

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 op	1. period	English	includes both contact and distance teaching (aka. blended teaching)	-	yes	no	-
FOOD-102	Food Structure, lectures	3 op	2. period	English	contact teaching	-	yes	no	Bachelor level knowledge in food sciences or chemistry
FOOD-103	Food Additives	5 op	2. period	English	contact teaching	-	yes	yes	-
FOOD-104	Seminars in Food Sciences	3 op	1.-4. period	English/Finnish	contact teaching	-	no	no	-
FOOD-106	Vitamins and Other Bioactive Substances	5 op	4. period	English	contact teaching	-	yes	yes	Bachelor level knowledge in food sciences or chemistry
FOOD-107	Organic Chemistry in Food Sciences	5 op	1.-2. period	English	contact teaching	-	yes	yes	Bachelor level organic chemistry course is a pre-requisite (ETK-520 or similar knowledge)
FOOD-108	Organic Structure Analysis	5 op	3.-4. period	English	contact teaching	-	yes	yes	Pre-requisite: FOOD-107 or similar knowledge
FOOD-109	Food Fermentation and Enzyme Technology	5 op	3.-4. period	English	contact teaching	-	yes	yes	Pre-requisites (useful but no mandatory): LAB starter course, Food Microbiology or similar
FOOD-110	Cereal and Pulse Ingredient Functionality	2 op	2. period	English	contact teaching	-	yes	yes	Pre-requisite: Bachelor level knowledge in food sciences
FOOD-111	Dairy Science and Technology 1	2 op	1.-2. period	English	contact teaching	-	yes	yes	-
FOOD-112	Dairy Science and Technology 2	2 op	3. period	English	contact teaching	-	yes	yes	-
FOOD-116	Advanced Sensory Science	5 op	3.-4. period	English	contact teaching	-	yes	no	ETK-240 or similar
FOOD-130	Meat and Meat Analog Science & Technology	4 op	2. period	English	contact teaching	-	yes	no	-
FOOD-201	LAB Starters and Probiotics	5 op	2. period	English	contact teaching	-	yes	yes	Prioritisation: 1. Dairy students, 2. Food master's programme students are prioritized.
FOOD-202	Liquid Milk Products	5 op	1.-2. period	English	contact teaching	-	yes	yes	Prioritisation: 1. Dairy students, 2. Food master's programme students are prioritized.
FOOD-203	Solid Milk Products	5 op	3.-4. period	English	contact teaching	-	yes	yes	Prioritisation: 1. Dairy students, 2. Food master's programme students are prioritized.
FOOD-301	Research in Food Chemistry	2 op	3.-4. period	English	contact teaching	-	no	no	Food chemistry module students
FOOD-302	Research Methods in Food Chemistry	8 op	1.-2. period	English	contact teaching	-	no	no	Food chemistry module students
FOOD-305	Chromatographic and Other Separation Techniques in Food Analysis	5 op	1.-2. period	English	Distance teaching	-	yes	yes	Priority will be given to FOOD students
FOOD-401	European Food Safety	5 op	3. period	English	contact teaching	-	yes	yes	-
FOOD-601	Extrusion	5 op	1. period	English	contact teaching	-	no	no	Priority is given to students within Food Technology and Grain Science and Technology study module.
FOOD-602	Food Structure, lab work	3 op	2. period	English	contact teaching	-	no	no	Simultaneous or prior enrollment to Food Structure Lectures is required. Priority given to students writing master's thesis within Food Technology, Meat Science and Technology, Dairy Science and Technology, or Grain Sciences and Technology or Food packaging study modules.
FOOD-603	Packaging Technology, lab work	3 op	1.-2. period	English	contact teaching	-	no	no	FOOD-250 or equivalent knowledge, simultaneous or past participation to FOOD-604, if less than 3 cr B.Sc level packaging studies then registration to FOOD-118 exam
FOOD-604	Advanced Lectures in Packaging Technology	2 op	1.-2. period	English	contact teaching	-	yes	no	FOOD-250 or equivalent knowledge, if 3 cr or less B.Sc level packaging studies then registration to FOOD-118 exam. See additional information for more details.
FOOD-605	Potential Novel Methods and Technologies	5 op	4. period	English	contact teaching	-	yes	no	Pre-requisites: Bachelor in food sciences, FOOD-101
FOOD-607	Food Solutions Master Class	10 - 15 op	April-November	English	includes both contact and distance teaching (aka. blended teaching)	-	no	yes	FAF students
FOOD-701	Food Crop Quality	3 op	1. period	English	contact teaching	-	yes	yes	-
FOOD-702	Cereal Processing	5 op	3. period	English	contact teaching	-	yes	no	same as previous year
FOOD-703	Grain Technology, lab works	5 op	4. period	English	contact teaching	-	no	no	Prerequisites: Bachelor level knowledge in Food Sciences. Pre-requisites: FOOD-110 and/or FOOD-701, and FOOD-702. Priority is given to students within Grain Science and Technology study module.
FOOD-706	Problem Solving in Food Research	5 op	1.-2. period	English	contact teaching	-	no	no	Priority is given to students within Grain Science and Technology study module.
FOOD-801	Meat Technology, lectures	5 op	3. period	English	includes both contact and distance teaching (aka. blended teaching)	-	yes	no	-
FOOD-805	Meat Science and Technology, lab	5 op	3. period	English	contact teaching	-	no	no	Priority is given to students within Meat Science and Technology study module.
Independently completed courses:		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-105	Research Exercise in Food Sciences	6 op	during the academic year	English	research exercise	-	no	no	-
FOOD-115	Practical Training in Food Sciences	2 - 4 op	all year round	English	report incl. certificate of employment	-	no	no	-
FOOD-117	Literature Exam, Sensory Science	5 op	during the academic year	English	Moodle exam	-	no	no	-
FOOD-118	Literature Exam, Packaging Technology	3 op	28.8.-13.9.2025; 12.1.-16.1.2026	English	Examinarium exam	-	no	no	Intended for students with less than 3 cr of packaging studies that will want to participate advanced packaging technology lectures (FOOD-604). This course can not directly replace the course ETK-250 Pakkausteknologian perusteet and is not intended as a book exam for students who have completed ETK-250.
FOOD-120	Working in a Research Group	1 - 5 op	all year round	English/Finnish	Working in a research group and a written report including self-evaluation	-	no	no	-
FOOD-1205	Working in a Research Group in the Senses and Food group	3 op	all year round	English/Finnish	Report with reflection	-	no	no	-
FOOD-121	Practical teaching training	1 - 10 op	during the academic year	English/Finnish	report/learning diary	-	no	no	-
FOOD-1215	Practical Teaching Training in the Sense and Food group	2 op	during the academic year	English/Finnish	Report with reflection	-	no	no	-
FOOD-204	Literature Exam, Dairy Science and Technology	5 op	during the academic year	English	Exam date and location agreed individually with the student	-	no	no	-
FOOD-303	Literature Exam 1, Food Chemistry	5 op	Examination days	English	General exam	-	no	no	-
FOOD-304	Literature Exam 2, Food Chemistry	5 op	Examination days	English	General exam	-	no	no	-
FOOD-404	Literature Exam, Food Safety	5 op	Once a month	English	Moodle exam	-	no	no	-
FOOD-608	Literature Exam, Food Technology	2 - 6 op	All year round	English	Examinarium exam	-	no	no	-
FOOD-704	Literature exam, Grain Science and Technology	4 op	during the academic year	English	Examinarium exam	-	no	no	-
FOOD-804	Literature Exam, Meat Science and Technology	5 op	during the academic year	English	Examinarium exam	-	no	no	-
FOOD-910	New Product development in food industry, a literature examination	3 - 5 op	during the academic year	English	Examinarium exam	-	no	yes	Open to all as a part of FOOD-900 module.