

FOOD SCIENCES MASTER STUDY PROGRAMME

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| Parameters | |
| Name of a study programme | Food Sciences |
| Language of instruction of a study programme | Lithuanian, English |
| Qualification to be awarded | Master in Food Sciences |
| Place of delivery of a study programme | Lithuanian University of Health Sciences, 302536989; www.lsmuni.lt |
| Institution that has carried out assessment, year | |
| Institution that has performed accreditation, accreditation term | |
| Order on accreditation | |
| Summary of the Profile of a Study Programme | |
| General Description: | |
| Objective(s) of a study programme: | |
| The aim of the second cycle programme 'Food Sciences' focus to education of qualified professionals able to implement food research results to food factories, develop new products complying with demands of customers and satisfying needs of healthy nutrition, able manage human resources in the process, organise production process and quickly self-adjusting to continuously changing market. | |
| Learning outcomes: | |
| <p>1.1 Independent and continuously seeking to achieve defines aims, understand principles of ethics.</p> <p>1.2 Understand social environment and principles of teamwork, able to manage human resources.</p> <p>2.1 Able to apply theoretical and practical knowledge in modelling of food technologies and biotechnology to planning and design of production processes.</p> <p>2.2 Able to apply theoretical knowledge while working in modern food factories for development of new food products complying with demands of modern society.</p> <p>3.1 Able to apply in practise knowledge on establishment of successful business and factories related to food products, organisation of its activity.</p> <p>3.2 Have knowledge on management of human resources, planning and psychology.</p> <p>4.1 Able to analyse modern achievements in food sciences, have knowledge about healthy and dietetic nutrition.</p> <p>4.2 Able to apply knowledge on specific aspects of nutrition and its impact on human health status in development of prototypes of food production technologies.</p> <p>5.1 Able to apply knowledge in quality management for competition in the markets of food products and raw materials.</p> <p>5.2 Able to organise and perform in food related research.</p> | |
| Activities of teaching and learning: | |
| Discussion, debates, case study, teamwork, individual tasks, problem solving, presentations, reports, projects, creative tasks, error analysis, theoretical modelling, seminars, consultations, interview, demonstrations, practical classes, laboratory classes, traditional lectures, interactive lectures, observation, experiment, search. | |
| Methods of assessment of learning achievements: | |
| Oral exam, written exam, report, case study, portfolio, teamwork based project, individual work, individual project, assessment by group, colloquium, control work, report/description from laboratory class, presentation of laboratory class results, independent performance during laboratory class, information analysis, survey and presentation of information analysis, analysis of scientific articles/texts, internship report, problem-based task, essay, test, solving of given problem, oral presentation, performance in appointed tasks. | |
| Framework: | |
| Study subjects (modules), practical training: | |
| Total programme volume 120 ECTS, including: | |
| <ul style="list-style-type: none"> ➤ Subjects of study area (98 ECTS) ➤ Elective subjects in the study area (12 ECTS) ➤ Placement (10 ECTS) | |
| Specialisations: | |
| None | |
| Optional courses: | |
| Students may choose 12 ECTS from alternative subjects within the study area. | |
| Distinctive features of a study programme: | |
| The main distinctive feature of this study programme lays on balanced structure and corresponding to the needs of modern market of human resources. The main aspects playing role on the success of career of young professionals focus on the ability to adopt in the labour market, abilities to perform individually and in the teamwork which facilitates development of new food products and raw materials balanced for specific needs of separate consumer groups using | |

innovative knowledge. Due to these reasons, a special attention has been paid to provision of knowledge related to principles of healthy nutrition and peculiarities of dietetics to young professionals in Food Sciences.

Access to professional activity or further study:

Graduates in master programme Food Sciences will be eligible for employment in food factories (examples of occupied positions – master of production, quality manager, professional in factory laboratory, technologist, supervisor of product development section, etc.). Due to knowledge and experiences in food quality and safety, graduates will be eligible for positions in state services at ministries, municipalities and counties where specific knowledge in food safety and quality is required. Masters in Food Sciences will be able to seek for career in the Chamber of Agriculture, various farmer organisations and other bodies related to the production of food products and raw materials, its safety and quality assurance, also involved to lifelong learning activities related to food chain. Based on broad understanding of food related issues they will be able to establish private business, become stakeholders or be employed in private sector. Graduates from Food Sciences master programme are eligible for PhD studies.

Access to further study:

Graduates from Food Sciences master programme holding Master degree in Food Sciences are eligible for further PhD studies.