Master's degree in Food research, development and innovation

Bridging courses (previous to the master)

These courses will be delivered from the beginning until the end of September. Students who do not have the necessary prior training may be required to complete the following bridging subjects before starting the main programme:

- Food Chemistry (3 credits),
- Food Technology (3 credits),
- Hygiene and Food Safety (3 credits),
- Nutrition and Health (3 credits).

The Coordination Committee will determine which bridging courses must be taken by each student with a foreign degree qualification, given the diversity in standard degree pathways. The bridging courses require you to successfully pass in order to continue with the master's degree.

COURSE	TYPE	SEMESTER	CREDITS
COMPULSORY COURSES			
Course 1 - Experimental Design	OB	1 (October-February)	5
Course 2- Design and Formulation of New Foods	OB	1 (October-February	5
Course 3- Bioactive Components: Functional Ingredients and Foods	OB	1 (October-February)	5
Course 4- New Technologies in Food Processing and Preservation	OB	1 (October-February)	5
Course 5- Economic Management of Production, Marketing Strategies and Project Management	OB	1 (October-February)	5
Course 6- Information and Documentation: Legal Regulation and Intellectual and Industrial Property	OB	1 (October-February)	5
ELECTIVE COURSES			
Course 7- Sensory Analysis of Foods	OPT	2 (February-July)	2,5
Course 8- Interpersonal Communication and Conflict Resolution	OPT	2 (February-July)	2,5
Course 9 - Eco-Innovation in Food	OPT	2 (February-July)	2,5
Course 10 - Marketing and Communication Strategies in the Food and Nutrition Sectors	OPT	2 (February-July)	2,5
Course 11 - Sources of Information for Scientific Research in Food Technology	OPT	2 (February-July)	2,5
Course 12 - Nutritional Genomics: New Tools in Food Development	OPT	2 (February-July)	2,5
Course 13- Microorganisms and Food Safety	OPT	2 (February-July)	2,5

Course 14 - Nutrition and Health: Research, Development and Innovation Applied to Health Care	OPT	2 (February-July)	2,5
Course 15 - In-company placement	OPT	2 (February-July)	2,5
FINAL PROJECT			
Course 16 - Final project	TFM	2 (February-July)*	20

OB, compulsory; OPT, Elective; TFM, Final project

All students must take 60 credits of the master: the 30 compulsory credits + at least 10 elective credits to choose + the 20 credits of the final project.

The final project is unique for all students and gives everyone access to the doctoral studies.

The final project is experimental with content applied to research and development in the field of food industry and R & D centers. Laboratory hours have been included in the Food and Nutrition Torribera Campus, where students have at their disposal: Kitchen Laboratory, Technological Laboratory and Sensory Analysis Laboratory.