

**UNDERGRADUATE COURSE CURRICULUM**  
**FOOD TECHNOLOGY DEPARTMENT OF ATEI OF THESSALONIKI**

1 <sup>st</sup> semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Mathematics I	3		1	4	10	6
2. Physics	3	2	1	6	12	7
3. General & Inorganic Chemistry	3	3		6	12	7
4. Organic Chemistry	3			3	9	5,5
5. Informatics I		3		3	3	2
6. Nutrition and nutritional value of foods	2			2	4	2,5
<b>Total</b>	<b>14</b>	<b>8</b>	<b>2</b>	<b>24</b>	<b>50</b>	<b>30</b>

2 <sup>nd</sup> semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Mathematics II	2		1	3	8	5
2. Analytical Chemistry	2	2		4	6	3,5
3. General Microbiology	3	3		6	12	7,5
4. Food Biochemistry	3	3		6	12	7
5. Physical Chemistry of Foods	3			3	6	3,5
6. Informatics II			3	3	6	3,5
<b>Total</b>	<b>13</b>	<b>7</b>	<b>4</b>	<b>24</b>	<b>50</b>	<b>30</b>

3 <sup>rd</sup> Semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Food Engineering I	3	2	1	6	12	7
2. Food Microbiology	2	3	1	6	12	7
3. Food Analysis	2	1	2	5	9	5,5
4. Quality Assurance Systems	2	2	1	5	10	6
5. Statistics for Food Technologists	2		2	4	7	4,5
<b>Total</b>	<b>11</b>	<b>8</b>	<b>7</b>	<b>26</b>	<b>50</b>	<b>30</b>

4 <sup>th</sup> semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Food Chemistry	3	3		6	12	7
2. Food Engineering II	3	2	1	6	12	7
3. Industrial Management	2			2	4	2,5
4. Food Plant Sanitation	2		1	3	6	4
5. Food Marketing	2			2	4	2,5
6. Food Processing I	3	2	1	6	12	7
<b>Total</b>	<b>15</b>	<b>7</b>	<b>3</b>	<b>25</b>	<b>50</b>	<b>30</b>

5 <sup>th</sup> semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Technology & Quality Control of olive oil and lipids	3	2	1	6	12,5	7,5
2. Technology & Quality Control of fruits & vegetables	3	2	1	6	12,5	7,5
3. Technology & Quality Control of milk & dairy products	3	2	1	6	12,5	7,5
4. Food Processing II	3	2	1	6	12,5	7,5
<b>Total</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>24</b>	<b>50</b>	<b>30</b>

6 <sup>th</sup> semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Technology & Quality Control of cereals	3	2	1	6	12,5	7,5
2. Technology & Quality Control of fish & fish products	3	2	1	6	12,5	7,5
3. Technology & Quality Control of meat & meat products	3	2	1	6	12,5	7,5
4. Environmental protection & by-product utilization	2			2	6	2,7
5. Group B'	2			2	4	2,4
6. Group B'	2			2	4	2,4
<b>Total</b>	<b>15</b>	<b>6</b>	<b>3</b>	<b>24</b>	<b>50</b>	<b>30</b>

7 <sup>th</sup> semester modules	Lectures	Practicals	Tutorials	Total hours/ week	Work load	Credit units
1. Instrumental analysis of Foods	2	3	1	6	10	6
2. Food Packaging	2	2		4	6	3,5
3. Food Biotechnology	1	2	1	4	6	3,5
4. Design & Planning Food Industrial Plants	2		1	3	12	7
5. Seminar	2			2	6	4
6. Group A'	2		3	5	10	6
<b>Total</b>	<b>11</b>	<b>7</b>	<b>6</b>	<b>24</b>	<b>50</b>	<b>30</b>

#### Group A' modules

Statistical Process Control

(2 hours Lec + 3 hours Prac)

Water Technology & Waste Disposal

(2 hours Lec + 3 hours Prac)

From the above modules the student should compulsorily select one (1)

#### Group B' modules

Principles of Accountancy/Cost analysis

(2 hours Lec)

Technical English

(2 hours Lec)

Human relations at work

(2 hours Lec)

Food legislation

(2 hours Lec)

From the above modules the student should compulsorily select two (2)

8 <sup>th</sup> semester	Work load	Credit units
Research project	33	20
Industrial training	17	10
<b>Total</b>	<b>50</b>	<b>30</b>