

INFORMATION ON STUDY PROGRAMME: FOOD TECHNOLOGY

1. 1. Name of study programme	
Undergraduate university study programme <i>Food Technology</i>	
1. 2. Field(s) of study (Croatian)	Field(s) of study - ISCED-F
04.05.	0721
1. 3. Length of programme	
Three years (six semesters)	
1. 4. Mode of study (full-time/part time/e-learning etc.)	
Full-time	
1. 5. Number of credits	
180	
1. 6. Qualification awarded	
Sveučilišni/Sveučilišna prvostupnik/prvostupnica inženjer/inženjerka prehrambene tehnologije (univ. bacc. ing. techn. aliment.)	
1. 7. Level of qualification according to the National Qualification Framework	Level of qualification according to the European Qualifications Framework
6	6
1. 8. Occupational profiles of graduates	
<p>Upon completing this study, candidate will be competent to perform the following jobs:</p> <ul style="list-style-type: none"> • manage, supervise and control production processes in food industry production plants of a smaller capacity (family farm businesses, SMEs etc.) • do correspondingly complex jobs related to production, distribution and launching of food on the market, and storage of raw materials, semi-manufactured products, and food products in food industry plants • do correspondingly complex jobs related to the food product development and production technologies • do correspondingly complex jobs related to the preparation of process water, water for human consumption (drinking water) and waste water management • do correspondingly complex jobs related to waste management and exploitation of food industry by-products • do correspondingly complex jobs in food industry microbiology, physical-chemistry, sensory and instrumentation labs • do correspondingly complex jobs in control labs, where quality control, safety and authentication of food products are conducted. 	

1. 9. Programme learning outcomes

Learning outcomes

- apply knowledge and skills from basic, applied and engineering scientific disciplines in the field of food technology
- apply acquired knowledge and skills from food engineering practically in the conduct of technological processes of food production and processing
- do complex food analyses in microbiological and physical-chemical control and research laboratories
- identify, analyse, solve simple problems, and do complex jobs in microbiological and physical-chemical control laboratories of food industry
- apply and integrate the acquired knowledge and skills and participate in quality control work (quality control of production and food)
- conceptualize and organize work and manage smaller technological production units of food systems
- identify problems in production and communicate them to their superior and subordinates
- collect and interpret results of laboratory food analyses
- summarize conclusions based on research results from the field of food technology
- present plant, research, laboratory and business results in verbal and written form, using professional terminology
- participate in the work of homogenous or interdisciplinary professional team in the field of food technology
- present contemporary trends in food technology and popularize the profession
- develop learning skills which are needed to continue studying at graduate levels and conscience about the need of lifelong learning
- apply ethical principles, legal regulations and standards related to specific requirements of the profession

Competences

Graduates will earn the following competences:

- theoretical and practical understanding and a general insight in the following areas: mathematics, physics, chemistry, biology, engineering
- theoretical and practical understanding of the specific subject areas in the field of chemistry, biochemistry, physical chemistry and food microbiology, unit operations, thermodynamics, mathematical modelling, numerical methods and programming, process engineering and accompanied by a thorough understanding of characteristic analytical methods employed in these disciplines;
- adequate understanding of raw materials in food industry, industrial microbiology, technological processes of food production, food preservation and storage, control and managing production processes, food quality control, food sensory properties, legislative regulations and protection of environment

1. 10. Specific admission requirements (if applicable) and selection process

Defined by the Entrance Call for Enrolment (“Natječaj za upis”, available at [FFTb web pages](#))

1. 11. Qualification requirements and regulations

Defined by the Regulation on Undergraduate and Graduate programmes ([Pravilnik o studiranju na preddiplomskom i diplomskom studiju](#)).

1. 12. Progression regulations

A prerequisite to enrol into the next year of study is 50 ECTS credits that students need to have accumulated throughout the previous academic year.

Prerequisites, which are required in order to enrol particular subjects, and also to enrol the following semester and academic year, are defined by Course catalogues / Syllabi, or by the prescribed preconditions that need to be completed beforehand signing up for particular subjects.

1. 13. Examination regulations and grading scale

Throughout the term, a university lecturer or his/her assistant involved into a tuition of a certain course, tests and grades students' knowledge on each and every tuition segment (practicals, seminars, partial exams), based on which the final grade is earned. Students take one exam per course, which, however, may be subdivided into several partial exams, so as to provide for the continuous students' knowledge testing. Partial exams are scheduled throughout the course of the term, with the exception of the final partial exam, which may as well take place in the first week of the examination period. Examination regulations are defined in individual course descriptions. The grades scale is as follows: "excellent" (5), "very good" (4), "good" (3), "satisfactory" (2), or "unsatisfactory" (1). The lowest grade needed to pass the exam is "satisfactory" (2).

1. 14. Specific arrangements for recognition of prior learning (formal, non-formal and informal) (if applicable)

-

1. 15. List of other study programmes from which credits may be obtained

[Other FFTB study programmes](#), other University of Zagreb study programmes, and study programmes of foreign universities covered by international cooperation agreements.

1. 16. Graduation requirements

Defined by the Regulation on Undergraduate and Graduate programmes ([Pravilnik o studiranju na preddiplomskom i diplomskom studiju](#))

1. 17. Access to further studies

Following the successful completion of these undergraduate academic studies, students are entitled to enter the graduate studies offered by the Faculty of Food Technology and Biotechnology University of Zagreb.

Other academic institutions hosting postgraduate studies set their own entrance requirements.

1. 18. Readmission procedure (if applicable)

The full-time undergraduate or graduate student status at the Faculty of Food Technology and Biotechnology is acquired when students sign up for the "Become a student" (Postani student) system, or sign up for a graduate study after completing an undergraduate study, in compliance with the application requirements.

1. 19. ECTS coordinator

[Branka Levaj, PhD, Full Professor](#)