

Licentiate in Food Science and Technology – 2nd cycle

In order to take this course of studies, it is necessary to have passed the 1st cycle of studies in the Faculties of Agronomy, Exact and Natural Sciences, Veterinary Sciences, Pharmacy and Biochemistry, Engineering, Medicine or Dentistry of the University of Buenos Aires.

Objectives

Among the objectives to be achieved, the following can be mentioned:

- To provide the industrial and scientific sphere with technicians and human resources specialized in food technology, adapted to development of our country and allow the creation of new job sources.
- Incorporate to the university, scientific, technical and industrial system, professionals who are updated in the area of preservation, making, storage and quality control of food, promoting the research and development of products and new technologies.
- To train students in basic and disciplinary aspects relevant to Food Science and Technology
- To familiarize students with theoretic and experimental methods necessary for the studies and applications in the are of Food Science and Technology
- To develop activities that promote the analytic, critical and creative capacity of students, integrating knowledge to find solutions to food problems.

Contents

The syllabus' main objective is to cover the necessary aspects so that graduates receive a solid general, scientific and technical training required to carry out activities connected to the food industry.

The training starts with the Basic Fundamental Training Cycle – of 2 years- continues with the attendance of specific subjects in the area of science and technology and ends with a compulsory professional practice.

Job Opportunities

Licentiatees in Food Science and Technology can professionally develop, among others, the following activities:

1. Produce food products or their ingredients, natural or synthetic, mixes or solutions.
2. Establish and carry out analysis of general properties - through physic, chemical, biological, microbiological and toxicological methods- of food, food ingredients and goods in general; the aim of these operations being the acquisition of knowledge concerning qualitative or quantitative composition or information about the characteristics of the systems analyzed or studied, whichever the professional scientific, technical, industrial, commercial or legal aim have motivated these analysis. To take part in the activities previously mentioned to detect y control environmental pollution.
3. Project, install, operate and direct laboratories of food analysis
4. Study the possibility of elaborating new products and modernizing processes.
5. Give advice concerning planning, organization, working and certification of organisms that control raw material and food, whichever their jurisdiction may be.