

# Branch: Chemistry and chemical



**Code:** FOOCHE

**Option:** Food chemistry

**Level:** Bachelor

**Prerequisites:** Scientific baccalaureate or equivalent

**Opportunities:**

If you decide to pursue a career after completing your bachelor's degree, opportunities are available in food control, commercial laboratories and the food industry. Other possible fields of activity are offered by the cosmetics industry as well as by private and governmental research institutions.

## **Description**

The degree program in Food Chemistry provides a solid basic training in inorganic chemistry, organic chemistry, biochemistry and analytical chemistry. This knowledge is enhanced by the specialized areas of food chemistry and microbiology.

The aim is to develop sustainable strategies to meet the growing demand for healthy and safe food in society. To this end, the program has an interdisciplinary structure and, in addition to the basic areas of the natural sciences, it also takes into account the content of the life sciences.

**Specific competences:**

As a graduate, you will have a sound knowledge of the natural sciences. You will be able to examine foodstuffs and everyday objects using chemo-analytical, biochemical and microbiological methods.

**Quality and competences:**

In addition, you will be able to analyze and evaluate changes in food ingredients during preparation, processing and storage.