
Diplomirani inženir živilstva in prehrane (un)/diplomirana inženirka živilstva in prehrane (un)

Selected qualifications

Name of qualification	Diplomirani inženir živilstva in prehrane (un)/diplomirana inženirka živilstva in prehrane (un)
Translated title (no legal status)	Bachelor of Science in food production and nutrition
Type of qualification	Diploma prve stopnje (UN)
Category of qualification	Izobrazba
Type of education	Academic bachelor's education
Duration	3 years
Credits	180 credits

Admission requirements

- Matura or
- vocational matura in any secondary school programme and an examination in one of the matura subjects; the selected subject may not be a subject which the candidate has already taken in the vocational matura; or
- school-leaving examination (prior to 1 June 1995) under any four-year secondary school programme.

ISCED field

Field
Tehnika, proizvodne tehnologije in gradbeništvo

ISCED subfield

subfield živilska tehnologija

Qualification level

SQF 7
EQF 6
First level

Learning outcomes

The qualification holder will be able to:

(general competences)

- demonstrate basic knowledge of natural science and biotechnology,
- work in an interdisciplinary team,
- demonstrate mastery of specialist knowledge acquired through the study of theoretical and practical cases,
- coherently apply acquired knowledge in practice,
- transfer, critically assess and apply theoretical and practical knowledge in practice and address problems, above all by seeking out new sources of knowledge, through interdisciplinary work and through the application of scientific methods,
- accept new developments,
- address problems and make decisions in practice,
- communicate in an open manner and demonstrate proficiency in the use of information technology,
- demonstrate functional literacy within their field of expertise,
- pursue lifelong learning,
- demonstrate independence and self-criticism,
- show professional ethical responsibility,

(subject-specific competences)

- think scientifically,
- demonstrate mastery of the theoretical and practical knowledge from the general fields of mathematics and applied statistics, physics, chemistry with the basics of physical chemistry, biochemistry, biology, microbiology, food analysis, informatics, human anatomy and physiology, nutrition,
- demonstrate mastery of theoretical and practical knowledge from specific food technology fields: food chemistry, process engineering, food microbiology, sensory analysis, ingredients for the food

industry and food production technologies, preservation and storage methods, quality control methods and food safety, and management of all processes,

- demonstrate mastery of necessary theoretical and practical knowledge in the specific field of nutrition: nutrition science and its application, food microbiology, toxicology, sociology and psychology of nutrition, nutritional needs of specific groups, organised nutrition, diet assessment and planning, sensory analysis of food, new achievements, techniques and methods in the field of nutrition, catering, nutrition and health, food legislation, hygiene and sanitation, use of information technology in nutrition,
- demonstrate familiarity with business economics and food and nutrition legislation,
- demonstrate knowledge of and optimise all basic processes in the food industry and nutrition through the transfer of theoretical knowledge into practice, and achieve greater quality of finished products and nutrition-related activities,
- understand and apply current scientific and professional literature.

Assessment and completion

Students' knowledge is assessed by means of practical exercises and seminar papers, and also via products, projects, performances, services, etc. and by examinations. Examination performance is graded as follows: 10 (excellent); 9 (very good: above-average knowledge but with some mistakes); 8 (very good: solid results); 7 (good); 6 (adequate: knowledge satisfies minimum criteria); 5–1 (inadequate). In order to pass an examination, a candidate must achieve a grade between adequate (6) and excellent (10). Progression:

Progression

In order to progress to the second year, students must have completed in full all course units prescribed by the curriculum and individual syllabuses for the first year, for a total of 60 credits.

In order to progress to the third year, students must have completed all course units laid down by the curriculum and individual syllabuses for the second year, for a total of 60 credits, which, together with the first-year course units, gives a total of 120 credits.

Transitions

Second-cycle master's study programmes (SQF level 8)

Condition for obtaining certificate

In order to complete the programme, students must complete all course units prescribed by the study programme and subject syllabuses, for a total of 180 credits. Students must prepare a bachelor's seminar paper within the context of an elective subject and obtain a passing grade for it.

Awarding body

University of Ljubljana, Faculty of Bioengineering

URL

<http://www.bf.uni-lj.si/en/>
