

FACULTY OF FOOD TECHNOLOGY

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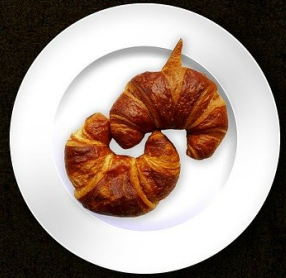
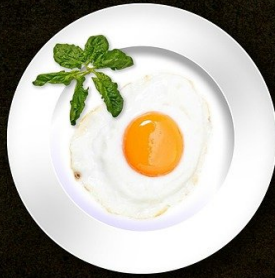
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<https://wtz.urk.edu.pl>

<https://www.facebook.com/wtzurkrk>

FACULTY DEPARTMENTS:

- Animal Products Technology
- Carbohydrate Technology
- Chemistry
- Engineering & Machinery in Food Industry
- Fermentation Technology & Microbiology
- Food Biotechnology & General Technology of Food
- Food Analysis & Quality Assessment
- Human Nutrition and Dietetics
- Technology of Plant Products & Food Hygiene



FOOD TECHNOLOGY AND HUMAN NUTRITION GRADUATE STUDIES PROGRAM

Form of study: full-time studies (3 semesters)

Title of qualification: Master of science

ECTS: 90

Area of science: agricultural science

Scientific discipline to which learning outcomes refer: food technology and nutrition

Tuition fee: 1625 EUR per semester

Enrollment fee: 20 EUR

Accommodation in student house: 100 EUR per month

Students limit: 15 persons

English: B2 level by means of Common European Framework of Reference for Languages – CEFR or equivalent

Recruitment: The recruitment process is planned for January 2021

Contact person: Emilia Bernaś, e-mail: emilia.bernas@urk.edu.pl

More on website <https://www.urk.edu.pl>

A lifetime opportunity to study in most exciting city in Europe! Meet with food technologist who works with passion on the bright future of food industry! Take part in on-going research projects focused on today's most exciting and important food challenges!

Mandatory courses:

1. Applied informatics
2. Applied statistics
3. Foreign language
4. Design of experiments and data analysis
5. Nutrigenomics
6. Methods in research
7. Packing, storage and transport of food products
8. New trends in food processing
9. Global politics in human nutrition
10. Food law Social science courses
11. Basics of entrepreneurship
12. Culture, art and tradition of the region
13. Specialization seminars
14. Diploma practice

Optional courses:

Applied Industrial Enzymology, The Basic of Industrial Enzymology, Natural Sweeteners. Nutrition & Health, Food Products Development, Mushroom Processing, Modern Meat & Dairy Science and Technology, Modern Technologies of Animal Products Processing, Modern Technologies in Fruit and Vegetable Processing, New Trends in Baking Technology, Physical Chemistry of Main Food Components, Modern Aspects of Food Engineering, Fermentation Technology, Modern Aspect of Carbohydrate Chemistry & Technology, Analysis of Bioactive Compounds in Cereal Grain, Selected Topics in Modern Food Technology, Selected Topics in Modern Nutrition, Basics of Nanotechnology



**Technologia żywności
i żywienie człowieka**