

PROGRAM FOR BACHELOR OF TECHNOLOGIST DEGREE in Food technology

Nº	CODE	SUBJECTS	CREDITS
1.	MI1110	Analytics I	4(3-2-0-8)
2.	MI1130	Analytics III	3(2-2-0-6)
3.	MI1140	Algebra	4(3-2-0-8)
4.	PH1110	Physics I	3(2-1-1-6)
5.	PH1120	Physics II	3(2-1-1-6)
6.	IT1110	General informatics	4(3-1-1-8)
7.	EM1010	General management	2(2-0-0-4)
22	CH3223	Organic chemistry	3(2-1-1-6)
23	CH3080	Physical chemistry	3(2-1-2-6)
24	CH3306	Analytical chemistry	3(2-0-2-6)
25	EE2012	Electrotechniques	2(2-1-0-4)
26	ME2015	Descriptive geometry	3(3-1-0-6)
27	BF2010	Biochemistry	3(3-0-0-6)
28	BF2011	Experiments in biochemistry	3(0-0-6-6)
29	BF2012	Food Microbiology	2(2-0-0-4)
30	BF2013	Experiments in Food Microbiology	3(0-0-6-6)
31	BF2023	Introduction to Food technology	3(2-0-2-6)
32	BF3814	Mechanical process and equipments	2(2-0-0-4)
33	BF3815	Mass transfer process and equipments	2(2-0-0-4)
34	BF3816	Heat transfer process and equipments	2(2-0-0-4)

35	BF3831	Methods for analysis and control of food quality	3(2-0-2-6)
36	BF3817	Project I- Process and equipments	2
37	BF3818	Project II– Food technology	2
	BF3827	Experiments in Process and equipments	2 (0-0-4-4)
		Specialization	12
38	BF3811	Materials and additives in food	2(2-0-0-4)
39	BF3819	Technology for food production	4(4-0-0-8)
40	BF3813	Food Preservation	2(2-0-0-4)
41	BF3840	Management system for food quality	2(2-0-0-4)
42	BF4710	Experiments in specialized food technology	2(0-0-4-4)
		SELECTIVE subjects	8
43	BF4212	Enzyme in food technology	2(2-0-0-4)
44	BF4217	Refrigeration technology for food production	2(1-2-0-4)
45	BF4312	Food sensory evaluation	2(1-0-2-4)
46	BF4313	Physico-chemical analysis in food	2(1-0-2-4)
47	BF4318	Standard and regulation of food	2(2-0-0-4)
48	BF4319	Food Additives	2(2-0-0-4)
49	BF4411	Machines and equipments in food production	3(3-0-0-6)
50	BF4416	Automatic machines in food production	2(2-0-0-4)
51	BF4801	Industrial practice	12
52	BF4800	Final thesis	6
Total			120 CREDIT