HELLENIC REPUBLIC

INTERNATIONAL HELLENIC UNIVERSITY
SCHOOL OF GEOSCIENCE

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

DIPLOMA SUPPLEMENT

This Diploma Supplement is based on the model developed by the European Commission, the European Council and UNESCO/CEPES. The purpose of the supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates, etc). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification, to which this supplement appended. It should be free from any value judgments, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

1.1 Last Name(s

1.2 First Name(s):

1.3 Place - Country of birth:

1.4 Date ofbirth (day/month/year):

1.5 Student identification number or code:

2. INFORMATION IDENTIFYING THE QUALIFICATION

2.1 Name of qualification and (if applicable) title conferred (in original language)

EPISTIMIS KE TECHNOLOGIAS TROFIMON

2.2 Main field(s) of study for the qualification

FOOD ANALYSIS AND FOOD TECHNOLOGY

2.3 Name and status of awarding institution (in original language)

Panepistimio tis Ellados (International Hellenic University) / State University

2.4 Name and status of institution (if different from 2.3) administering studies (in original language):

Same as 2.3

2.5 Language(s) of instruction/examination:

Greek

2.6 Award Date:

3. INFORMATION ON THE LEVEL OF THE QUALIFICATION

3.1 Level of qualification:

1st cycle (Bachelor), Level 6 of the National and European Qualification Framework

3.2 Official length of programme:

Duration in years: 5

Weeks per year: 38

ECTS credits: 300

Total load of work: 9000 hours

Professional Work Experience: 6 months during the studies

3.3 Access requirement(s):

Lykeion (Lyceum) Degree and national-level entrance examinations according to pending national legislation

4. INFORMATION ON THE CONTENT AND RESULTS GAINED

4.1 Mode of study:

On site learning

4.2 Programme requirements:

The students study both in theoretical and practical level the following:

The nature of foods and causes of their spoilage

The methods and techniques of food processing, packaging and preservation

The control, safety and improvement of food quality and the development of new foods
Their marketing and distribution

More info: Presidential Decree 342/2001 (Government Gazette 230/11-10-01) and URL: https://www.food.ihu.gr/

According to the Educational Regulation, degree-holder is pronounced any student who:

a) has successfully attended all the courses and collected 300 credit units,

b) has completed his professional work experience and

c) whose thesis has received a passing grade.

4.3 Programme details (modules or units studied and individual grades/marks/credits obtained):

Courses that the student has successfully attended, as well as subjects for which the student has received recognition or exemption:

Course Code	Course Title	Course Type	ECTS Units	Grade	ECTS Classification
276-190101	MATHEMATICS I	CC	6		
276-190102	PHYSICS	CC	6		
276-190103	GENERAL AND INORGANIC CHEMISTRY	CC	7		
276-190104	ORGANIC CHEMISTRY	CC	4,5		
276-190105	BIOLOGY-GENETICS	CC	3		
276-190106	NUTRITION AND NUTRITIONAL VALUE OF FOODS	CC	2,5		
276-190107	INTRODUCTION IN FOOD SCIENCE AND TECHNOLOGY	CC	1		
276-190201	MATHEMATICS II	CC	7,5		
276-190202	ANALYTICAL CHEMISTRY	CC	5		
276-190203	GENERAL MICROBIOLOGY	CC	5		
276-190204	FOOD BIOCHEMISTRY	CC	3		
276-190205	PHYSICAL CHEMISTRY OF FOODS	CC	4,5		
276-190206	INFORMATICS	CC	5		
276-190207	SPECIAL TOPICS IN PHYSICS	OPT	2		
276-190301	FOOD ENGINEERING I - MASS AND ENERGY BALANCES	CC	7,5		
276-190302	FOOD MICROBIOLOGY	CC	6		
276-190303	QUALITY ASSURANCE AND CONTROL	CC	6		
276-190304	STATISTICS FOR FOOD TECHNOLOGISTS – COMPUTATIONAL STATISTICS AND DATA ANALYSIS	CC	5		
276-190305	FOOD CHEMISTRY	CC	5,5		
276-190401	FOOD ENGINEERING II	CC	6,5		
276-190402	FOOD PLANT SANITATION AND SAFETY	CC	3		

276-190403	FOOD MARKETING	CC	3		
276-190404	FOOD PROCESSING I	CC	5		
276-190405	SCIENTIFIC REPORT WRITING (SEMINAR)	CC	3		
276-190406	ORGANIZATION AND MANAGEMENT OF FOOD INDUSTRIES	CC	3		
276-190407	FOOD ANALYSIS	CC	6,5		
276-190505	FOOD PROCESSING II	CC	8		
276-190506	FOOD LEGISLATION	CC	3		
276-190507	FOOD TOXICOLOGY	CC	4		
276-190501	TECHNOLOGY AND QUALITY CONTROL OF OLIVE OIL & LIPIDS	CE	7,5		

Course Code	Course Title	Course Type	ECTS Units	Grade	ECTS Classification
276-190502	TECHNOLOGY AND QUALITY CONTROL OF MILK & DAIRY PRODUCTS	CE	7,5		
276-190605	FOOD INDUSTRY WASTEWATER MANAGEMENT AND TREATMENT	CC	3		
276-190606	NANOTECHNOLOGY-BIOMATERIALS	CC	3		
276-190607	QUALITY MANAGMENT	CC	3		
276-190601	TECHNOLOGY AND QUALITY CONTROL OF CEREALS	CE	7,5		
276-190604	WATER QUALITY AND TREATMENT TECHNOLOGIES	CE	7,5		
276-190608	COMPUTER APPLICATIONS IN FOOD TECHNOLOGY	CE	3		
276-190613	PROJECT MANAGEMENT	CE	3		
276-190701	INSTRUMENTAL ANALYSIS OF FOODS	CC	7,5		
276-190702	FOOD PACKAGING	CC	5		
276-190703	FOOD STRUCTURE AND FUNCTION	CC	4,5		
276-190704	MOLECULAR ANALYSIS TECHNIQUES	CC	5		
276-190705	SUSTAINABILITY AND FOOD	CC	4		
276-190706	FOOD CONTAMINANTS	CC	4		
276-190801	FOOD BIOTECHNOLOGY AND INDUSTRIAL FERMENTATION	CC	6		
276-190802	NEW FOOD PRODUCT DEVELOPMENT	CC	9		
276-190803	MEASUREMENTS AND PROCESS CONTROL IN THE FOOD INTUSTRY	CC	4,5		
276-190804	PHYSICAL PROPERTIES OF FOODS	CC	4,5		
276-190805	EXAMINATION OF FOOD AUTHENTICITY	CC	3		
276-190806	EPIDEMIOLOGY, MICROBIOLOGICAL FOOD SAFETY, PUBLIC HEALTH	CC	3		
276-190901	FOOD PROCESS DESIGN	CC	12		

SUBTOTAL FROM

SUBJECTS

THESIS				
Course Code	**Title**	**ECTS Units**	**Grade**	**ECTS Classification**
276-190911		**30**		

PRACTICE			
Course Code	Carrier: Date start: Date end: Date completed:	**ECTS Units**	
276-190912		**18 or 25**	

TOTAL ECTS - GRADE

Course Types: CC=Compulsory Course, CE=Compulsory Elective, OPT=Optional, EC=Elective Course

4.4 Grading scheme and, if available, grade distribution guidance:

According to the Institution's studies regulations, the grading system falls into the 0-10 scale as follows:
8,50 - 10 : Excellent

6,50 - 8,49 : Very Good
5,00 - 6,49 : Good

0,00 - 4,99 : Fail

At least a grade of 5,0 is required for the successful attendance of a course.

The ECTS performance classification scheme on every particular subject (course) and the final overall grade, is based on the following distribution scale, using a sample of at least 100 students (when the sample is insufficient the mark "–" is applied):

ECTS Classification	Student Proportion	Label
A	10%	Excellent
B	25%	Very Good
C	30%	Good
D	25%	Satisfactory
E	10%	Sufficient

The bachelor/diploma thesis (where applicable) is classified according to the following scheme:

ECTS Classification	Grade	Label
A	8,50 – 10	Excellent
B	7,00 – 8,49	Very Good
C	6,50 – 6,99	Good
D	6,00 – 6,49	Satisfactory
E	5,00 – 5,99	Sufficient

4.5 Overall classification of the qualification (in original language):

---------- – ECTS Classification:

This degree or diploma certifies the successful completion of the student's studies and indicates a grade, with an accuracy of two decimal digits. The designation assigned based on the grade is :

8.50 - 10.00: «Excellent» – «Arista»

6.50 - 8.49: «Very Good» –«Lian Kalos»
5.00 - 6.49: «Good» – «Kalos»

5. INFORMATION ON THE FUNCTION OF THE QUALIFICATION

5.1 Access to further study:

The degree holder has access to postgraduate studies for Master's degrees in the field or Doctoral degree.

5.2 Professional status (if applicable):

The graduates could be employed in the following sectors:

· Production, quality control, handling and distribution of foods.

· By product utilization and waste management and treatment in the food industry.

· Trading and marketing of food processing equipment, food ingredients and food related additives and processing aids.

· Establishment and operation of analytical and microbiological laboratories for the control and analysis of foods, drinks, beverages, water and food ingredients based on state legal requirements.

· Preparation of food safety studies and monitoring their implementation.

· Operate and work in organizations for the establishment, operation and auditing of Food Safety and Quality Assurance and Certification Services based on international standards.

· Designing and performing feasibility and safety studies for the establishment of food industrial plants.

· Representing food companies or acting as experts in courts and public hearings for cases concerning the legal status of foods, as well as employed in public services responsible for the certification of food quality and suitability for human consumption.

· Employed at all levels of education, or public service institutions in accordance to the applicable legal requirements or as well as members of research teams in their areas of expertise.

· Occupation description of food technologists (code 2145.1.4) and food analysts (code 3111.3) of the ESCO classification, https://esco.ec.europa.eu/en

6. ADDITIONAL INFORMATION:

6.1 Additional information:

International Hellenic University
School of Geosciences

Department of Food Science and Technology Po.
Box 141, 57400 Sindos Greece

http://www.food.ihu.gr
Email: info@food.ihu.gr

6.2 Further information sources:

Ministry of Education: www.ypepth.gr

https://www.minedu.gov.gr/

https://www.eoppep.gr/index.php/el/qualification-certificate/national-qualification-framework
https://www.doatap.gr/

https://education.ec.europa.eu/

https://eurydice.eacea.ec.europa.eu/

7. CERTIFICATION OF THE SUPPLEMENT

7.1 Date:

7.2 Name and Signature: **AMALIA MORIKI (Professor)**

7.3 Capacity: **Head of the Department**

DESPOINA VAILOU

Secretary of the Department

7.4 Official Stamp or Seal:

8. INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM

According to the National Advanced Education Framework (Law 4957/2022), the higher education is provided by the State Higher Education Institutes (HEIs). The HEIs are legal state entities, self-governed, including Universities, Polytechnics, the School of Fine Arts, and the School of Pedagogical and Technological Education.

The State Universities' supervision is controlled by the Ministry of Education (i.e., Department of Education), according to the Constitution Article 16. The State Independent Administrative Authority, under the name of "Hellenic Authority for Higher Education (HAHE), as of the article 2, State Law 4653/2020 (A' 12), is responsible for the evaluation and certification of HEIs, their individual academic units, and their study programs.

Entrance to the various HEIs depends upon the yearly national examinations scores obtained by Lyceum graduates, pending upon the number of available places (numerus clausus), the candidates' ranked preferences among departments and, the Lyceum graduation grades.

Hellas (Greece) is a member of the European Higher Education Area (EHEA) and of the ENIC-NARIC networks (https://www.enic-naric.net), thus applying the European Credit Transfer and Accumulation System (ECTS), and aiming at enhanced transparency of studies, higher education quality improvement, and recognition of acquired titles and qualifications. The National Qualification Framework consists of eight (8) educational levels, fully accredited to the European Qualification Framework. Further information for the Hellenic (Greek) National Education System can be found at https://www.doatap.grand https://eurydice.eacea.ec.europa.eu/national-education-systems, and for the National Qualification Framework at https://www.eoppep.gr/index.phpand https://nqf.gov.gr/