

Applied Technology - Food Science

Study Year 1 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links					
							16/17 sp1	16/17 sp2	16/17 sp3	16/17 sp4		
YTHA71	7.5	G1	-	S	Food Chemistry I	X	KS	KE	U	W	T	Course on hold
YTHA73	7.5	G1	-	S	Food Microbiological Bases	X	KS	KE	U	W	T	Course on hold
YTHA10	7.5	G1	-	S	Food System Structures	X	KS	KE	U	W	T	Course on hold
YTHA30	7.5	G1	-	S	Food Technology I - Heat and Heat Transfer	X	KS	KE	U	W	T	Course on hold
YTHA66	7.5	G1	-	S	Basic Nutrition	X	KS	KE	U	W	T	Course on hold
YTHA68	7.5	G1	-	S	Food Microbiological Quality	X	KS	KE	U	W	T	Course on hold
YTHA76	7.5	G1	-	S	Food Chemistry II	X	KS	KE	U	W	T	Course on hold
YTHA40	7.5	G1	-	S	Vegetables	X	KS	KE	U	W	T	Course on hold

[YTHA71](#) Food Chemistry I: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA73](#) Food Microbiological Bases: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA10](#) Food System Structures: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA30](#) Food Technology I - Heat and Heat Transfer: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA66](#) Basic Nutrition: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA68](#) Food Microbiological Quality: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA76](#) Food Chemistry II: *The course is offered every other academic year and will next be offered in 2017/18.*

[YTHA40](#) Vegetables: *The course is offered every other academic year and will next be offered in 2017/18.*

Study Year 2 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	16/17	16/17	16/17	16/17
								sp1	sp2	sp3	sp4
YTHA35	7.5	G1	-	S	Food Technology - Food Preparation Processes	X	KS KE U W T	1			
YTHA60	7.5	G1	-	S	Methods	X	KS KE U W T	1			
YTHA45	7.5	G1	-	S	Animal based food products	X	KS KE U W T		2		
YTHF05	7.5	G2	-	S	Nutrition II	X	KS KE U W T		2		
YTHA50	7.5	G1	-	S	Product Development - from Idea to Package	X	KS KE U W T			3	
YTHA55	7.5	G1	-	S	Production Planning and the Role of Management	X	KS KE U W T			3	

[YTHA35](#) Food Technology - Food Preparation Processes: *The course is offered every other academic year and will be given in 2016/17, 2018/19.*

[YTHA60](#) Methods: *The course is offered every other academic year and will be given in 2016/17, 2018/19.*

[YTHA45](#) Animal based food products: *The course is offered every other academic year and will be given in 2016/17, 2018/19*

[YTHF05](#) Nutrition II: *The course is offered every other academic year and will be given in 2016/17, 2018/19.*

[YTHA50](#) Product Development - from Idea to Package: *The course is offered every other academic year and will be given in 2016/17, 2018/19.*

[YTHA55](#) Production Planning and the Role of Management: *The course is offered every other academic year and will be given in 2016/17, 2018/19.*

Degree Projects - YL

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

Links

Course Code Credits Course Name

YTHL01	15	Degree Project KS KE U W
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