



DESCRIPTION OF THE STUDY PROGRAMME „FOOD SCIENCE“

The academic unit that carries out the study programme	Faculty of Veterinary Medicine
State code	6211IX001
Study field group	Agricultural Sciences
Study field	Food studies (I06)
Study duration (in years)	2 years (Full-time studies)
Credit volume	120 ECTS
Qualification degree / professional qualification	Master of Agricultural Sciences
Cycle of the studies	Second cycle
The aims of the study programme	To prepare specialists who understand the application of the food (bio)technology model for the creation of safe food with higher added value and who are able to practically implement knowledge of quality and business management for the optimization of company management.
Expected results of the study programme	Prepared specialists possess knowledge and skills in innovative raw material processing, the development, modeling, and implementation of new food (bio)technologies, production planning and design, the advantages and disadvantages of new technologies, chemical and microbiological changes that occur in food during the technological process of production, and the modeling of (bio)technological schemes. This knowledge aims to ensure food safety and sustainability, and to add value to new food products and raw materials that meet the needs of modern society in modern enterprises, with particular attention to the organization and management of company operations. Graduates acquire knowledge of human resource management and planning, as well as in-depth knowledge of food selection for consumers and health-promoting nutrition.
Features of the study programme (annotation)	The program belongs to the field of Food Studies; the program structure encompasses knowledge of the creation, key application (during laboratory work and practises in companies), and management throughout the entire food chain of a science-practice based food biotechnology model of "safe food with higher added value", as well as knowledge of nutrition and dietetics, quality and business management, and the analysis of factors influencing consumer food choices, including those driven by artificial intelligence.
Admission requirements	The competition is open to holders of Bachelor's degrees in Health Sciences (G), Physical Sciences (C), Life Sciences (D), Technological Sciences (F), Veterinary Sciences (H), and

	<p>Agricultural Sciences (I), whose completed study program includes a minimum of 10 credits in Chemistry and Biology. Detailed information for applicants is available on the University website.</p>
Professional career opportunities	<p>Graduates of the Master's program in Food Science work in food processing companies (as technologists, quality managers and ect.) and are able to apply acquired knowledge of nutrition in developing new technologies and products. They are also employed in laboratories and scientific institutions, where they can organize and conduct research, create, establish and manage food business operators, and organize their activities.</p>
Student exchange opportunities	<p>During their studies, students have the opportunity to participate in international mobility programs and projects (Erasmus+ etc.) and spend a study period of 3-12 months at higher education institutions in Europe and other countries around the world with which inter-institutional agreements have been signed, and/or a 2-12 month traineeship period at a chosen institution/company in a foreign country.</p> <p>Possible Erasmus+ exchanges include: Ege University (Izmir, Turkey); Wroclaw University of Environmental and Life Sciences (Wroclaw, Poland); Krakow University of Agriculture (Krakow, Poland); University of Natural Resources and Life Sciences – BOKU (Vienna, Austria); Università degli Studi di Napoli Federico II (Naples, Italy); Viseu Polytechnic Institute (Viseu, Portugal); University of León (León, Spain); Latvia University of Life Sciences and Technologies (Jelgava, Latvia); Seinäjoki University of Applied Sciences (Seinäjoki, Finland) and others.</p>
Opportunities for further studies	<p>Graduates of the Master's degree program in Food Science are eligible to continue their studies at the doctoral studies.</p>
Assessment of study results	<p>The learning outcomes of the subjects are assessed using a cumulative grading system, which is used to evaluate the student's achievements in the subject (module) studies. The cumulative grade is a component of the summative assessment. The learning outcomes of practical training are assessed by evaluating the submitted practise report. The learning outcomes of the entire study program are evaluated by a final thesis, which the student begins preparing from the first year of studies and presents and defends publicly before a final thesis defense committee.</p>

Chair and members of the study programme committee	<p>Committee Chair: Dr. Vytautė Starkutė, Department of Food Safety and Quality, Faculty of Veterinary Medicine, tel. +370 37 362695, e-mail adress: vytaute.starkute@lsmu.lt;</p> <p>Deputy Chair: Dr. Vita Lélė, Department of Food Safety and Quality, Faculty of Veterinary Medicine;</p> <p>Committee Members:</p> <p>Prof. Dr. Elena Bartkienė, Department of Food Safety and Quality, Faculty of Veterinary Medicine;</p> <p>Prof. Dr. Gintarė Zaborskienė, Department of Food Safety and Quality, Faculty of Veterinary Medicine;</p> <p>Prof. Dr. Rūta Ustinavičienė, Department of Environmental and Occupational Medicine, Faculty of Veterinary Science;</p> <p>Assoc. Prof. Dr. Aldona Baltušnikienė, Department of Biochemistry, Faculty of Medicine;</p> <p>Lecturer Dr. Alvidas Šarlauskas, Department of Food Safety and Quality, Faculty of Veterinary Medicine;</p> <p>Arvydas Brėdikis, Food Science, First cycle 2 course student;</p> <p>Skaistė Urbanavičiūtė, Food Science, First cycle 3 course student;</p> <p>Daiva Matuzevičiūtė, Food Science, First cycle 4 course student;</p> <p>Emilis Radvila, Food Science, Second cycle 2 course student;</p> <p>Social Partner:</p> <p>Zita Petkevičienė, Director of Production and Supply Chain, UAB Kėdainių konservų fabrikas;</p>
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