



## ***Msc in Food Science and Nutrition***

***Poznan University of Life Sciences, Faculty of Food Science and Nutrition***

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### **Programme of Studies**

The course comprises 815 hours of lectures, laboratory classes, seminars and food companies visits. The studies, give the excellent chance to develop a career in food science and technology and visit Europe. The programme is addressed primarily to foreigners holding a Bachelor of Science or Engineer degree in Food Science & Technology; Chemistry or Applied Chemistry; Chemical, Biochemical or Agricultural Engineering; Biotechnology, Agriculture, Human Nutrition and Biochemistry. The programme include the module which is built to compensate the knowledge in food technology and biotechnology for students from various BS specialization.

The programme consists also of the following subjects: Global problems of human nutrition, Quality and safety in food production, Advanced food processing and preservation, Advanced food analysis, Applied statistics and informatics, Research methods in food science, Methodology of thesis writing, Field trips and Seminars as well as Selected topics in food science (to choose from a number of other subjects).

On successful completion of this programme, students should be able to present an original research, explain the principles of, and apply in practice, techniques used in food and nutrition research, and writing MSc theses. The graduates will acquire and demonstrate an understanding of the technological and science base for the production and preservation of foods and methods for the assessment and control of food safety and an ability to elaborate methods to modify and control food quality by means of chemical, microbiological and sensory analysis techniques. The language of all lectures and instructions as well as the thesis is English.

During the studies the students get technological and science base for:

- production and preservation of foods,
- assessment and control of food safety,
- diet and health issues,
- extension with industry.



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<b>Name of Subject</b>	<b>semester</b>	<b>Number of hours</b>			<b>ECTS</b>
		<b>Total</b>	<b>Lectures</b>	<b>Experim.</b>	
A. Comprehension in food processing and human nutrition	I	160	90	70	15
B. Global problems of human nutrition	I	45	20	10	4
C. Quality and safety in food production	I	45	45	15	7
Seminar I	I	30	0	30	2
<b>Semester I (total)</b>		<b>280</b>	<b>155</b>	<b>125</b>	<b>28</b>
D. Advanced food processing and preservation	II	75	45	30	6
E. Advanced food analysis	II	75	45	30	8
F. Applied statistics and informatics	II	30	10	20	4
Field trips	II	45	0	45	2
Introduction to thesis writing	II	15	0	15	1
Physical education	II	10	0	10	1
Research methods in food science I	II	30	0	30	2
Selected topics in food science I	II	45	45	0	3
Seminar II	II	30	0	30	2
Research project laboratory I	II	Students own work			3
<b>Semester II (total)</b>		<b>355</b>	<b>145</b>	<b>210</b>	<b>32</b>
G. Food product development	III	60	30	30	5
Selected topics in food science II	III	45	45	0	3
Research methods in food science II	III	30	0	30	2
Seminar III	III	30	0	30	2
Methodology to thesis writing	III	15	0	15	1
Research project laboratory II	III	Students own work			3
Preparing MSc Thesis	III	Students own work			20
<b>Semester III (total)</b>		<b>180</b>	<b>75</b>	<b>105</b>	<b>36</b>
<b>Total Programme</b>		<b>815</b>	<b>375</b>	<b>440</b>	<b>96</b>