

YOU CAN INDEED PLAY WITH FOOD...  
YOU CAN CHANGE ITS FLAVOUR,  
PROCESS IT, PACKAGE IT, MARKET IT...  
INDULGE YOURSELF AND TASTE THE  
SUCCESS

## DEGREE IN FOOD TECHNOLOGY AND INNOVATION

UNIVERSITY SCHOOL OF ENGINEERING

4 years

240 ECTS



IN-CLASS

### CAREER OPPORTUNITIES

- Innovation, development and quality of food and drink processes and products.
- Food safety and hazard control, community nutrition and public health.
- Quality assurance brand management, protected geographical indications, designations of origin, etc.
- Commercialisation, communication and marketing.
- Legal, scientific and technical advice.

VALLADOLID (SPAIN)  
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[www.international.uemc.es](http://www.international.uemc.es)



- ✓ • PRACTICAL TRAINING WITH A FOCUS ON THE INDUSTRY
- ✓ • TECHNICAL SEMINARS ON SENSORY ANALYSIS AND TASTINGS
- ✓ • TEACHERS IN TOUCH WITH THE PROFESSION
- ✓ • WORK EXPERIENCE



WE FOSTER YOUR  
TALENT AND YOUR  
PROFESSIONAL  
CAREER



PROFESSIONAL  
FOCUS AND JOB  
OPPORTUNITIES



UEMC  
ENTREPRENEURS  
CLUB



INTERNATIONAL  
MOBILITY



INTERNATIONAL  
MENTORING  
PROGRAMME

## STUDY PROGRAMME

FIRST YEAR			
SEMESTER 1		ECTS	
The Business		6	
Information Technologies (IT)		6	
Food Microbiology		6	
Raw Materials Used in the Food Industry		6	
Environmental and Food Biology		6	
SEMESTER 2		ECTS	
Food Chemistry		6	
Mathematics and Statistics in the Food Industry		6	
Technological Innovation in the Food Industries		6	
Physics Applied to Food Technology		6	
Effective Communication Techniques		6	
SECOND YEAR			
SEMESTER 1		ECTS	
Food Marketing		6	
Food Legislation		6	
Technology and Innovation in Meat and Fish		6	
Technology and Innovation in Wine and Beverages		6	
Waste and By-products in the Food Industry		6	
SEMESTER 2		ECTS	
Gastronomy and Culinary Chemistry		6	
Technology and Innovation in Cereals		6	
English I		6	
Food Additives		6	
Physicochemical Food Analysis		6	
THIRD YEAR			
SEMESTER 1		ECTS	
Food Quality and Safety Management Systems		6	
Calculation of Industrial Processes		6	
Technology and Innovation of Dairy Products		6	
Sensory Analysis and Tasting		6	
Optional*	Technology and Innovation of Oils and Fats	6	
	Horticultural Technology and Innovation	6	
SEMESTER 2		ECTS	
Food Traceability and Food Quality Certification		6	
Innovation in Food Preservation Techniques		6	
Food Safety and Hygiene		6	
Practicum I		6	
Optional*	Analysis of Trends in Food Markets	6	
	Innovation Project Management	6	
FOURTH YEAR			
SEMESTER 1		ECTS	
Food Innovation		6	
Collective Hospitality and Catering		6	
Diet, Nutrition and Health		6	
Practicum II		6	
Optional*	Design of Food Facilities	6	
	English II	6	
	Food Culture	6	
SEMESTER 2		ECTS	
Internationalisation of the Food Business		6	
Food Biotechnology		6	
Innovation in Culinary Techniques		6	
Dissertation		6	
Optional*	Business Innovation	6	
	Production Management in the Food Industry	6	
	Innovation in Industrial Machinery	6	

(\*) Students must choose 24 credits in optional courses, of which, under current regulations, the University can recognise up to 6 credits for participation in university activities related to culture, sports, student representation, collaboration with departments, groups and research projects, solidarity, cooperation or similar

## WITH THE SUPPORT OF



## DUAL DEGREE POSSIBLE WITH:



## SCHOLARSHIPS AND STUDY GRANTS



Prospectus published in May 2018. The content of these programmes may be subject to variations depending on specific legislative changes and their implementation. It will also be subject to internal organisation requirements.