

Postgraduate Program in Food Technology

Program description

The Postgraduate Course in Food Technology at FEA/Unicamp was created in 1969 and currently offers Master and Doctoral courses. In 1970, the Faculty of Food Engineering was appointed by the National Council for Scientific and Technological Development (CNPq) as a center of excellence, with their postgraduate courses recognized by the Organization of American States (OAS). The teaching body of the Postgraduate Program in Food Technology is made up of 13 PhD professors who act in three different research lines, with different projects, which are constantly updated to meet the growing national and international demand for highly qualified professionals. The student body is composed of approximately 100 students.

Program Courses

Course 55M – Master's degree in Food Technology

Course 5D – Doctorate degree in Food Technology

Areas of Research

1. Product and Process Technology
2. Food Quality
3. Food Safety and Stability

Master's Degree in Food Technology

Completion time

The minimum and maximum durations for the Master's course are 12 and 36 months, respectively. To obtain a Master's Degree in Food Technology, the student must complete the requirements of 16 credits corresponding to 2 compulsory credits and 14 elective credits.

Program Evaluation and Recognition

The Master's course in Food Technology was awarded grade 5 in the CAPES evaluation process for the quadrennial period of 2013/2016 and were recognized by the Ordinance 609 of the Ministry of Education (MEC), of 03/14/2019, published in the Official Gazette of 03/18/2019.

Requirements for Obtaining the Title

Completion time

Fulfillment of the course credits and grades as established in the course completion, and academic performance of a minimum grade point of 2.5 from the second academic period attended

Foreign Language Aptitude

Students must pass an aptitude test in a foreign language (English) to defend the master's dissertation in the Food Technology Program.

Qualification exam

The qualification exam for Master's students consists of the oral defense of the project that will give rise to the dissertation. The dissertation project should be defended in an examination conducted by an Examining Committee composed of three (3) members, chaired by the student's supervisor, during the semester in which the student is enrolled in the discipline Seminars PPGTA, until the second semester of course.

The student who fails the qualification exam may repeat it only once, within a maximum period of 60 (sixty) days. The candidate who fails the qualification exam twice will be disconnected from the Program.

Scientific production

As established in the current Normative Instruction.

Dissertation/Thesis Defense

The student must pass the dissertation public defense.

Master's students must prepare a dissertation on the chosen subject in agreement with their supervisors, which must be approved by the CPG.

Curriculum / Course Program

In the list of disciplines, the numbers in the 2nd and 3rd columns correspond to the total workload and credits for each subject, respectively.

Mandatory Activity

AA001 – Master Thesis

Mandatory Disciplines

TP199 – Seminars (2)

Elective Disciplines

Elective Disciplines I: The student must obtain 6 credits from the subjects listed below, chosen in agreement with the supervisor.

TP005 – Packaging Development

TP106 – Sensory and Instrumental Analysis

TP123 – Topics in Food Technology I

TP168 – Advanced Technology of Dairy Products

TP169 – Technology of Cheeses

TP181 – Quality Evaluation of Grains and Flours

TP183 – Advanced Technology of Starches

TP184 – Advanced Breadmaking Technology

TP187 – Cleaning and Sanitization

TP188 – Special Topics in Lipids

TP244 – Packaging and Stability of Food

TP245 – Instrumental Analysis Applied to Lipids

TP253 – Topics in Food Technology II

TP256 – Advanced Technology of Oils

TP326 – Quality Control

TP343 – Physical-Chemistry of Milk Constituents

TP354 – Functional Quality Attributes in Meat Products

TP362 – Fundamentals of Meat Quality

TP372 – Fruit and Vegetable Processing

TP386 – Intellectual Property, Innovation and Entrepreneurship: Contemporary Issues

TP387 – Preservation and Food Processing

TP388 – Scientific Research Methodology

TP389 – Chocolate and Confectionery Technology
TP390 – Coffee and Stimulant Beverage Technology
TP391 – Thermal Processing of Foods
TP392 – Technology of Alcoholic Beverages
TP393 – Food Safety Management
TP394 – Emerging Food Processing Technologies
TP401 – Integrative activities in Outreach and Research

Elective Disciplines II: The student must obtain 8 credits from the subjects listed below, chosen in agreement with the supervisor.

Any postgraduate discipline taught at Unicamp

Doctorate Degree in Food Technology

Completion time

The minimum and maximum durations for the Master's course are 24 and 60 months, respectively. To obtain a doctorate degree in Food Technology, the student must complete the requirements of 16 credits corresponding to 2 compulsory credits and 14 elective credits

Program Evaluation and Recognition

The doctorate course in Food Technology was awarded grade 5 in the CAPES was awarded grade 5 in the CAPES evaluation of 2013/2016 and were recognized by the Ordinance 609 of the Ministry of Education (MEC), of 03/14/2019, published in the Official Gazette of 03/18/2019.

Requirements for Obtaining the Title

Completion time

Fulfillment of the course credits and grades as established in the course completion, and academic performance of a minimum grade point of 2.5 from the second academic period attended

Foreign Language Aptitude

Students must pass an aptitude test in a foreign language (English) to defend their thesis in the Food Technology Program.

Qualification exam

The qualification exam for doctorate students consists of the following steps:

1 – Qualification exam in the research field: it consists of the oral defense of the project, defended in an examination conducted by an Examining Committee composed of three (3) members, chaired by the student's supervisor, during the semester in which the student is enrolled in the discipline Seminars PPGTA, until the fourth semester of the course.

2 – General examination: it can be done until the 7th semester through:

- Proof of an accepted manuscript with the experimental results from the doctoral study, indexed in the Web of Science database, with classification in Qualis-CAPES, as defined in the Current Normative Instruction. The article will be evaluated by the CCPGTA/FEA, and may be replaced by patent application, or

- Written and oral presentation of the experimental results from the doctoral project approved in item a) that prove the feasibility of at least one publication, to an Examining Committee with three members, in which the supervisor is not a participant. The President of the examining board should be appointed by the CPPGTA.

3 - The student who fails the qualification exam may repeat it only once, within a maximum period of 60 (sixty) days. The candidate who fails the qualification exam twice will be disconnected from the Program.

Scientific production

As established in the current Normative Instruction.

Dissertation/Thesis Defense

The student must pass the dissertation public defense.

The doctoral student must produce a thesis related to a research study, with a significant contribution to knowledge about the subject, chosen in agreement with his supervisor and approved by the Postgraduate Committee.

Curriculum / Course Program

In the list of disciplines, the numbers in the 2nd and 3rd columns correspond to the total workload and credits for each subject, respectively.

Mandatory Activity

AA002 – Doctoral Thesis

Mandatory Disciplines

TP199 – Seminars (2)

Elective Disciplines

Elective Disciplines I: The student must obtain 6 credits from the subjects listed below, chosen in agreement with the supervisor.

TP005 – Packaging Development

TP106 – Sensory and Instrumental Analysis

TP123 – Topics in Food Technology I

TP168 – Advanced Technology of Dairy Products

TP169 – Technology of Cheeses

TP181 – Quality Evaluation of Grains and Flours

TP183 – Advanced Technology of Starches

TP184 – Advanced Breadmaking Technology

TP187 – Cleaning and Sanitization

TP188 – Special Topics in Lipids

TP244 – Packaging and Stability of Food

TP245 – Instrumental Analysis Applied to Lipids

TP253 – Topics in Food Technology II

TP256 – Advanced Technology of Oils

TP326 – Quality Control

TP343 – Physical-Chemistry of Milk Constituents

TP354 – Functional Quality Attributes in Meat Products

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TP372 – Fruit and Vegetable Processing

TP386 – Intellectual Property, Innovation and Entrepreneurship: Contemporary Issues

TP387 – Preservation and Food Processing

TP388 – Scientific Research Methodology

TP389 – Chocolate and Confectionery Technology
TP390 – Coffee and Stimulant Beverage Technology
TP391 – Thermal Processing of Foods
TP392 – Technology of Alcoholic Beverages
TP393 – Food Safety Management
TP394 – Emerging Food Processing Technologies
TP401 – Integrative activities in Outreach and Research

Elective Disciplines II: The student must obtain 8 credits from the subjects listed below, chosen in agreement with the supervisor.

Any postgraduate discipline taught at Unicamp