

جامعة فسنطينة 1 الإخوة منتوري Université Constantine 1 Frères Mentouri

معمد التغذية التغذي والتكولوجيات الغلامية الغذائية



Institut de la Nutrition, de l'Alimentation et des Technologies Agro-Alimentaires Département de Biotechnologie

Specialty: Academic Master's in Food Biotechnology

(INATAA, University Constantine 1)

Subjects with Credits and Coefficients

Semester 1

Fundamental Teaching Unit (UEF)

- **UEF1 (O/P) GEFOAL**
 - Subject 1: Genomics 10 Credits, Coefficient 5
 - Subject 2: Food Formulation 4 Credits, Coefficient 2
 - Subject 3: Functional Foods 4 Credits, Coefficient 2

Methodological Teaching Unit (UEM)

- **UEM1 (O/P) STAMET**
 - Subject 1: Applied Statistics 4 Credits, Coefficient 2
 - Subject 2: Methods of Analysis of Biomolecules of Food Interest 3 Credits, Coefficient 1
- **UEM2 (O/P) METRES**
 - Subject 1: Research Methodology 2 Credits, Coefficient 1

Cross-Disciplinary Teaching Unit (UET)

- **UET1 (O/P) HISBIO**
 - Subject 2: History of Biotechnology 1 Credit, Coefficient 1

Total for Semester 1:

30 Credits – 14 Coefficients

Semester 2

Fundamental Teaching Unit (UEF)

- **UEF1 (O/P) PROBIO**
 - Subject 1: Proteomics 9 Credits, Coefficient 4
 - Subject 2: Industrial Bioprocesses 9 Credits, Coefficient 4

Methodological Teaching Unit (UEM)

- **UEM1 (O/P) BIOSEC**
 - o Subject 1: Bioinformatics 6 Credits, Coefficient 3
 - Subject 2: Food Safety 2 Credits, Coefficient 1



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Discovery Teaching Unit (UED)

- **UED1 (O/P) MOLINF**
 - Subject 1: Molecules of Functional Interest 3 Credits, Coefficient 3

Cross-Disciplinary Teaching Unit (UET)

- UET1 (O/P) English
 - Subject 1: English 1 Credit, Coefficient 1

Total for Semester 2:

30 Credits – 16 Coefficients

Semester 3

Fundamental Teaching Unit (UEF)

- **UEF1 (O/P) BIOAPP**
 - Subject 1: Applications of Biotechnology 8 Credits, Coefficient 4
 - Subject 2: Biotechnology Applied to Milk and Dairy Products 6 Credits, Coefficient 3
 - Subject 3: Biotechnology Applied to Meat and Meat Products 4 Credits, Coefficient 2

Methodological Teaching Unit (UEM)

- **UEM1 (O/P) BREMBA**
 - Subject 1: Patentability of Biotechnologies 5 Credits, Coefficient 2
 - Subject 2: Recycling and Bioremediation 4 Credits, Coefficient 1

Cross-Disciplinary Teaching Unit (UET)

- **UET1 (O/P) ANGCOR**
 - Subject 1: English 2 Credits, Coefficient 1
 - Subject 2: Corruption and Work Ethics 1 Credit, Coefficient 1

Total for Semester 3:

30 Credits – 14 Coefficients

Semester 4

Subject 1: Final Thesis – 30 Credits, Coefficient 4

Total for Semester 4:

30 Credits – 4 Coefficients