



# FOOD SCIENCE AND TECHNOLOGY

Are you up for the challenge?



**Modality:** In-person

**Accreditation:** Undergraduate degree or B.S. in Food Science and Technology

**Duration:** 4 years

**Academic periods:** 12 periods

**Academic period duration:** 16 weeks

**Academic period per year:** 3 periods per year

**Subjects:** 75

**Value units:** 281

**Responsible academic unit:** Food Science and Technology Department



10  
Agroindustrial  
Plants



8 Laboratories  
(2 accredited)



Students carry out their  
internships in more than 80  
organizations



26 countries around the world receive our  
students for their professional practice or  
internship

## Description

### Food Science and Technology

The Zamorano Food Science and Technology Major trains professionals specialized in the transformation of agricultural products to create added value and address the challenges of food systems in order to promote a more prosperous and food secure world based on systems sustainable food and nutrition.

The major bases teaching on the application of practical work, combined with science, technology and the research of new technologies in sustainable food agroindustry. Likewise, it integrates training in basic and agricultural sciences, food technology and engineering, industrial engineering, process management and administration to be applied in processing, human nutrition, marketing and value addition of food products and related managerial aspects.

## Subject areas



### SCIENCE

- Human Nutrition
- Food Microbiology
- Food Chemistry
- Sensory Analysis and Consumer Psychology
- Food Analysis
- Food Safety



### INSTITUTIONAL ELECTIVES

- International Trade
- Sustainable tourism
- Business Aspects of Animal Production
- Coffee Science and Technology
- Quality Management
- Agroforestry Production Systems
- Business Aspects of Plant Production



### PROCESS TECHNOLOGY

- Food Engineering
- Unit Operations and Plant Design
- Food Preservation and Packaging
- Total quality management
- Production and Operations Management



### APPLIED SCIENCE

- Experimental Design
- Science and Technology of Grains
- Science and Technology of Dairy Products
- Science and Technology of Fruits and Vegetables
- Science and Technology of Meat Products
- Advanced Topics of Human Nutrition
- Development of New Products
- Agroindustrial Products of High Commercial Value

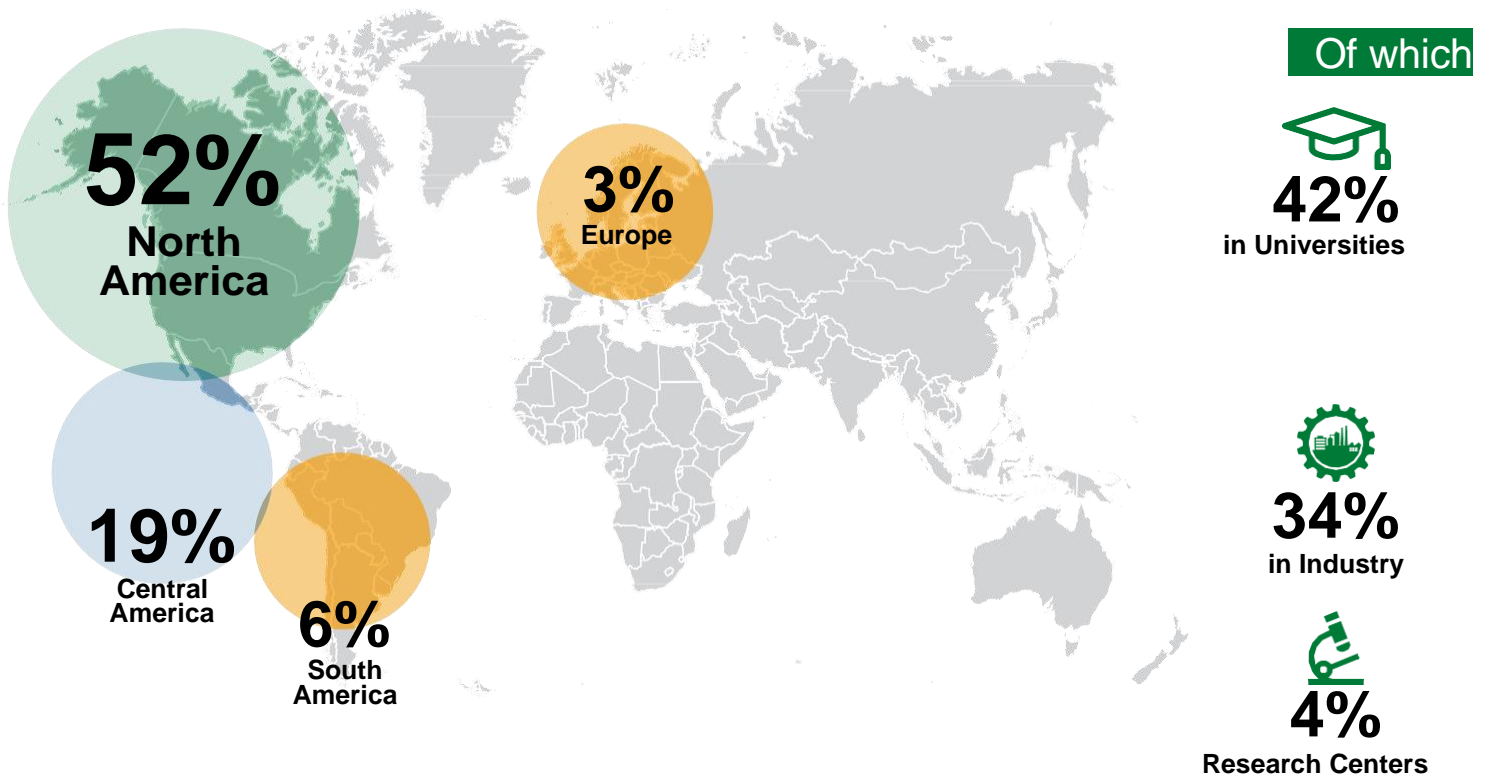
## Did you know that?

The academic program of the Food Science and Technology major is approved by the international organization denominated Institute of Food Technologists (IFT). This supports graduates in obtaining an internationally recognized university degree, which greatly facilitates their employment worldwide.



feeding the minds  
that feed the world

# Professional Practice or Internship Program in Food Science and Technology



Enriches the students' professional and personal preparation, focusing on

- Agricultural production
- Management of operations and agroindustrial processes
- Socioeconomic development
- Environmental management
- Business entities
- Research



UPON COMPLETION OF THE MAJOR, THE FOOD SCIENCE AND TECHNOLOGY GRADUATE WILL BE CAPABLE OF WORKING AS:

- Entrepreneur
- Production supervisor/technical head
- Administrator and head of quality control
- Director of food analysis laboratory (microbiology, nutritional, sensory, physicochemical)
- Leader of consumer studies, marketing and sales
- Responsible for marketing and operations management
- Technical specialist and sales consultant
- Consultant
- Developer for the application of flavors
- Responsible for formulation and design of food products
- Head of nutritional improvement of food
- Responsible for food engineering, design of unit operations and process scaling
- Designer industrial spaces
- Dedicated to academia, research and teaching



## Entry Requirements, Class of 2026


- High school degree (or its equivalent); individuals in their last year of high school or already in a university may also apply
- Minimum high school average of 80%
- Under 24 years old
- Single
- Pass the admission test; either the PAA or ePAA of the College Board (Zamorano considers only the areas of verbal and mathematical reasoning), or the SAT (Writing and Math). Minimum score: 1,000 points in any of the exams.

### More information:

Cell phone: (504) 9612-0136, (504) 9893-9600  
Email: [admisiones@zamorano.edu](mailto:admisiones@zamorano.edu)

## Admission process

1 Contact a Zamorano Admissions Advisor:

 (504) 9893-9600  [admisiones@zamorano.edu](mailto:admisiones@zamorano.edu)

2 Start the online admission application

3 Take the entrance exam

4 Complete the requested documentation

5 Conduct the online admission interview

6 Your application evaluation will arrive in one week

7 Wait for your admission letter

8 Schedule your financial advisory meeting

9 Enroll

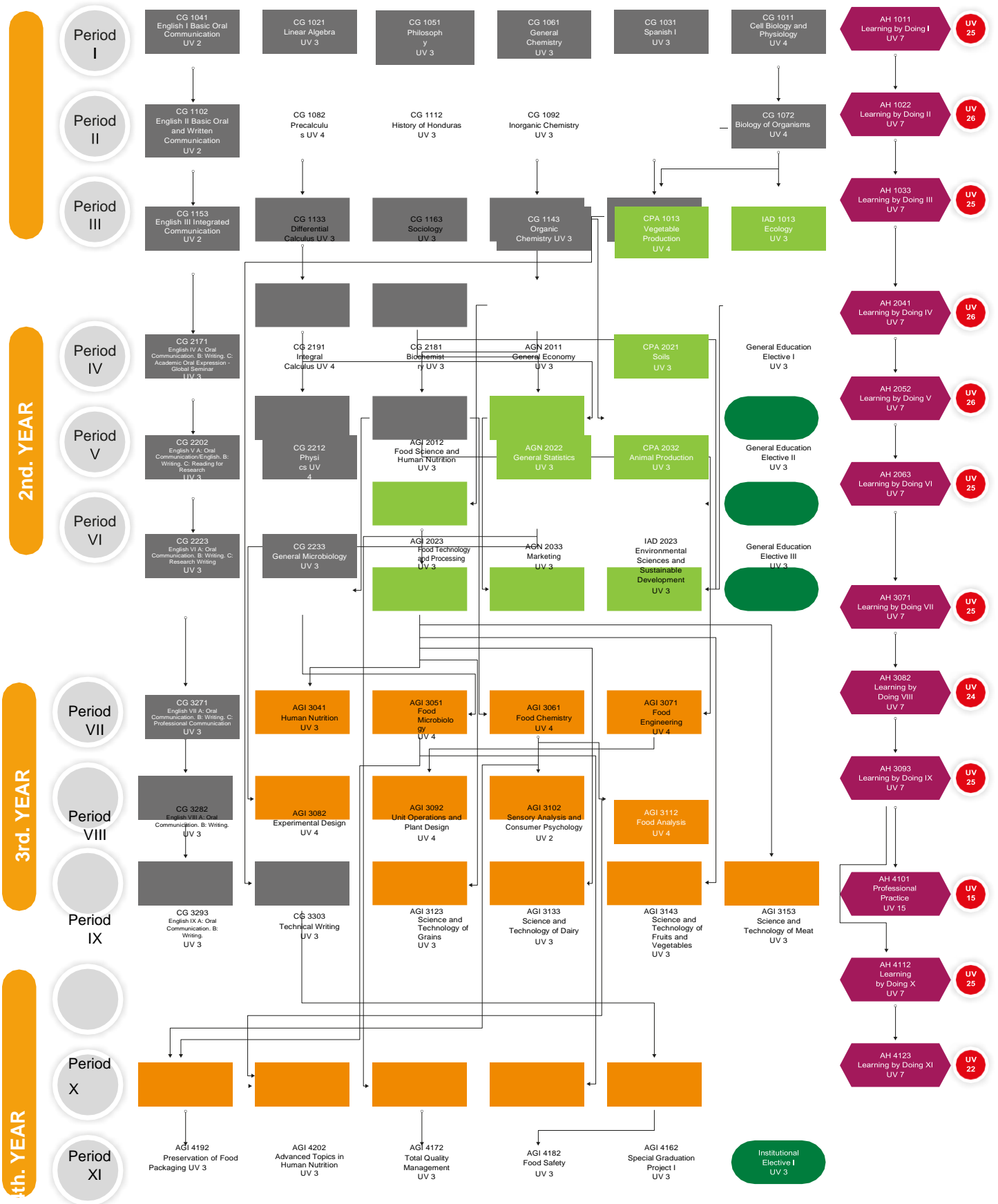
[www.zamorano.edu](http://www.zamorano.edu)



/Zamorano Admissions

# Academic Flowchart AGI

● General Education   
 ● General Agriculture   
 ● Specialization   
 ● Electives   
 ● Learning by Doing



Period  
XII

AGI 4243  
New Product  
Development  
UV 3

AGI 4223  
Agroindustrial Products of  
High Commercial Value  
UV 3

AGI 4233  
Production and  
Operations Management  
UV 3

AGI 4213  
Special Graduation  
Project II  
UV 3

Institutional  
Elective II  
UV 3

