

# Master's programme in Food Technology and Nutrition

## Study Year 1 (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
<a href="#">KLG060</a>	7.5	A	X	E	Food Chemistry for Product Formulation		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>	1			
<a href="#">KMB023</a>	7.5	G2	X	E1	Food Microbiology		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>	1			
<a href="#">KNLN01</a>	7.5	A	X	E	Human Nutrition		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	
<a href="#">KLG080</a>	7.5	A	X	E	Integrated Food Science		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	
<a href="#">KLG085</a>	7.5	A	X	E1	Integrated Food Science: Production System		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>				4

## Study Year 1 (Elective 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
<a href="#">KBK031</a>	7.5	A	X	E1	Enzyme Technology		<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	X	E2	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="#">KLGNO1</a>	7.5	A	X	E	Probiotics		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		2		
<a href="#">KAK050</a>	7.5	A	X	E1	Chromatographic Analysis		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	
<a href="#">KAKN05</a>	15	A	X	E1	Project in Chromatographic Analysis		<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			3	4

### Study Year 2 (Elective 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
<a href="#">KBTN01</a>	7.5	A	X	E	Bio Analytical Chemistry		<a href="#">KS KE U W T</a>	1			
<a href="#">KLGNO5</a>	15	A	X	E1	Integrated Project on Food or Pharamaceutical Technology		<a href="#">KS KE U W 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
<a href="#">EMIF20</a>	7.5	G2	1	1	X	E	Environmental Issues	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>		1	2		
<a href="#">KBT080</a>	7.5	G2	1	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="#">KNL026</a>	7.5	G2	1	1	X	E2	Physiology	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			2		
<a href="#">KMB031</a>	7.5	G2	1	1	X	E1	Quality and Product Safety	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>			2		
<a href="#">KFKN05</a>	7.5	A	1	1	X	E2	Surface and Colloid Chemistry	<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	1	1	X	E	Green Chemistry and Biotechnology	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a> <a href="#">T</a>				3	
<a href="#">BLT015</a>	7.5	G2	1	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	

Course Code	Credits	Cycle		Language			Course Name	Footnote	Links					
		Year	From year	S.Ex. stud.		sp1			sp2	sp3	sp4			
<a href="#">EMS072</a>	7.5	G2	1	1	X	E2	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	2	X	E2	Advanced course in one or more subjects	X	<a href="#">KS</a>	<a href="#">KE</a>	<a href="#">U</a>	<a href="#">W</a>	<a href="#">T</a>	1
<a href="#">KKK000</a>								X					2	
<a href="#">KKK000</a>								X						3
<a href="#">KKK000</a>								X						4
<a href="#">MMV031</a>	7.5	G2	2	1	X	E1	Heat Transfer		<a href="#">KS</a>	<a href="#">KE</a>	<a href="#">U</a>	<a href="#">W</a>	<a href="#">T</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. Individual study 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
KBK820	30	Degree Project in Applied Biochemistry for Engineers	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KMB820	30	Degree Project in Applied Microbiology for Engineers	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>
KNL820	30	Degree Project in Applied Nutrition and Food Chemistry	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KBT820	30	Degree Project in Biotechnology for Engineers	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KLT920	30	Degree Project in Food Engineering	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KLG820	30	Degree Project in Food Technology	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a> <a href="#">W</a>
KAK820	30	Degree Project in Technical Analytical Chemistry	<a href="#">KS</a> <a href="#">KE</a> <a href="#">U</a>