

Full Curriculum

1- Semester 1:

Teaching Units	Total Hours	Weekly Hours				Weight	Credits	Evaluation Mode	
	15 Weeks	Lectures	PeW	PrW	T			CA	Examination
Core Teaching Units									
CTU1						9	18		
Subject 1: Food Product and Its Environment	67h30	3h	-	1h30	82h30	03	06	40%	60%
Subject 2: Production Systems and Quality of Food Products	67h30	3h	-	1h30	82h30	03	06	40%	60%
Subject 3: Terroir Food Products	67h30	3h	-	1h30	82h30	03	06	40%	60%
Methodology Teaching Units									
MTU1						05	09		
Subject 1: Traceability and Quality Control of Foods	60h	3h	1h	-	65h	03	05	40%	60%
Subject 2: Biostatistics	45h	1h30	1h30	-	55h	02	04	40%	60%
Discovery teaching Units									
DTU1						02	02		
Subject 1: Techniques of Production and Processing of Terroir Agro-Food Products	45h	1h30	1h30	-	5h	02	02	40%	60%
Transversal teaching Units									
TTU1						01	01		
Subject 1: Communication	22h30	1h30	-	-	2h30	01	01	-	100%
Total Semester 1:	375h	16h30	4h	4h30	375h	17	30		

T : Tutorial ; PrW : Practical Work ; PeW : Personal Work ; CA : Continuous Assessment

2- Semester 2:

Teaching Units	Total Hours	Weekly Hours				Weight	Credits	Evaluation Mode	
	15 Weeks	Lectures	PeW	PrW	T			CA	Examination

Core teaching units									
CTU1						9	18		
Subject 1: Microbiology and Food Safety		67h30	3h	-	1h30	82h30	03	06	40% 60%
Subject 2: Regulation and Legislation of Agro-Food Product Labeling		67h30	3h		1h30	82h30	03	06	40% 60%
CTU2									
Subject 1: Basics of Labeling Terroir Agro-Food Products		67h30	3h	-	1h30	82h30	03	06	40% 60%
Methodology teaching units									
MTU1						05	09		
Subject 1: Marketing in Agro-Food		60h	3h	-	1h	65h	03	05	40% 60%
Subject 2: Marketing and Communication Techniques Applied to Terroir Agro-Food Products		45h	1h30	-	1h30	55h	02	04	40% 60%
Discovery teaching Units									
DTU1						02	02		
Subject 1: Ethics and Responsibility		45h	1h30	-	1h30	05h	02	02	40% 60%
Transversal teaching Units									
TTU1						01	01		
Subject 1: Legislation		22h30	1h30	-	-	2h30	01	01	- 100%
Total Semester 2:		375h	16h30	-	8h30	375h	17	30	

T : Tutorial ; PrW : Practical Work ; PeW : Personal Work ; CA : Continuous Assessment

3- Semester 3:

Teaching Units	VHS	Weekly Hours				Weight	Credits	Evaluation Mode	
	15 Weeks	Lectures	PeW	PrW	T			CA	Examination
Core teaching units									
UEF1						09	18		
Subject 1: Development of Terroir Agri-food	67h30	3h		1h30	82h30	03	06	40%	60%

Products									
Subject 2: Environmental Issues in Terroir Agri-food Production	67h30	3h	-	1h30	82h30	03	06	40%	60%
CTU 2									
Subject 1: Supply Chain Management and Distribution of Terroir Agri-food Products	67h30	3h	-	1h30	82h30	03	06	40%	60%
Methodology teaching units									
MTU 1						05	09		
Subject 1: Case Study and Analysis for Terroir Agri-food Products	60h	3h	-	1h	65h	03	05	40%	60%
Subject 2: Internship	45h	1h30	1h30	-	55h	02	04	40%	60%
Discovery teaching units									
DTU 1						02	02		
Subject 1: Scientific English	45h	1h30	1h30	-	5h	02	02	40%	60%
Transversal teaching units									
TTU 1						01	01		
Subject 1: Entrepreneurship	22h30	1h30	-	-	2h30	01	01	-	100%
Total Semester 3	375h	16h30	3h	5h	375h	17	30		

T : Tutorial ; PrW : Practical Work ; PeW : Personal Work ; CA : Continuous Assessment

4- Semester 4:

Field: Natural and Life Sciences

Pathway : Food Sciences

Specialization: Certification of Local Food Products

Internship in a laboratory or company, culminating in a thesis and defense.

Activity	VHS	Weight	Credits
Personal Work/Thesis	450	9	18
Company Internship	225	5	9
Seminars	75	3	3
Total Semester 4	750	17	30

