

Bachelor in Food Industry Engineering

Universidad de las Américas Puebla
8 terms - 59 courses - 300 credits (units)

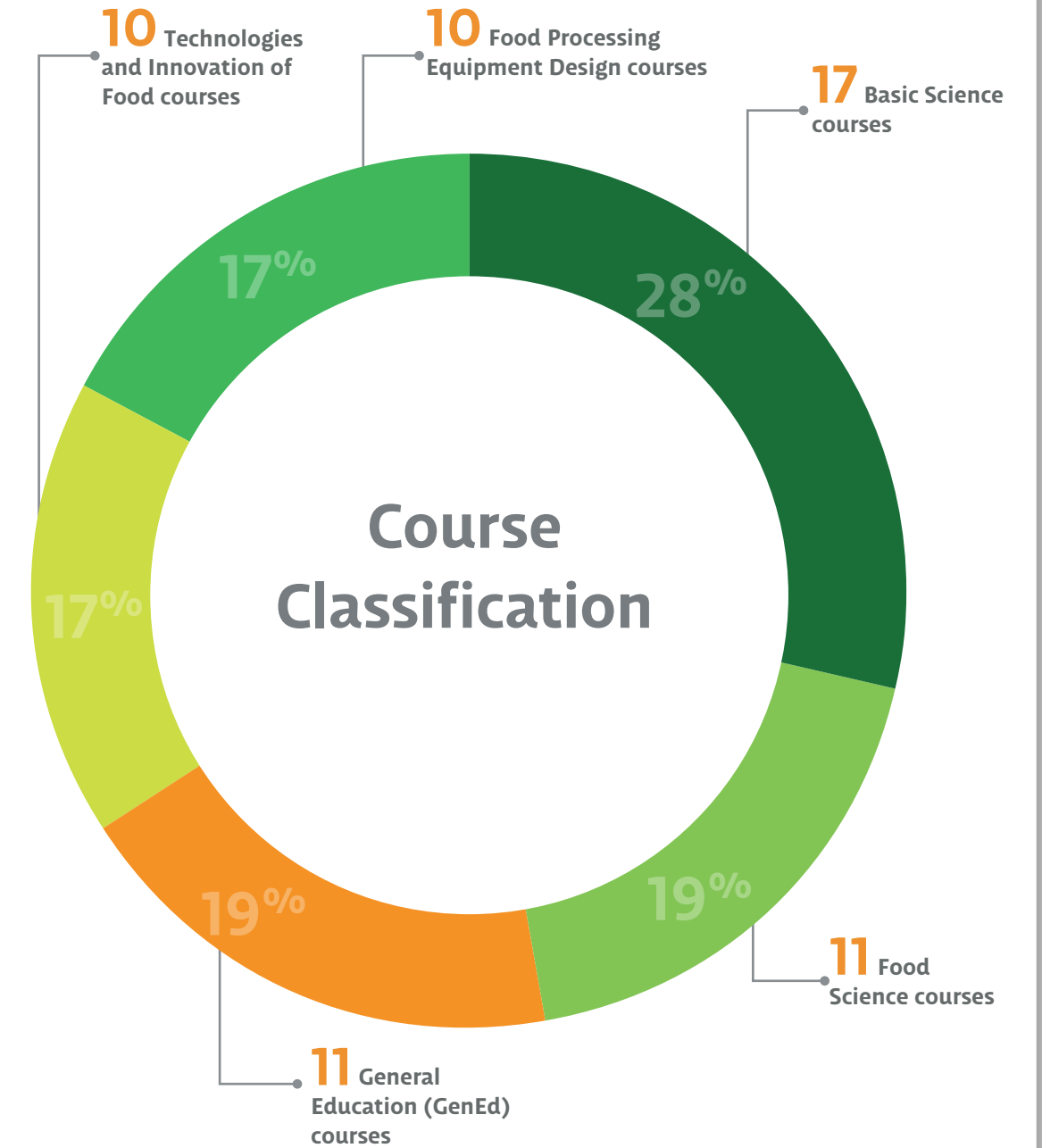


| First | Second | Third | Fourth | Fifth | Sixth | Seventh | Eighth |
|--|---|--|---|---|--|--|---|
| QUI1012 GENERAL CHEMISTRY [6] | FIS1012 GENERAL PHYSICS I [6] | QUI2092 ANALYTICAL CHEMISTRY [6] ← QUI1032 | LBC2012 MICROBIOLOGY [6] ← QUI2012 | LNA3012 PROFESSIONAL PRACTICES 1 [6] | LNA3072 FOOD CHEMISTRY [6] ← QUI2012 | LNA4012 PROFESSIONAL PRACTICES 2 [6] | LNA4072 DESIGN OF NEW FOOD PRODUCTS [6] |
| QUI1022 GENERAL CHEMISTRY LAB [3] | FIS1022 GENERAL PHYSICS LAB I [3] | QUI2102 ANALYTICAL CHEMISTRY LAB [3] ← QUI1042 | LBC2022 MICROBIOLOGY LAB [3] ← QUI2012 | LNA3022 FOOD MICROBIOLOGY [6] | LNA3082 FOOD CHEMISTRY LAB [2] | LNA4022 FOOD ANALYSIS [6] ← QUI2092 | LNA4082 TECHNOLOGIES FOR FOOD PROCESSING [6] |
| MAT1012 UNIVERSITY MATH [6] | QUI1032 ORGANIC CHEMISTRY I [6] ← QUI1012 | QUI2012 BIOCHEMISTRY I [6] ← QUI1032 | MAT2082 PROBABILITY AND STATISTICS [6] ← MAT1022 | LNA3032 FOOD MICROBIOLOGY LAB [2] | LNA3102 MODELING IN FOOD PROCESS ENGINEERING [6] | LNA4032 FOOD ANALYSIS LAB [2] | LNA4092 QUALITY ATTRIBUTES OF FOOD [6] |
| LQI1012 MATERIAL BALANCE [6] | QUI1042 ORGANIC CHEMISTRY LAB I [3] ← QUI1022 | MAT2012 CALCULUS II [6] ← MAT1022 | MAT2052 ORDINARY DIFFERENTIAL EQUATIONS [6] ← MAT1022 | LNA3042 RHEOLOGY AND FLUID FLOW IN FOOD [6] ← LNA2022 | LNA3112 THERMAL TREATMENT PROCESSES IN FOODSTUFF [6] | LNA4042 FOOD MANAGEMENT AND SAFETY SYSTEMS [6] ← LNA3022 | LNA4102 QUALITY ATTRIBUTES OF FOOD LAB [2] |
| | MAT1022 CALCULUS I [6] ← MAT1012 | LNA2012 PHYSICAL PROPERTIES OF FOOD LAB [3] | LNA2032 BIOCHEMISTRY OF FOOD [6] | LNA3052 RHEOLOGY AND FLUID FLOW IN FOOD LAB [2] | LNA3122 THERMAL TREATMENT PROCESSES IN FOODSTUFF LAB [2] | LNA4052 FOOD MANAGEMENT AND SAFETY SYSTEMS LAB [2] | LNA4112 SELECT TOPICS 2 [6] |
| GENERAL STUDIES ELECTIVE IN MATH [6] | MAT1032 LINEAR ALGEBRA [6] ← MAT1012 | LNA2022 PHYSICAL PROPERTIES OF FOOD [6] | LNA2042 BIOCHEMISTRY OF FOOD LAB [2] | LNA3062 INNOVATION IN THE FOOD INDUSTRY [6] | LNA3132 PROCESSES FOR FOOD DEHYDRATION AND SEPARATION [6] | LNA4062 SELECT TOPICS 1 [6] | LNA4122 SELECT TOPICS 3 [6] |
| INFO012 INFORMATION TECHNOLOGIES IN THE CONSTRUCTION OF KNOWLEDGE [6] | ESP0012 ACADEMIC REASONING [6] ← INFO012 | ESP0022 ACADEMIC WRITING [6] ← ESP0012 | GENERAL STUDIES ELECTIVE IN HUMANITIES [6] | GENERAL STUDIES ELECTIVE IN ARTS [6] | LNA3142 PROCESSES FOR FOOD DEHYDRATION AND SEPARATION LAB [2] | | |
| LEX0112 FOREIGN LANGUAGE I [6] | LEX0122 FOREIGN LANGUAGE II [6] ← LEX0112 | LEX0132 FOREIGN LANGUAGE III [6] ← LEX0122 | GENERAL STUDIES ELECTIVE IN NATURAL SCIENCES [6] | GENERAL STUDIES ELECTIVE IN BEHAVIORAL SCIENCES [6] | LNA3092 PHYSICAL CHEMISTRY OF FOOD [6] ← LNA2022 | | |

Course credits (units)

Prerequisites

Bachelor in Food Industry Engineering



- Basic Science
- Food Science
- Food Processing Equipment Design
- Technologies and Innovation of Food
- General Education (GenEd)