

# Master's degree in Enabling Technologies for the Food and Bioprocessing Industry (TECH4AGRI+FOOD)

The **master's degree in Enabling Technologies for the Food and Bioprocessing Industry** ([master's degree website](#)) 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 February and September

### Timetable and delivery

Afternoons. Face-to-face

### Fees and grants

Approximate fees for the master's degree, **excluding other costs** (does not include non-teaching academic fees and issuing of the degree certificate):

€1,660 (€6,331 for non-EU residents).

[More information about fees and payment options](#)

[More information about grants and loans](#)

### Language of instruction

Spanish

Information on [language use in the classroom and students' language rights](#).

### Location

[Barcelona School of Agri-Food and Biosystems Engineering \(EEABB\)](#)

### 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 period open.

Expected deadline: 01/07/2024.

[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](#).

ORGANISATION: ACADEMIC CALENDAR AND REGULATIONS

UPC school

[Barcelona School of Agri-Food and Biosystems Engineering \(EEABB\)](#)

Academic coordinator

[Eduard Hernandez Yañez](#)

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

Subjects		ECTS credits	Type
FIRST SEMESTER			
Applied Photonics		5	Compulsory
Control and Automation Systems		5	Compulsory
Food and Bioprocess Engineering: Context and Specificity		5	Compulsory
Production Communication and Management		5	Compulsory
Sensorisation and Data Acquisition		5	Compulsory
Specialisation in (Eng) Doble Menció Agrotech + Footech	Applied Photonics	5	Compulsory
	Control and Automation Systems	5	Compulsory
	Food and Bioprocess Engineering: Context and Specificity	5	Compulsory
	Production Communication and Management	5	Compulsory
	Sensorisation and Data Acquisition	5	Compulsory
Specialisation in (Eng) Menció Agrotech	Applied Photonics	5	Compulsory
	Control and Automation Systems	5	Compulsory
	Food and Bioprocess Engineering: Context and Specificity	5	Compulsory
	Production Communication and Management	5	Compulsory
	Sensorisation and Data Acquisition	5	Compulsory
Specialisation in (Eng) Menció Foodtech	Applied Photonics	5	Compulsory
	Control and Automation Systems	5	Compulsory
	Food and Bioprocess Engineering: Context and Specificity	5	Compulsory
	Production Communication and Management	5	Compulsory
	Sensorisation and Data Acquisition	5	Compulsory
SECOND SEMESTER			
Case Studies		5	Compulsory
Master's Thesis		20	Project

Subjects		ECTS credits	Type
Specialisation in (Eng) Doble Menció Agrotech + Footech	Measuring Systems and Instruments	5	Compulsory
	Precision Farming	5	Compulsory
	Remote Sensing Applications in Agriculture	5	Compulsory
	Technical Innovations in Food and Biotechnological Processes	5	Compulsory
	Case Studies	5	Compulsory
	Master's Thesis	20	Project
Specialisation in (Eng) Menció Agrotech	Precision Farming	5	Compulsory
	Remote Sensing Applications in Agriculture	5	Compulsory
	Case Studies	5	Compulsory
	Master's Thesis	20	Project
Specialisation in (Eng) Menció Foodtech	Measuring Systems and Instruments	5	Compulsory
	Technical Innovations in Food and Biotechnological Processes	5	Compulsory
	Case Studies	5	Compulsory
	Master's Thesis	20	Project