

Course description : Food technology and quality control

Level : Academic degree
Field : Life and Natural Sciences
Stream : Food Science
Speciality : Food Technology and Quality Control

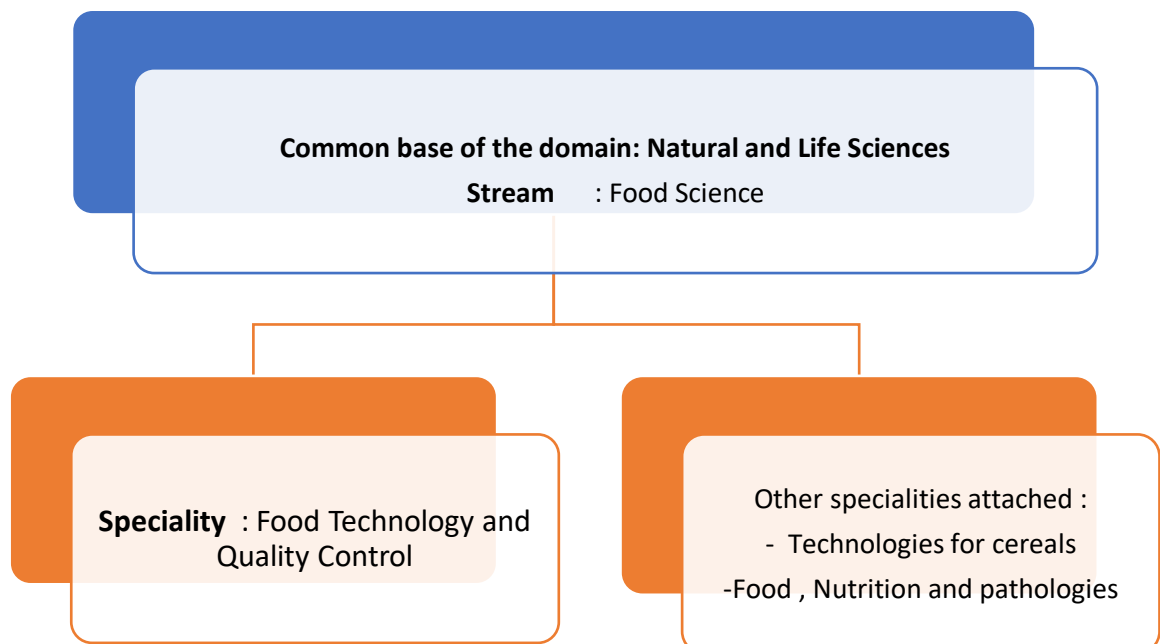
1. Location of the course:

Faculty : Life and Natural Sciences/ Departement : Food Science

2. External partners :

Companies and other socio-economic partners: CEIM





3. General organisation of training: position of the project



4. Training objectives :

Over the past two decades, the food industry has experienced rapid and diversified development, encouraged by the economic reforms that have been implemented. Blida, a predominantly agricultural area, has not escaped this phenomenon, and has seen a significant surge in investor interest in the agri-food sector. However, the long-term survival and development of this sector depends on the technical support provided by experienced experts. The Saad DAHLAB University in Blida, a local university, has the teaching and human resources needed to train profiles that meet the needs of the sector in question..

The aim of this course is to tailor the training provided in food science to the needs of the neighbouring agri-food sector. The aim is to train graduates in optimum conditions to master development and research in the following domains:

-  Transformation
-  Packaging
-  Product development
-  Operation and management of processing units.

5. Profiles and target skills:

- ✓ Evaluate the quality of the raw materials with reference to the specifications.
- ✓ Monitor the manufacturing process, detect anomalies and assess product quality during and at the end of the manufacturing process,
- ✓ Carry out specific and routine analyses (microbiology, physico-chemistry, product quality),
- ✓ Contribute to the company's 'Quality' approach and be able to assess good hygiene practices and the application of HACCP procedures.
- ✓ Master storage and preservation conditions.
- ✓ Analysing consumer expectations

6. Regional and national employability potential

The aim of training in food technology is to provide the job market with qualified managers who can work directly in processing units, adding value to the products of the food industry, agriculture and packaging and exporting organisations.

- ❖ Food industry units
- ❖ Food quality control laboratories (private or public)
- ❖ Quality control inspection