



**UNIVERSITY OF WEST ATTICA**

**DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY**

**SCHOOL OF FOOD SCIENCES**

**STUDY GUIDE**

ACADEMIC YEAR 2023-2024

As an introduction

We welcome you to the Department of Food Science and Technology of the School of Food Sciences of the University of West Attica, wishing you a successful and creative career.

The Department of Food Science and Technology of the School of Food Sciences emerged, according to the founding law of the University of West Attica (UNIWA) Law 4521 / 02-03-2018, and originates from the Department of Food Technology of the School of Food Technology and Nutrition of the Technological Educational Institution of Athens (TEI). Since its foundation in 1985, the Department has presented a dynamic course of development. Today, it is staffed by 14 faculty members, 3 members of Laboratory Teaching Staff and 1 member of Special Technical Laboratory Staff.

The Undergraduate Study Guide of the Department is an important advisory guide for students throughout their studies. It includes all the significant information related to the study programs courses, department personnel, and main technical issues of study organization (e.g. registrations, course statements and textbooks).

Specifically, the Study Guide provides a detailed description of the structure and principles governing the Undergraduate, Postgraduate and Doctoral Studies of the Department, the academic procedures followed, general information about the Department, and educational procedures, student services, participation in the European Erasmus+ program, as well as about the staff. The Study Guide is updated every academic year and posted on the Department's website. The compilation of the Study Guide is the work of the Editorial and Revision Committee of the Study Guide, composed of Assistant Professor Irini Strati (coordinator), Assistant Professor Vassilios Bartzis and Assistant Professors Andriana Lazou and Eftichia Kritsi (members).

The Undergraduate Study Program of the Department of Food Science and Technology was upgraded in the academic year 2017-18 and was recently modified (academic years 2019-20, 2021-22, and 2022-23). The Undergraduate Study Program combines theoretical and laboratory training and lasts 4 years (240 credits of the European Credit Transfer and Accumulation System, ECTS). It includes a compulsory undergraduate thesis. Additionally, it provides the opportunity of Internship in industries or research organizations.

The Postgraduate Study Program (MSc) of the Department has been recently reformed (academic year 2022-23) and leads to the acquisition of a Postgraduate Diploma (MSc). The cycle of Doctoral Studies leads to the acquisition of a Doctoral Degree (PhD) after the elaboration of a research study in cutting-edge areas.

With a student-centered approach, the Department's goal is to provide high-quality

educational and research work, which is achieved through the coordinated and continuous efforts of its staff, combined with active student participation in an atmosphere of unity and excellence.

Head of the Department

Panagiotis Zoumpoulakis

Associate Professor

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### **Useful Dates for the Academic Year 2023-2024**

Start date of fall semester	17/10/2023
End date of fall semester	26/01/2024 (13 weeks)
Fall semester courses replenishment	29/01/2024 έως και 26/01/2024 (1 week)
Fall semester examinations	29/01/2024 έως και 2/02/2024 (3 weeks)
Start date of spring semester	4/03/2024
End date of spring semester	14/06/2024 (13 weeks)
Spring semester courses replenishment	17/06/2024 έως και 21/06/2024 (1 week)
Spring semester examinations	25/06/2024 έως και 19/07/2024 (3 weeks)
September re-examinations	02/09/2024 έως και 27/09/2024 (3 weeks)

### **Official Holidays**

<b>Fall semester</b>	<b>Spring semester</b>
14/09/2023 (Crucifix celebration - Patron Saint)	18/03/2024 (Shrove Monday)
28/10/2023 (28 <sup>th</sup> October - National Holiday)	25/03/2024 (25 <sup>th</sup> March - National Holiday)
17/11/2023 (Holiday of Educational Institutions)	29/04/2024 – 11/05/2024 (Easter Holidays)
23/12/2023 – 06/01/2024 (Christmas Holidays)	24/06/2024 (Holy Spirit Day)
30/01/2024 (Three Hierarchs Day, Educational-religious holiday)	

Updated information can be found on the website:

<https://www.uniwa.gr/epikairotita/akadimaiko-imerologio/>

### **Contact phone numbers and links**

Department's website	<a href="http://fst.uniwa.gr/">http://fst.uniwa.gr/</a>
Contact phone	Secretariat +30 2105385506
email	<a href="mailto:fst@uniwa.gr">fst@uniwa.gr</a>

## **PART I: UNIVERSITY OF WEST ATTICA**

### **University Structure**

The University of West Attica was founded under Law 4521/2018, with its headquarters in Egaleo. From its foundation, it absorbed through merger, the Technological Educational Institute (T.E.I.) of Athens and the Technological Educational Institute (T.E.I.) of Piraeus. Furthermore, with Article 58 of Law 4610/2019, the National School of Public Health (N.S.P.H.) was abolished as a separate legal entity and was incorporated into the University of Western Attica. The University of West Attica is a legal entity of public law, fully self-governing, within the meaning of Article 16, paragraph 5 of the Constitution and Article 1, paragraph 2, subparagraph a of Law 4485/2017, as in force, and is supervised by the Ministry of Education and Religious Affairs.

With the aim of fostering advanced knowledge and the development of "philosophy," the University of West Attica operates with high educational and research standards and significantly meets the heightened demands of a modern society for the creation of executives that have attained a solid scientific and technological background.

The administrative structure of the University of West Attica comprises 6 Schools (School of Public Health, School of Administrative, Economics and Social Sciences, School of Food Sciences, School of Health and Care Sciences, School of Applied Arts & Culture and School of Engineering) and 27 Departments, covering the entire spectrum of academic studies. Each School coordinates the operation of the Departments of which it consists.

The University of West Attica is the third-largest in the country in terms of the number of students. It is hosted in three university campuses within the metropolitan area of Athens:

#### **Egaleo Park Campus**

Address: Ag. Spyridonos str, Egaleo Postal code 12243, Athens

Phone contact: +302105385100

#### **Ancient Olive Grove Campus**

Address: 250 Thivon & P. Ralli str, Egaleo Postal code 12241, Athens

Contact phone: +302105381100

#### **Athens Campus**

196 Alexandras Avenue, Postal code 11521 Athens

Contact phone: +302132010100

## Administrative Bodies of the University

The governing bodies of the University of West Attica, according to the Internal Operating Regulations of the institution, are divided into single-person and collective bodies. They exercise administration in accordance with the competencies defined by the current provisions of the legislation in force.

### **I) The single-person bodies are:**

- a) the Rector,
- b) the Vice-Rectors,
- c) the Deans of the Schools,
- d) the Heads and Vice-Heads of the Departments,
- e) the Sector Directors and
- f) the Laboratory Directors

### **II) The collective bodies are:**

- a) the University Board,
- b) the Senate,
- c) the General Assembly of the School,
- d) the School Dean's Office,
- e) the Department Assembly,
- f) the Departmental Administrative Council and
- g) the General Assembly of the Sector.

The University Board of UNIWA consists of eleven (11) members, six (6) internal and (5) external members. The term of office of the members of the University Board is four years old. (For more information follow the link: <https://www.uniwa.gr/to-panepistimio/dioikisi/symvoylio-dioikisis/>)

The **Senate** of UNIWA consists of:

- the Rector,
- the Deans of the Schools,
- the Heads of the Departments,
- one (1) representative from each category of members of Special Educational Staff (E.E.P.), Laboratory Teaching Staff (E.D.I.P.), and Special Technical Laboratory Staff (E.T.E.P.) of UNIWA,
- the student representatives
- The Vice-Rectors have the right to participate in the meetings of the Senate, without the right to vote



## **PART II: DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY**

### **General information**

The Department of Food Science and Technology of the School of Food Sciences at the University of West Attica was established, according to the founding law of the UWA, Law No. 4521/02-03-2018. It originated from the Department of Food Technology of the School of Food Technology and Nutrition at the Technical Educational Institution of Athens, which emerged in 1985 from the merger of the Department of Plant Products and the Department of Animal Products.

The number of students admitted to the Department of Food Technology is determined by a relevant ministerial decision per academic year, while also 10% of the students admitted can be graduates of other faculties that are admitted with qualifying examinations.

The Department of Food Technology has 14 Faculty members, 3 Laboratory Teaching Staff members, and 1 Special Technical Staff member. Its goal is to provide a high-quality teaching and research work, the continuous upgrading of its academic programs, and the improvement of its infrastructure.

The Department of Food Science and Technology aims to provide high-quality education to train scientists with advanced knowledge, skills, and expertise in Food Science and Technology. The department focuses on areas such as food microbiology, food chemistry and analysis, food processing, preservation and packaging, quality assurance, and technology related to plant and animal food products, etc.

The Department of Food Science and Technology achieves its goals by implementing modern and innovative international practices in its Curriculum, both in theory and in practice, tailored to both international and Greek reality. The new Undergraduate Program, which was approved by the decision of the Department of Food Science and Technology Assembly with number 4/24-05-2018, is designed to be developed through a modern and comprehensive curriculum and other educational activities, utilizing, composing and evolving international know-how. The latest amendment was approved by Act 10/31-08-2023 (Topic 18) of the Senate and will be implemented from the academic year 2023-2024.

In particular, the Curriculum of the Department aims at:

- providing high quality education at theoretical and laboratory level,
- a continuous monitoring of new developments in science, research and technology with an effort to incorporate all new knowledge to the courses offered to students,
- gaining a broad understanding of food science, regarding the scientific areas of chemistry, microbiology, processing-preservation and food quality assurance,
- acquiring skills by graduates, which will enable them to respond successfully to any competitive work environment in the field of Food with very good career prospects,
- acquiring knowledge by graduates, which enables them to successfully attend postgraduate programs at universities in Greece and abroad.

## Facilities and Access

The Department of Food Science and Technology of the School of Food Sciences of the University of West Attica (UNIWA) is based on the University Campus' Alsos Egaleo, which is located within the administrative boundaries of the Municipality of Egaleo, surrounded by the streets of Milos, Agios Spyridon, Dimitsanis and Edessis.



*Picture 1: General Overview of the Alsos Aigaleo Campus*

Its facilities are mainly located in the K11 building. Access is permitted from the Central Gate on Ag. Spyridon, either from the East or the West Gate on Milos and Dimitsanas streets, respectively.

More information about access to the Department of Food Science and Technology is included in the hyperlink:

<https://www.uniwa.gr/to-panepistimio/odigos-prosvasis-sto-panepistimio- dytikis-attikis/>

## Administration and Organization of the Department

The Administrative bodies of the Department of Food Science and Technology, according to the Internal Regulations of the University, are the General Assembly, the Administrative Council, and the Head of Department.

### Department Assembly

The Department Assembly consists of:

- a) The faculty members of the Department
- b) The Head and Vice-Head of the Department
- c) Three (3) representatives, one (1) from each category, among the members of E.E.P, E.DI.P. and E.TE.P of the Department
- d) Student representatives

The Department Assembly primarily has the following responsibilities (paragraph 2 of Article 21 of Law 4485/2017):

- a) it formulates the general educational and research policy of the Department and its development within the framework of the School's and the Institution's policies,
- b) it proposes the developmental plan of the Department to the Senate, including the elements of Paragraph 3 of Article 27,
- c) it drafts the Department's Internal Regulations and submits it for approval to the Senate of the University,
- d) it compiles the register of academic subjects of the Department in accordance with Article 144,
- e) it compiles the register of internal and external electors for the election and promotion of members of the faculty members in accordance with Article 145,
- f) It provides opinions on the establishment, merger, division, renaming, change of scientific field, or abolishment of Sections of the Department,
- g) It drafts and submits for approval to the Senate the annual hiring plan for Special Educational Staff (E.E.P.), Laboratory Teaching Staff (E.DI.P) and Special Technical Laboratory Staff (E.T.E.P.) members according to the educational and research needs of the Department, ranking academic subjects in descending order of priority,
- h) it drafts and submits for approval to the Senate the annual hiring plan for faculty members (D.E.P.), Laboratory Teaching Staff (E.DI.P), and Special Technical Laboratory Staff (E.TE.P) according to the needs of the Department.
- i) it proposes changes in the academic field of a D.E.P. member in accordance with Article 152, following the opinion of the General Assembly of the Sector to which they belong,
- j) it proposes to the Senate the establishment of university laboratories, clinics, and museums located within the Department or its Sections,
- ja) it assigns teaching duties to faculty members, E.E.P., E.DI.P. or E.TE.P. members of the Department and additional teaching and research personnel of Chapter K for the first and second-cycle programs of the Department,
- jb) it proposes to the Senate the members of the program study committees referred to in Paragraph 8 of Article 74 and appoints a coordinator for each first-cycle program if the

Department organizes more than one,

jc) it proposes the establishment, modification, or abolition of first, second, and third-cycle study programs of the Department, as well as foreign language study programs of Chapter IA,

jd) it drafts the guide for each first-cycle study program and the internal regulations for second and third-cycle study programs and submits them for approval to the Senate of the University,

je) it approves the list of textbooks distributed for each educational activity of the study program,

jf) it proposes to the Senate the appointment of Department Heads, university laboratories, university clinics, and museums when there are no candidates,

jg) it confers degrees for the study programs organized by the Department,

jh) it proposes to the Senate the awarding of the titles of Honorary Professor and Honorary Doctor,

ji) it approves the part-time employment and scientific leave of absence, allowances without remuneration, and simultaneous employment in foreign Universities of faculty members, E.E.P., E.DI.P or E.TE.P members of the Department,

k) it provides an opinion to the Senate regarding the transfer of faculty members, E.E.P., E.DI.P or E.TE.P members from and to another Department of the same or another University in accordance with Article 153,

ka) it proposes to the Quality Assurance Committee the formation of groups for the internal evaluation of the Department, the individual academic units operating within it, and its study programs,

kb) it proposes to the Senate regarding the Department's needs for additional teaching staff,

kc) it invites and selects Visiting Professors as mentioned in Article 171,

kd) It announces positions for adjunct teaching staff and establishes committees for their evaluation in accordance with Article 173,

ke) it assigns postgraduate students to carry out auxiliary teaching work in first-cycle study programs and to prospective doctoral candidates for auxiliary teaching work in first and second-cycle study programs of the Department,

kf) it grants excellence scholarships and reciprocal scholarships to students of the Department's study programs,

kg) it seeks funding, donations, financial support, and grants of any kind to support the educational, research, and overall activities of the Department and to enhance its infrastructure,

kh) it proposes to the Senate, regarding the Department's needs, for the smooth conduct of its educational and research work and the execution of maintenance or upgrade projects for the facilities and equipment allocated to the Department,

ki) it establishes committees for the study or handling of specific matters falling within its jurisdiction,

l) it grants permission for the exercise of teaching, research, laboratory, or clinical and overall scientific work by a faculty member, E.E.P., E.DI.P or E.TE.P. member of the Department in more than one Section of the same Department, following their request and the opinion of the Section or Department where the work is to be carried out,

la) it decides on the allocation of staff serving in the Department or its Sections,

lb) it approves the transfer of a staff member from one Section to another within the same Department, following the request of the interested party and the opinion of the Sections,

lc) it exercises any authority related to the members of the E.E.P., E.DI.P and E.TE.P. of the

Department, unless it is specifically assigned to another body of the University under a special provision,

ld) it exercises any other authority provided for in the internal regulation of the University.

### **Administrative Structure and Composition of the Department of Food Science and Technology (for the academic year 2023-2024)**

<b>Head</b>	Zoumpoulakis Panagiotis, Associate Professor	<a href="mailto:pzoump@uniwa.gr">pzoump@uniwa.gr</a>
<b>Vice-Head</b>	Houhoula Dimitra, Professor	<a href="mailto:dhouhoula@uniwa.gr">dhouhoula@uniwa.gr</a>

<https://fst.uniwa.gr/dioikitiki-diarthrosi/>

### **Committees of the Department**

The Department of Food Science and Technology operates the following committees, the members of which are appointed by the Head or the respective collective body of the Department on a case-by-case basis.

#### ***Undergraduate Studies Committees***

##### **Department's Strategic Planning Committee**

**Coordinator:** V. Sinanoglou

**Members:** D. Houhoula, S. Konteles

##### **Department's Quality Assurance Committee (OMEA)**

**Coordinator:** V. Sinanoglou

**Members:** S. Papadakis, D. Houhoula, A. Kanellou, P. Zoumpoulakis

##### **Undergraduate Program Committee**

**Coordinator:** V. Sinanoglou

**Members:** S. Papadakis, P. Zoumpoulakis, A. Batrinou, S. Konteles

##### **Editorial and Revision Committee of the Study Guide**

**Coordinator:** I. Strati

**Members:** V. Bartzis, A. Lazou, E. Kritsi

##### **Timetable and Examination Program Committee**

**Coordinator:** V. Sinanoglou

**Members:** I. Strati, E. Kritsi

##### **Erasmus Committee – International Collaborations, Course Recognition, and Grade Equivalency Committee**

**Coordinator:** A. Kanellou

**Members:** A. Lazou, E. Tsakali

**Committee for the Examination of Credit Exemptions for Students (Transfers, Entrance Examinations, etc.)**

**Coordinator:** S. Papadakis

**Members:** E. Tsakali, A. Lazou

**Committee for Organizing Scientific Seminars as part of the Department's Outreach Activities**

**Coordinator:** A. Kanellou

**Members:** A. Batrinou, A. Lazou, E. Kritsi

**Extroversions Committee**

**Coordinators:** (website) A. Kanellou, (social media) E. Tsakali

**Members:** (website) V. Bartzis, A. Batrinou, P. Zoumpoulakis  
(social media) E. Xanthakis, P. Zoumpoulakis

**Internship Committee**

**Coordinator:** A. Batrinou

**Members:** A. Lazou, D. Houhoula

**Internship Appeals Committee**

**Coordinator:** V. Bartzis

**Members:** A. Kanellou, S. Konteles

**Committee for Students with Disabilities**

**Coordinator:** D. Margari

**Members:** A. Kanellou

***Postgraduate Studies Committees***

**Coordination Committee for Postgraduate Studies**

V. Sinanoglou (Head of MSc course – Department of Food Science and Technology), S. Konteles, A. Lazou, I. Strati, E. Tsakali

**Selection of Candidates for Postgraduate Studies Committee**

V. Sinanoglou (Head of MSc course – Department of Food Science and Technology), S. Konteles, A. Lazou, I. Strati, E. Tsakali

**Exemption of Postgraduate Study Fees Committee**

**Coordinator:** V. Bartzis

**Members:** I. Strati, A. Lazou

***EXTERNAL ADVISORY COMMITTEE***

- Antony C. Calokerinos, Emeritus Professor of Analytical Chemistry, NKUA
- Costas G. Biliaderis, Emeritus Professor of Physical Chemistry of Food Systems, AUTH.
- Dionisia Stefanitsi, Dr. Chemist, General Chemical State Laboratory
- Alexandros Markantonakis, Managing Director at «MILLS OF CRETE S.A.»

## Department Staff

The Department of Food Science and Technology has the following staff for the academic year 2023-2024:

- 14 Faculty members of all ranks (D.E.P.),
- 3 members of the Laboratory Teaching Staff (E.DI.P.),
- 1 member of the Special Technical Laboratory Staff (E.T.E.P.),
- 3 members of the Administrative Staff in the Secretariat.

In the following paragraphs follows the detailed record of the Department's staff:

### Faculty Members

The faculty members of the Department of Food Science and Technology are presented in the table below (<https://fst.uniwa.gr/profiles/faculty/>):

S/N	FULLNAME	POSITION	e-mail
1	Kanellou Anastasia	Professor	<a href="mailto:akanellou@uniwa.gr">akanellou@uniwa.gr</a>
2	Papadakis Spyridon	Professor	<a href="mailto:sepapad@uniwa.gr">sepapad@uniwa.gr</a>
3	Sinanoglou Vassilia	Professor	<a href="mailto:vsina@uniwa.gr">vsina@uniwa.gr</a>
4	Houhoula Dimitra	Professor	<a href="mailto:dhouhoula@uniwa.gr">dhouhoula@uniwa.gr</a>
5	Zoumpoulakis Panagiotis	Associate Professor	<a href="mailto:pzoump@uniwa.gr">pzoump@uniwa.gr</a>
6	Konteles Stryidon	Assistant Professor	<a href="mailto:skonteles@uniwa.gr">skonteles@uniwa.gr</a>
7	Kritsi Eftichia	Assistant Professor	<a href="mailto:ekritsi@uniwa.gr">ekritsi@uniwa.gr</a>
8	Lazou Andriana	Assistant Professor	<a href="mailto:alazou@uniwa.gr">alazou@uniwa.gr</a>
9	Bartzis Vasileios	Assistant Professor	<a href="mailto:vbartzis@uniwa.gr">vbartzis@uniwa.gr</a>
10	Batrinou Anthimia	Assistant Professor	<a href="mailto:batrinou@uniwa.gr">batrinou@uniwa.gr</a>
11	Xanthakis Epameinondas	Assistant Professor	<a href="mailto:exanthakis@uniwa.gr">exanthakis@uniwa.gr</a>
12	Strati Irini	Assistant Professor	<a href="mailto:estrati@uniwa.gr">estrati@uniwa.gr</a>
13	Tsakali Efstathia	Assistant Professor	<a href="mailto:etsakali@uniwa.gr">etsakali@uniwa.gr</a>
14	Margari Dimitra	Lecturer	<a href="mailto:dmargari@uniwa.gr">dmargari@uniwa.gr</a>

### Laboratory Teaching Staff of the Department

The members of the Laboratory teaching Staff (E.DI.P.) of the Department of Food Science and Technology are listed in the following table (<https://fst.uniwa.gr/profiles/lab/>):

S/N	FULLNAME	e-mail
1	Antonopoulos Dionisios	<a href="mailto:antondion@uniwa.gr">antondion@uniwa.gr</a>
2	Kirana Vasiliki	<a href="mailto:vkyr@uniwa.gr">vkyr@uniwa.gr</a>
3	Bratakos Sotirios	<a href="mailto:sbrat@uniwa.gr">sbrat@uniwa.gr</a>

### Special Technical Laboratory Staff

The members of Special Technical Laboratory Staff (E.T.E.P.) of the Department of Food Science and Technology are listed in the following table (<https://fst.uniwa.gr/profiles/e-t-e-p/>):

S/N	FULLNAME	e-mail
1	Konidari Panagiota	<a href="mailto:pkonidar@uniwa.gr">pkonidar@uniwa.gr</a>

## Administrative Staff of the Department

The members of the Administrative Staff of the Department of Food Science and Technology can be found in the following table:

S/N	FULLNAME	e-mail
1	Petta Maria, Head of Secretariat	<a href="mailto:mpetta@uniwa.gr">mpetta@uniwa.gr</a>
2	Metaxas Nikolaos	<a href="mailto:nmetaxas@uniwa.gr">nmetaxas@uniwa.gr</a>
3	Dionelli Asimina	<a href="mailto:adionelli@uniwa.gr">adionelli@uniwa.gr</a>

## Department's Research Policy

The Department is staffed with high-level human resources who possess internationally recognized scientific and professional expertise. Leveraging state-of-the-art facilities and equipment, the department can support fundamental and applied research activities, as well as experimental development in cutting-edge technologies within the broader field of modern Food Science and Technology. One of the main goals of the Department is excellence in Research.

The vision of the Department is its consolidation and recognition in the international research environment as a key and recognizable participant in the wider field of food science. The primary goal is to engage in cutting-edge research areas, expand collaborations with international academic groups, as well as industry partners, and secure funding from national, European, and international sources. The aim is to continuously improve research achievements at national and European level.

The research activity of the Department is supported by all the staff, the undergraduate and postgraduate students but also by the expanding network of national and international research collaborations that are built on the initiative of the staff.

Undergraduate students of the Department are strongly encouraged to participate in research activities and programs, while there is a close interaction with the postgraduate and doctoral programs offered by the Department. Organizationally and administratively, the research activities of the Department are supported by the institutionalized Research Laboratories and their infrastructures.

## Officially Established Research Laboratories – Goals and research activities/areas of interest

The Department of Food Science and Technology has two (2) official established Research Laboratories staffed by faculty members, laboratory teaching staff, and technical laboratory staff, as well as collaborating researchers, Ph.D. candidates, and postgraduate students, which are as follows:

1. Laboratory of Chemistry, Analysis and Design of Food Processes (Foundation law:



Issue B' 1348/19.04.2019). Head of the Laboratory: Panagiotis Zoumpoulakis, Associate Professor

2. Laboratory of Quality Control and Safety of Foods and Drinks (Foundation law: Issue B' 1350/19.04.2019). Head of the Laboratory: Houhoula Dimitra, Professor

The main goals of the official established research laboratories can be summarized as follows:

1. The assistance at teaching and research needs of the Department and other Departments of the University of West Attica, at undergraduate and postgraduate level, in research areas that fall within the scientific objects of the Laboratory or its Research Units.
2. The support of doctoral and postdoctoral research in subjects related to the teaching and research objects of the Laboratory.
3. The promotion of teaching and research collaborations between academic staff and researchers with related or complementary scientific fields of specialization within the University of West Attica.
4. The cooperation with Research Centers and Academic Institutions from Greece and abroad, in a spirit of reciprocity and collective work.
5. Cooperation with organizations of the wider public sector, with local government organizations, with scientific social and professional bodies, with international organizations or the private sector in the relevant scientific fields, in order to contribute to the joint exploration of solutions and suggestions for tackling contemporary problems.
6. The provision of opinions as experts on issues related to the scientific objects of the Laboratory, in accordance with the current legislation.
7. The provision of services to individuals and organizations.
8. The attraction of research funds by national and international resources in scientific fields of activity of the Laboratory or individual fields of specialization of its members.
9. The organization of scientific lectures, workshops, seminars, symposia, conferences and other scientific events, the realization of publications and the invitation of Greek and foreign recognized scientists.

More information about the research laboratories of the Department is provided on the website of the Department at <https://fst.uniwa.gr/category/ereyna/ereynitika-ergastiria/>.

### **Location of services/offices and laboratories of the Department**

The Department of Food Science and Technology is mainly located in the K11 building and possesses a laboratory area in the K5 building and a theoretical teaching room in the prefabricated K13 building of the University of West Attica of the Egaleo campus. The distribution of spaces is as follows:

### Offices of faculty members - Secretariat

The offices of the Department Head and the faculty members are located on the ground floor and the first floor of Building K11.

The secretariat is located in the ground floor of K11 building (K11-005).

### Teaching rooms

There are two teaching rooms for theoretical courses, coded as K11.124 and K11.134 (~58 and 88 m<sup>2</sup> respectively), on the 1<sup>st</sup> floor of K11 building of the Faculty of Food Sciences, as well as the teaching room, coded as K13.007 (~15m<sup>2</sup>), located in the K13 building. Additionally, a special room (~37 m<sup>2</sup>), coded as K11.133, is available on the 1<sup>st</sup> floor of the Faculty of Food Sciences, equipped with 20 PCs, linked to the intranet of UNIWA.

Regarding the infrastructure, teaching rooms K11.124 and K11.134 are both equipped with a roof projector and a PC; additionally, K11.124 also possesses an interactive whiteboard, and room K11.134 is adequately equipped for video recording of theoretical courses.

### Lab rooms and technical infrastructure

#### (a) Number and capacity

The Department has 14 labs for students' practical training, each one having a capacity of hosting 15 to 25 students.

#### (b) Adequacy, suitability and quality of lab rooms

Labs are adequately equipped. Additionally, they meet safety specifications and requirements.

#### (c) Adequacy, suitability and quality of lab equipment

The majority of Department's laboratories are equipped with analytical instruments and devices and other measurement instruments, with processing equipment, refrigerators and freezers, incubators, laminar hoods and other micro-devices. Specific details can be found in the Appendix of the Study Guide.

The laboratories that are currently installed within the Department are briefly mentioned:

**Laboratory of Chemistry, Biochemistry and Food Analysis:** Coded as K11.012, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for "Biochemistry", "Chemical composition and food quality", and "Food Chemistry I".

**Organic Chemistry:** Coded as K11.123, it is located at the first floor of K11 building. In its premises, undergraduate students perform their practical courses for "General Chemistry", "and "Organic Chemistry".

**Laboratory of Instrumental Food Analysis:** The lab includes two different rooms, coded as K11.006 and K11.007, located at the ground floor of K11 building. Room K11.006 is mostly oriented to the Department's research activities and hosts post-graduate students and PhD candidates. In the premises of room K11.007, undergraduate students perform their practical courses for "Instrumental Food Analysis".

**Laboratory of Aquatic Products (fisheries):** Coded as K11.013, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for "Science and Technology of fish and aquatic products".

**Laboratory of Food Engineering:** Coded as K11.015, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for "Food Engineering II".

**Laboratory of Fruits and Vegetables:** Coded as K11.026, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for "Fruits and Vegetables Science and Technology".

**Laboratory of Cereals and their Products:** Coded as K11.030 and K11.031 (it includes two separate rooms), it is located at the ground floor of K11 building. Room K11.031 is mostly oriented to the Department's research activities and hosts post-graduate students and PhD candidates. In the premises of room K11.030, undergraduate students perform their practical courses for "Science and Technology of cereals and their products".

**Laboratory of Fats and Oils:** Coded as K11.033, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for "Science and Technology of fats and oils".

**Laboratory of Milk:** Coded as K11.014, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses "General Chemistry", "Quantitative food analysis" and "Science and Technology of milk and its products"

**Laboratory of Meat and its Products:** Coded as K11.020, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for “Meat and Meat Products Science and Technology”.

**Laboratory of Food Processing:** Coded as K11.029, it is located at the ground floor of K11 building. In its premises, undergraduate students perform their practical courses for “Food Processing II”.

**Laboratory of Food Microbiology:** Coded as K11.009 and K11.010 (it includes two separate rooms), it is located at the ground floor of K11 building. In the premises of these rooms, undergraduate students perform their practical courses for “Introduction to Food Microbiology” and “Microbiological Analysis”.

**Laboratory of Molecular Biology and Applications:** Coded as K11.016, it is located at the ground floor of K11 building. This laboratory is mostly oriented to the Department’s research activities and hosts post-graduate students and PhD candidates.

## **PART III: PROGRAM OF UNDERGRADUATE COURSES**

### **General principles of the Undergraduate Program (UP)**

The Undergraduate Program (UP) of the Department of Food Science and Technology includes a cycle of undergraduate studies that has a duration of 4 years or 8 semesters and corresponds to a total of 240 credits (ECTS), i.e. 30 ECTS per semester and 60 ECTS per year. Each course can have at least 3 credits (ECTS). These correspond to the hours required by the students for attendance, study, design, elaboration and presentation of assignments and examinations.

The undergraduate program includes General Background courses, which strengthen the students' scientific background. These courses are designed to act supportively during their further education via the Specialization courses in all the cognitive subjects of the Department.

The compulsory, elective and free choice elective courses are divided into specific semesters and only students registered for the semester in question may include those courses within the registration list. Students who belong to previous semesters are not allowed to include them in their registration list.

The Undergraduate Program of the Department of Food Science and Technology at the University of Western Attica is a modern program that fully aligns with the respective Greek and international university programs. It meets the contemporary needs of Food Sciences. Specifically, during the development of the program, similar programs from foreign universities (Europe, the USA, Australia), as well as domestic ones, were considered. Moreover, international standards and specifications for education in Food Science and Technology were adopted with the aim of being implemented by any organization at the national level among the member states.

### **Scope of the Undergraduate Program (UP)**

A principal goal of the Undergraduate program is to provide to the students specialized knowledge of food science and technology and their applications in the development of products and processes for the production of high quality, and safe food.

Specifically, the purpose of the program is to offer a high level of education and to enable the student to develop skills in the application of scientific methods of food evaluation and quality control, safety management, experimental design and novel food products development.

The educational process includes lectures and laboratory exercises, seminars, case studies and assignments, supervised participation in research activities and the elaboration of a undergraduate thesis.

The Undergraduate Program leads to the award of a "Degree of Undergraduate Studies" after the successful completion of the obligations of students in relation to all the thematic units of the program. The degree is awarded by the Department of Food Science and Technology of the University of West Attica.

## Learning achievements

The learning outcomes that students achieve with the completion of the Undergraduate Program are clearly defined as follows:

- Acquisition of fundamental theoretical knowledge in courses related to basic sciences which are necessary for the attendance of the program (Mathematics, General Chemistry, Quantitative Analytical Chemistry, Organic Chemistry, Physics, Statistics, Biology, Biochemistry, Biotechnology, Molecular Biology, etc.),
- Acquisition of specialized knowledge in specialized fields of Food Science and Technology and their applications (Food Microbiology, Food Processing, Food Chemistry, Food Chemical Analysis, Sensory Food Analysis, etc.),
- Acquisition of specialized knowledge in applied fields of Food Science and Technology and their applications (Food Science and Technology of products of Animal and Plant Origin, etc.),
- Acquisition of skills in modern scientific / laboratory techniques and technologies at a theoretical and laboratory level,
- Acquisition of the ability to investigate the scientific literature and develop new scientific hypotheses,
- Acquisition of skills for the development of experimental design in scientific study, production of data and measurements and evaluation of research results,
- Acquisition of skills of written and oral presentation of scientific data,
- Acquisition of skills of application of scientific knowledge in the development of new food products and functional foods,
- Acquisition of skills to apply scientific knowledge in decision making in the food industry, food safety and food quality assurance
- Acquisition of skills for the application of scientific knowledge in order to identify and solve problems related to food science and technology,
- Acquisition of skills for the application of scientific knowledge in order to manage and utilize food by-products, in the context of circular economy principles.

## European Credit Transfer and Accumulation System (ECTS)

1. All the courses of the Undergraduate Program correspond to a certain number of Credits (ECTS), which represent their relative importance and the required workload.
2. During the preparation of the Curriculum it is considered that the total workload for the successful completion of the academic obligations of one academic year for a full-time student ranges from 1500 to 1800 hours, which correspond to 60 credits (ECTS). The workload per semester ranges, respectively, from 750 to 900 hours.

## 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 3<sup>rd</sup> and 4<sup>th</sup> 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

## Weekly planner for the academic year 2023-2024

Symbols: CGB = Courses of General Background, CSB = Courses of Special Background, CS = Courses of Specialization

CODE	1st semester											(ECTS)
	s/n	Courses		Theory		Tutorial		Laboratory		Total		
		Compulsory		hours	Workload /semester	hours	Workload/semester	hours	Workload/semester	hours	Workload /semester	
		Course	Course Category									
1011	1	Mathematics	CGB	4	145					4	145	6
1021	2	Principles in Economics	CGB	3	117					2	117	4
1031-1033	3	General Chemistry	CGB	3	117	1	40	2	52	6	189	8
1041	4	Biology	CGB	3	117					3	117	4
1051	5	Introduction to Food Science and Technology	CSB	3	117					2	117	4
1061-1062	6	Information Technology	CGB	2	78			1	39	3	117	4
Total				18	715	1	20	3	91	22	802	30

CODE CODE	2 <sup>nd</sup> semester											(ECTS)
	s/n	Courses		Theory		Tutorial		Laboratory		Total		
		Compulsory		hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	
	Course title	Course category										
2011-2012	1	Physics	CGB	5	195			1	26	6	221	8
2021-2023	2	Organic Chemistry	CSB	3	117	2	50	2	52	7	219	9
2031-2033	3	Quantitative Analytical Chemistry	CSB	2	106	2	50	2	52	6	208	8
2041	4	Statistics	CGB	3	130					3	130	5
Total				13	548	4	100	5	130	22	778	30

Code	3 <sup>rd</sup> semester											(ECTS)
	s/n	Courses		Theory		Tutorial		laboratory		Total		
		Course title	Course category	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	
3011	1	Food Engineering I	CS	3	117					3	117	4
3021-3023	2	Biochemistry	CSB	3	117	2	40	2	52	7	209	7
3031-3032	3	Introduction to Food Microbiology	CSB	3	117			3	65	6	182	7
3041	4	Molecular Biology	CSB	3	117					3	117	4
3051	5	Marketing Food Products	CSB	3	117					3	117	4
3061	6	Food Legislation	CS	3	117					3	117	4
Total				18	702	2	40	5	117	25	859	30
<b>Optional Course</b>												
3071	7	Introduction to Physical Chemistry	CSB	2	78					2	78	3
Total												

CODE	4 <sup>th</sup> semester											
	s/n	Courses		Theory		Tutorial		laboratory		TOTAL		(ECTS)
		Compulsory		hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	
		Course title	Course Category									
4011-4012	1	Food Engineering II	CS	3	117			3	65	6	182	7
4021-4022	2	Food Chemistry I	CS	3	117			2	52	5	169	7
4031	3	Food Processing I	CS	3	117					3	117	4
4041	4	Nutrition	CSB	3	117					3	117	4
4051-4052	5	Food Microbiology and Microbiological Analysis	CS	3	117			4	78	7	195	8
Total				15	546			9	234	24	780	30
<b>Optional Course</b>												
4061	6	Food Industry Management	CGB	2	52					2	52	3
Total				2	52					2	52	3

code	5 <sup>th</sup> semester											
	s/n	Courses		Theory		Tutorial		laboratory		Total		(ECTS)
		Compulsory		hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	
code	s/n	Course title	Course Category	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	(ECTS)
5011-5012	1	Food Processing II	CS	3	117			3	65	6	182	7
5021	2	Food Chemistry II	CS	3	117					3	117	4
5031-5032	3	Chemical Composition and Food Quality	CS	2	78			2	52	4	130	5
5041-5042	4	Food Packaging	CS	3	117			2	52	5	169	6
5051	5	Food Biotechnology	CS	3	117					3	117	4
5061	6	Physical and Structural Properties of Foods	CS	3	117					3	117	4
Total				14	663			7	169	21	832	30

Code	6 <sup>th</sup> semester											
	α/α	Courses		Theory		Tutorial		laboratory		Total		(ECTS)
		Compulsory		hours	Workload/semes	hours	Workload/semes	hours	Workload/semes	hours	Workload/semes	
Course title	Course category											
6011-6012	1	Instrumental Food Analysis	CS	3	117	1	28	2	60	5	205	8
6021	2	Industrial Microbiology	CS	3	117					3	117	4
6031-6032	3	Meat and Meat Products Science and Technology	CS	3	117			2	60	5	117	7
6041	4	Food Quality and Safety	CS	3	117					3	117	4
6051-6052	5	Sensory Evaluation of Food	CS	3	117			2	60	5	117	7
Total				15	585	1	28	6	180	21	793	30
<b>Optional Course</b>												
6061	6	Research Methodologies - Terminology	CGB	2	78					2	78	3
Total				2	78					2	78	3



Code	7 <sup>th</sup> semester											(ECTS)
	s/n	Courses		Theory		Tutorial		laboratory		Total		
		Course title	Course category	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	
7011-7012	1	Fruits and Vegetables Science and Technology	CS	3	117			2	60	5	177	7
7021-7022	2	Fats and Oils Science and Technology	CS	3	117			2	60	5	177	7
7031-7032	3	Fish and Fishery Products Science and Technology	CS	3	117			2	60	5	177	7
7041	4	Basic Principles of Food Hygiene	CS	3	117					3	177	3
7051-7053	5	Elective course I (Group A)	CS	2	78					2	78	3
7051-7053	6	Elective course II (Group A)	CS	2	78					2	78	3
Total				16	624			6	180	22	804	30
Optional Course												

7061	6	Internship (2 months optional)	CS									10
Total												10

code	8 <sup>th</sup> semester											(ECTS)
	s/n	Courses		Theory		Tutorial		laboratory		Total		
		Course title	Course category	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	hours	Workload/semester	
8011-8012	1	Milk and Dairy Products Science and Technology	CS	3	117			2	65	5	182	7
8021-8022	2	Cereals & Cereal Products Science and Technology	CS	3	117			2	65	5	182	7
8031-8035	3	Elective course II (Group B)	CS	2	78				0	2	78	3
8031-8035	4	Elective course III (Group B)	CS	2	78				0	2	78	3
8041	5	Undergraduate thesis	CS	2	78			7	182	9	260	10
Total				12	468			11	312	23	780	30

**Elective courses**

<b>GROUP A</b>	<b>Course code</b>	<b>GROUP B</b>	<b>Course code</b>
New Food Product Development	7051	Special Topics of Food Packaging	8031
Current Topics in Nutrition	7052	Food Plant Design	8032
Waste Management and Food By-products Valorization	7053	Biofunctional Food Ingredients	8033
Precision Nutrition	7054	Pathogenic Microorganisms in Food	8034
Computational Chemistry and Cheminformatics in Food Science	7055	Food Toxicology	8035
		Advanced Methods of Analysis	8036

## List of teaching/academic staff for the academic year 2023-2024

1 <sup>st</sup> semester	
Course	Name of teaching staff
Mathematics	Vasileios Bartzis Skouroliakou Aikaterini (Professor of Biomedical Engineering Department)
Principles in Economics	Teaching staff selected for obtaining teaching experience after PhD
General Chemistry (Theory and Tutorial)	Vassilia Sinanoglou
Laboratory practicals	Eftichia Kritsi Dinios Antonopoulos
Biology	Anthimia Batrinou
Introduction to Food Science and Technology	Anastasia Kanellou, Spyridon Konteles
Information Technology Applications Laboratory practicals	Vasileios Bartzis

2 <sup>nd</sup> semester	
Course	Name of teaching staff
Physics	Vasileios Bartzis
Laboratory practicals	Vasileios Bartzis
Organic Chemistry	Eftichia Kritsi
Laboratory practicals	Eftichia Kritsi
Quantitative Analytical Chemistry	Panagiotis Zoumpoulakis
Laboratory practicals	Panagiotis Zoumpoulakis Sotirios Bratakos Eftichia Kritsi
Statistics	Provided by the Department of Biomedical Sciences

<b>3<sup>rd</sup> semester</b>	
<b>Course</b>	<b>Name of teaching staff</b>
<b>Food Engineering I</b>	Andriana Lazou Epameinondas Xanthakis
<b>Biochemistry</b>	Panagiotis Zoumpoulakis Dimitra Houhoula Eftichia Kritsi
<b>Laboratory practicals</b>	Panagiotis Zoumpoulakis Dionisios Antonopoulos Dimitra Houhoula
<b>Introduction to Food Microbiology</b>	Spyridon Konteles
<b>Laboratory practicals</b>	Spyridon Konteles Anthimia Batrinou
<b>Molecular Biology</b>	Dimitra Houhoula
<b>Marketing Food Products</b>	Panagiotis Zoumpoulakis
<b>Food Legislation</b>	Efstathia Tsakali
<b>Introduction to Physical Chemistry</b>	Vasileios Bartzis

<b>4<sup>th</sup> semester</b>	
<b>Course</b>	<b>Name of teaching Staff</b>
<b>Food Engineering II</b>	Spyridon Papadakis, Andriana Lazou
<b>Laboratory practicals</b>	Andriana Lazou Sryridon Papadakis
<b>Food Chemistry I</b>	
<b>Laboratory practicals</b>	Dionisios Antonopoulos Dimitra Houhoula
<b>Food Processing I</b>	Maria Giannakourou, Andriana Lazou
<b>Nutrition</b>	Anastasia Kanellou
<b>Food Microbiology and Microbiological Analysis</b>	
<b>Laboratory practicals</b>	Spyridon Konteles Vassiliki Kyrana Anthimia Batrinou
<b>Food Industry Management</b>	

<b>5<sup>th</sup> semester</b>	
<b>Course</b>	<b>Name of teaching Staff</b>
<b>Food Processing II</b>	Spyridon Papadakis
<b>Laboratory practicals</b>	Spyridon Papadakis, Andriana Lazou Epameinondas Xanthakis
<b>Food Chemistry II</b>	Anastasia Kanellou, Dimitra Houhoula
<b>Chemical Composition and Food Quality</b>	Vassilia Sinanoglou
<b>Laboratory practicals</b>	Vassilia Sinanoglou, Sotirios Bratakos
<b>Food Packaging</b>	Spyridon Papadakis
<b>Laboratory practicals</b>	Spyridon Papadakis
<b>Food Biotechnology</b>	Dimitra Houhoula
<b>Physical and Structural Properties of Foods</b>	Andriana Lazou

<b>6<sup>th</sup> semester</b>	
<b>Course</b>	<b>Name of teaching Staff</b>
<b>Instrumental Food Analysis</b>	Vassilia Sinanoglou
<b>Laboratory practicals</b>	Sotirios Bratakos Irina Strati Vassilia Sinanoglou
<b>Industrial Microbiology</b>	Anthimia Batrinou
<b>Meat and Meat Products Science and Technology</b>	Assigned Lecturer
<b>Laboratory practicals</b>	
<b>Food Quality and Safety</b>	Efstathia Tsakali
<b>Sensory Evaluation of Food</b>	Vladimiro Lougovois
<b>Laboratory practicals</b>	Anastasia Kanellou Dimitra Margari
<b>Research Methodologies - Terminology</b>	

7 <sup>th</sup> semester	
Course	Name of teaching Staff
<b>Fruits and Vegetables Science and Technology</b>	Spyridon Konteles Epameinondas Xanthakis
<b>Laboratory practicals</b>	Dimitra Margari Vasiliki Kirana
<b>Fats and Oils Science and Technology</b>	Irini Strati
<b>Laboratory practicals</b>	Irini Strati Efstathia Tsakali
<b>Fish and Fishery Products Science and Technology</b>	Vladimiros Lougovois Assigned Lecturer
<b>Laboratory practicals</b>	Assigned Lecturer Vasiliki Kirana Sotirios Bratakos
<b>Basic Principles of Food Hygiene</b>	Efstathia Tsakali
<b>Food Products Development</b>	Anastasia Kanellou
<b>Current Topics in Nutrition</b>	Anastasia Kanellou
<b>Waste management and Food By-products Valorization</b>	Irini Strati
<b>Precision Nutrition</b>	Anastasia Kanellou Dimitra Houhoula
<b>Computation Chemistry and Cheminformatics in food Science</b>	Eftichia Kritsi Panagiotis Zoumpoulakis

8 <sup>th</sup> semester	
Course	Course
<b>Milk and Dairy Products Science and Technology</b>	Efstathia Tsakali
<b>Laboratory practicals</b>	Efstathia Tsakali
<b>Cereals &amp; Cereal Products Science and Technology</b>	Andriana Lazou
<b>Laboratory practicals</b>	Andriana Lazou
<b>Special Topics on Food Packaging</b>	Spyridon Papadakis
<b>Food Plant Design</b>	



<b>Biofunctional Food Ingredients</b>	Irini Strati Anastasia Kanellou
<b>Pathogenic Microorganisms in Food</b>	Anthimia Batrinou
<b>Food Toxicology</b>	Dimitra Houhoula
<b>Advanced Methods of Analysis</b>	Panagiotis Zoumpoulakis Vassilia Sinanoglou

## Undergraduate thesis

1. Students are required to prepare an undergraduate thesis, in accordance with the Curriculum of the Department and the conditions set forth in the Internal Regulation of the University of West Attica (Law, Issue B' 4621/21.10.2020) and approved by the Department's Assembly Decision of the Department Assembly 2/31.1.2022).

2. Each faculty member suggests at the beginning of the semester the number and titles of undergraduate thesis he/she wishes to supervise, which are approved by the General Assembly of the relevant Sector, by the Assembly of the Department and are announced on the website of the Department.

The Department's General Assembly may also authorize the supervision of undergraduate thesis theses by members of other teaching staff categories, in accordance with applicable legislation.

Students, after consulting with the proposed supervisor, submit an application for the selection of a Bachelor's thesis topic to the Department's Secretariat, which is approved by the Department's General Assembly. In the same decision, the Department's General Assembly appoints the supervisor and forms the three-member Examination Committee for the approval of the thesis. The supervisor and the members of the Examination Committee can be members of the teaching staff (faculty), members of other teaching staff categories (teaching fellows, lecturers, etc.), and, in specific cases, members of the teaching staff from other departments or researchers from relevant research centers.

3. The undergraduate thesis is typically prepared individually by each student. In cases where the nature of the topic and the scope of the subject matter require it, it may be prepared by a group of up to two (2) students, provided that individual work and contributions of both students are distinct and clearly identified during both the preparation and presentation of the thesis.

4. The standard duration for completing the Bachelor's thesis is one academic semester. This duration can be extended by one semester with the consent of the supervisor. In exceptional cases and upon a justified request by the student, the duration can be extended for an additional semester. After three (3) semesters, the student must re-submit an application for the selection of an undergraduate thesis topic.

5. Students can request a change of thesis topic or supervisor only once during their academic program, subject to approval by the Department's General Assembly.

6. The use of specialized software for detecting and matching the percentage of similarity between academic papers and other sources is required for Bachelor's theses. This similarity check must be conducted before the thesis examination. The Department's General Assembly has set the similarity threshold at 30%. The final assessment regarding the authenticity and originality of the thesis is made by the supervisor. In cases where authenticity and originality are confirmed through this process, the thesis is approved by the supervisor for presentation to the Three-Member Examination Committee.

7. Other members of the academic community (faculty, undergraduate and graduate students, doctoral candidates, etc.) may attend the thesis presentation.

8. The supervisor informs the Department's Secretariat and the members of the examination committee about the thesis presentation. It is the student's responsibility to submit a copy of the thesis to the examination committee, either electronically or in print format. The members of the Three-Member Examination Committee attend the thesis presentation and may ask questions to assess the correctness and completeness of the approach followed and the solution provided to the problem. They also evaluate the individual contributions of each student in cases where there is more than one student in the thesis team. The final grade for the Bachelor's thesis for each student is based on the average of the grades given by the members of the Three-Member Examination Committee. The supervisor submits to the Department's Secretariat the examination minutes along with the grades assigned by the committee members.
9. If an undergraduate thesis is deemed insufficient, it is referred back to the student for further revision. In such cases, the presentation takes place on a date determined by the Three-Member Examination Committee, following consultation with the student. The examination process is repeated (Article 40, Official Gazette, Issue B' 4621/21.10.2020).
10. All completed undergraduate theses are deposited in the Institutional Repository of the University, in accordance with the Institutional Repository Policy of the University of Western Attica, which is approved by the University Senate.
11. In cases where the scientific results of the undergraduate thesis are protected by a patent, the current legislation regarding the rights of patent holders applies.

## Internships

The internship is an optional educational activity within the curriculum of the Department of Food Science and Technology. It enriches students' theoretical and laboratory knowledge with valuable professional experience and allows them to become familiar with a real working environment in fields related to food science and technology. Among the objectives of internships are the development of professional awareness, exposure to industrial and business realities, the enhancement of skills, and the expansion of interests. Another key goal of internship is to establish strong connections between the Department of Food Science and Technology and the Food Industry.

In the curriculum of the Department, internship is included as optional course between the 3rd and 4th years of studies. It has a duration of eight weeks (2 months), corresponds to 10 ECTS credits, and is financially supported by NSRF. Students have the opportunity to work in private organizations with which the Department collaborates. The working hours for PT students follow the schedule of the hosting organization.

The responsibility for organizing internship lies with the Internships Committee of the Department. This committee consists of three faculty members (D.E.P. or Laboratory Teaching Staff (E.DI.P.) of the Department, as determined by the Department Assembly (see relevant section on Department committees).

The duration and the hosting organization of internship are specified in the Diploma Supplement issued by the Department.

All necessary information and forms related to internship are posted on the central website of the Department of Food Science and Technology (<https://fst.uniwa.gr>). This website also

provides instructions regarding the required procedures for completing internship under the ESPA program, as applicable at any given time.

### **Evaluation of the Undergraduate Program**

1. The internal evaluation - self-evaluation of the educational process and the Undergraduate Program, consists in the systematic evaluation and recording of teaching, research or other project by the University itself and the Academic Departments in relation to their physiognomy, purpose and mission.

2. The evaluation of the Undergraduate Program is coordinated by the Evaluation Working Group (OM.E.A.) of the relevant Department, is supervised by the Quality Assurance Unit (MO.DI.P.) of the University of West Attica and is carried out according to the types and procedure defined by the National Higher Education Authority (ΕΘ.Α.Ε.Ε.) for Universities.

3. When referring to internal evaluation, this is a periodically repeated process, in which members of the teaching-research and other scientific staff and students participate mainly with answers to questionnaires and can include interviews, group discussions and any other appropriate source of information and which is completed with the preparation of the internal evaluation report of the University and the respective Academic unit.

4. The preparation of the questionnaire and the compilation in electronic form of the form of the Assessment Questionnaires of Teachers and Courses of the Department electronically, is carried out through the application of MO.DI.P. <http://app.modip.uniwa.gr>. The questionnaires, which are filled in by the students, mainly concern the quality and the educational tools used for research and teaching, the structure and the content of the studies, the student care, the administrative services and the material and technical infrastructure of the Department or the University. The answers provided by the students to the questionnaires express the views of the respondents on the improvement of the quality of teaching, the better organization of the courses, the cooperation with the teachers and their expectations from the studies.

5. The completion of the questionnaires, in order for the results to be impartial and statistically reliable, must be realized by the students of the Department in an inventory and not a sample if this is possible, voluntarily, anonymously and without any previous warning, within the courses offered during the semester. In order for the processing of the questionnaires to yield reliable results, the respondents must meet the following conditions:

- To systematically participate in courses with the particular teacher and therefore, to have formed an opinion about his/her educational work.
- To participate and be examined for the first time in the course they are evaluating and therefore, not to have been affected by their possible failure or on the contrary their ease due to an earlier examination of the specific course.

6. The completion of the questionnaires should be done during the course by the students who are in the classroom, without any previous warning, checking at the same time with an appropriate question their previous experience in the course so that it is possible to sort out the questionnaires concerning the students that participate for the first time in the particular

course.

7. Each academic semester the following procedure is followed:

- The evaluation process through a questionnaire takes place between the 8<sup>th</sup> and the 12<sup>th</sup> teaching week of each academic semester and concerns all the courses offered by the Undergraduate Program. The access and the completion of the respective questionnaires are performed electronically through the application of MO.DI.P. <http://app.modip.uniwa.gr>. To be more precise, the application ensures the anonymous electronic completion of the assessment questionnaire by students as follows: The questionnaires are activated for all students who have registered for a course and attend it during the assessment process. The access to the application of MO.DI.P. is carried out using the unique code provided by the University for access to all its electronic services.

- For the courses in which co-teaching takes place, care is taken so that the questionnaires are distributed in all teaching classes and for each teacher. Despite the above requirement for conducting the assessment process through a questionnaire between the 8<sup>th</sup> and 12<sup>th</sup> teaching week, if it is a serial teaching, i.e. one teacher succeeds the previous one after he completes, the questionnaires should be distributed after a significant percentage has been completed, for example > 60%) of the teaching hours of each teacher.

- Teachers should facilitate the process of completing the questionnaires, after being informed about the date and time of the assessment. In case of disagreement or refusal, they must inform the Head of the Department in writing.

- In case the students present in a course are less than 10% of the enrolled number, it is possible to suspend the evaluation process and to repeat it on another day and time of the course, regardless of the number of students present.

8. Through the same information system of MO.DI.P. instructors must complete the following inventory sheets at the end of each semester and on dates announced by MO.DI.P.:

- Course inventory
- Teacher inventory

9. The internal evaluation is based on the validation and archiving of the results of the teacher/course evaluation questionnaires. It also concerns the statistical processing, their tabulation and presentation as well as the extraction of statistical and comparative conclusions concerning the teachers, the courses, the infrastructures, the laboratories, the equipment, etc. of all Academic Units.

10. The analysis of the questionnaires is realized with complete confidentiality and by ensuring the confidentiality of personal data.

11. Teachers have access to the detailed individual statistical results through the application of MO.DI.P. <http://app.modip.uniwa.gr>, (for their individual), as well as the OM.E.A. and the head of the Departments for all the evaluations of the Undergraduate Program.

12. The OM.E.A. of the Department, after the end of the evaluation period, studies the results of the evaluation and suggests in writing to the Assembly improvements that arise as a need from the evaluation of the educational work of the teaching staff.

13. Based on the above results of the evaluation process, in case the Head and the OM.E.A. may find in a course or instructor values below twenty-five percent (25%) of the assessments of the remaining courses, may activate improvement mechanisms to alleviate the negative difference.

## Studies in the Department of Food Science and Technology

### Registration of first-year Students

The registration of first-year students is carried out through the electronic application of the Ministry of Education and Religious Affairs, in accordance with the procedure and dates set by the Ministry.

For health or force majeure reasons, a new incoming student who has not completed their registration within the specified dates may submit an application to the Department, stating the reason for not completing timely registration, supported by the necessary documents that prove the aforementioned reason. The student's application is subject to approval by the Department's Assembly. In any case, the completion of registration is achieved after registration in the electronic application of the Ministry of Education and Religious Affairs, by submitting the required documents to the Department's Secretariat in a manner and within a timeframe announced by the Secretariat.

Students who meet the requirements for part-time registration submit a relevant application with the necessary supporting documents to the Department's Secretariat. Their registration is carried out after approval of their application by the Department's Assembly.

### Student Status

The student status is acquired upon the student's registration in the Department and is maintained until the award of the degree, in accordance with the Undergraduate Studies Program. The minimum duration of the Department's Undergraduate Program is four Academic years ( $v = 4$ ).

The period of regular attendance is equal to the minimum number of semesters required for the award of the degree, increased by four semesters (or  $n + 2$  Academic years, where  $n$  is the minimum number of academic years required for the degree). Students are entitled to student support services throughout the duration of their regular attendance.

### Course declaration

The student has the obligation to register and declare attendance courses, on dates and deadlines specified by the academic calendar and announced on the website of the Department, both for the winter as well as for the spring semester.

After the expiration date of course applications, students who have not submitted an application, have the opportunity within ten (10) calendar days to submit to the Department Secretariat an application for late registration, which will state the reason why no online application form was submitted in time, as well as the courses they wish to attend. Late enrollment applications are accepted as long as the reasons stated by the students are sufficiently substantiated. The decision to approve the late application for registration and courses declaration is taken by the Assembly of the Department.

After the end of the ten (10) calendar days, no late course registration is accepted by the Secretariat. Students who have not submitted a course application for the winter or spring semester are not eligible to participate in the course examinations, both in the regular and recurring exam periods.

Each student can choose courses offered, according to the Undergraduate Program with the restriction that arises from the existence of prerequisite - dependent courses (often termed as 'course chains'). In any case, the total number of course hours that the student can choose to attend may not exceed, per week, the:

- Thirty-eight (38) in case the student has not exceeded the minimum number required for the award of a semester degree of the study program he / she attends.
- Fifty-two (52) in case the student has exceeded the minimum number required for the award of a semester degree of the study program he / she attends.

Upon the recommendation of the Assembly of the Department and approval by the Senate, the total limit of hours in the course statement can be accordingly modified.

Regarding first-year students, during their enrollment, they are obliged to choose the courses of the 1<sup>st</sup> semester of study. From the next period of declarations, they are obliged to submit a declaration of attendance courses, according to the above-mentioned restrictions that apply.

After the completion of the acceptance of the applications for attendance courses by the Secretariat of the Department, it is possible to modify, in up to three (3) courses of the submitted course application, on dates determined by the Secretariat.

## **Educational Textbooks**

Undergraduate students are entitled to free textbooks and other study materials in accordance with the provisions of the current legislation. A teaching textbook is considered to be any printed or electronic book, including open-access electronic books, as well as printed or electronic academic notes, following their annual approval by the Department Assembly. The teaching textbook should comprehensively cover the subject matter of a course and should encompass all or the majority of its content, as defined in the undergraduate program's regulations, in accordance with the approved curriculum of the Department.

The list of teaching textbooks includes at least one recommended teaching textbook per mandatory or elective course, which is derived from the declared textbooks in the Central Information System EUDOXUS (<https://eudoxus.gr>) and is compiled based on the recommendations of the instructors or course coordinators. The list of declared textbooks in EUDOXUS is updated at the beginning of each academic year.

The declaration of textbooks follows the course registration and must be consistent with it. In other words, students can only declare textbooks for the courses they have registered for. The declaration of textbooks is done through the electronic service EUDOXUS, where students can also find all relevant information.

## **Suspension of studies**

Students of the Department may, upon a justified request submitted to the Secretariat of the respective Department, suspend their studies. The maximum duration of the suspension of studies may not exceed the maximum duration of studies set by the Department.

The period of suspension is not counted towards the regular duration of studies. Regardless of the date of submission of the application, the suspension of studies takes effect from the

beginning of the semester that follows.

Students who interrupt their studies as described above do not retain their student status for the entire duration of the suspension. After the end of the suspension of studies, students are re-enrolled as active students of the Department.

During the period of suspension of studies, the student does not have an automatic right to use the facilities of the Institution, as well as the benefits arising from their student status.

## Attestations and Certificates

After a relevant request, the Department's Secretariat grants the following attestations and certifications:

1. Certificate of Studies
2. Detailed Transcript
3. Digital Skills Certificate
4. Student Status Certificate
5. Housing Allowance Certificate
6. Certificate of Completion of Internship Requirements
7. Successful Completion Certificate for Internship
8. Diploma Copy
9. Diploma Supplement

The issuance of a certificate of studies, a certificate of student status (usually required by the recruitment offices) and an analytical score card is done electronically, exclusively and only through the student directory.

## Recognition of Courses

Students who transfer from other Universities or from other Schools or Departments of the UNIWA may recognize courses (compulsory and/or elective of the first cycle of studies) of their Department of origin, in which they have successfully passed exams, with courses of the Department's curriculum having equivalent content and credits (ECTS), provided that their content corresponds to that of the relevant courses of the Department.

Course recognition is determined by the Department's Assembly, following the submission of a relevant application to the Department's Secretariat.

By decision of the Department's Assembly, students who have been admitted through entrance examinations are exempted from taking exams in the courses they have already passed with a grade equal to or higher than five (5) out of ten (10) for their admission, provided that these courses have been fully or adequately taught in the Department of origin, based on the descriptions of the corresponding courses in the Department's Study Program.

For those who have attended international or European education programs (e.g., Erasmus mobility programs), the time of attendance of the educational program is recognized as the actual period of study, and the corresponding grades of the courses that have been successfully passed are converted into the grading scale applicable at the PDPU, provided that their content corresponds to the content of the Department's courses and in accordance with the relevant educational agreement between the UNIWA and the host institution. The grades of courses taken at foreign Universities must be proven by an original official document from the foreign



University, which includes the relevant certification required by the applicable international conventions.

## Academic year and teaching courses

The academic year begins on the 1<sup>st</sup> of September of each calendar year and ends on the 31<sup>st</sup> of August of the following calendar year. Undergraduate studies are conducted based on the system of semester courses. The educational process is structured in two teaching semesters, the winter and the spring one. Each semester includes at least thirteen (13) full weeks of teaching and three (3) to four (4) weeks for examinations.

The teaching of the courses of the Undergraduate Program is taking place according to the timetable (academic calendar) and includes the distribution of the teaching hours of all the courses within the five working days of the week, the number of sub-groups (regarding the laboratory practice, undertaken in smaller student groups), the instructors and the classrooms. The schedule is compiled and posted on time on the Department's announcements website every semester.

The teaching of theoretical courses includes lectures. The teaching of mixed courses includes lectures and laboratory exercises, and may also include tutoring on lectures and / or laboratory exercises. The presence of students in the lectures of the courses, although it is not obligatory, is highly recommended. The presence of students in the laboratory exercises is mandatory.

For the training of students in laboratory exercises, their division into sub-groups is taking place. The number of groups is determined by the number of beneficiary students and their scheduling is posted on the Department's announcement website before the beginning of each semester. The placement of students in the groups of laboratory exercises is also done on-line, in e-class platform, based on instructions posted on the announcement website of the Department before the beginning of each semester.

The number of weekly teaching hours of each course, as mentioned in the Undergraduate Program, reflects the total duration of the student's attendance for this course (theoretical lectures, tutoring, laboratory exercises, etc.) and may not be violated by the instructor, nor by omission but also not exceeding the number of hours per week, with the exception of the hours of necessary replenishment of lesson hours due to unforeseen cancellation.

The fulfillment of the student's obligations in a course (attendance, participation in laboratory exercises, delivery of exercises and assignments, etc.) as well as the performance in the course examination (written, oral, with a progress system, etc.) determine the successful attendance of this course.

## Exams

The exams are held after the successful completion of the courses, according to the academic calendar, on dates determined by the Assembly of the Department. The re-examination of the courses of both semesters (winter and spring) takes place in September on dates that are determined and announced in the same way. The Secretariat of the Department must post on time on the website of the Department announcements regarding the program of the semester exams, which must contain, for each course, the day of the exam, the start and end times of each exam and the rooms of each exam.

In the examination periods at the end of the winter and spring semesters, only the courses taught during the respective semesters are examined. In the September exam period, all

courses are examined, regardless of the semester in which they are taught.

The student has the right to participate in the examination of the courses he/she has chosen each year courses' declaration.

No student has the right to attend the examination of a course which he/she has not previously declared in the current semester of his studies, nor to any instructor other than the one provided for his/her class. If it is found that a student has taken a course examination which he / she had not previously included in his / her application for the specific semester, or in an examination under a different instructor than the one provided for his / her class, his / her grade cannot be registered in any way in his electronic card and therefore cannot be considered for his/her overall progress.

The material to be examined for each course includes the content that has been announced to the students from the beginning and during the semester, in combination with the possible clarifications or modifications brought about by the instructor.

At the beginning of the examination, the supervisors check the identities of the examinees. A student who is found to be copying in any way (e.g. from books or notes, from another student, with the help of a mobile phone), or communicates with another student or others or interferes with the smooth conduct of the exams is excluded from the exams (being awarded a zero score by the supervisor), and the Head of the Department is informed in order to initiate the disciplinary procedure in accordance with the provisions of Chapter 20 of the Internal Rules of Procedure of the University.

The evaluation of the students' performance is done by the teachers of the respective course. The instructor can organize at his / her discretion written or oral exams or even rely on assignments assigned to students during the course. The student assessment process is completed within deadlines set by the instructor and in any case do not exceed the end of the examination period of the current semester. If a course has been assigned by the Department Assembly to more than one instructor, the course examination may be co-organized and the way students are assessed should be determined by the course instructor in charge. Information on how to evaluate each course of the study program is given in the corresponding outline of the course, which is posted on the website of the Department.

Instructors must take the necessary care for the examination of Students with Disabilities, according to the procedures described in detail in the Internal Regulations of the University (article 37), while those students must also inform the Professor Advisor of the Department and the responsible teacher of each course for their special needs during the examinations.

Finally, it is pointed out that the tests are kept compulsorily and under the supervision of the person in charge of the course for twelve (12) months. After this time, the tests cease to be valid and are destroyed, unless a relevant criminal, disciplinary or any other administrative procedure is pending.

### **Scoring and re-evaluation for Score Improvement**

1. Courses are graded on a numerical scale of 10 (0 to 10) to the nearest tenth of a unit (one decimal place).

2. The entry of an incorrect grade by mistake is corrected by the instructor after informing the Secretariat of the Department. No other modification is possible.
3. In case a student fails more than three (3) times in a course, he/she can be examined after his/her application, by a three-member committee of faculty members. with the same or related subject, which is appointed by the Head, in accordance with the applicable law. The person in charge of the regular examination (responsible instructor) is excluded from the committee.
4. The degree awarded in a course (mixed course) which includes theoretical and laboratory part, is not separated. For these courses, the student is considered eligible if he / she has accumulated at least five (5) credits in the final grade, as shown by the individual grades achieved with the relative weight defined by the responsible instructor in the course outline.
5. The student reserves the right to improve his / her grade in a course that has been successfully examined, upon his / her application to the Secretariat of the Department. In these cases, students are examined during the examination periods in which the examinations of the specific course are conducted and not exceptionally.

The application is submitted before the examination period on specified dates which are determined by the Assembly of the Department. The student reserves the right to improve grades in up to three (3) courses in total during his studies and only once per course. Between the grades of the examination and the re-examination that the student will receive, the greater of the two is chosen.

### **Completion of studies – Total Grade and Degree Characterization**

1. To receive the Degree, the student must have:
  - successfully passed all the courses (obligatory or obligatory by choice);
  - complete the required number of Credits (ECTS), i.e. 240 ECTS,
  - complete the elaboration of the undergraduate thesis and have carried out the necessary procedures for its submission to POLYNOI,
  - satisfy any additional conditions required by the secretariat of the Department.
2. Courses are graded on a numerical scale of 10 (0 to 10) to the nearest tenth of a unit (one decimal place).
3. The final grade of the Degree is equal to the quotient of the sum of the obtained grades of courses on Credits [Course grade x Credits (ECTS) course] to the total Credits (ECTS) (Article 42, Issue B ' 4621 / 21.10.2020).
4. The final grade of the Degree is calculated to the nearest centimeter (two decimal places).
5. The announcement of students of the Department who have completed the First Cycle of Studies, as Graduates, as well as the procedures of Examination - Evaluation of the Thesis are carried out as follows:
  - a. After the end of the examination periods of February, June and September in the next two (2) weeks, the Examination-Evaluation of theses of the Undergraduate Studies is carried out.
  - b. At least one (1) week before the beginning of the above period of two (2) weeks of the thesis examination, based on the previous applications of the students for the examination of their thesis, the Secretariat of the Department prepares an Examination Program, which:

i. is sent to the interested students, to the supervisors and to the members of the examination committees,

ii. is notified to all faculty members. and other staff of the Department. At the same time the program is announced through the website of the Department.

6. The characterization of the degree of the Graduates of the Department is determined as follows:

- from 5.00 - 6.49 "Good"

- from 6.50 - 8.49 "Very good"

- from 8.50 - 10.00 "Excellent".

### **Diploma Supplement**

1. After completing the studies, the Diploma Supplement is issued, in Greek and English. The Diploma Supplement is an accompanying and explanatory document, which in no way replaces the official Degree.

2. The date of issue of the Diploma Supplement is in any case later than the date of issue of the certificate of successful completion of studies or the awarding of the degree.

### **Credentialing - Type of Degree**

1. Graduates of the Department must undergo the customary credentialing process in order to receive their degree. Credentialing is not a mandatory requirement for the successful completion of studies, but it is a necessary condition for the issuance of the degree.

2. The credentialing process takes place in a special ceremony held twice a year during specific periods, in the presence of the Vice-Rector or the Dean as the representative of the Rector and the Head of the Department.

3. The text of the credentialing for undergraduate students of all Departments of the University of West Attica is as follows:

'Completing my studies at the University of West Attica, I am obligated and simultaneously express my desire to conscientiously assure all academic bodies that I will serve and nurture the values, arts, and sciences of which I have become aware. With an open mind, I will study and critically embrace all developments in science, technology, and culture, and with unwavering determination, I will contribute the specific to the general interest, as a responsible citizen, for the good of our Homeland, always respecting the Constitution and the Laws of the State.'

4. The degree is also issued on parchment paper upon request submitted to the Department's Secretariat.

## **Qualifying examinations (Article 49 Issue B '4621 / 21.10.2020)**

The selection of the candidates with qualifying examinations is carried out through the participation in a written examination of three (3) courses, which are determined by a decision of the Assembly of the Department. The decision of the Assembly of the Department determines the semester of admission, which cannot exceed the 5<sup>th</sup> semester of studies.

The applications of the candidates are submitted to the Secretariat of the Department and are accompanied by a copy of Degree / Diploma or a certificate of successful completion of studies, while for graduates of Institutions of abroad, a certificate of equivalence of their degree is submitted by the competent body.

Candidates with disabilities and special learning needs are examined orally or in writing depending on their abilities. In case they wish to be examined orally, they submit a relevant application with their supporting documents, accompanied by a relevant opinion in accordance with the current disability certification system of the relevant health committee, which shows that they cannot be examined in writing.

The application and the supporting documents of the candidates are submitted from 1 to 15 November, while the qualifying examinations are carried out during the period from 1 to 20 December, of each Academic year. The template of the application, the necessary supporting documents, the examined courses, their material and the examination program are posted on the website of the Department.

Students who have passed successfully in the qualifying exams are registered on dates set by the Secretariat of the Department and are announced on its website.

## **On-line education**

The educational process is enhanced and fully supported by digital tools and online learning platforms (Open e-Class, Moodle provided by the University of West Attica). Under the responsibility of teachers, announcements, supporting learning material in digital form and indicative examples of previous exams are posted on these platforms. Distance learning through the MS Teams platform is also supported.

Information on the operation of the aforementioned digital tools as well as complete application guides are available centrally through the website of the University of West Attica (<https://www.uniwa.gr/e-learning/>).

## **Academic Support**

The Department is actively involved in the support of its students, who for various reasons (Students with Disabilities, students from Vulnerable Social Groups, students with low incomes) find it difficult to participate in their academic activities. Following Article 61 (Issue B' 4621 / 21.10.2020), the Department appoints Professors-Counselors of those students, who in cooperation with the relevant services of the University undertake actions for permanent registration of target group students (FME, EKO students) and for their special needs, as well as for Counseling and Psychological Support.

## Academic Advisors Professors of Undergraduate Students

The role of Academic Advisor (AA) is taken over by each faculty member and Laboratory Teaching Staff (E.DI.P.) of the Department of Food Science and Technology, regardless his/her rank and position. Academic advisors (a) advise and support freshmen to facilitate their transition from secondary to tertiary education and (b) monitor and advise students until the end of their studies.

Through their educational, research and work experience, the AA provide support and guidance to students in issues related to the progress and successful completion of their studies as well as in matters of career.

Students should feel free to discuss with AA any issue of their academic life that may concern them, e.g. problems with courses, workshops, issues related to the regulation of studies, choice of courses, and even personal difficulties (family problems, health problems) which may affect their studies. The AA will try, as much as possible, to give or suggest solutions to any problems that arise. The AA however, is not obliged to guarantee a solution to every problem in advance.

All teaching staff, the administrative staff, the Directors of the Laboratories, the Directors of the Departments, the Head of the Departments, as well as the competent services of the University cooperate and support the AAs in their work, while considering information, remarks, suggestions and their requests, for any deficiencies and malfunctions that create problems for students and any suggestions for dealing with them.

The institution of Academic Advisor is mandatory for all Departments. Each year the Assembly of the Department disseminates the names of students, corresponding to each faculty member and EDIP with a lottery process. The AA of a student remains the same until the completion of his/her studies.

The secretariat of the Department informs the students of the Department of Food Science and Technology that a faculty member has been appointed for each student who will function as a Study Advisor for all the years of their studies. The list of all Academic Advisors with the respective students is posted on the website of the Department (<https://fst.uniwa.gr/>) and the University.

## Professional prospects of graduates

Graduates of the Department of Food Science and Technology of the University of West Attica can apply for working positions as Food Scientists and Technologists in food processing, processing and preservation industries, agro-industrial cooperatives and research centers.

Their tasks and responsibilities include the control of raw materials, the supervision of production lines, the quality control of the final product, the development and production of new products, the selection and supply of mechanical equipment, packaging materials, etc. They also deal with control of the hygienic conditions of the food placed on the market, their nutritional value and their potential adulteration.

During their studies, students acquire the necessary knowledge for the proper confrontation of scientific and technological issues, for the staffing of the food industries but also for the private and public sector, such as research laboratories, microbiological laboratories, quality

control laboratories, raw material supply companies, materials for industry, regulatory authorities, consulting firms for food and beverage safety management systems.

At the same time, their 4 years training is designed to enable graduates to develop their own business related to the development and production of new food products or the import and marketing of raw materials and additives and / or mechanical equipment for the food industry.

Finally, as long as they pursue postgraduate and doctoral studies, they have the opportunity to pursue an academic career. In addition, they have the opportunity to apply for positions in European Union institutions and international organizations, in research and development departments of large food industries as well as research institutes.

### Graduate Profile

Graduates of the Department of Food Science and Technology of the University of West Attica will have up-to-date, high level scientific and technical knowledge and skills, will be constantly informed and updated regarding the scientific methodology and will be able to work professionally in all areas of Food Science. In particular, the graduates of the Department, either as self-employed, or as executives of a company or organization in the public or private sector, will have the opportunity:

A) To staff, as high-ranking executives, positions of responsibility and decision-making in companies of production, processing, standardization, storage, distribution and marketing of food, active in the planning and organization of production, installation and operation of quality management systems, design and in product development and control.

B) To be employed as technical consultants in companies providing research and consulting services in the food industry, utilizing existing know-how and modern developments in the industry.

C) To staff public organizations and state food control and certification bodies, research centers and educational institutions.

D) To continue their studies at the level of Postgraduate Studies and obtaining a Doctoral Degree in the relevant Department or other Institutions in Greece or abroad.

### Skills of the Scientist - Food Technologist

The skills of the Technologist - Food Scientist are mentioned in the ESCO database (European Skills / Competences, Qualifications and Occupations [https://ec.europa.eu/esco/portal/occupation?fbclid=IwAR3gt5BEu\\_iQoWkNEAX15cVG1zEP\\_OSNWwXMdX8cfsAY-9vRkAt-yFv1Y6VU](https://ec.europa.eu/esco/portal/occupation?fbclid=IwAR3gt5BEu_iQoWkNEAX15cVG1zEP_OSNWwXMdX8cfsAY-9vRkAt-yFv1Y6VU)) in the **professional code 2145.1.4** corresponding to the Food Technologist (Food Technologist / food technology expert / food technology specialist) and in the **professional code 3111.3** Food Analyst (Food Analyst / food researcher / food research specialist).

Specifically, the essential skills of both categories of Food Technologist and Food Scientist / Analyst are the following:

- Analysis of food and beverage samples
- Analysis of packaging requirements



- Development of food production processes
- Evaluation of nutritional attributes of food
- Evaluation of the HACCP application on the food industry premises
- Evaluation of the quality attributes of food products
- Evaluation / documentation of raw materials / ingredients by suppliers
- Food laboratory inventory
- Calibration of laboratory equipment
- Optimization of experimental processes
- Improvement of chemical processes
- Ensuring public safety
- Preservation of samples
- Nutritional improvement of food production
- Management of food production laboratory
- Manage the use of additives in food production
- Management of discarded products
- Conducting food tests
- Preparation of food risk analysis
- Perform physicochemical analyses on food materials
- Information regarding the regulations
- Interpretation of data in food production
- Implementation of HACCP
- Implementation of food and beverage production requirements
- Application of the principles of food technology
- Implementation of GMP (good manufacturing practices)
- Establish quality assurance targets
- Understanding of laboratory results
- Understanding of mechanical equipment
- Monitoring innovations in food production
- Monitoring developments in the food industry
- Monitoring of food processing conditions

- Monitoring trends in food products
- Description of chemical innovation in products
- Preparation of job reports
- Preparation of visual data
- Identification of the factors that cause changes of food during storage
- Collection of samples for analysis
- Maintenance of laboratory equipment
- Observance of hygiene procedures during food processing
- Keeping laboratory manuals
- Use of new technologies in food production

### **ERASMUS+ program for student mobility**

The aim is to promote and strengthen the prestige of the University of West Attica at a European and international level, mainly through the preparation of program agreements of educational and research activities with Higher Education Institutions and research institutions abroad, as well as through the mobility of students and teachers at an international and European level. Additionally, the goal of the UNIWA for students is to use the Erasmus program to strengthen their own knowledge and experience and to get in touch with another cultural and social environment.

Under the Erasmus+ program students (undergraduate, postgraduate and doctoral candidates) can complete part of their studies in another European country (3-12 months) and / or be trained in internships (2-12 months). It is also allowed for students to move in all 3 courses for 12 months in each course. Erasmus students gain useful experiences in a different educational and social environment, while presumably improving their knowledge of the language of the host country.

Additionally, important advantages of the Erasmus+ action are:

- exposing students to different perspectives, knowledge, teaching and research methods, as well as working methods in their field of study
- the development of skills such as communication, problem solving, digital, linguistic, intercultural and research skills
- the ability to adapt to new situations and gain confidence.

Information on the ERASMUS + Mobility Program is available on the Department's website (<https://fst.uniwa.gr/>).

## **PART IV: Postgraduate Programs of the Department of Food Science and Technology (Master in Science and Doctoral Studies)**

### **Postgraduate Program, MSc in Food Innovation, Quality and Safety**

Since the academic year 2018-2019, the Department of Food Science and Technology of the School of Food Sciences of the University of West Attica organizes and operates a Postgraduate Program (MSc) focused on: "INNOVATION, QUALITY AND FOOD SAFETY" and English title "FOOD INNOVATION, QUALITY AND SAFETY" (FEK Issue B '3235 / 08.08.2018 and FEK Issue B' 4758 / 24.10.2018).

The object of this program is to provide a high level of postgraduate education, and promote the in-depth knowledge and research in the scientific field of food science. The general purpose of the Program is to offer the student specialized knowledge of food science and technology, mainly through its application in the development of products and processes for the production of high quality and safe food.

The goal of the Program is to provide a high level of training and to enable the student to develop skills in the application of scientific methods of food evaluation and quality control, safety management, experimental design and development of new products. During the study, the student is expected to understand modern industrial techniques, analytical and sensory control methods and predictive modeling approaches, international quality and safety management standards, as well as the impact of legislation on food products.

The duration of studies for the award of the Postgraduate Diploma of the Program is set at three (3) academic semesters.

The courses are taking place in Greek and a total of ninety (90) ECTS credits are required to obtain the diploma.

The educational process includes lectures and laboratory exercises, seminars, case studies and assignments, supervised participation in research activities and preparation of a master's thesis.

The Program aims at:

- Developing a framework for cooperation with other universities and research centers
- Attracting students and teaching staff from other institutions of Higher Education
- Promoting the presentation of students' research work in international and Greek scientific conferences and / or in the publication of important research results in scientific journals of international prestige
- Promoting Excellence, awarding prizes to distinguished students
- Supporting the graduates in both their scientific and professional researches

It is noted that the specific Postgraduate Program is designed to be developed through a modern and comprehensive curriculum and other educational activities, utilizing, composing and evolving international know-how.

The MSc program awards a Postgraduate Diploma with the title: "INNOVATION, QUALITY AND FOOD SAFETY" (MSc in FOOD INNOVATION, QUALITY AND SAFETY), after the successful completion of the obligations of the students. The diploma is awarded by the Department of Food Science and Technology of the University of West Attica.

Detailed information about the MSc in Food Innovation, Quality and Safety is available on the website of the Department <https://fst.uniwa.gr/>.

### **Third Cycle of Studies - Doctoral Studies**

Since the academic year 2018-2019, the Department of Food Science and Technology of the School of Food Sciences of the University of West Attica organizes and operates Doctoral Studies Program (FEK Issue B '4548 / 18.10.2018).

The doctoral program of the Department of Food Science and Technology provides specialization in the broader fields of Food Science and related scientific areas.

The Doctoral Studies of the Department of Food Science and Technology has as its primary purpose the promotion of high-level scientific research, the critical evaluation of recent literature, the utilization of original research results and the prominence of new researchers in the whole range of subjects around Food Sciences. The aim is for PhD Candidates to produce original and innovative scientific research in all fields / subjects related to the Food Sciences and / or in fields / objects which act synergistically and in a complimentary with these scientific domains. One of the ultimate goals is to provide academic/research staff of excellent background to Greek and international universities, research centers, companies and private and public sector organizations.

The Department of Food Science and Technology awards a Doctorate in Food Science and Technology.

The date of receipt of the doctoral degree is the date of the announcement of the certification of the award of the Doctoral Dissertation by the Department of Food Science and Technology.

Detailed information about the Doctoral Studies is available on the website of the Department <https://fst.uniwa.gr/>.

### **Post-Doctoral Research**

In the context of strengthening its research activity, the Department of Food Science and Technology encourages and provides the opportunity to young scientists to conduct Postdoctoral Research in subjects which fall within the research interests and activities of its official research laboratories.

Postdoctoral research is characterized by research conducted by a researcher who holds a doctoral degree and has as main objectives:

- extending the results of the researcher's doctoral Thesis
- the implementation of high-quality scientific research
- the development of new research areas in the Department, related to the scientific areas of the researcher's Thesis
- the dissemination of know-how
- the approach and support of experienced scientists to contribute to the progress of science, research, the promotion of academic prestige and the international distinction of the research work of the University of West Attica.

Competent bodies for decision-making related to the elaboration of postdoctoral research are the Assembly of the host Department and the Senate of the University of West Attica.

The postdoctoral research is conducted under the supervision of a faculty member of the

relevant Department, which may be a professor, an associate professor or an assistant professor, and whose research interests coincide with those of the candidate who conducts the postdoctoral research.

Postdoctoral researchers must: (a) hold a Greek Doctoral Degree, or an equivalent foreign diploma officially recognized in Greece, in a subject related to that of the proposed postdoctoral research, and (b) be fluent in at least one foreign language, preferably English. Those interested can be applied to the Secretariat of the Department, in which they indicate the object of the proposed research and the proposed supervisor. The application is accompanied by certified copies of diplomas, curriculum vitae, a complete list of published works, two letters of recommendation and a detailed research proposal.

Detailed information about the Post Doc Research exists in article 58 of Issue B '4621 / 21.10.2020, which is available on the website of the Department <https://fst.uniwa.gr/>.

## **PART V: Student services**

### **Social Services**

Under the terms stipulated by the current legislation (Government Gazette Issue B' 4621/21.10.2020), undergraduate and postgraduate students, as well as doctoral candidates of the University of Western Attica (ΠΑ.Δ.Α.), are entitled to specific social services.

#### **Health care services**

Under the current regulations, undergraduate and postgraduate students, as well as doctoral candidates who do not have medical and hospital coverage from any insurance agency, are entitled to free healthcare services, following the respective applicable provisions.

Uninsured students can approach public healthcare facilities with their Social Security Number (AMKA).

The institution provides primary healthcare services and medical care to students and its staff through two fully equipped medical centers on its premises. Their specific objectives include:

- Providing primary healthcare and medical care to students and staff.
- Ensuring the availability of necessary medical supplies and equipment and providing first aid.
- Promoting health among students through health education.
- Collaborating with all academic community stakeholders to reduce morbidity from drugs, smoking, alcohol, poor lifestyle habits, and diet

#### **Restaurants**

According to the current legislation, students at the University of Western Attica have the opportunity to apply for free meals. Students who are not eligible for free meals can still dine at the student restaurants by paying a low daily fee for a full meal (lunch and dinner).

There are two restaurants available in the university campuses in Ancient Eleonas and Alsos Aigaleo, where students can enjoy their daily meals on weekdays. On weekends and holidays, meal services are provided at the restaurant located at Kritis 10 Square in Vathi Square.

Detailed information about free meals, the application process, and the required documents is provided at the beginning of each academic year by the Student Welfare Directorate. Students can also stay informed about the eligibility criteria and required documents for free meals through the university's website and the Food Services Department.

## **Accommodation**

Students have the right to apply for a student housing allowance under the terms and conditions specified by the relevant legislation in effect at the time. This can be done through an announcement made by the University and the Ministry of Education, Research, and Religious Affairs.

Unfortunately, the University of Western Attica does not have its own dormitories and provides this service through the platform of the Ministry of Education, Research, and Religious Affairs. Students can submit an application for housing allowance through the following link: <https://stegastiko.minedu.gov.gr/>.

## **Student Advocate**

At the University of West Attica, there is an independent office called the "Student Advocate," which falls under the Vice Rector for Academic Affairs and Student Affairs. Its purpose is to mediate between students and professors or students and administrative services of the University, to ensure legality within the framework of academic freedom, address issues of mismanagement, and safeguard the smooth operation of the University.

### **Gyms, sports and cultural events**

At the University of West Attica campuses, fully equipped gyms are available for students to engage in individual or group sports activities aimed at improving their physical and mental health and providing entertainment. The Sports Department is responsible for organizing and coordinating sports activities, creating programs based on the number of participating students and their sports interests, and the availability of facilities. Additionally, it conducts activities that contribute not only to skill improvement through exercise but also to the mental well-being of students and the wider community. Various seminars, lectures, theatrical performances, exhibitions, roundtable discussions, and other events are regularly held to encourage students to participate in public and cultural activities.

### **Libraries**

The mission of the Library and Information Center at the University of Western Attica (PA.D.A.) is to support and enhance the educational and research activities of the institution. It aims to contribute to the retrieval, management, provision, and dissemination of specialized information to the broader national and international academic community and to actively participate in all activities related to education and culture.

There are three libraries at PA.D.A. that students and members of the educational community can use:

1. Library of Ancient Eleonas
2. Library of Alsos Aigaleo
3. Library of the University Campus in Athens, which also offers study rooms for students.

In addition, through the Greek Academic Libraries Link (Heal-Link) and subscriptions by the Library and Information Center, there is electronic access to numerous bibliographic databases such as Mathscinet and full-text access to thousands of electronic books and scientific journals from publishers like Elsevier, Springer, Kluwer, Academic Press, and more.

The Library of the University Campus in Athens also operates two computer laboratories, where students have the opportunity to attend seminars on basic computer programs and more advanced and specialized software (e.g., SPSS), which contribute to their academic and professional development. Students can find suitable study rooms and computer usage rooms in the libraries of each University Campus.

The libraries are also used by students as a space for study and internet access, operating from Monday to Friday, from 09:00 am to 07:00 pm.

### **Travel facilities**

Students are provided with facilities for their travel throughout the year, in accordance with the terms of the applicable law. In particular, students are issued an Academic Identity Card which incorporates the Student Ticket. The Academic Identity is strictly personal and its use is allowed by the eligible student only. Any termination of student status automatically means the termination of the right to possess and use the Academic Identity.



## **Support for students/academic staff with disabilities**

Within the framework of the social mission of the University, a service for the students bearing special needs has been established, whose task is to support and ensure the accessibility of students and staff of UNIWA with special needs.

## **Lifelong Learning Center**

The Lifelong Learning Center aims to coordinate and facilitate interdisciplinary collaboration in the development of continuing education, lifelong learning, training programs, and overall lifelong learning initiatives.

The center organizes seminars on various subjects related to the academic disciplines offered by the institution. Students have the opportunity to attend these seminars at a low cost, depending on the specific seminar.

## **Awards and scholarships**

Students are entitled to reciprocal scholarships with the obligation to provide part-time services to the Foundation (e.g., in laboratories, the library, etc.). For such employment, the relevant labor and social security laws are applied. The areas of student employment, as described above, are determined by the decision of the Senate, based on proposals from the departments or administrative units of the University. These areas are prioritized according to the annual needs and are announced to the students during a predetermined period by the Senate, along with an invitation to express interest. Students submit their expressions of interest to the Protocol Office of the Foundation, addressing the specific area of employment, department, or administrative unit. The selection of students takes into account their overall performance, financial criteria, as well as individual or family circumstances. The selection of candidates is made by the Senate, following a recommendation from the employing entity, based on principles of transparency and meritocracy. Interest-free loans are also provided under the terms and conditions of the relevant legislation in force. Furthermore, performance scholarships are granted to undergraduate students, in accordance with the "Regulation of Scholarships for Tertiary Education - Performance and Awards Program" of the State Scholarships Foundation (IKY).

For other types of scholarships or grants, students are informed through the Department's website.

## **Technical support - NOC**

The University of West Attica provides its staff, all its students as well as its teaching staff, an e-mail service of the form <username>@uniwa.gr.

The University premises are covered by a free wireless wi-fi network (ssid: uniwa), to which anyone can connect to use internet browsing services.

## e-secretariat

At the link <https://www.uniwa.gr/services/e-services/>, an on-line application of the Electronic Secretariat is operated, offering a variety of services to the students.

Specifically, from the application of the student book, the student has the opportunity:

- to be informed about the courses of the study program, the teachers, the suggested books, etc.
- to submit enrollment statements and course statements each semester
- to be informed about the grade in the courses they have been examined
- to receive direct and electronic certificates of attendance.

This application is accessed through the student's personal codes.

Especially for first-year students, it is pointed out that every first-year student must receive from the Secretariat the personal University Registration Number and the Activation Code, which are necessary for the activation of his electronic account in the University of West Attica.

## Academic Identity

The academic ID, which is provided through central electronic services of the Ministry of Education, Research and Religions, is in the form of a plastic or smart card and supports multiple benefits for all members of Greek higher education institutions (students, academic staff, administrative and technical staff, etc.), as well as members of research bodies (research, administrative, and technical staff).

For the issuance of an Academic Identity card with a built-in Student Ticket Card (PASO), students must apply electronically at the website <http://academicid.minedu.gov.gr>.

Then, and after the request is approved by the Secretariat, students can receive the special ticket from the specific delivery point they have chosen when submitting their application. The new IDs indicate the exact period of validity of the Student Ticket right, while in case the student is not entitled to a Student Ticket, the card has the status of a simple ID.

## PART VI: ANNEXES OF STUDY GUIDE

### *I. DEPARTMENT'S LABORATORY EQUIPMENT*

1. Pressure Sterilizers - Mobile and Fixed
2. High-Temperature Short-Time Processing System (HTST)
3. Can Sealer
4. Plate Freezer
5. Air Stream Dryer with Discs and Spray (Spray Dryer)
6. Climbing and Descending Film Evaporator
7. Steam Generator
8. Reverse Osmosis and Ultrafiltration Unit
9. Vegetable Blancher
10. Food Preparation Multicutter Machines

11. Vegetable Washer
12. Juice Extraction and Juice Refinement Devices
13. Vegetable Peeler
14. Sealing Machines
15. Programmable Digital Viscometer
16. Stereoscope with Suitable Software
17. Climatic Chamber
18. Vacuum Packaging Machine
19. Microwave Oven
20. Retort Sterilizers
21. Extruder
22. Chopin Grinding Mills
23. Brabender, Willey, and Falling Number Laboratory Grinding Mills
24. Professional Baking Oven
25. Professional Stove
26. Dough Sheeter
27. Noodle Making Machine
28. Brabender Moisture Analyzer
29. Brabender Farinograph
30. Brabender Extensograph
31. Alveograph
32. Brabender Densimeter
33. Brabender Amylograph
34. Perten-Hagberg Device (Falling Number)
35. Brabender Viscometer
36. Struct-O-Graph Brabender
37. Granulation Tester
38. Flour and Bran Mixer
39. Water Activity Measurement Instrument (Decagon Aqualab 4TE)
40. Colorimeter (Saga Instruments)
41. Digital Thermometers
42. Refractometers (Handheld and Tabletop), to be replaced due to non-functionality
43. Refrigerated Climbing Cabinets (3) with Forced Air Circulation, Type SPX-250BIII by Huanghua Faithful Instruments Co. Ltd., China
44. Adjustable Climatic Chamber Binder GmbH, Germany, Model KBF-240
45. Complete Food Packaging System in Modified Atmosphere Packaging, consisting of Multivac A300/16 Sealer, O<sub>2</sub>, N<sub>2</sub>, CO<sub>2</sub> cylinders, PBI Dansensor MapMix 9001 3-gas mixer, and PBI Dansensor Checkmate 9900 gas analyzer
46. Laboratory Scale Spray Dryer Buchi Mini Spray Dryer B-290
47. Heat Sealers (2): Constant Heat Sealer and Impulse Sealer
48. Fluid Mechanics Study Unit
49. Heat Transfer Study Unit
50. Air, Vacuum, Atomization (Spray Dryer), and Freeze Drying (Freeze Dryer) Units
51. Distillation Column
52. Food Texture Analyzer
53. Differential Scanning Calorimeter (DSC)
54. Stereo Densitometer
55. Colorimeters
56. Digital Thermometers
57. Hygrometers
58. Differential Manometers
59. Gas Chromatograph with FID Detector (Agilent 6890 Series Gas Chromatograph, Agilent Technologies, USA)
60. Iatroscan Analyzer (Iatroscan MK-6 TLC/FID-FPD Analyzer) (Iatron, Tokyo, Japan)
61. Gas Chromatograph-Mass Spectrometer (GC-MS) QP2010 Series (Shimadzu USA MANUFACTURING, Inc., Kyoto, Japan)
62. D-Polarimeter (Atago, Japan)
63. Digital Spectrophotometer for Visible Light (Spectro 23, Digital Spectrophotometer, Labomed,

- Inc., USA)
64. UV-Visible Digital Spectrophotometer (UV mini-1240, Shimadzu Corporation, Kyoto, Japan)
  65. Dual-Beam UV-Visible Spectrophotometer with Scanning Capability (Shimadzu, UV-210, Bausch & Lomb)
  66. Spectrophotometers (4) - Three Single-Beam and One Dual-Beam
  67. Food Texture Analyzer
  68. Flame Photometer (Flame Photometer RFP 7, Jenway)
  69. Atomic Absorption Spectrophotometer (Atomic Absorption Spectrophotometer 2380, Perkin Elmer Instruments, U.K.)
  70. Food Colorimeter Minolta CR-400 (Konica, Minolta)
  71. Inductively Coupled Plasma (ICP) Optical Emission Spectrometer (OPTIMA 2100DV)
  72. Liquid Chromatograph (HPLC - LC 20AD) (Shimadzu USA MANUFACTURING, Inc., Kyoto, Japan) with UV-Vis Detector (SPD-20A UV-Vis Detector)
  73. Rotary Evaporator (BUCHI, Model R-210)
  74. Vacuum Pump BUCHI, Model V-700
  75. Solid-Phase Extraction (SPE) System
  76. Kern Moisture Analyzer for Food Moisture Determination
  77. Refrigerated Centrifuge: 15200 rpm with temperature range from 0°C to 40°C, equipped with various rotor heads and adapters for centrifugation of different volumes
  78. Gas Chromatograph with TCD Detector and Auto-Sampler
  79. Deep Freezer for Sample Storage
  80. Real-Time Polymerase Chain Reaction (PCR) Thermal Cycler
  81. PCR Thermal Cycler
  82. Gel Electrophoresis DNA, RNA, and Protein Visualization and Analysis System
  83. DNA-RNA Electrophoresis Setup
  84. Vertical Protein Electrophoresis Setup
  85. Dual-Beam Western Blotting Setup
  86. Fraction Collector
  87. Chromatography Column Systems and TLC, etc.

## II. Template of Diploma from Department of Food Science and Technology

ΕΛΛΗΝΙΚΗ ΔΗΜΟΚΡΑΤΙΑ



### ΠΑΝΕΠΙΣΤΗΜΙΟ ΔΥΤΙΚΗΣ ΑΤΤΙΚΗΣ

ΤΟ ΤΜΗΜΑ XXXXXXXXXXXXXXXXXXXXXXXX  
ΤΗΣ ΣΧΟΛΗΣ XXXXXXXXXXXXXXXXXXXXXXXX

ΑΠΟΝΕΜΕΙ  
ΠΤΥΧΙΟ

**ΤΟΥ ΤΜΗΜΑΤΟΣ XXXXXXXXXXXXXXXXXXXXXXXX**  
ΜΕ ΤΑ ΔΙΚΑΙΩΜΑΤΑ ΚΑΙ ΤΙΣ ΥΠΟΧΡΕΩΣΕΙΣ ΠΟΥ ΤΟ ΣΥΝΟΔΕΥΟΥΝ  
ΣΤΟΝ/ΣΤΗΝ XXXXXXXXXXXX XXXXXXXXXXXXXXXXXXXXXXXX  
ΤΟΥ XXXXXXXXXXXXXXXXXXXXXXXX  
ΑΠΟ ΤΟ/ΤΗ XXXXXXXXXXXXXXXXXXXXXXXX  
Ο/Η ΟΠΟΙΟΣ/Α ΑΝΤΑΠΟΚΡΙΘΗΚΕ ΕΠΙΤΥΧΩΣ ΣΤΙΣ ΑΠΑΙΤΗΣΕΙΣ ΤΟΥ  
ΠΡΟΓΡΑΜΜΑΤΟΣ ΣΠΟΥΔΩΝ ΤΟΥ ΤΜΗΜΑΤΟΣ  
ΚΑΙ ΚΡΙΘΗΚΕ ΤΗΝ XXXXXXXXXXXXXXXX  
ΛΕΙΟΣ/Α ΤΟΥ ΒΑΘΜΟΥ

**ΟΛΟΓΡΑΦΩΣ (ΑΡΙΘΜΗΤΙΚΑ ΜΕ ΔΥΟ ΕΚΑΤΟΣΤΑ)  
"ΧΑΡΑΚΤΗΡΙΣΜΟΣ"**

Αθήνα .../.../...

Ο ΠΡΥΤΑΝΗΣ

ΠΑΝΑΓΙΩΤΗΣ Ε. ΚΑΛΔΗΣ  
ΚΑΘΗΓΗΤΗΣ

Η/Ο ΠΡΟΕΔΡΟΣ ΤΟΥ ΤΜΗΜΑΤΟΣ

XXXXXXXXXXXXXXXXXXXXX



Η/Ο ΠΡΟΪΣΤΑΜΕΝΗ/ΟΣ  
ΓΡΑΜΜΑΤΕΙΑΣ

XXXXXXXXXXXXXXXXXXXXX

Αρ. Πτυχίου/ Διπλώματος

### III. Template of MSc Diploma from Department of Food Science and Technology

ΕΛΛΗΝΙΚΗ ΔΗΜΟΚΡΑΤΙΑ



ΑΡΙΘΜΟΣ ΔΙΠΛΩΜΑΤΟΣ: .....

**ΤΟ ΠΑΝΕΠΙΣΤΗΜΙΟ ΔΥΤΙΚΗΣ ΑΤΤΙΚΗΣ**

ΔΙΑ ΤΟΥ ΤΜΗΜΑΤΟΣ

(ΟΝΟΜΑΣΙΑ ΤΜΗΜΑΤΟΣ)

ΑΠΟΝΕΜΕΙ

**ΔΙΠΛΩΜΑ ΜΕΤΑΠΤΥΧΙΑΚΩΝ ΣΠΟΥΔΩΝ**

ΜΕ ΤΙΤΛΟ

(ΤΙΤΛΟΣ Π.Μ.Σ.)

ΕΙΔΙΚΕΥΣΗ

(ΤΙΤΛΟΣ ΕΙΔΙΚΕΥΣΗΣ ΕΑΝ ΥΠΑΡΧΕΙ)

στην/στον

(ΟΝΟΜΑΤΕΠΩΝΥΜΟ του ΠΑΤΡΩΝΥΜΟ)

ΕΚ ..... (προέλευση) / ορμώμενος/ή,  
Πτυχιούχο του Τμήματος ..... (ονομασία τμήματος) της Σχολής .....  
του Πανεπιστημίου ..... (ονομασία Πανεπιστημίου)  
ο/η οποία ολοκλήρωσε επιτυχώς τις υποχρεώσεις του/της και κρίθηκε άξιος/ά του  
Διπλώματος Μεταπτυχιακών Σπουδών, την ..... (ημερομηνία που κρίθηκε  
άξιος/ά), με βαθμό

**«ΑΡΙΣΤΑ» (χαρακτηρισμός)**

Εννέα και Σαράντα Τρία Εκατοστά (όλογράφως)

Αθήνα, 18 Δεκεμβρίου 2019 (ημερομηνία ορκωμοσίας)

Ο Πρύτανης

ΠΑΝΑΓΙΩΤΗΣ Ε. ΚΑΛΔΗΣ  
ΚΑΘΗΓΗΤΗΣ

Ο/Η Πρόεδρος του Τμήματος

Ο/Η Διευθυντής του Π.Μ.Σ.

Ο/Η Προϊσταμένη Γραμματείας του  
Τμήματος ..... (ονομασία Τμήματος)

..... (Ονοματεπώνυμο)  
ΚΑΘΗΓΗΤΗΣ/ΤΡΙΑ

..... (Ονοματεπώνυμο)  
ΚΑΘΗΓΗΤΗΣ/ΤΡΙΑ

..... (Ονοματεπώνυμο)