



A division of the American Farm School

B.Sc. in Food Science and Technology



Curriculum

1st Year

- Environment and Climate Change
- Principles of Biology
- Basic Mathematics
- Introductory Composition
- Information System Skills
- English Language I
- Sustainability & Society
- Mediterranean Diet: Science & Culture
- Introduction to Information System
- Introduction to Academic Writing
- Public Speaking & Business Communication
- English Language II

2nd Year

- General and Organic Chemistry
- Food Raw Materials
- Principles of Microbiology and Toxicology
- Mathematics and Research Methodology
- Food Marketing
- Applied Microbiology
- Introduction to Biochemistry
- Introduction to Physical Chemistry
- Principles of Food Chemistry
- Food Preservation and Processing Technology
- Academic and IT skills

3rd Year

- Processing Technology
- Microbiological Examination of Food
- Nutrition
- Applied Food Law
- Statistical Techniques in Research
- Advanced Biochemistry: Enzymes & Metabolism
- Sensory Analysis of Food
- Dairy Technology
- Chemical Analysis of Food
- Cereal and Baking Technology
- Meat Technology
- Food Engineering and Waste Management

4th Year

- Applied Food Safety
- Applied Food Biochemistry
- Contemporary Nutrition
- Applied Quality Management
- Advanced Food Product Development
- Food Biotechnology
- Industrial Work Experience *
- Current Issues in Food and Nutrition *
- Research Project

The **Bachelor of Science (B.Sc.) in Food Science and Technology** is an academic program focused on providing a broad understanding of modern food industries. It combines theoretical studies and practical work, which may be applied in the modern industrial food environment. The modular structure of the major is designed to allow students to develop their individual career path according to the selections chosen.

Learning Outcomes

Graduates will be able to:

- Demonstrate knowledge of the chemical, physical and nutritional value of food
- Discuss the principles of food preservation and packaging and relate their application to a range of food commodities
- Describe microbiological principles in relation to safe food production and handling
- Relate the nutritional value of foods to dietary requirements and discuss basic biochemical and physiological principles of importance in food and nutrition

Career Opportunities

Graduates can be employed in the food industry, the largest and most important economic activity in the world, as executives in:

- Design of new products
- Production
- Quality Control
- Administration

They can also work in research as well as quality control and microbial analysis labs.

Contact information:
Tel: +30 2310 492 854 & 810
perrotiscollege@afs.edu.gr
www.perrotiscollege.edu.gr