

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- Sources of Information for Scientific Research in Food Technology | OPT | 2 (February-July) | 2,5 |
| Course 8- Interpersonal Communication and Conflict Resolution | OPT | 2 (February-July) | 2,5 |
| Course 9- Mediterranean Diet and Health: Scientific Evidence | OPT | 2 (February-July) | 2,5 |
| Course 10- Sensory Analysis of Foods | OPT | 2 (February-July) | 2,5 |
| Course 11- Nutrigenetics and Nutrigenomics: Dietary Strategies to Maintain Health | OPT | 2 (February-July) | 2,5 |
| Course 12- Marketing and communication Strategies in Food and Nutrition Sectors | OPT | 2 (February-July) | 2,5 |

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| Course 13- Microorganisms and Food Safety | OPT | 2 (February-July) | 2,5 |
| Course 14- In-company placement | OPT | 2 (February-July) | 2,5 |
| Course 15- Eco-Innovation in Food | 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.