

## Applied Nutrition

Course Code	Credits	Cycle	Programme	Language		Course Name	Footnote	Links	09/10 sp4
				S.Ex. stud.					
<a href="#">KLG01</a>	7.5	A	<a href="#">B</a> , <a href="#">MBIO</a> , <a href="#">MLIV</a>	X	E	Probiotics		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">KNL026</a>	7.5	G2	<a href="#">B</a> , <a href="#">MBIO</a> , <a href="#">MLIV</a>	X	E2	Physiology		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">KNL031</a>	7.5	A	<a href="#">B</a> , <a href="#">MBIO</a> , <a href="#">MLIV</a>	X	E	Human Nutrition & Functional Foods		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	1

Course Code	Credits	Cycle	Programme	Language		Course Name	Footnote	Links	09/10 sp4
				S.Ex. stud.					
<a href="#">KLT065</a>	7.5	G2	<a href="#">B</a>	-	E2	Dairy Processing		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">BLT015</a>	7.5	G2	<a href="#">B</a>	X	E1	Unit Operations in the Biotech and Food Industry		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">KLT031</a>	15	A	<a href="#">B</a> , <a href="#">MLIV</a>	X	E1	Integrated Food Project		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	1
<a href="#">KLT051</a>	7.5	G2	<a href="#">B</a>	-	E2	Dairy Technology		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	1

## Food Technology

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<a href="#">KLG027</a>	7.5	A	<a href="#">B, K</a>	X	E1	Drug Formulation		<a href="#">KS KE U W</a>	
<a href="#">KLG060</a>	7.5	A	<a href="#">B, MLIV</a>	X	E	Food Chemistry for Product Formulation		<a href="#">KS KE U W</a>	
<a href="#">KLG080</a>	7.5	A	<a href="#">B, MLIV</a>	X	E	Integrated Food Science		<a href="#">KS KE U W</a>	
<a href="#">KFK025</a>	7.5	G2	<a href="#">B, K, MLIV, N</a>	X	E2	Surface and Colloid Chemistry		<a href="#">KS KE U W</a>	
<a href="#">FMS210</a>	7.5	G2	<a href="#">B, K, N, Pi</a>	-	S	Chemometrics		<a href="#">KS KE U</a>	
<a href="#">KLG085</a>	7.5	A	<a href="#">B, MLIV</a>	X	E1	Integrated Food Science: Production System		<a href="#">KS KE U W</a>	
<a href="#">KLG031</a>	15	A	<a href="#">K</a>	X	E1	Drug Formulation, Project		<a href="#">KS KE U W</a>	1
<a href="#">KLG031</a>			<a href="#">B</a>						1
<a href="#">KAT080</a>	7.5	A	<a href="#">B, K, MLIV, N, W</a>	X	E2	Particle Technology		<a href="#">KS KE U W</a>	1

YTH

Course Code	Credits	Cycle	Programme	S.Ex. stud.	Language	Course Name	Footnote	Links	09/10 sp4
<a href="#">YTHA45</a>	7.5	G1	<a href="#">YL</a>	-	S	Animal based food products		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA10</a>	7.5	G1	<a href="#">YL</a>	-	S	Food System Structures		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA30</a>	7.5	G1	<a href="#">YL</a>	-	S	Food Technology I - Heat and Heat Transfer		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA40</a>	7.5	G1	<a href="#">YL</a>	-	S	Vegetables		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA35</a>	7.5	G1	<a href="#">YL</a>	-	S	Food Technology - Food Preparation Processes		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA70</a>	15	G1	<a href="#">YL</a>	-	S	Food, Chemical and Microbiological Bases		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHF05</a>	7.5	G2	<a href="#">YL</a>	-	S	Nutrition II		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA65</a>	15	G1	<a href="#">YL</a>	-	S	Food, Nutritional and Microbiological Quality		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA50</a>	7.5	G1	<a href="#">YL</a>	-	S	Product Development - from Idea to Package		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA55</a>	7.5	G1	<a href="#">YL</a>	-	S	Production Planning and the Role of Management		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	
<a href="#">YTHA75</a>	7.5	G1	<a href="#">YL</a>	-	S	Food Chemistry		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	1
<a href="#">YTHA60</a>	7.5	G1	<a href="#">YL</a>	-	S	Methods		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	1

## Degree Projects of the Department

The list contains the degree projects which are given by the department and which programme each degree project is included in.

### Links

Course Code	Credits	Programme	Course Name	Links
KNL820	30	<a href="#">B</a> , <a href="#">MLIV</a> , <a href="#">N</a>	Degree Project in Applied Nutrition and Food Chemistry	<a href="#">U</a>
KLT920	30	<a href="#">B</a> , <a href="#">K</a> , <a href="#">N</a>	Degree Project in Food Engineering	<a href="#">U</a>
KLG820	30	<a href="#">B</a> , <a href="#">MBIO</a> , <a href="#">N</a>	Degree Project in Food Technology	<a href="#">U</a>
KLG920	30	<a href="#">B</a> , <a href="#">K</a> , <a href="#">MBIO</a> , <a href="#">N</a>	Degree Project in Pharmaceutical Technology	<a href="#">U</a>
YTHL01	15	<a href="#">YL</a>	Degree project for a university diploma in food engineering	<a href="#">U</a> <a href="#">W</a>