

Code	Course unit name	Scope (cr)	Period	Languages	Form of teaching / Method of completion	Quota for open uni / target group	Open to exchange students	Open to students of other degree programmes	Additional info on target groups
FOOD-101	Food Processing Technology	3 cr	1. period	English	includes both contact and distance teaching (aka. blended teaching)	-	yes	no	Need BSc level food science studies
FOOD-103	Food Additives	5 cr	2. period	English	contact teaching	-	yes	yes	Need BSc level food science studies
FOOD-104	Seminar in Food Sciences	5 cr	1-4. period	English, Finnish	contact teaching	-	no	no	-
FOOD-107	Organic Chemistry in Food Sciences	5 cr	1-2. period	English	contact teaching	-	yes	yes	Prerequisite: ETK/ERK-520 or equivalent
FOOD-108	Organic Structure Analysis	5 cr	3-4. period	English	contact teaching	-	yes	yes	Priority is given for to students selecting the food chemistry module, prerequisite: FOOD-107 or equivalent. 60 % of the lectures compulsory
FOOD-109	Food Fermentation and Enzyme Technology	5 cr	3. period	English	contact teaching	-	yes	yes	Recommended for student starting their master (third year)
FOOD-116	Advanced Sensory Science	5 cr	3-4. period	English, Finnish	contact teaching	-	yes	yes	exchange student and students from other programs, if prerequisites are ok (bachelor level of sensory and statistics)
FOOD-122	Food Structure	5 cr	1. period	English, Finnish	contact teaching	-	no	no	Need BSc level food science studies
FOOD-123	Grain Ingredient Functionality	5 cr	3. period	English	contact teaching	-	yes	yes	Primarily for FOOD students, but if there are available places on the course after those, exchange students and students from other programs are welcome if prerequisites OK.
FOOD-124	Dairy Science and Technology	5 cr	1-2. period	English	contact teaching	-	yes	yes	-
FOOD-130	Meat and Meat Analog Science & Technology	5 cr	2. period	English	includes both contact and distance teaching (aka. blended teaching)	-	yes	yes	-
FOOD-201	LAB Starters and Probiotics	5 cr	2. period	English	contact teaching	-	yes	no	open only if space is available (max 10-12 student)
FOOD-205	Liquid and Solid Milk Products	5 cr	3-4. period	English	contact teaching	-	yes	no	The number of students depends on how many are doing Dairy science. If possible, exchange students can be accepted
FOOD-301	Research in Food Chemistry	5 cr	3-4. period	English	contact teaching	-	yes	no	Priority given to Food chemistry students
FOOD-302	Research Methods in Food Chemistry	5 cr	1-2. period	English	contact teaching	-	no	no	For students starting their master thesis in food chemistry
FOOD-305	Chromatographic and other separation techniques in food analysis	5 cr	3-4. period	English	distance teaching (time-bound)	-	no	no	Food MS- students
FOOD-401	European Food Safety	5 cr	3. period	English	contact teaching	-	yes	yes	-
FOOD-403	Food Toxicology and Risk Assessment	5 cr	4. period	English	contact teaching	-	yes	yes	-
FOOD-601	Extrusion	5 cr	1. period	English	contact teaching	-	no	no	Need strong background in Food Sciences
FOOD-603	Packaging Technology, lab work	3 cr	2. period	English, Finnish	contact teaching	-	no	no	ETK-250 or equivalent studies, simultaneous or previous attendance on FOOD-604
FOOD-604	Advanced lectures in packaging technology	2 cr	2. period	English	contact teaching	-	yes	no	FOOD-250 or equivalent knowledge of packaging technology. Prior to course start, students with BSc from other institutes than HY must submit a copy of their transcript and indicate which course(s) fulfill this requirement by email to course responsible teacher. If student has 3 cr or less B.Sc level packaging studies, they can complete the pre-requirements by taking the FOOD-118 exam in period 1.
FOOD-605	Potential Novel Methods and Technologies	5 cr	4. period	English, Finnish	contact teaching	-	yes	no	FOOD-101 or equivalent skills
FOOD-609	Future Food Packaging Studio	5 cr	4. period	English	contact teaching	-	no	yes	ERK, ERK, ERK, FOR, Note: Restilomipiskelu/yhteistyökurssi 15 places from HY students and 15 from Aalto
FOOD-702	Grain Processing	5 cr	4. period	English	contact teaching	-	yes	no	-
FOOD-703	Grain Technology, lab works	5 cr	1-2. period	English	contact teaching	-	no	no	Advanced grain technology course primarily for those who are specializing to grain technology. Other students of FOOD can be also accepted, if there are available places on the course.
FOOD-801	Meat Technology, lectures	5 cr	3. period	English	includes both contact and distance teaching (aka. blended teaching)	-	yes	yes	Advanced meat technology course.

Literature exams and other independently completed courses

Code	Course unit name	Scope (cr)	Period	Languages	Form of teaching / Method of completion	Quota for open uni / target group	Open to exchange students	Open to students of other degree programmes	Additional info on target groups
FOOD-002	Master's thesis	30 cr	all year round (no supervision in July)	fi en sv	Thesis	degree students	no	-	-
FOOD-115	Practical Training in Food Sciences	2 - 4 cr	all year round	fi en sv	other independent work - report and certificate of employment	degree students	no	-	-
FOOD-117	Literature Exam, Sensory Science	5 cr	all year round	fi en sv	yhteisä tenttimääräsuudessa on paper	degree students	no	-	-
FOOD-118	Literature Exam, Packaging Technology basics	3 cr	5-9.10.2026; 11.1. -15.1.2026, possible re-exams as individual exams	fi en sv	akvaario- eli Examinarium-tentti	degree students	no	-	Obligatory exam for students from programmes other than ETK/ERK with less than 3 cr of packaging studies in their BSc. For such students a pre-requirement to participate in Advanced Packaging Technology lectures (FOOD-604). This course does not directly replace the course ETK-250 Pakkausteknologiaan perustet. Not available for students who have completed ETK-250.
FOOD-120	Working in a Research Group	1 - 5 cr	1.8.2026-31.7.2027	fi en sv	Performance during the work and written report using a scale pass-fail	degree students	no	-	-
FOOD-120S	Working in a Research Group in the Senses and Food group	3 cr	all year round	fi en sv	other independent work	degree students	no	-	-
FOOD-121	Practical teaching training	1 - 10 cr	periods 1-4	fi en sv	Planning of teaching, teaching activities and evaluation of learning outcomes. Learning diary	degree students	no	-	-
FOOD-121S	Practical Teaching Training in the Sense and Food group	2 cr	periods 1-4	fi en sv	other independent work	degree students	no	-	-
FOOD-303	Literature Exam 1, Food Chemistry	5 cr	all year round	fi en sv	yhteisä tenttimääräsuudessa on paper	degree students	no	-	-
FOOD-304	Literature Exam 2, Food Chemistry	5 cr	all year round	fi en sv	yhteisä tenttimääräsuudessa on paper	degree students	no	-	-
FOOD-404	Literature Exam, Food Safety	5 cr	once a month all year	fi en sv	Moodle-tentti	degree students	no	-	-
FOOD-606	Literature Exam, Food Technology	2 - 6 cr	all year round	fi en sv	akvaario- eli Examinarium-tentti	degree students	no	-	-
FOOD-604	Literature Exam, Meat Science and Technology	5 cr	all year round	en	akvaario- eli Examinarium-tentti	degree students	no	-	-
WIKM-001	Master's Maturity Test	1 cr	all year round	fi en sv	Abstract of the thesis	degree students	no	-	-