Master's degree in Enabling Technologies for the Food and Bioprocessing Industry (KET4FOOD+BIO)

The master's degree in Enabling Technologies for the Food and Bioprocessing Industry equips students with the knowledge and technological skills they will need for employment in the food and bioprocessing sector. The curriculum is designed to match the major lines of inquiry in the European strategy on Key Enabling Technologies (KET), which targets intelligent, sustainable and integrated growth.

GENERAL DETAILS

Duration and start date
One academic year, 60 ECTS credits. Starting September

Timetable and delivery
Afternoons. Face-to-face

Fees and grants
Approximate fees for the master’s degree, excluding degree certificate fee, €3,267 (€4,900 for non-EU residents).
More information about fees and payment options
More information about grants and loans

Language of instruction
Spanish

Location
College of Agriculture Barcelona (ESAB)

Official degree
Recorded in the Ministry of Education's degree register

ADMISSION

General requirements
Academic requirements for admission to master's degrees

Places
20

Pre-enrolment
Pre-enrolment closed (consult the new pre-enrolment periods in the academic calendar).
How to pre-enrol

Enrolment
How to enrol

Legalisation of foreign documents
All documents issued in non-EU countries must be legalised and bear the corresponding apostille.
DOUBLE-DEGREE AGREEMENTS

Double-degree pathways with foreign universities
- Master's degree in Ket4food + Bio + one of the following master's degrees from Cranfield University
  - Master in Food Chain Systems
  - Master in Future Food Sustainability
  - Master in Applied Bioinformatics
- Master's degree in Ket4food + Bio + Master's degree in Food Engineering de la Ningbo University

ORGANISATION

UPC school
  Barcelona School of Agricultural Engineering (ESAB)

Academic coordinator
  Mercè Raventós

Academic calendar
  General academic calendar for bachelor's, master's and doctoral degrees courses

Academic regulations
  Academic regulations for master's degree courses at the UPC

CURRICULUM

<table>
<thead>
<tr>
<th>Subjects</th>
<th>ECTS credits</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FIRST SEMESTER</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Applied Photonics</td>
<td>5</td>
<td>Compulsory</td>
</tr>
<tr>
<td>Case Studies</td>
<td>5</td>
<td>Compulsory</td>
</tr>
<tr>
<td>Communication Systems and Production Management</td>
<td>5</td>
<td>Compulsory</td>
</tr>
<tr>
<td>Control and Automatisation Systems</td>
<td>5</td>
<td>Compulsory</td>
</tr>
<tr>
<td>Food and Bioprocess Engineering: Background and Specificities</td>
<td>5</td>
<td>Compulsory</td>
</tr>
<tr>
<td>Sensors and Data Acquisition</td>
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<tr>
<td><strong>SECOND SEMESTER</strong></td>
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<td>Measuring Systems and Instruments</td>
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<td>Compulsory</td>
</tr>
<tr>
<td>Technical Innovations in Agrifood and Biotechnological Processes</td>
<td>5</td>
<td>Compulsory</td>
</tr>
<tr>
<td>Master's Thesis</td>
<td>20</td>
<td>Project</td>
</tr>
</tbody>
</table>

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