



FACULTY OF FOOD TECHNOLOGY

IDEAS FOR LEARNING | IDEAS FOR LIFE



FOOD PROCESSING, SAFETY AND QUALITY

Engineering studies (1st-degree) - duration of 7 semesters

Graduates are prepared to implement and supervise food safety as well as quality management systems at companies. They are skilled in assessing the quality of food products using sensory analysis methods and modern instrumental analysis methods. They are prepared to work in engineering positions at food industry companies, companies dealing with food acquisition, storage and distribution, quality control and product certification laboratories, control and measurement units.

FOOD TECHNOLOGY AND HUMAN NUTRITION

Master's degree studies (2nd-degree) - duration of 3 semesters

Graduates are educated to be specialists in food processing and preservation quality control. The graduates often occupy engineering positions at companies and institutions engaged in the processing, control or distribution of food, and/or are employed as specialists in human nutrition. Graduates are skilled to organise production, including machinery and equipment selection, and to perform economic analyses. They know the principles of the food market and product marketing as well as services related to the food technology and human nutrition.

FOOD ENGINEERING

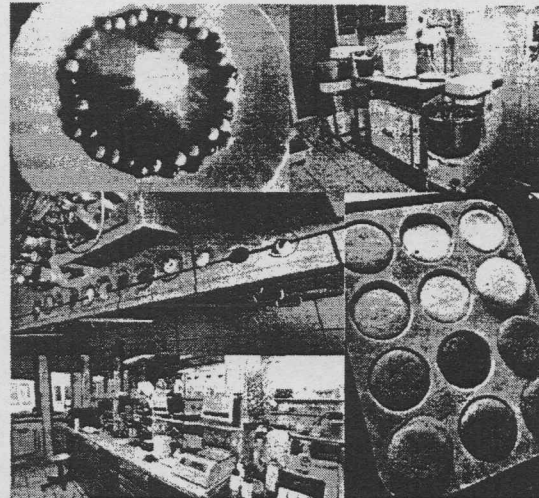
Master's degree studies (2nd-degree) - duration of 3 semesters

Food Engineering graduates have a broad knowledge and skills in the field of food engineering as well as food and nutrition technology, and will be prepared to work in engineering and managerial positions at food industry plants. They also possess knowledge in the principles of market functioning and understanding product marketing principles and services related to planning and food production management, as well as the formal and legal issues related to functioning in this segment of economic activity.

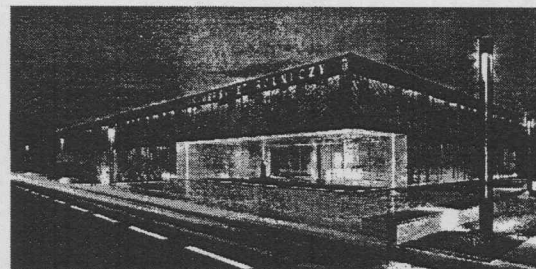
INTERNSHIPS

Students of our Faculty can participate in internships at mass catering facilities, malt houses and breweries, in-state institutions and many other establishments. In addition, field trips are also organised, where students can visit various facilities specialised in food processing.

WE CARRY OUT INNOVATIVE RESEARCH. WE HAVE MODERN LABORATORIES AND EQUIPMENT AS WELL AS QUALIFIED RESEARCH AND TEACHING STAFF



WE ARE BUILDING A CENTER FOR INNOVATION AND RESEARCH OF PROHEALTH AND SAFETY FOOD AT THE UNIVERSITY OF AGRICULTURE IN KRAKÓW



**JOIN US. STUDY WITH US.
FACULTY OF FOOD TECHNOLOGY**

Here, we focus on practice!