

MASTER'S DEGREE IN FOOD FERMENTATION COMPLEMENTARY TRAINING MODULES

<u>Admission Qualifications</u>	Without Complementary Training	Gastronomic Heritage (3 ECTS)	Food Physicochemistry (3 ECTS)	Nutrition (3 ECTS)	Basic Statistics (3 ECTS)	Culinary Techniques (3 ECTS)
Bachelor's Degree in Gastronomy and Culinary Arts	X					
Bachelor's Degree in Human Nutrition and Dietetics	X					
Bachelor's Degree in Nutrition	X					
Bachelor's Degree in Gastronomy	X					
Bachelor's Degree in Mediterranean Gastronomy	X					
Bachelor's Degree in Food Technology	X					
Bachelor's Degree in Food Science and Technology	X					
Bachelor's Degree in Food Product and Process Innovation	X					

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Bachelor's Degree in Biochemistry		X				X
Bachelor's Degree in Agricultural and Food Engineering		X				X
Bachelor's Degree in Pharmacy		X				X
Bachelor's Degree in Biology		X				X
Bachelor's Degree in Biotechnology		X				X
Bachelor's Degree in Chemistry		X				X
Bachelor's Degree in Environmental Sciences		X				X
Bachelor's Degree in Food and Agricultural Industries Technology		X				X

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Bachelor's Degree in Arts			X	X	X	X
Bachelor's Degree in Anthropology			X	X	X	X
Bachelor's Degree in Applied Sociology			X	X	X	X
Bachelor's Degree in Business Administration			X	X		X