

Food and Agriculture Processes

Licentiate in Food Agriculture Processes. (2nd cycle course of studies – 2 ½ years)

Only students who have completed the first years or the first cycle of an undergraduate degree in the Faculties of Agronomy, Exact and Natural Sciences, veterinary Sciences, Pharmacy and Biochemistry, Engineering, Medicine or Dentistry can enrol for this course.

Objectives

- To train students in the activities and jobs to be developed in connection to processes in agricultural and food chains, within a frame that embraces the principles of quality, social ethics, and environment protection.
- To ensure the integration of the theoretical knowledge acquired and its implementation in the practice.
- To understand the quality of food as part of a complex and interdisciplinary process that extends from the primary production to the consumption.
- To contribute to the research, development and transfer of technology in all the activities connected to agriculture and food chains.

Contents

This second cycle is concerned with the systematic analysis of food production and food chemistry and microbiology. It embraces aspects concerning food processing and conservation; the industrial management – which implies the social aspects, the handling of production and the legal, financial and industrial frame-; food marketing; consumers' behaviour; the deep analysis of nourishing policies and interrelations in agriculture and food chains.

The syllabus is designed in such a way that it presupposes the alternation university-company-university through coordinated fieldwork, during one term in a company belonging to the area. The aim of this period is to transcend the Theory-practice dichotomy so as to be able to make adjustments and enrich in the practice the theoretical frames developed at university and, at the same time, evaluate the professional practice from a systematic and rigorous approach at university.

Job opportunities

Graduates are qualified to:

- Intervene in the inter phase between technology and processing of systems in food industries.
- Carry out the processes of design, development and transformation of appropriate and economically viable technology and biotechnology for the production of food that meets the socio-economic demands.
- Run the marketing processes of such products in regional, national and international sectors.
- Understand total quality as a key aspect in the nourishment area.
- Form and monitor different technical teams in their area of work
- Spot and solve problems characteristic of their area of work
- Ensure that the nutritional, sensorial and sanitary properties of food are preserved and optimized.
- Contribute to the generation of new technologies for post-harvesting processes
- Adapt conventional technologies and/or processes of scarce technology to the local, national or international needs and technological capacities.