Real Degree in Food Science and Technology		
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Centre Details	Address	Facultad de Ciencias Químicas Avda. Camilo José Cela, s/n. Campus Universitario 13071. Ciudad Real.
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Description of the Syllabus	Professional Qualification	Degree in Food Science and Technology
	Duration	Two years
	Division in Cycles	One cycle
Academic Calendar	Course start date:	2 nd October
	Course end date:	30 th May
	In the case of semestral subjects, the first semester runs from 2 nd October to 19 th January and the second semester runs from 12 th February to 30 th May.	

Name of the Faculty/Centre	Faculty of Chemical Sciences of Ciudad Real
Professional Qualification	Degree in Food Science and Technology
Date of the Syllabus	1994
Overall number of classes in UCLM credits	150 UCLM credits
Overall number of classes in ECTS credits	120 ECTS credits

First Year

Code	Subject	ECTS Credits
First Semester		
58103	Unit Operations	3,5
58104	Raw Materials of Foods	3,5
Second Semester		
58105	Industrial Fermentations	7
58106	Food Hygiene and Microbiological Control I	6
58107	Food Technology I	7

	Annual Subjects	
58101	Food Analysis	11
58102	Food Chemistry and Biochemistry	7
	<i>Optional Courses</i>	8
	<i>Free Configuration</i>	7

Second Year

Code	Subject	ECTS Credits
	First Semester	
58109	Sensory Analysis	7
58110	Enology	7
58111	Food Technology II	5
58112	Food Laws and Standards	3,5
58113	Economics and Management of the Food Company	4
	Second Semester	
58114	Food Hygiene and Toxicology II	5
58115	Food and Culture	3,5
58116	Public Health Services	2,5
	Annual Subjects	
58108	Human Nutrition and Dietetics	9,5
	<i>Optional Course</i>	8
	<i>Free Configuration</i>	5

Optional Courses

Code	Subject	ECTS Credits
58117	Dairy Products	4
58118	Bread and Bakery Products	4
58119	Edible Oils and Fats	4
58120	Fruits and Vegetables	5
58121	Beer and Spirits	4
58122	Meat Products	4
58123	Food packaging	4
58124	Waste water purification processes	5
58125	Physical Chemistry of Foods	4
58126	Instrumental Analytical Techniques	5
58127	Genetic Engineering	5
58128	Spectroscopic Techniques for Food Analysis	4