



**PERROTIS
COLLEGE**
A DIVISION OF THE
AMERICAN FARM SCHOOL

B.Sc. in Food Science and Technology



Curriculum

1st Year

- General & Organic Chemistry
- Food Raw Materials
- Introduction to Microbiology & Toxicology
- Food Marketing
- Mathematics & Research Methodology
- Academic & IT skills
- Food Preservation & Process Technology
- Introduction to Biochemistry
- Applied Microbiology
- Introduction to Physical Chemistry
- Principles of Food Chemistry

2nd Year

- Applied Food Law
- Processing Technology
- Nutrition
- Statistical Techniques in Research
- Advanced Biochemistry: Enzymes & Metabolism
- Chemical Analysis of Food
- Dairy Technology
- Microbiological Examination of Food
- Sensory Analysis of Food
- Cereal & Baking Technology
- Meat Technology
- Food Engineering & Waste Management

3rd Year

- Applied Food Biochemistry
- Contemporary Nutrition
- Food Biotechnology
- Food Safety & Quality Management Systems
- Fruit & Vegetables Technology
- Applied Food Safety
- Food Product Development
- Packaging & Labelling
- Research Project

OPTIONAL

- *Industrial Work Experience (*opt)*
- *Current Issues in Food & Nutrition (*opt)*



The **Bachelor of Science (B.Sc.) in Food Science and Technology** is an academic program focused on providing a broad understanding of modern food industries. It combines theoretical studies and practical work, which may be applied in the modern industrial food environment. The modular structure of the major is designed to allow students to develop their individual career path according to the selections chosen.

Learning Outcomes

Graduates will be able to:

- Demonstrate knowledge of the chemical, physical and nutritional value of food
- Discuss the principles of food preservation and packaging and relate their application to a range of food commodities
- Describe microbiological principles in relation to safe food production and handling
- Relate the nutritional value of foods to dietary requirements and discuss basic biochemical and physiological principles of importance in food and nutrition
- Identify and evaluate the role of legislation in protecting consumers concerning food, and understand the implementation of these laws
- Understand the stages involved in creating innovative food products, including ideation, formulation, and sensory evaluation. This encompasses knowledge of consumer trends, regulatory requirements, and the influence of technology on product design.
- Acquire knowledge about the structure, composition, and processing of a variety of food stuff such as dairy, meat, fruits and vegetables, cereals, etc.

Career Opportunities

The interdisciplinary nature of food science education equips graduates with skills applicable to various roles aimed at ensuring the safety, quality, and innovation of food products in the global market.

- Design of new products
- Production
- Quality Control
- Administration
- Technical Sales Representative
- Marketing Manager
- Career Advancement Through Graduate Studies

They can also work in research as well as quality control and microbial analysis labs.

Contact information:

Tel: +30 2310 492 854 & 810
perrotiscollege@afs.edu.gr
www.perrotiscollege.edu.gr