

Food Quality and Safety (Bachelor)

The main aim of the programme is education of morally mature, highly qualified specialists in the field of food quality and safety, susceptible to scientific innovations, having critical and independent thinking, knowing food raw materials diversity and chemical composition, growing technologies, able to analyze their qualitative changes, having skills in working in laboratory, using knowledge in the professional career in the production and processing of food raw materials, state and local agri-ecological institutions, as well as to create a competitive business.

Graduates have career opportunities working in governmental institutions shaping food policy, food quality assessment laboratories, food processing companies, public and private companies, consultancy services, as well as starting their own business. The programme gives an opportunity for graduates to further study in master studies in study programmes of agricultural and related sciences.

The outcomes of study programme

Upon the completion of the study programme, graduates will be able to:

- use modern laboratory equipment, special computer programs, processing and interpreting research results, developing and implementing new ideas;
- apply information management skills, knowledge of research methodology in the management of food raw material production processes;
- analyze environmental factors, soil potential, ways to improve and protect it, select technologies for growing raw materials, processing and storage processes affecting their quality and safety;
- evaluate the influence of environmental factors on a person, the advantages of a healthy lifestyle, the regularities of the factors determining the quality of food raw materials;
- apply scientific principles to control and ensure the quality of food raw materials, selecting appropriate analytical methods to solve practical problems;
- plan and execute the experiment, starting with problem identification and evaluation and presentation of experimental data.

Study subjects:

Physics, Mathematics and informatics, Specialty language, Inorganic and analytical, Chemistry, Physical and colloidal chemistry, General microbiology, Physiology of human, Nutrition, Agricultural systems, General ecology and environment, Plant raw materials for food, Animal raw materials for food, General microbiology, Food microbiology and toxicology, Plant physiology, Basic course of research methodology, Gastronomic science, Processing and storage engineering of food raw materials and products, Storage of raw agricultural food, Manufacture of food products, Information technologies in the food sector, Coursework (Innovative product development), Quality evaluation of food products, Sustainable food systems, Food chemistry, Biological active substances, Management systems of food safety and quality, Instrumental analyses of food raw materials, Sensory analyses of food raw materials, Functional food, Packaging Materials and technologies, Biotechnology of food raw materials.

Faculty: Faculty of Agronomy, Agriculture Academy, Vytautas Magnus University

Group of Fields of Study: Agricultural Sciences

Length of Programme: 4 years (full time), 6 years (part time)

ECTS credits: 240

Name of Qualification: Bachelor of Agricultural Sciences

Language of Study: Lithuanian

Contacts

Faculty of Agronomy

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