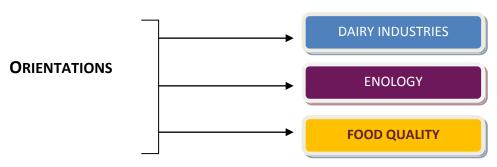
TECHNICAL AGRICULTURAL ENGINEERS





Bachelor's Degree in AGRICULTURAL AND FOOD INDUSTRY TECHNOLOGY



Semester	Code	Subject	Туре	ECTS
	525002100	Chemistry	Ob.	6
	525002101	Applied Physics for Agricultural and Food Technology I	Ob.	6
	525002102	Mathematics I	Ob.	6
1º	525002103	Biology Applied to the Agrofood Industry	Ob.	4
	525002104	Economics	Ob.	4
	525002105	Human Nutrition and Public Health	Ob.	4
			First Semester:	30
	525002106	Applied Physics for Agricultural and Food Technology II	Ob.	6
	525002107	Statistics	Ob.	6
2º	525002108	Biochemistry	Ob.	6
	525002109	Enterprise. Principles of Management	Ob.	6
	525002110	Microbiology	Ob.	6
			Second Semester:	30
	D COURSE			
Semester	Code	Subject	Туре	ECTS
	525002200	Principles and Technology of Crop Production	Ob.	6
	525002201	Quantitative Methods Applied in Analyzing Business Decisions	Ob.	4
	525002202	Animal Production	Ob.	6
	525002203	Unit Operations	Ob.	6
3º	525002204	Food Chemistry	Ob.	4
	525002205	Food Microbiology	Ob.	4
			Third Semester:	30
	525002206	Introduction to Computer Service	Ob.	6
	525002206 525002207	Introduction to Computer Service Quantitative Chemical Analysis	Ob.	6 6
		Quantitative Chemical Analysis Food Technology		
4 º	525002207	Quantitative Chemical Analysis	Ob.	6
4 º	525002207 525002208	Quantitative Chemical Analysis Food Technology	Ob. Ob.	6
4º	525002207 525002208 525002209	Quantitative Chemical Analysis Food Technology Cold Technology	Ob. Ob. Ob.	6 6 4





UNIVERSITY SCHOOL OF TECHNICAL AGRICULTURAL ENGINEERS

GRADO EN TECNOLOGÍA DE LAS INDUSTRIAS AGRARIAS Y ALIMENTARIAS

emester	Code	Subject	Туре	ECT
	525002312	Food Safety and Quality Management	Ob.	4
	525002313	Agrofood Marketing	Ob.	6
5º	525002314	Microbiological Analysis of Food	Ob.	4
	525002315	Physico-Chemical Analysis of Food	Ob.	4
	See table	Subject 1 – Orientation	Ob.	6
	See table	Subject 2 – Orientation	Ob.	6
		Fift	h Semester:	30
	525002316	English for Professional and Academic Communication	Ob.	6
	525002317	Sustainable Production in the Agri-food Industry	Ob.	4
	525002318	Food Process Engineering	Ob.	4
6º	525002319	Food Preservation and Packaging	Ob.	4
	525002323	Food Sensorial Analysis	Ob.	4
	See table	Subject 3 – Orientation	Ob.	4
	See table	Subject 4 – Orientation	Ob.	4
		Sin	th Semester:	30
ORTH (COURSE:			
emester	Code	Subject	Туре	ECT
	See table	Elective Subject 1	Ор.	4-6
	See table	Elective Subject 2	Ор.	4-6
7 º	See table	Elective Subject 3	Ор.	4-6
	See table	Elective Subject 4/Mobility	Ор.	6/3
	See table	Elective Subject 5/Practical Training Period	Ор.	6/3
	See table	Elective Subject 6/Additional Educational Activities	Ор.	6
			h Semester:	30
	E3E003447	Logistic Chain Management	Ob.	4
	525002417		Ob.	4
	525002418	Economic and Financial Management		
85	525002418 See table	Subject 5 – Orientation	Ob.	
85	525002418 See table See table	Subject 5 – Orientation Subject 6 – Orientation	Ob.	6 4
85	525002418 See table See table 525002419	Subject 5 – Orientation Subject 6 – Orientation Bachelor Thesis – Orientation: DAIRY INDUSTRIES	Ob.	
85	525002418 See table See table 525002419 525002420	Subject 5 – Orientation Subject 6 – Orientation Bachelor Thesis – Orientation: DAIRY INDUSTRIES Bachelor Thesis – Orientation: ENOLOGY	Ob.	4
85	525002418 See table See table 525002419	Subject 5 – Orientation Subject 6 – Orientation Bachelor Thesis – Orientation: DAIRY INDUSTRIES	Ob.	4





UNIVERSITY SCHOOL OF TECHNICAL AGRICULTURAL ENGINEERS

Bachelor's Degree in AGRICULTURAL AND FOOD INDUSTRY TECHNOLOGY

ORIENTATIONS

ORIENTATION 1: DAIRY INDUSTRIES						
Sem.	Code	Subject	Туре	ECTS		
	525002300	Dairy Production Systems	Ob.	6		
5º	525002306	Milk Industrial Production	Ob.	6		
	525002320	Fermented Dairy Products	Ob.	4		
6º	525002324	Production of New Dairy Products	Ob.	4		
	525002411	Cheese Production	Ob.	6		
8ō	525002414	Sensorial Analysis of Dairy Products	Ob.	4		

ORIENTATION 2: ENOLOGY						
Sem.	Code	Subject	Туре	ECTS		
	525002302	Vine Growing	Ob.	6		
5º	525002308	Enology I	Ob.	6		
	525002321	Wine Engineering	Ob.	4		
6º	525002325	Physico-Chemical Analysis of Wine	Ob.	4		
	525002412	Oenology II	Ob.	6		
8ō	525002415	Wine Sensorial Analysis	Ob.	4		

ORIENTATION 3: FOOD QUALITY						
Sem.	Code	Subject	Туре	ECTS		
	525002304	Statistical Process Control	Ob.	6		
5º	525002310	Food Security Management Systems	Ob.	6		
	525002322	Food Quality Management Systems	Ob.	4		
6º	525002326	Food Law	Ob.	4		
	525002413	Total Quality Management in the Agri-food Sector	Ob.	6		
8∘	525002416	Environmental Management Systems	Ob.	4		





UNIVERSITY SCHOOL OF TECHNICAL AGRICULTURAL ENGINEERS

Bachelor's Degree in AGRICULTURAL AND FOOD INDUSTRY TECHNOLOGY

ELECTIVE SUBJECTS

ORIENTATION 1: DAIRY INDUSTRIES					
	Code	Subject	Туре	ECTS	
ENOLOGY	525002303	Viticulture	Op.	6	
	525002309	Enology I	Op.	6	
FOOD QUALITY	525002305	Statistical Process Control	Op.	6	
	525002311	Food Quality Management Systems	Op.	6	

ORIENTATION 2: ENOLOGY					
	Code	Subject	Туре	ECTS	
DAIRY INDUSTRIES	525002301	Dairy Production Systems	Op.	6	
	525002307	Milk Industrial Production	Op.	6	
FOOD QUALITY	525002305	Statistical Process Control	Op.	6	
	525002311	Food Quality Management Systems	Op.	6	

ORIENTATION 3: FOOD QUALITY					
	Code	Subject	Туре	ECTS	
DAIRY INDUSTRIES	525002301	Dairy Production Systems	Op.	6	
	525002307	Milk Industrial Production	Op.	6	
ENOLOGY	525002303	Viticulture	Op.	6	
	525002309	Enology I	Op.	6	

COMMON SUBJECTS						
	Code	Subject	Туре	ECTS		
	525002400	Biotechnology	Op.	4		
	525002401	Vitiviniculture and wine culture	Op.	4		
	525002402	Wine marketing	Op.	4		
ALL ORIENTATIONS	525002403	Agri-Food policy	Op.	4		
ALL ONLINIATIONS	525002404	Food Supply Chain Food Safety and System Management	Op.	6		
	525002406	Vitivinicultural byproducts	Op.	4		
	525002405	Dairy byproducts	Op.	4		
	525002407	Oil and fat technnology	Op.	6		
	525002408	Meat technology	Op.	6		
	525002409	Technology of cereals and cereal products	Op.	6		
	525002410	Technology of vegetable products	Op.	6		