

CEREAL TECHNOLOGY *PROFESSIONAL TRAINING OFFER*

PROGRAM OVERVIEW This professional bachelor's degree program provides specialized training in grain processing, quality assessment, and product development to meet industry demands and enhance food security through improved grain management technologies.

LEARNING OBJECTIVES

- Master principles of grain processing and postharvest handling
 - Develop expertise in grain-based food sciences
 - Enhance grain quality management and storage capabilities
 - Apply technical knowledge to industrial applications
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TARGETED COMPETENCIES

Technical Knowledge:

- Grain processing technologies
- National/international quality standards
- Postharvest systems optimization

Practical Skills:

- Grain sorting, cleaning, and grading
 - Quality inspection and sampling techniques
 - Laboratory analysis methods
 - **Professional Attitudes:**
 - Commitment to sustainable food practices
 - Food security improvement mindset
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CURRICULUM HIGHLIGHTS

- Cereal science fundamentals
- Postharvest technology
- Milling and processing methods
- Grain-based product development

- Quality control systems
 - Food safety management
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PROGRAM DETAILS

- **Duration:** 3-year bachelor program
 - **Format:** Lectures, laboratory work, industry projects
 - **Institution:** Blida 1 University, Department of Food Sciences
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CAREER OPPORTUNITIES

- Food processing technologist
 - Quality assurance specialist
 - R&D positions in food technology
 - Postharvest systems consultant
 - Production supervisor
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INSTITUTIONAL FRAMEWORK

- **Field:** Natural and Life Sciences
 - **Branch:** Food Sciences
 - **Specialty:** Grain Technology and Its Derivatives
 - **Level:** Professional Bachelor
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PARTNERS

- Cooperative for Grains and Dried Legumes (Blida)
 - Business and Industrial Network in Mitidja
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CONTACT INFORMATION

Program Coordinator: Department of Food Sciences

Website: <https://www.univ-blida.dz/>