

Semester 01
Physiology of cereal plants
Genetic improvement applied to cereals
Basics of process engineering
Food rheology
Biochemistry and functional properties of cereal components
Grain sector
Communication
Semester 02
Grain processing process engineering 1
Grain processing process engineering 2
Methods of instrumental analysis of cereals and cereal products.
Packaging and biopolymers
Automation in the food industry
Quality assurance in the food industry
Legislation
Semester 03
Mill and semolina technology
Bakery, biscuiterie, biscuiterie, industrial pastry
Technology of pastification
Technology of other cereal-based products: baby meal, breakfast cereals and starch
Traditional cereal products and gluten-free products
Ethics and deontology
Entrepreneurship
Semester 04
Memory
Seminar