SLOVENSKO OGRODJE KVALIFIKACIJ

Archived

Magister inženir prehrane/magistrica inženirka prehrane

Selected qualifications

Operativni tehnolog/operativna tehnologinja v farmacevtski proizvodnji

Name of qualification	Magister inženir prehrane/magistrica inženirka prehrane
Translated title (no legal status)	Master’s degree in food engineering
Type of qualification	Diploma druge stopnje
Category of qualification	Izobrazba
Type of education	Master's education
Duration	2 years
Credits	120 credits

Admission requirements

• Completed first-cycle academic programme Foodstuffs and nutrition, or comparable first-cycle programme at a faculty in Slovenia or abroad, or
• completed first-cycle academic study programme in another field at a faculty in Slovenia or abroad, if the candidate additionally completes up to 30 credits from the selection of subjects under the first-cycle academic study programme Foodstuffs and nutrition, or
• completed professional higher education programme in the field of foodstuffs and nutrition under an old or new programme at a faculty in Slovenia or abroad, or
• completed first-cycle professional higher education programme or old professional higher education programme in another field, if the candidate additionally completes 10–60 credits from the selection of subjects under the first-cycle study programme Foodstuffs and nutrition.

ISCED field

ISCED subfield

Qualification level

SQF 8
EQF 7
Second level

Learning outcomes

The qualification holder will be able to:
(general competences)

- demonstrate fundamental knowledge of natural science and biotechnology,
- work in an interdisciplinary team,
- coherently apply acquired knowledge in practice,
- pursue research and show intuition,
- transfer, critically assess and apply theoretical knowledge in practice in solving problems, especially in seeking new sources of knowledge, through a capacity for interdisciplinary work and applying scientific methods,
- generate new ideas,
- solve problems and make decisions in practice,
- make decisions in complex and unexpected situations,
- be openly communicative and master information technology,
- pursue lifelong learning,
- communicate various intellectual concepts,
- be independent and self-critical,
- show professional ethical responsibility,

(subject-specific competences)

- think in terms of natural science,

- demonstrate in-depth theoretical and practical knowledge of specific subjects concerning food biochemistry, nutritional physiology, humane food, food immunology, quantitative statistical methods, special microbiology of food, food safety and toxicology and contamination of foodstuffs,
- demonstrate in-depth knowledge of nutrition planning, planning for diets and clinical nutrition, nutrition in various life cycles, alternative methods of nutrition, special diets, gastronomy in nutrition,
- provide nutritional education and guidance to all target groups of the healthy population and patients; promote healthy eating,
- demonstrate in-depth knowledge of functional foods and nutraceutics, new foodstuffs, food engineering and legislation, preparation of graduating students for special assignments in the food and pharmaceuticals industry,
- show proper mastery of theory and practice in food analysis (physical, chemical, microbiological, sensory) and organise and head control analysis, developmental and research laboratories,
- master information systems and scientific communication, current problems of modern eating, scientific methods of research in nutrition, and understand and use current scientific and professional literature, training graduating students to become nutritional researchers.

Assessment and completion

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 enrol in the next year if by the end of the academic year they have completed all requirements defined by the study programme and have completed at least 48 credits.

Transitions

Third-cycle doctoral study programmes (SQF level 10)

Condition for obtaining certificate

Students complete their studies when they have successfully met all prescribed requirements of a study programme in the amount of 120 credits. Students must produce a master’s thesis, which must be given a passing grade and must be successfully presented and defended in public.

Awarding body

University of Ljubljana, Biotechnical Faculty

URL

http://www.bf.uni-lj.si/en/deans-office/study-programmes/master-study-programs-second-cycle/nutrition/