

Magister varne prehrane/magistrica varne prehrane

Selected qualifications

Name of qualification	Magister varne prehrane/magistrica varne prehrane
Translated title (no legal status)	Master of Science in safe food
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 study programme in the relevant professional fields of natural science, biotechnology or healthcare; or completed first-cycle study programme in another unrelated field, if prior to enrolment the candidate has completed course units essential for further study totalling 30 credits in the fields of: biology (at least 5 credits), microbiology (at least 5 credits), chemistry (at least 5 credits), microbiology (at least 5 credits), chemistry (at least 5 credits), mathematics (at least 5 credits) or completed professional higher education programme, adopted prior to 11 June 2004, in a relevant professional field of natural science, biotechnology or healthcare; or completed professional higher education programme adopted prior to 11 June 2004 in another unrelated field, if prior to enrolment the candidate has completed course units essential for further study totalling 30 credits in the fields of: biology (at least 5 credits), microbiology (at least 5 credits), schemistry (at least 5 credits), microbiology (at least 5 credits), in a nother unrelated field, if prior to enrolment the candidate has completed course units essential for further study totalling 30 credits in the fields of: biology (at least 5 credits), microbiology (at least 5 credits), chemistry (at least 5 credits), mathematics (at least 5 credits), chemistry (at least 5 credits), mathematics (at least 5 credits), chemistry (at least 5 credits), mathematics (at least 5 credits), chemistry (at least 5 credits), mathematics (at least 5 credits), biochemistry (at least 5 credits), agriculture (at least 5 credits), biochemistry (at least 5 credits), agriculture (at least 5 credits), biochemistry (at least 5 credits), agriculture (at least 5 credits), biochemistry (at least 5 credits), agriculture (at least 5 credits).
ISCED field	Field Kmetijstvo, gozdarstvo, ribištvo in veterinarstvo
ISCED subfield	subfield interdisciplinarne izobraževalne aktivnosti/izidi, pretežno kmetijstvo, gozdarstvo, ribištvo in veterinarstvo
Qualification level	SQF 8 EQF 7

Learning outcomes

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

- think conceptually and properly use fundamental knowledge in the field of scientific findings and laboratory methods,
- build a passing self-image,
- be familiar with methodologies to promote initiative, perseverance and emotional stability,

Second level

- search information and knowledge on safe food in the food chain and the impact on consumer health,
- master laboratory methods and tools necessary for an integrated approach to food safety in the food chain,
- promote team work and cooperation,
- focus on the user,
- develop communicativeness of risk in the national and international environment,
- communicate with various public circles including during a crisis,
- make decisions and adapt to changing needs,
- use and coordinate resources,

• foresee and plan,

(subject-specific competences)

- understand, analyse, evaluate and prevent fluctuations in the quality and safety of food raw materials and products, and determine the potential factors of risk to the consumer and producer or processor that can be included in new methods of food production, production technologies and processing,
- demonstrate familiarity with methodologies and methods necessary for creative solutions to the problems of ensuring safe food in the food chain,
- assure quality, good presentation and accuracy,
- study ethical dimensions and deal with theories of morality in ensuring safe food in the food chain,
- demonstrate skills in applying knowledge in the area of safe food in the food chain,
- understand and apply critical analysis methods in solving specific work problems,
- develop HACCP in the entire food chain,
- demonstrate progressive knowledge of food for health,
- understand the interactions between food production, food processing, the environment and human health,
- communicate successfully with the public and manage risk.

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 met all enrolment requirements defined by the study programme.

Transitions

Third-cycle doctoral study programmes (SQF level 10)

Condition for obtaining certificate

Students must meet all requirements defined by the study programme to complete their studies.

Awarding body

University of Maribor, Faculty of Agriculture and Biosystemic Studies, Faculty of Medicine

URL

http://www.fkbv.um.si/en