ALEXANDER TECHNOLOGICAL EDUCATIONAL INSTITUTE OF THESSALONIKI
AGRICULTURAL TECHNOLOGY AND FOOD TECHNOLOGY AND HUMAN NUTRITION
DEPARTMENT OF FOOD TECHNOLOGY

DIPLOMA SUPPLEMENT

This Diploma Supplement follows the model developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of the supplement is to provide sufficient indepedent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the indidual named on the original qualification to which this supplement is appended. It should be free from any value judgementes, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

1.1 Family name(s): [redacted]

1.2 Given name(s): [redacted]

1.3 Date and Place/Country of birth: [redacted]/[redacted]

1.4 Student identification number: [redacted]

2. INFORMATION IDENTIFYING THE QUALIFICATION

2.1 Name of qualification and title conferred (in original language):
Ptychio

2.2 Main field(s) of study for qualification:
Food Technology

2.3 Name and status of awarding institution (in original language):
Alexandreio Technologiko Ekpaideftiko Idrima Thessalonikis
(Higher Educational Institute, Legal Entity of Public Law)

2.4 Name and status of institution administering studies (in original language):
Same as 2.3

2.5 Language(s) of instruction/examination:
Greek

3. INFORMATION ON THE LEVEL OF THE QUALIFICATION

3.1 Level of qualification:
1st cycle (Bachelor)

3.2 Official length of programme:
Duration in years: 4
Weeks per annum: 38
ECTS credit units: 240
Total load of work: 6000 hours
Practical Training: 6 months

3.3 Access Requirements
Lyceum ('Lykeion') Degree or Technical Vocational Educational Lyceum Degree and National Admission Examinations to Higher Education. A further 10% is admitted directly from Technical Vocational Educational Lyceum without examination.

4. INFORMATION ON THE CONTENTS AND RESULTS GAINED

4.1 Mode of study:
Full-time

4.2 Programme requirements:

The program provides to the students the essential knowledge and skills in the field of Food Science and Technology. More specifically, though the disciplines if Biology, Chemistry, Physics, Engineering and Economics as well as Informatics, the students study both in theoretical and practical level the following:

- The nature of foods and the causes of their spoilage
- The methods and techniques of food processing, packaging and preservation
- The control, safety and improvement of food quality and the development of new foods
- Their marketing and distribution

More info: Presidential Decree 342/2001 (Government Gazette 230/11-10-01) and URL: www.teithe.gr/Academic/food.html

According to the Educational Regulation, degree-holder is pronounced any student who:

a) has successfully attended all the courses and collected 240 credit units,
b) has completed his professional work experience and
c) whose thesis has received a passing grade.

More info: Ministerial Decree.E5.1515/1999 (Government Gazette B' 1622/18-8-99) (Regulation of Studies of the A.T.E.I. of Thessaloniki) and URL: www.teithe.gr

4.3 Programme details (e.g. modules or units studied), and the individual grades/marks/credits obtained:

FIRST SEMESTER

Code	Course Title	Type	ECTS credits	Grade
10501	BIOLOGY	C	4.50	5
1030	GENERAL AND INORGANIC CHEMISTRY	C	7.00	8
10601	NUTRITION AND NUTRITIONAL VALUE OF FOODS	C	2.50	6,5
10101	MATHEMATICS I	C	6.00	5
10401	ORGANIC CHEMISTRY	C	5.50	6,8
10502	INFORMATICS I	C	2.00	10
1020	PHYSICS	C	7.00	5,6

SECOND SEMESTER

Code	Course Title	Type	ECTS credits	Grade
2020	ANALYTICAL CHEMISTRY	C	5.00	6,3
2040	FOOD BIOCHEMISTRY	C	6.50	7,5
2030	GENERAL MICROBIOLOGY	C	6.50	6,6
20101	MATHEMATICS II	C	4.50	9
20602	INFORMATICS II	C	3.50	8,5
20501	PHYSICAL CHEMISTRY OF FOODS	C	4.00	5

THIRD SEMESTER

Code	Course Title	Type	ECTS credits	Grade
3030	FOOD ANALYSIS	C	5.50	6,2
3040	QUALITY ASSURANCE SYSTEMS	C	5.50	5
3110	FOOD ENGINEERING I -MASS AND ENERGY BALANCES	C	8.50	6,08
3020	FOOD MICROBIOLOGY	C	6.50	6,02
3150	STATISTICS FOR FOOD TECHNOLOGISTS	C	4.00	5,12

FOURTH SEMESTER

Code	Course Title	Type	ECTS credits	Grade
4060	FOOD PROCESSING I	C	7.00	5
40501	FOOD MARKETING	C	2.50	7,7
4020	FOOD ENGINEERING II	C	7.00	5,4
40301	INDUSTRIAL MANAGEMENT	C	2.50	5,5
40401	FOOD PLANT SANITATION	C	4.00	7
4010	FOOD CHEMISTRY	C	7.00	9,2

FIFTH SEMESTER

Code	Course Title	Type	ECTS credits	Grade
5040	FOOD PROCESSING II	C	7.50	6,04
5020	TECHNOLOGY AND QUALITY CONTROL OF FRUITS AND VEGETABLES	C	7.50	7,3
5010	TECHNOLOGY AND QUALITY CONTROL OF OLIVE OIL AND LIPIDS	C	7.50	7,1
5030	TECHNOLOGY AND QUALITY CONTROL OF MILK AND DAIRY PRODUCTS	C	7.50	7,66

SIXTH SEMESTER

Code	Course Title	Type	ECTS credits	Grade
6B101	PRINCIPLES OF ACCOUNTANCY / COST ANALYSIS	CE	2.50	6,4
6B501	INFORMATION APPLICATIONS IN FOOD TECHNOLOGY	CE	2.50	9,2
60401	ENVIRONMENTAL PROTECTION AND BY-PRODUCT UTILIZATION	C	2.50	6
6020	TECHNOLOGY AND QUALITY CONTROL OF FISH AND FISH PRODUCTS	C	7.50	6,3

6030	TECHNOLOGY AND QUALITY CONTROL OF MEAT AND MEAT PRODUCTS	C	7.50	6,84
6010	TECHNOLOGY AND QUALITY CONTROL OF CEREALS	C	7.50	8,2
6B201	TECHNICAL ENGLISH	CE	2.50	6,5

SEVENTH SEMESTER

Code	Course Title	Type	ECTS credits	Grade
71301	BIOTECHNOLOGY - NANOTECHNOLOGY - BIOMATERIALS	C	3.50	6,8
7010	INSTRUMENTAL ANALYSIS OF FOODS	C	6.00	7,8
70401	FOOD PROCESS DESIGN	C	7.00	7,5
70501	SEMINAR	C	4.00	8
70601	TECHNICAL WRITING	O	0.00	7,5
7020	FOOD PACKAGING	C	3.50	7,8
7A20	WATER TECHNOLOGY AND WASTE DISPOSAL	CE	6.00	5,8

Course types: "C" = Compulsory, "CE" = Compulsory Elective, "O" = Optional.

Thesis title	ECTS credits	Grade
Calculation of sterilization time for a food can using CFD	20	10

6-month Practical training experience at: DAIRY INDUSTRY DRAMA "NEOGAL"

4.4 Rating scheme and, if available, grade distribution guidance:

According to the Regulation of Studies, the Department applies a grading scale of 0 to 10 for each course and the overall degree as follows:

8,50 - 10,0: Excellent
6,50 - 8,49: Very Good
5,00 - 6,49: Good
0,00 - 4,99: Fail

For the successful completion of a course the grade must be higher than or equal to 5,0.
Further information can be found at http://erasmus.teithe.gr/ects_en.html

4.5 Overall classification of the qualification (in original language):

7,03 - Very Good (Lian Kalos)

5. INFORMATION ON THE FUNCTION OF THE QUALIFIATION

5.1 Access to further study:

The degree provides access to postgraduate studies leading to a Master's (2nd cycle) or doctoral (3rd cycle) degree.

5.2 Professional status (if applicable):

The graduates could find employment in the following sectors:

- Production, quality control, handling and distribution of foods in industrial plants
- Byproduct utilization and participation in the management of waste treatment units of food processing plants
- Trading and marketing food processing equipment as well as food ingredients to the food industry
- Establishing and operating analytical and microbiological laboratories for the control of foods
- Designing feasibility studies for the establishment of food industrial plants
- Acting as experts in courts for cases concerning the legal status of foods, as well as employed in public services dealt with the certification of quality and suitability for human consumption of foods

6. ADDITIONAL INFORMATION

6.1 Additional information:

Not applicable.

6.2 Further useful information sources:

Department of Food Technology
P.O. Box 141, GR 57400, Thessaloniki, Greece, Tel. +302310013369 , Fax.+302310 791177
e-mail: infofood@teithe.gr, URL:www.food.teithe.gr

7. CERTIFICATION OF THE SUPPLEMENT

7.1 Date: 16/1/2015

7.2 Name and Signature

7.3 Capacity: Head of the department

7.4 Official stamp:

8. INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM*

(i) Structure

According to the Framework Law (2001), higher education consists of two parallel sectors: the University sector (Universities, Polytechnics, Fine Arts Schools, the Open University) and the Technological sector (Technological Education Institutions (TEI) and the School of Pedagogic and Technological Education). The same law regulates issues concerning governance of higher education along the general lines of increased participation, greater transparency, accountability and increased autonomy. There are also State Non-university Tertiary Institutes offering vocationally oriented courses of shorter duration (2 to 3 years) which operate under the authority of other Ministries.

(ii) Access

Entrance to the various Schools of the Universities (Panepistimio) and Technological Education Institutions (Technologiko Ekpaideftiko Idryma - TEI) depends on the general score obtained by Lyceum graduates on the Certificate, as described above, on the number of available places (numerus clausus) and on the candidates' ranked preferences among schools and sections.

(iii) Qualifications

Students who successfully complete their studies in universities and TEI are awarded a Ptychio (first cycle degree). First cycle programmes last from four years for most fields to five years for engineering and certain other applied science fields and six years for medicine. The Ptychio leads to employment or further study at the post-graduate level that includes the one year second cycle leading to the second degree, Metaptychiako Diploma Eidikefsis - equivalent to the Master's degree - and the third cycle leading to the doctorate degree, Didaktoriko Diploma. Recent legislation on quality assurance in Higher Education, the Credit Transfer System and the Diploma Supplement defines the framework and criteria for evaluation of university departments and for certification of student degrees. These measures aim at promoting student mobility and contributing to the creation of a European Higher Education Area. A detailed description of the Greek Education System is offered in:
EURYBASE (http://www.eurydice.org/Eurybase/frameset_eurybase.html) and