

MASTER'S DEGREE IN FOOD SAFETY AND BIOTECHNOLOGY

ELECTIVE COURSES

(Choose 44 credits. A minimum of 16 credits must belong to a different module)

Module A: HEALTHY NUTRITION AND FOOD SAFETY

Code	Course	ECTS	TYPE
7427	Microestructural Analysis of Food	4	Elective
7438	Sensory Analysis as a Tool for Design, Control and Marketing of Food	4	Elective
7439	Weight and Body Composition: Implications for the Development of Disease	4	Elective
7440	Food from Hive: Properties, Applications and Analysis	4	Elective
7441	Chemometry and Qualimetry in Food	4	Elective
7442	Food for the Physical Activity and Sport.	4	Elective
7443	Natural Antioxidants and Oxidative Stress	4	Elective
7444	Molecular Genetic Techniques for Quality Control and Food Safety	4	Elective
7445	New Trends in Food Quality Management and Food Safety	4	Elective

Module B: TECHNOLOGICAL INNOVATION

Code	Course	ECTS	TYPE
7446	New Technologies in the Food Industry	4	Elective
7447	Enzymatic Biotechnology in the Food Production and Analysis	4	Elective
7448	Membrane Process Design and Evaluation	4	Elective
7449	Biotechnology Processes In The Food Industry	4	Elective
7450	Supercritical Fluid Processes in the Food Industry	4	Elective
7451	Genetic Modification of Food	4	Elective
7452	Environmental Biotechnology for the Food Industry	4	Elective
7453	Non-Nutritional Bio-active Components Useful for the Food Industry	4	Elective

COMPULSORY CORE COURSES

Module C: THESIS RESEARCH

Code	Course	ECTS	TYPE
7454	Final Master's Project	16	Compulsory

IMPORTANT INFORMATION:

English	Friendly	Courses.
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- Fall Semester = 1° Semester
- Spring Semester= 2° Semester

Elective courses require a minimum of students and could change the semester

Final Degree Dissertation and Internships may need special requirements

