



**INTERNATIONAL HELLENIC UNIVERSITY**

**SCHOOL OF GEOTHECHNICAL SCIENCES**

**DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY**

**DIPLOMA SUPPLEMENT**

*This Diploma Supplement follows the model developed by the European Commission, Council of Europe 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 is appended. It should be free from any value judgments, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Mere information is not provided, an explanation should give the reason why.*

**1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION**

**1.1. Family name(s):**

**1.2. Given name(s):**

**1.3. Date and Place/Country of birth:**

**1.4. Student identification number:**

**2. INFORMATION IDENTIFYING THE QUALIFICATION**

**2.1. Name of qualification and title conferred (in original language):** Ptychio, Degree in Food Science and Technology

**2.2. Main field(s) of study for qualification:** Food Science and Technology

**2.3. Name and status of awarding institution (in original language):** Diethnes Panepistimio tis Ellados

**2.4. Name and status of institution administering studies (in original language):** Same as 2.3

**2.5. Language(s) of instruction/examination:** Greek

**2.6. Award date (dd/mm/yyyy):**

**3. INFORMATION ON THE LEVEL OF THE QUALIFICATION**

**3.1. Level of qualification:** 1<sup>st</sup> Cycle, level 6 of National and European Qualification Framework

**3.2. Official length of programme:**

Duration in years: 5

Weeks per annum: 38

ECTS credit units: 300

Total load of work: 7.500 hours

Practical Training/Internship : Compulsory/Elective training/internship

Research Project: Compulsory research project

**3.3. Access Requirements**

Lyceum ('Lykeion') Degree (Secondary Education Graduation Certificate) and National Admission Examinations to Higher Education.

**4. INFORMATION ON THE CONTENTS AND RESULTS GAINED**

**4.1. Mode of study:**

Full time

**Programme requirements:**

According to the Study Regulations Bulletin, the Diploma is granted with the successful completion of studies, namely successful completing and passing all the prerequisite modules, equivalent of 300 ECTS units.

**4.3 Programme details (e.g. modules or units studied), and the individual grades/marks/credits obtained:**

Subjects that the student has successfully attended as well as subjects for which the student has received recognition or exemption (C=Compulsory, E=Elective, CE=Compulsory Elective).

<b>Bachelor Degree (B.Sc.) in Food Science and Technology</b>				
<b>International Hellenic University, Faculty of Geotechnical Sciences, Department of Food Science and Technology</b>				
<b>Main Courses (Common courses for all three specializations)</b>				
<b>1<sup>st</sup> Semester</b>				
<b>Code</b>	<b>Course Title</b>	<b>ECTS-Credits</b>	<b>Type</b>	<b>Grade</b>
276-190101	MATHEMATICS I	6	C	
276-190102	PHYSICS	6	C	
276-190103	GENERAL AND INORGANIC CHEMISTRY	7	C	
276-190104	ORGANIC CHEMISTRY	4.5	C	
276-190105	BIOLOGY-GENETICS	3	C	
276-190106	NUTRITION AND NUTRIOTIONAL VALUE OF FOODS	2.5	C	
276-190107	INTRODUCTION IN FOOD SCIENCE AND TECHNOLOGY	1	C	
		Total 30		
<b>2<sup>nd</sup> Semester</b>				
<b>Code</b>	<b>Course Title</b>	<b>ECTS-Credits</b>	<b>Type</b>	<b>Grade</b>
276-190201	MATHEMATICS II	7.5	C	
276-190202	ANALYTICAL CHEMISTRY	5	C	
276-190203	GENERAL MICRIOBIOLOGY	5	C	
276-190204	FOOD BIOCHEMISTRY	3	C	
276-190205	PHYSICAL CHEMISTRY OF FOODS	4.5	C	
276-190206	INFORMATICS	5	C	
276-190207	SPECIAL TOPICS IN PHYSICS	2	CE	
		Total 30		
<b>3<sup>rd</sup> Semester</b>				
<b>Code</b>	<b>Course Title</b>	<b>ECTS-Credits</b>	<b>Type</b>	<b>Grade</b>
276-190301	FOOD ENGINEERING I - MASS AND ENERGY BALANCES	7.5	C	

276-190302	FOOD MICROBIOLOGY	6	C	
276-190303	QUALITY ASSURANCE AND CONTROL	6	C	
276-190304	STATISTICS FOR FOOD TECHNOLOGISTS- COMPUTATIONAL STATISTICS AND DATA ANALYSIS	5	C	
276-19305	FOOD CHEMISTRY	5.5	C	
		Total 30		
<b>4<sup>th</sup> Semester</b>				
<b>Code</b>	<b>Course Title</b>	<b>ECTS-Credits</b>	<b>Type</b>	<b>Grade</b>
276-190401	FOOD ENGINEERING II	6.5	C	
276-190402	FOOD PLANT SANITATION AND SAFETY	3	C	
276-190403	FOOD MARKETING	3	C	
276-190404	FOOD PROCESSING I	5	C	
276-190405	SCIENTIFIC REPORT WRITING (SEMINAR)	3	C	
276-190406	ORGANIZATION AND MANAGEMENT OF FFOD INDUSTRIES	3	C	
276-190407	FOOD ANALYSIS	6.5	C	
		Total 30		
<b>5<sup>th</sup> Semester</b>				
<b>Code</b>	<b>Course Title</b>	<b>ECTS-Credits</b>	<b>Type</b>	<b>Grade</b>
276-190501	TECHNOLOGY AND QUALITY CONTROL OF OLIVE OIL AND LIPIDS	7,5	CE Group A (selection of 2 out of 4 courses)	
276-190502	TECHNOLOGY AND QUALITY CONTROL OF MILK AND DAIRY PRODUCTS			
276-190503	TECHNOLOGY AND QUALITY CONTROL OF FISH PRODUCTS			
276-190504	STATISTICAL PROCESS CONTROL			
276-190505	FOOD PROCESSING II	8	C	
276-190506	FOOD LEGISLATION	3	C	
276-190507	FOOD TOXICOLOGY	4	C	
		Total 30		
<b>6<sup>th</sup> Semester</b>				
<b>Code</b>	<b>Course Title</b>	<b>ECTS-Credits</b>	<b>Type</b>	<b>Grade</b>
276-190601	TECHNOLOGY AND QUALITY CONTROL OF CEREALS	7,5	CE Group B (selection of 2 out of 4 courses)	
276-190602	TECHNOLOGY AND QUALITY CONTROL OF FRUITS AND VEGETABLES			
276-190603	TECHNOLOGY AND QUALITY CONTROL OF MEAT AND MEAT PRODUCTS			
276-190604	WATER QUALITY AND TREATMENT TECHNOLOGIES			
276-190605	FOOD INDUSTRY WASTEWATER MANAGEMENT AND TREATMENT	3	C	
276-190606	NANOTECHNOLOGY - BIOMATERIALS	3	C	
276-190607	QUALITY MANAGEMENT	3	C	
276-190608	COMPUTER APPLICATIONS IN FOOD TECHNOLOGY	3	Elect. Group	

276-190609	STATISTICAL TECHNIQUES OF PRODUCT OPTIMIZATION	3	CE Group C (selection of 2 out of 7 courses)	
276-190610	TECHNICAL ENGLISH			
276-190611	ACCOUNTING IN THE FOOD INDUSTRIES			
276-190612	STATISTICAL ANALYSIS OF MULTIVARIATE TECHNIQUES:CASE STUDIES			
276-190613	PROJECT MANAGEMENT			
276-190614	COLLECTIVE ACTIONS AND SOCIAL ENTREPRENEURSHIP			
				Total 30
<b>7<sup>th</sup> Semester</b>				
Code	Course Title	ECTS-Credits	Type	Grade
276-190701	INSTRUMENTAL ANALYSIS OF FOODS	7,5	C	
276-190702	FOOD PACKAGING	5	C	
276-190703	FOOD STRUCTURE AND FUNCTION	4,5	C	
276-190704	MOLECULAR ANALYSIS TECHNIQUES	5	C	
276-190705	SUSTAINABILITY AND FOOD	4	C	
276-190706	FOOD CONTAMINANTS	4	C	
276-190707	POSTHARVEST PHYSIOLOGY AND TREATMENT OF AGRICULTURAL PRODUCTS	4	E	
276-190708	INDUSTRIAL AND ENERGY PLANTS	5	E	
		Total 30		
<b>8<sup>th</sup> Semester</b>				
Code	Course Title	ECTS-Credits	Type	Grade
276-190801	FOOD BIOTECHNOLOGY AND INDUSTRIAL FERMENTATION	6	C	
276-190802	NEW FOOD PRODUCT DEVELOPMENT	9	C	
276-190803	MEASUREMENTS AND PROCESS CONTROL IN THE FOOD INDUSTRY	4,5	C	
276-190804	PHYSICAL PROPERTIES OF FOODS	4,5	C	
276-190805	EXAMINATION OF FOOD AUTHENTICITY	3	C	
276-190806	EPIDEMIOLOGY, MICROBIOLOGICAL FOOD SAFETY, PUBLIC HEALTH	3	C	
276-190807	FEED TECHNOLOGY	4	E	
276-190808	AROMATIC AND PHARMACEUTICAL PLANTS	6	E	
		Total 30		
<b>9<sup>th</sup> Semester</b>				
Code	Course Title	ECTS-Credits	Type	Grade
276-190901	FOOD PROCESS DESIGN	12	C	
276-190902	FOOD SUPPLY CHAINS	4	CE	
276-190903	CONSUMER BEHAVIOR	6	CE	
		Total 12		
<b>10<sup>th</sup> Semester</b>				
Code	Course Title	ECTS-Credits	Type	Grade
RESEARCH PROJECT	Thesis	30	C	
INDUSTRIAL TRAINING (Internship) (1 Μαρτίου – 31 Αυγούστου)	Practical Training (1 March-31 August)	18	CE	
		Total 48		

Practical training at:

Thesis title:

#### **4.4. Rating 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

A minimum grade of 5.00 is required for the successful attendance of a course

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

### **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 or Doctoral degree.

#### **5.2 Professional status (if applicable):**

The graduates could find employment in the following sectors:

- Production, quality control, handling and distribution of foods in industrial plants
- By product utilization and participation in the management of waste treatment units of food processing plants
- Trading and marketing food processing equipment as well as food ingredients to the food industry
- Establishment and operation of analytical and microbiological laboratories for the control of foods
- Designing feasibility studies for the establishment of food industrial plants
- Acting as experts in courts for cases concerning the legal status of foods, as well as employed in public services deal with the certification of quality and suitability for human consumption of foods

### **6. ADDITIONAL INFORMATION**

#### **6.1. Other information:**

International Hellenic University, School of Geosciences, Department of Food Science and Technology

Po. Box 141, 574 00 Sindos, Thessaloniki, Greece

<http://www.food.ihu.gr>

Email: [info@food.ihu.gr](mailto:info@food.ihu.gr)

<https://www.ihu.gr/tmimata/epistimis-technologias-trofimon>

#### **6.2. Further Information Sources**

- Department of Food Science and Technology: [www.food.ihu.gr](http://www.food.ihu.gr)
- Ministry of Education: [www.minedu.gov.gr](http://www.minedu.gov.gr)
- International Hellenic University: [www.ihu.gr](http://www.ihu.gr)
- International Hellenic University (Alexandrian Campus, Thessaloniki, Department of Food <https://www.ihu.gr>

## **7. CERTIFICATION OF THE SUPPLEMENT**

**7.1. Date (dd/mm/yyyy):**

**7.2. Name and Signature:** Associate Prof. Eleni Kalogianni

**7.3. Capacity:** Head of the Department

**7.4. Official Stamp:**