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LEARNING OUTCOMES of the university graduate study programme Food Science and Nutrition

university graduate study Food Science and Nutrition

LEARNING OUTCMES AT THE LEVEL OF STUDY PROGRAMME

Category	Learning outcomes
Knowledge and	- list and explain various methods of food analysis
comprehension	- list and explain basic processes in laboratory quality assurance
	- list and explain basic characteristics of diet throughout the lifecycle
	- list and explain basic characteristics of a person with diagnosed specific health
	issues
	- list and explain basic study types used in dietary habits survey
	 list and explain processes in human body after the consumption of a specific food/food compound
	- list and explain changes in food during the processing
Application	- select and apply adequate method for the specific analysis of food/compound
(analysis,	- choose adequate study type which enables achieving the aim
synthesis and	- choose proper method of dietary assessment and nourishment status in a
evaluation)	specific case
	- hypothesize foodborne risks related to specific dietary intake
	- analyse data gathered in the study and summarise evaluation on the state of food/person/system
	- relate and apply regulation/policy in a specific situation
	- apply acquired knowledge in a complex setting to achieve solution of a problem
Communication	- successfully communicate with peers from the same profession
and presentation	- successfully communicate with work colleagues
skills	- successfully communicate with users in oral and in written
	- successfully present professional topics to general public
Learning skills	- develop skills for lifelong learning
	- critically follow new professional and scientific publications
	- individually and continuously gain knowledge and skills needed for the specific
	workplace
	- apply gained knowledge and skills in future professional and scientific
	education