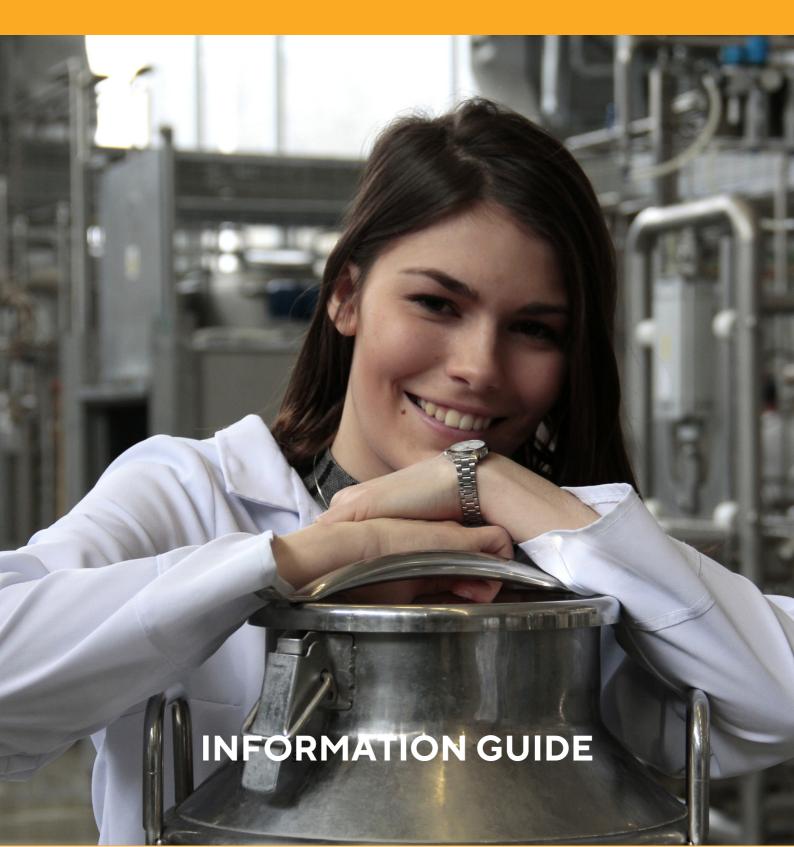
# FACULTY OF FOOD SCIENCE



UNIVERSITY OF WARMIA AND MAZURY OLSZTYN, POLAND





### DEAR PROSPECTIVE STUDENTS

The Faculty of Food Science is one of 15th faculties that constituting the University of Warmia and Mazury in Olsztyn.

Warmia and Mazury is also the name of the historical and geographical region in north-east part of Poland, known as the region of thousands lakes. Olsztyn with its almost 670-years of tradition is the capital of that region. With the beautiful nature and many historical sites, our region creates ideal conditions not only to visit but also to live, work or study.

Our Faculty benefits from 77-year tradition and builds its future based on that history. We are proud to educate and carry out a research in many areas of food science, such as: dairy, meat, bakery, fruit and vegetable processing, fats, fermentation, gastronomy, food quality and safety. Both, the educational program and research activities results mainly from the current and future needs of the food industry.

The Faculty holds a very strong cooperation with the food industry on local, national and also international level.

We encourage you to browse through this brochure and contact us with any questions you may have. We look forward to seeing you on the Kortowo campus.



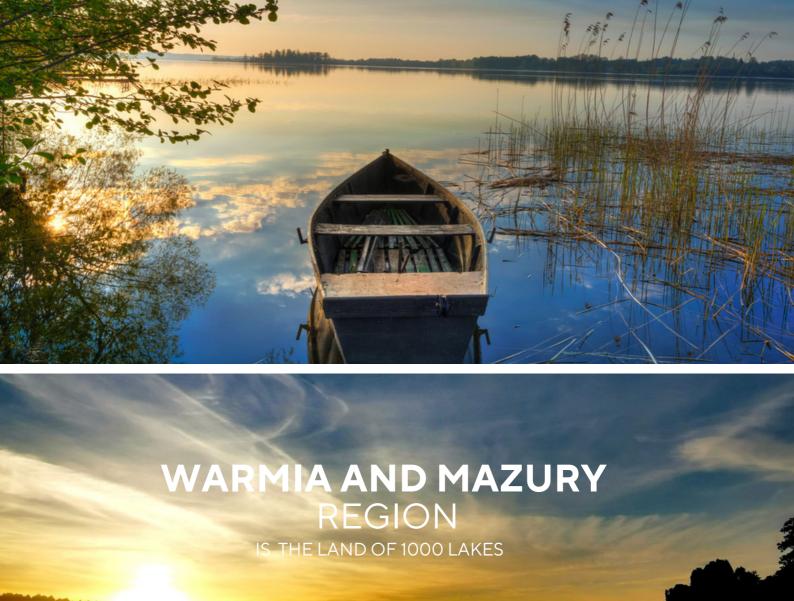
PROF. MAŁGORZATA DAREWICZ

DEAN OF THE FACULTY

OF FOOD SCIENCE



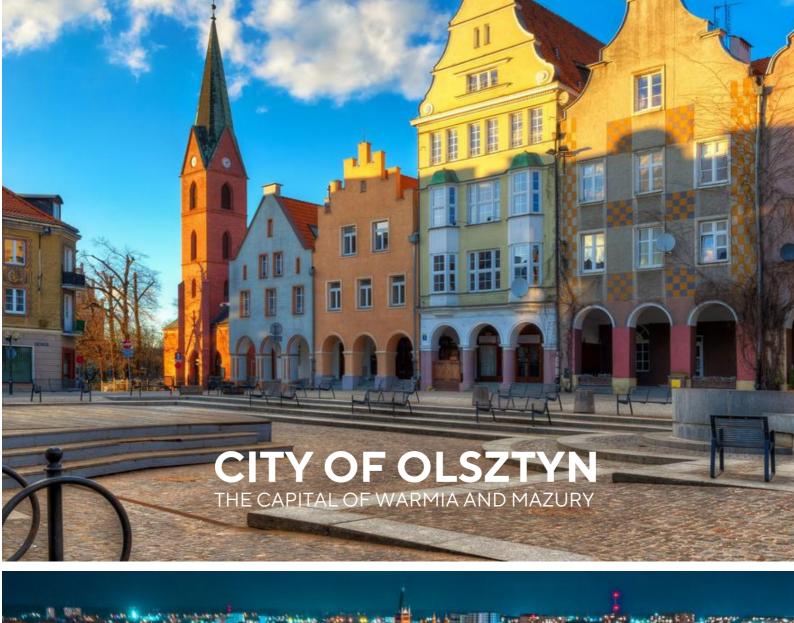














































# STUDY IN ENGLISH WITH US

### **FOOD ENGINEERING**

FIELD OF STUDY: FOOD TECHNOLOGY AND HUMAN NUTRITION

PLACE OF STUDY: OLSZTYN (POLAND) / OFFENBURG (GERMANY)

**DURATION: 3 SEMESTERS** 

#### **DOUBLE DIPLOMA**



PROFESSIONAL DEGREE OBTAINED: M.SC.ENG. (MASTER OF SCIENCE IN ENGINEERING)



# 1st semester Olsztyn, POLAND

# 2nd semester Offenburg, GERMANY

- Methodology of experimental studies
- Basics of nutrition
- Food physics and rheology
- Food marketing and production economics
- Food quality and safety management
- Food product development
- Enzymology and bioinformaticics
- Technological equipment in food processing
- Technical microbiology
- Innovative food technology
- and technics
- English terminology in food engineering

#### Modules of non-technical competences: public relation + electives Safety engineering Process control engineering Biotechnological conversion

- processesChemical engineering
- Technical school Process engineering
- Water processing
- Elective modules: Biotechnical processes - BP /or/ Renewable energy conversion REC)
- BP: Dimensioning biotechnological processes +

#### Diploma elective in Olsztyn:

- diploma seminar
- practice
- master's thesis
- presentation and defence

or

Olsztyn/Offenburg, depending on the diploma work subject

semeste

#### Diploma elective in Offenburg:

- master's thesis (with practice)
- presentation and defence

## FOOD ENGINEERING CURRICULA OVERVIEW

#### Field of study:

Food Technology and Human Nutrition

The program provides a comprehensive coverage of bioprocess and food manufacturing systems engineering. This course focuses on problems related to food and bioprocess engineering, enzymology, food quality, technical microbiology, process development, process control and advanced manufacturing systems providing theoretical and practical knowledge needed in the food industry. After graduation students acquire skills demanded by employers, for the development of food processes and products.

**Future job opportunities:** institutions and enterprises related to food processing and food engineering, research institutions, R&D centres

**Duration:** 3 semesters

**EQF** level: 7

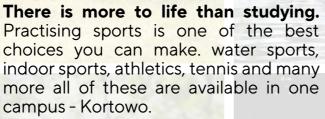
#### Professional degree obtained:

M.Sc.Eng. (Master of Science in Engineering)









Entertainment such as: clubs and pubs are waiting for you! You can keep yourself busy in sports and music recreation.







# **CONTACT US**



# Faculty Coordinator of Food Engineering M. Sc. Program

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http://www.uwm.edu.pl/wnz/en







