

Level of studies Msc

Program title: Food Science (in the process of re-accreditation)

1. The main objective of the curriculum

The main purpose of this program is the education and professional training of stakeholders coming from Food Technology (Bsc), natural sciences and engineering, in order to link natural sciences (Biology, Chemistry) with processing and production technology at the highest scientific level. . The professional field is very wide and includes activities in scientific and development research, planning and use of techniques and equipment for food processing, production and control of food of plant and animal origin. This program prepares staff for practical activities in the field of processing, production, planning, quality assurance and development and creates a strong foundation for students who are oriented for further development in the field of technology and biotechnology.

The speed of technical-technological changes in modern societies, the need for knowledge and science as well as the transfer of new knowledge, development and advancement of agriculture and especially food technology, but also of other sectors, imposes the requirement that the plan be drafted with priority and the study program of this field for the Msc level.

Our objective remains the further development of human and technical-technological capacities, experts in the field of Food Sciences, who will have real employment opportunities due to the significant lack of experts in this field. This will have a direct impact on raising the level and approximation of our standards with European ones to further enable the increase of consumption of local products, increase exports and economic development of the country through agriculture and agro-processing as a very promising field for the development of rural areas and the overall economic development of the country.

2. Courses

The overview of the program under the accreditation process:

Year I						
Semester I			Hours/ weeks			
No.	M/E	Subjects	L	E	ECTS	Lecturer
1	M	Sensory analysis	2	1	5	Prof. Ass. Dr. Xhavit Ramadani
2	M	Food safety and toxicology	3	2	7	Prof. Ass. Dr. Driton Sylejmani & Prof. Dr. Afrim Hamidi
3	M	Information science and communication	1	1	4	Prof. Dr. Hysen Bytyqi

4	M	Quantitative methods	1	1	4	Prof. Asoc. Dr. Salih Salihu
5	M	Fats and oils technology	2	1	5	Prof. Ass. Dr. Arbenita Hasani
6	E	Elective subject	2	1	5	
Semester II						
1	M	Physico-chemical methods in food science	2	1	5	Prof. Ass. Dr. Arbenita Hasani
2	M	Structural properties of food	2	1	5	Prof. Dr. Sali Aliu & Prof. Dr. Hysen Bytyqi
3	M	Wine technology	2	1	5	Prof. Asoc. Dr. Bedri Dragusha
4	M	Principles of human nutrition	2	1	5	Prof. Ass. Dr. Rreze Gecaj
5	M	Technology of meat and meat products II	2	1	5	Prof. Dr. Afrim Hamidi
6	E	Elective module	2	1	5	
Semester III						
1	M	Production technology of non-alcoholic drinks	2	1	4	Prof. Ass. Dr. Arbenita Hasani
2	M	Functional foods and nutraceuticals	2	1	4	Prof. Asoc. Shaip Krasniqi
3	M	Food technology engineering	2	1	4	Prof. Asoc. Mentor Thaqi
4	M	Post-harvest technology	2	1	4	Prof. Ass. Dr. Xhavit Ramadani
5	M	Environmental management	2	1	4	Prof. Dr. Arben Mehmeti and Prof. Ass. Dr. Muhamet Zogaj
6	M	Practical work/Internship			5	
7	E	Elective module	2	1	5	
		Total ECTS			30	
Semester IV						
Mater Thesis			24	2	30	
Total Credits					120	
Elective modules						

1	E	Technology of milk and milk products II	2	1	5	Prof. Ass. Dr. Xhavit Ramadani
2	E	Gastronomy	2	1	5	Prof. Asoc. Dr. Alltane Kryeziu
3	E	Novel products	2	1	5	Prof. Ass. Dr. Arbenita Hasani
4	E	Technology of field crops processing	2	1	5	Prof. Asoc. Dr. Salih Salihu
5	E	Food additives	2	1	5	Prof. Ass. Dr. Arbenita Hasani
6	E	Project development	2	1	5	Prof. Asoc. Dr. Mentor Thaqi
7	E	Technology of fruits and vegetables processing II	2	1	5	Prof. Asoc. Bedri Dragusha

3. Duration of studies: 2 Years (4 semesters) 120 ECTS

4. Employment opportunities and professional qualification

Students who complete their studies in this study program will earn a degree for the Msc level and can be employed in:

- Ministry of Agriculture, Forestry and Rural Development
- Veterinary and Food Agency
- Private sector food processing industry
- Vocational high schools
- Municipal Assemblies
- Municipal and Republican Inspectorates,
- Customs,
- Orchards and Vineyards.