

# Master's programme in Food Technology and Nutrition

## Study Year 1, Academic Year 2017/18 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	17/18	17/18	17/18	17/18
								sp1	sp2	sp3	sp4
<a href="#">KLG30</a>	7.5	A	X	E	Food Chemistry and Nutrition		<a href="#">KS KE U W T</a>	1			
<a href="#">KMBF05</a>	7.5	G2	X	E1	Food Microbiology		<a href="#">KS KE U W T</a>	1			
<a href="#">KLG20</a>	7.5	A	X	E	Food Engineering		<a href="#">KS KE U W T</a>		2		
<a href="#">KLG25</a>	7.5	A	X	E	Food Technology for Formulation		<a href="#">KS KE U W T</a>			3	
<a href="#">KLG15</a>	7.5	A	X	E1	The Relationship between Food Industry, Society and Consumers		<a href="#">KS KE U W T</a>				4

## Study Year 1, Academic Year 2017/18 (Elective Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	17/18	17/18	17/18	17/18
								sp1	sp2	sp3	sp4
<a href="#">FMIF20</a>	7.5	G2	X	E	Environmental Issues	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>	1	2		
<a href="#">KBKN01</a>	7.5	A	X	E1	Enzyme Technology	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		2		
<a href="#">KLGNO1</a>	7.5	A	X	E	Probiotics	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		2		
<a href="#">KBTF05</a>	7.5	G2	X	E	Green Chemistry and Biotechnology	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	
<a href="#">KMBF10</a>	7.5	G2	X	E1	Quality and Product Safety	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	
<a href="#">KFKN05</a>	7.5	A	X	E1	Surface and Colloid Chemistry	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>				4

[FMIF20](#) Environmental Issues: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [FMIF20](#), [KBTF05](#) or [KMBF10](#) in order to qualify for their Master's degree.*

[KBKN01](#) Enzyme Technology: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLGNO1](#) in order to qualify for their Master's degree.*

[KLGNO1](#) Probiotics: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLGNO1](#) in order to qualify for their Master's degree.*

[KBTF05](#) Green Chemistry and Biotechnology: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [FMIF20](#), [KBTF05](#) or [KMBF10](#) in order to qualify for their*

Master's degree.

[KMBF10](#) Quality and Product Safety: Students admitted autumn 2014 and later must complete and pass at least one of the courses [EMIF20](#), [KBTF05](#) or [KMBF10](#) in order to qualify for their Master's degree.

[KEKN05](#) Surface and Colloid Chemistry: Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLGNO1](#) in order to qualify for their Master's degree.

## Study Year 2, Academic Year 2018/19 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links			
							18/19 sp1	18/19 sp2	18/19 sp3	18/19 sp4
<a href="#">KLGNO5</a>	15	A	X	E	Project in Food Product Development	<a href="#">KS KE U T</a>	1	2		

## Elective Courses - MLIV

Course Code	Credits	Cycle	Year	From year	S.Ex. stud.	Language	Course Name	Footnote	Links	sp1 sp2 sp3 sp4			
										sp1	sp2	sp3	sp4
<a href="#">KASN05</a>	7.5	A	1 - 17/18	1	X	E1	Chromatographic Analysis		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		2		
<a href="#">KBTF10</a>	7.5	G2	1 - 17/18	1	X	E	Environmental Biotechnology		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		2		
<a href="#">MTTN35</a>	7.5	A	1 - 17/18	1	X	E	Packaging Logistics		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		2		
<a href="#">MMVF05</a>	7.5	G2	1 - 17/18	1	X	E	Heat Transfer		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	
<a href="#">BLTF01</a>	7.5	G2	1 - 17/18	1	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="#">T</a>			3	
<a href="#">FMSF65</a>	7.5	G2	1 - 17/18	1	X	E1	Design of Experiments		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>				4
<a href="#">KKK000</a>	15	A	2 - 18/19	2	X	E1	Advanced course in one or more subjects	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>	1			

Course Code	Credits	Cycle		From year	S.Ex. stud.	Language	Course Name	Footnote	Links	sp1 sp2 sp3 sp4				
		Year												
<a href="#">KKK000</a>								X				2		
<a href="#">KBTN05</a>	7.5	A	2 - 18/19	2	X	E	Downstream Processing in Biotechnology		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">T</a>			2		
<a href="#">KKK000</a>	15	A	2 - 18/19	2	X	E1	Advanced course in one or more subjects	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>				3	
<a href="#">KBTN01</a>	7.5	A	2 - 18/19	1	X	E	Bio Analytical Chemistry		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>				3	
<a href="#">KKK000</a>	15	A	2 - 18/19	2	X	E1	Advanced course in one or more subjects	X	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>					4

[KKK000](#) Advanced course in one or more subjects: *The course is not linked to a specific study period. The data on hours (time table) implies that the course is over one study period. An individual plan should be drawn up and approved.*

## Degree Projects - MLIV

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

### Links

Course Code	Credits	Course Name	Links
KBKM01	30	Degree Project in Applied Biochemistry	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>
KMBM01	30	Degree Project in Applied Microbiology	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>
KNLM01	30	Degree Project in Applied Nutrition and Food Chemistry	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>
KBTM01	30	Degree Project in Biotechnology	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KLTM01	30	Degree Project in Food Engineering	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>
MTTM01	30	Degree Project in Food Packaging Design	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KLGM01	30	Degree Project in Food Technology	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>