

PEOPLE'S DEMOCRATIC REPUBLIC OF ALGERIA
Frères Mentouri University - Constantine 1
INSTITUTE OF NUTRITION, FOOD AND AGRO-FOOD TECHNOLOGIES (INATAA)
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Department of Food Technology

BACHELOR'S PROGRAM IN FOOD SCIENCES

Semester 1:

Teaching Units	Course Titles	Credits	Coefficient	Weekly Hours VHS (14-16 weeks)			VHS (14-16 weeks)	Other*	Evaluation Methods	
				Lectures	Tutorials	Practical Work			Continuous assessment	Exam
Fundamental Units Code : UEF 1.1 Credits : 17 Coefficients : 9	Plant Biology	5	3	3	/	1,5	63	62	X	X
	Structural Biochemistry	6	3	3	1,5	/	63	87	X	X
	General Microbiology	6	3	3	/	1,5	63	87	X	X
Methodological Units Code : UEM 1.1 Credits : 10 Coefficients : 6	Chemistry 1	4	2	3	1,5	/	63	37	X	X
	Mathematics	3	2	3	1,5	/	63	12		X
	Physics	3	2	3	1,5	/	63	12		X
Discovery Units Code : UED 1.1 Credits : 3 Coefficients : 1	Written and Oral Expression	3	1	1,5	/	/	21	54	X	X
Total semester 1		30	16	19,5	6	3	399			

* Other Additional Work

Semester 2:

Teaching Units	Course Titles	Credits	Coefficient	Weekly Hours VHS (14-16 weeks)			VHS (14-16 weeks)	Other*	Evaluation Methods	
				Lectures	Tutorials	Practical Work			Continuous assessment	Exam
Fundamental Units Code : UEF 1.2 Credits : 17 Coefficients : 8	Animal Biology	6	3	3	/	1,5	63	87	X	X
	Metabolic Biochemistry	6	3	3	1,5	1,5	84	66	X	X
	Genetics	5	2	1,5	1,5	/	42	83	X	X
Methodological Units Code : UEM 1.2 Credits : 7 Coefficients : 4	Chemistry 2	4	2	3	1,5	1,5	84	16	X	X
	Statistics	3	2	1,5	1,5	/	42	33	X	X
Discovery Units Code : UED 1.2 Credits : 3 Coefficients : 2	Parasitology	3	2	1,5	/	1,5		33		
Transversal Units Code : UET 1.2 Credits : 3 Coefficients : 3	Internship : Optional Lab	3	3							
Total Semester 2		30	17	13,5	6	6	357			

*Other Additional Work

Semester 3:

Teaching Units	Course Titles	Credits	Coefficient	Weekly Hours VHS (14-16 weeks)			VHS (14-16 weeks)	Other*	Evaluation Methods	
				Lectures	Tutorials	Practical Work			Continuous assessment	Exam
Fundamental Units Code : UEF 2.1 Credits : 16 Coefficients : 8	Food Biochemistry	6	3	3	1,5	1,5	84	66	X	X
	Animal Physiology	4	2	3	1,5	/	63	37	X	X
	Raw Material Processing and Food Production	6	3	3	1,5	1,5	84	87	X	X
Methodological Units Code : UEM 2.1 Credits : 12 Coefficients : 6	Food Microbiology	6	3	3	/	1,5	63	66	X	X
	Analytical Methods in Agro-Food Industries	6	3	3	/	1,5	63	87	X	X
Discovery Units Code : UED 2.1 Credits : 2 Coefficients : 1	Agro-Food Industry Raw Materials	2	1	1,5	/	/	21	29	X	X
Total Semester 3		30	15	16,5	4,5	6	378			

*Other Additional Work

Semester 4:

Teaching Units	Course Titles	Credits	Coefficient	Weekly Hours VHS (14-16 weeks)			VHS (14-16 weeks)	Other*	Evaluation Methods	
				Lectures	Tutorials	Practical Work			Continuous assessment	Exam
Fundamental Units Code : UEF 2.2 Credits : 17 Coefficients : 8	Nutrition Physiology	6	3	3	1,5	/	63	87	X	X
	Plant Physiology	5	2	3	/	1,5	63	62	X	X
	Food Preservation Techniques	6	3	3	1,5	1,5	84	66	X	X
Methodological Units Code : UEM 2.2 Credits : 10 Coefficients : 6	Analytical Chemistry	5	3	3	1,5	1,5	84	41	X	X
	Food Toxicology	5	3	3	/	1,5	63	62	X	X
Transversal Units Code : UET 2.2 Credits : 3 Coefficients : 3	<i>Internship – Food Production Option*</i>	3	3							
Total Semester 4		30	16	15	4,5	6	357			

*Other Additional Work

Semester 5:

Teaching Units	Course Titles	Credits	Coefficient	Weekly Hours VHS (14-16 weeks)			VHS (14-16 weeks)	Other*	Evaluation Methods	
				Lectur es	Tutori als	Practi cal Work			Continuo us assessme nt	Exam
Fundamental Units Code : UEF3.1 Credits : 18 Coefficients : 9	Technology of Animal-Based Food Products	8	4	3	/	1,5	84	116	X	X
	Technology of Plant-Based Food Products	10	5	3	/	1,5	84	166	X	X
Methodological Units Code : UEM3.1 Credits : 8 Coefficients : 4	Nutrition and Nutritional Quality of Foods	4	2	3	/	/	42	58		X
	Molecular Biology	4	2	3	1,5	1,5	84	16	X	X
Discovery Units Code : UED 3.1 Credits : 4 Coefficients : 2	Hygiene and Safety	2	1	1,5	/	/	21	29		X
	Fraud Legislation	2	1	1,5	/	/	21	29		X
Total Semester 5		30	18	15	1,5	7,5	336			

*Other Additional Work

Semester 6:

The final thesis for the Bachelor's degree is mandatory during the 6th semester. The student may undertake an internship in the manufacturing chain and/or laboratory of an agri-food unit or conduct research on a topic defined by the supervisor. The thesis is evaluated through a defense.

Teaching Units	Course Titles	Credits	Coefficient	Weekly Hours VHS (14-16 weeks)			VHS (14-16 weeks)	Other*	Evaluation Methods	
				Lectures	Tutorials	Practical Work			Continuous assessment	Exam
Fundamental Units Code : UEF3.2 Credits : 8 Coefficients : 4	Food Economics	4	2	1,5	/	/	21	79	X	X
	Business Organization	4	2	1,5	1,5	/	42	58	X	X
Methodological Units Code : UEM 3.2 Credits : 15 Coefficients : 8	Final Year Thesis	15	8	/	/	/	200			X
Discovery Units Code : UED 3.2 Credits : 4 Coefficients : 2	Ethics and Professional Conduct	4	2	1,5	/	/	21	79		X
Transversal Units Code : UET 3.2 Credits : 3 Coefficients : 2	Scientific English	3	2	1,5	1,5	/	42	58	X	X
Total Semester 6		30	16				326			

*Other Additional Work