

A COMPLETE AND HEALTHY
EDUCATION TO NOURISH
THE XXI SOCIETY

DOUBLE DEGREE IN FOOD TECHNOLOGY AND INNOVATION WITH HUMAN NUTRITION AND DIETETICS

HIGHER POLYTECHNIC SCHOOL
HEALTH SCIENCES FACULTY

6 years

SPECIFIC
ACADEMIC
PLAN (PAE)



IN-CLASS



- ✓ PRACTICAL TRAINING WITH A COMPANY FOCUS
- ✓ WORK PLACEMENTS
- ✓ TEACHERS IN TOUCH WITH THE PROFESSION
- ✓ EXCELLENT EMPLOYMENT PROSPECTS

VALLADOLID (SPAIN)
(+34) 983 00 1000

www.international.uemc.es



CAREER OPPORTUNITIES

Graduates in both degrees are highly valued for their professional preparation, capacity and versatility.

FOOD TECHNOLOGY AND INNOVATION

- Food safety, hotel industry, catering services, community and public health.
- Commercialisation; marketing; legal, scientific and technical advice.
- Biotechnology, gastronomy, culinary chemistry.

DIETITIAN-NUTRITIONIST

- In public and private health: primary, specialist, mutual care.
- In the socio-health area: educational institutions, residences, catering services, food industry, etc.
- In physical activity and sport: sports centres, gyms, clubs, personal training.
- In the area of leisure, recreation and aesthetics: physical and aesthetic treatment centres.



WE FOSTER YOUR
TALENT AND YOUR
PROFESSIONAL CAREER



PROFESSIONAL FOCUS
AND JOB OPPORTUNITIES



UEMC ENTREPRENEURS
CLUB



INTERNATIONAL
MOBILITY

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STUDY PROGRAMME

FIRST YEAR			
1° SEMESTER	ECTS	2° SEMESTER	ECTS
The Business	6	English I	6
Environmental and Food Biology	6	Mathematics and Statistics in the Food Industry	6
Food Microbiology	6	Technological Innovation in the Food Industry	6
Raw Materials Used in the Food Industry	6	Physics Applied to Food Technology	6
Human Anatomy	6	Effective Communication Techniques	6
Physiology I	6	Physiology II	6

SECOND YEAR			
1° SEMESTER	ECTS	2° SEMESTER	ECTS
Waste and by-products in the Food Industry	6	Gastronomy and Culinary Chemistry	6
Information Technologies (IT)	6	Food Additives	6
Food Legislation	6	Physicochemical Food Analysis	6
Food Chemistry	6	Nutrition Psychology	6
Pathophysiology	6	Biochemistry	6
Research Methodology	6		

THIRD YEAR			
1° SEMESTER	ECTS	2° SEMESTER	ECTS
Food Quality and Safety Management Systems	6	Food Traceability and Food Quality Certification	6
Calculation of Industrial Processes	6	Innovation in Food Preservation Techniques	6
Technology and Innovation of Dairy Products	6	Food Safety and Hygiene	6
Technology and Innovation in Meat and Fish	6	Technology and Innovation in Cereals	6
Nutrition I	6	Endocrinology	6
		Nutrition II	6

FOURTH YEAR			
1° SEMESTER	ECTS	2° SEMESTER	ECTS
Practicum I (FTI)	6	Practicum II (FTI)	6
Food Innovation	6	Internationalisation of the Food Business	6
Food Marketing	6	Food Biotechnology	6
Technology and Innovation in Wine and Beverages	6	Innovation in Culinary Techniques	6
Optional 1 (FTI): Food Culture	6	Optional 2 (FTI)	6
Food Toxicology	6	Immunology	6

FIFTH YEAR			
1° SEMESTER	ECTS	2° SEMESTER	ECTS
Practicum I (HND)			12
Sensory Analysis and Tasting	6	Optional 4 (FTI)	6
Collective Hospitality and Catering	6	Dietetics II	6
Optional 3 (FTI)	6	Nutritional Education	6
Dietetics I	6	Food Policy	6
Pharmacology	6	Dissertation (FTI)	6

SIXTH YEAR			
1° SEMESTER	ECTS	2° SEMESTER	ECTS
Practicum II (HND)			12
Sports Nutrition and Supplements	6	Dissertation (HND)	6
Diet Therapy	6		
Optional (HND)	6		

SCHOLARSHIPS AND STUDY GRANTS



For the specific academic plan, the student must take the included optional subjects.

Prospectus published in June 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.

