
Inženir živilstva in prehrane/inženirka živilstva in prehrane

Selected qualifications

Name of qualification	Inženir živilstva in prehrane/inženirka živilstva in prehrane
Translated title (no legal status)	Food production and nutrition engineer
Type of qualification	Višja strokovna izobrazba
Category of qualification	Izobrazba
Type of education	Short cycle higher vocational education
Duration	2 years
Credits	120 credits

Admission requirements

- Matura or vocational matura (previously school-leaving examination); or
- master craftsman/foreman/shop manager examination, three years' work experience and test in general education subjects at the level required for the vocational matura in secondary vocational education.

ISCED field

Field
Tehnika, proizvodne tehnologije in gradbeništvo

ISCED subfield

subfield živilska tehnologija

Qualification level

SQF 6
EQF 5
Short cycle

Learning outcomes

Students will be able to:

(general competences)

- act in a moral and ethical manner – i.e. show honesty, accuracy and conscientiousness at work,
- participate in the development of the profession and take the initiative to introduce new developments into the profession,
- manage, plan, organise and supervise technological and production units,
- organise and manage work processes in cooperation with professionals in the field of environmental maintenance and protection,
- use a foreign language to keep abreast of technical developments abroad and to communicate with professional terminology,
- use selected statistical methods for data processing,
- apply knowledge from the fields of economics, organisation and business management and marketing in food production and nutrition,
- communicate and reach agreements regarding business matters,
- develop and strengthen the aesthetic appearance of products,
- make autonomous decisions in business and professional matters and resolve specific professional problems,

(vocationally specific competences)

- work in the field of food technology and nutrition, acquire knowledge in the food quality field and specialise in an individual field,
- manage technological processes and organise the preparation of safe and healthy food,
- autonomously decide on the selection and use of raw materials and materials in production,
- ensure the quality of production processes and products in the food industry and the organisation of nutrition,
- participate in improving the eating habits of various groups of the population,
- carry out technological and economic analysis of production and technological parameters,
- directly apply their theoretical knowledge from specialised fields of food technology, nutrition and

- food safety in practice by addressing practical cases in the working environment,
- participate in decision-making and the selection and use of suitable methods to ensure the suitable composition and quality of food products and food,
- participate in decision-making and the selection and use of raw materials in food production and food preparation.

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

Students may progress to the second year if they have successfully completed first-year modules, subjects and practical training (including practical classes, seminar papers, projects, examinations, etc.) totalling at least 45 credits, where all practical classes and practical training course units must be completed in full.

Transitions

First-cycle study programmes (SQF, level 7)

Condition for obtaining certificate

In order to complete the programme, students must complete all course units (examinations, practical classes, seminar assignments, etc.), as follows: all compulsory modules/subjects, for a total of 54 credits, one elective module/subject consisting of 20 credits, elective modules/subject consisting of 10 credits, a freely elective subject consisting of 5 credits, practical training consisting of 26 credits and a diploma examination (worth 5 credits).

Awarding body

Higher Vocational Colleges

URL

<https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramId=7140>
