

Applied Technology - Food Science

Study Year 1, Academic Year 2011/12 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	11/12 sp4
YTHA10	7.5	G1	-	S	Food System Structures		KS KE U W T	
YTHA30	7.5	G1	-	S	Food Technology I - Heat and Heat Transfer		KS KE U W T	
YTHA70	15	G1	-	S	Food, Chemical and Microbiological Bases		KS KE U W T	
YTHA65	15	G1	-	S	Food, Nutritional and Microbiological Quality		KS KE U W T	
YTHA75	7.5	G1	-	S	Food Chemistry		KS KE U W T	1
YTHA60	7.5	G1	-	S	Methods		KS KE U W T	1

Study Year 2, Academic Year 2012/13 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	12/13	12/13	12/13	12/13
								sp1	sp2	sp3	sp4
YTHA45	7.5	G1	-	S	Animal based food products		KS KE U W T	1			
YTHA40	7.5	G1	-	S	Vegetables		KS KE U W T	1			
YTHA35	7.5	G1	-	S	Food Technology - Food Preparation Processes		KS KE U W T		2		
YTHA55	7.5	G1	-	S	Production Planning and the Role of Management		KS KE U W T		2		
YTHE05	7.5	G2	-	S	Nutrition II		KS KE U W T			3	
YTHA50	7.5	G1	-	S	Product Development - from Idea to Package		KS KE U W T			3	

Degree Projects - YL

The list contains the degree project courses that are included in the YL programme.

Links

Course Code	Credits	Course Name	Links
YTHL01	15	Degree Project for a University Diploma in Food Engineering	KS KE U W