

Master of Science in Analysis and Control of Food Products

In general

The Postgraduate Studies Program (PSP) in Analysis and Quality Control of Food Products is co-organized by the Department of Chemical Engineering of University of Western Macedonia (UoWM) and the University of Food Technologies, Plovdiv, Bulgaria (UFT-Plovdiv). The programme is self-financed (tuition fees are applied) and it started its operation the academic year 2020-2021.

Duration/Title award requirements

The duration of the programme is for two academic years. To acquire the MSc, successful examination in all courses of the program and successful completion, examination and presentation of the dissertation is required. The courses correspond to thirty (30) credits per semester. The dissertation carried out in the final semester also corresponds to thirty (30) credits. Overall, a total of one hundred and twenty (120) credits (ECTS) is required.

Location

The premises of the postgraduate programme on "Analysis and Quality Control of Food Products" are located in the Department Chemical Engineering at the main University Campus, Kila Kozanis, Kozani, Greece

For more information please refer to

grad-food@uowm.gr

<https://food-quality.uowm.gr>

Objectives

The International Postgraduate Studies Program of the Department of Chemical Engineering (UoWM) is designed for scientists that are eager in specializing in the field of Analysis and Quality Control of Food. The main objectives of the program are to provide students with:

- High level knowledge of relevant scientific fields
- The necessary skills to cope with their work, both in the private and the public sectors.
- Opportunities to use the technologies of food analysis, according to the current business environment.
- Opportunities to participate in the research work in the field of analysis and quality control of food products.
- Employment Opportunities.
- Opportunities to work as experts in analysis and quality control of food products both in public and private Institutions.
- Opportunities to work in non - profit organizations as researchers and specialists in the analysis and quality control of foodstuffs, in the management of food crises, in the design and development of new agri-food products, in the enhancement of the quality characteristics of food etc.