

# Food Science and Technology

## SCHOOL

School of Agricultural Engineering  
([www.etsea.udl.cat](http://www.etsea.udl.cat))

## BRANCH OF KNOWLEDGE

Sciences

## DURATION

4 years (240 credits)

## CREDITS

Basic training: 60

Compulsory: 132

Optional: 30

Practicum 12

Final project: 6

## EDUCATIONAL OBJECTIVES

Graduates in Food Science and Technology work in food companies, mainly in manufacturing processes, production management, quality control, analysis and inspection, and official control of foodstuffs and food industries. They also work in the research and development of new products. To this end they receive a training in basic science, food science, nutrition and health, food safety, food technology and quality management. They also learn skills for professional communication and action.

## COMPETENCES ACQUIRED

Evaluating raw materials, ingredients, additives and other materials for use in the food industry.  
Defining the systems of analysis and quality management in the food industry.  
Designing production lines.  
Food industry management.  
Knowledge dissemination and education on food.  
Formulating foods.  
Managing food safety.  
Planning food manufacturing processes.  
Selecting equipment and organizing food manufacture and packaging lines.

## CAREER OPPORTUNITIES

Analysis and quality control of foodstuffs.  
Dietetics and human nutrition.  
Agri-food companies and public organizations related to food.  
Economic management and markets.  
Food legislation, documentation and standardization.  
Raw materials, ingredients and additives of foodstuffs.  
Processing and postprocessing in the industry.  
Food safety and hygiene.