



MASTER (LM) DEGREE COURSE IN
FOOD INDUSTRY ENGINEERING

Study programme for students enrolled in the academic year 2025-2026

1st YEAR	
MANDATORY UNITS	CREDITS
LEGISLATION, HYGIENE AND APPLIED MICROBIOLOGY FOR FOOD SAFETY	12
UNIT OPERATIONS IN THE FOOD INDUSTRY	6
HYGENIC DESIGN & STEELS, ALLOYS AND COATINGS FOR FOOD INDUSTRY	12
MATERIALS FOR SUSTAINABLE FOOD PACKAGING	6
ELECTRONICSS FOR INFORMATION PROCESSING	6
REFRIGERATION AND THERMAL PROCESSING TECHNOLOGIES	6
PLANT-SAFE DESIGN AND FOOD LOGISTICS	9
2nd YEAR	
MANDATORY UNITS	CREDITS
SUSTAINABLE AND TRACEABLE DIGITAL SUPPLY CHAINS AND STATISTICAL QUALITY	9
AUTOMATIC MACHINES AND ROBOTS FOR FOOD INDUSTRY	9
SAFETY MANAGEMENT AND RISK MANAGEMENT	6
1 FREE-CHOICE UNITS AMONG THE FOLLOWING:	CREDITS
ELECTRIFICATION, SUSTAINABILITY AND EFFICIENCY IN FOOD PROCESSING	6
CONVERSION AND STORAGE SYSTEMS FOR THE ENERGY SUSTAINABILITY OF THE FOOD INDUSTRY	6
APPLIED MACHINE LEARNING	6
PRACTICAL TRAINING /LABORATORY	6
12 ADDITIONAL FREE-CHOICE CREDITS	
FINAL THESIS/DISSERTATION	15

ANY FURTHER NOTES

ATTENDANCE NOT MANDATORY