

Branch: Food technology



Code: FOOTECH

Option: Food technology

Level: Bachelor

Prerequisites: Scientific baccalaureate or equivalent

Opportunities:

- Most students take the consecutive Master in Food Technology with a Bachelor's degree. Graduates find jobs mainly in the food and beverage industry and in related plant engineering. Possible tasks in the subsequent profession could include:
- Organization, monitoring and optimization of production sequences and manufacturing processes
- Quality assurance in ongoing production operations
- Organization of the associated operating technology
- Product development for new foodstuffs
- Planning and design of new production plants
- Purchase and evaluation of raw materials

Description

The Bachelor's program in Food Technology deals with the engineering, biological, technological and biochemical processes of the entire food production value chain. It is complemented by economic content.

The Bachelor of Food Technology program deals with all aspects of industrial food production. Engineering, biological, technological, biochemical and

economic processes are considered. This degree program covers a wide range of requirements in food manufacturing:

- Purchasing and evaluation of raw materials,
- Organization and optimization of the various production stages,
- Implementation of quality assurance systems in the production process,
- New planning and reconstruction of production plants and supply facilities,
- Control of analytical and sensory product characteristics,
- Development of innovative and individual products, adapted to consumer behaviour.

Quality and competences:

Graduates of the Bachelor of Food Technology program are able to...

- Produce food in accordance with hygienic and legal requirements,
- Plan and implement food production facilities,
- Understand and adapt the steps of the food production process,
- Plan and monitor supply facilities in industrial enterprises,
- Use biotechnological methods for the production of foodstuffs,
- Examine food chemically, microbiologically, sensorially and technically,
- Evaluate the economic efficiency of food production processes.