



Bachelor degree programme

Website

Food Quality and Safety

The main aim of the programme is to foster morally mature, highly qualified specialists of food raw materials quality and safety, receptive for scientific innovations, having critical and independent thinking, knowing food raw materials diversity and chemical content, growing technologies, able to analyze their qualitative changes, having skills in working in laboratory, making use of knowledge in the professional career of food raw materials production and processing enterprises, state and local agri-environmental institutions and creating a competitive business. Graduates have career opportunities to work in governmental institutions shaping food policy, food quality assessment laboratories, food processing companies, public and private companies, consultancy services, and start their own business. The programme offers graduates opportunity to further second cycle studies (MSc) in others study programs of agricultural sciences.

Faculty of Agronomy

Group of Fields of Study Agricultural Sciences

Length of Programme 4 years

ECTS credits 240

Name of Qualification Bachelor of Quality and Safety of Food Raw Materials

Contacts

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