



UNIVERSITY OF WEST ATTICA

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

SCHOOL OF FOOD SCIENCES

**LIST OF UNDERGRADUATE
PROGRAM COURSES**

ACADEMIC YEAR 2023-2024

List of Undergraduate Program courses

In order for a student to obtain a degree from the Department, a successful attendance and examination are required for the following:

- a) 7 General Background Courses with a total of 39 ECTS.
- b) 36 Special Background and Specialization Courses with a total of 201 ECTS. The latter include the Undergraduate thesis, which is awarded a total of 10 ECTS.

The total number of credits for obtaining the degree must be at least equal to 240, which are divided into 30 per semester. For the distribution of credits per course, the workload of the student required to complete the course was considered, and includes attending lectures, workshops, homework, library employment and exams, etc.

The elective courses are courses of the Department and / or other Departments of the University, which the student wishes to attend, but the ECTS credits corresponding to them are not included in the total ECTS required for obtaining the degree. However, these are registered in the certificate, and are mentioned in the Diploma Supplement. The internship, which is part of the optional courses, has a maximum duration of two months and takes place during the summer months between the 3rd and 4th year of study.

The Courses of the Curriculum are listed in the following Tables:

Courses included in the general background of studies

S/N	Course title	Semester	ECTS	Teaching hours		
				Theory	Lab	Tutorial
1	Mathematics	1	6	4		
2	Principles in Economics	1	4	3		
3	General Chemistry	1	8	3	2	1
4	Biology	1	4	3		
5	Information Technology Applications	1	4	2	1	
6	Physics	2	8	5	1	
7	Statistics	2	5	3		

Courses of Special Background/Specialization

S/N	Course title	Semester	ECTS	Teaching hours		
				Theory	Lab	Tutorial
1	Introduction to Food Science and Technology	1	4	3		
2	Organic Chemistry	2	9	3	2	2
3	Quantitative Analytical Chemistry	2	8	2	2	2
4	Food Engineering I	3	4	3		
5	Biochemistry	3	7	3	2	2
6	Introduction to Food Microbiology	3	7	3	3	
7	Molecular Biology	3	4	3		
8	Food Legislation	3	4	3		
9	Marketing Food Products	3	4	3		
10	Food Engineering II	4	7	3	3	
11	Food Chemistry I	4	7	3	2	
12	Food Processing I	4	4	3		
13	Nutrition	4	4	3		
14	Food Microbiology and Microbiological Analysis	4	8	3	4	
15	Food Biotechnology	5	4	3		
16	Food Processing II	5	7	3	3	
17	Food Chemistry II	5	4	3		
18	Chemical Composition and Food Quality	5	6	3	2	
19	Food Packaging	5	6	3	2	
20	Physical and Structural Properties of Foods	5	4	3		
21	Instrumental Food Analysis	6	8	3	2	1
22	Industrial Microbiology	6	4	3		
23	Food Quality and Safety	6	4	3		
24	Meat and Meat Products Science and Technology	6	7	3	2	
25	Sensory Evaluation of Food	6	7	3	2	

26	Fats and Oils Science and Technology	7	7	3	2	
27	Fish and Fishery Products Science and Technology	7	7	3	2	
28	Elective course I (group A)	7	3	2		
29	Elective course I (group A)	7	3	2		
30	Fruits and Vegetables Science and Technology	7	7	3	2	
31	Basic Principles of Food Hygiene	7	3	3		
32	Milk and Dairy Products Science and Technology	8	7	3	2	
33	Cereals & Cereal Products Science and Technology	8	7	3	2	
34	Elective course II (group B)	8	3	2		
35	Elective course III (group B)	8	3	2		
36	Undergraduate thesis	8	10	2	7	

Optional courses

A/A	A/A	Course title	Semester	ECTS		Category
					Theory	
1	Introduction to Physical Chemistry	3	3	2		Course of General background
2	Food Industry Management	4	3	2		Course of General background
3	Research Methodologies - Terminology	6	3	2		Course of General background
4	Internship (2 months)	7	10			Courses of Specialization

Prerequisites courses

Courses required	Courses depending on prerequisites
3011 Food Engineering I	4011-4012 Food Engineering II
3031-3032 Introduction to Food Microbiology	4051-4052 Food Microbiology and Microbiological Analysis
2021-2023 Organic Chemistry	4021-4022 Food Chemistry I
4031 Food Processing I	5011-5012 Food Processing II
4031 Food Processing I	5041-5042 Food Packaging
2031-2033 Quantitative Analytical Chemistry	5031-5032 Chemical Composition and Food Quality
5031-5032 Chemical Composition and Food Quality	6011-6012 Instrumental Food Analysis
2041 Statistics	6041 Food Quality and Safety
3021-3023 Biochemistry	6031-6032 Meat and Meat Products Science and Technology
4031 Food Processing I	7011-7012 Fruits and Vegetables Science and Technology
2021-2023 Organic Chemistry	7021-7022 Fats and Oils Science and Technology
4051-4052 Food Microbiology and Microbiological Analysis	7031-7032 Fish and Fishery Products Science and Technology
4051-4052 Food Microbiology and Microbiological Analysis	8011-8012 Milk and Dairy Products Science and Technology
4021-4022 Food Chemistry I	8021-8022 Cereals & Cereal Products Science and Technology
2/3 of all courses successfully examined	8041 Undergraduate Thesis