

Postgraduate Program in Food Science

Program description

The Postgraduate Program in Food Science at the Faculty of Food Engineering - State University of Campinas, is undoubtedly the national reference in teaching and research in the area of Food Science. Since the creation of the program, in 1969, as the first master's program in food in the country and with the implementation of the doctoral program in 1975, it has contributed significantly in various aspects of the field of Science and Technology in the country. It is the only Food Science program in the country to obtain for the fourth time the grade 7 (Excellence) awarded by CAPES evaluation process. The program has also been considered by the National Council for Scientific and Technological Development (CNPq) as a center of excellence since July 1970.

Program Courses

Course 56M – Master's degree in Food Science
Course 6D – Doctorate degree in Food Science

Areas of Research

Food Analysis
Food Biochemistry
Food Microbiology
Food Toxicology
Food Chemistry

Master's Degree in Food Science

Completion time

The minimum and maximum durations for the Master's course in Food Science are 12 and 30 months, respectively. To obtain a Master's Degree in Food Science, the student must complete the requirements of 8 credits corresponding to 2 compulsory credits and 6 elective credits.

Program Evaluation and Recognition

The Master's course in Food Science was awarded grade 7 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 Science

Qualification exam

Master students must undergo the qualification exam within the first year of the course.

Students will be exempt from the qualification exam if they present a proof of submission of a manuscript in a refereed international journal (B1 or higher, in equivalence with the classification Qualis-CAPES in the area of Food Science).

The student who obtains an insufficient result twice in the exam will be disconnected from the course.

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 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

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.

TP003 - Biotransformation of Agro-industrial Products

TP008 – Sample Preparation Techniques Applied to Foods

TP102 – Food Biochemistry

TP104 - Thermobacteriology Applied to Food

TP109 – Food Analysis by Chromatography

TP111 – Biochemical Transformations in Food

TP113 – Topics in Food science

TP119 – Development and Metabolism of Bacteria

TP293 – Food Analysis by Spectrometry

TP325 - Foodborne Infections and Intoxications

TP328 – Principles of Food Science

TP329 – Advances in Food Toxicology

TP330 – Biotechnology Applied to Food

TP335 – Chemical Changes in Food Processing and Storage

TP356 – Characterization and Transformation of Natural Pigments

TP359 – Biotechnological Production of Ingredients for Food Industry

TP364 – Mechanisms, Control and Analysis of Lipid Oxidation
TP365 – Method Validation for Food Analysis
TP366 – Quantitative Aspects of Food Quality and Safety
TP367 – Quantitative Microbiology of food processing
TP368 – Spoilage Micro-Organisms in Food and Beverages
TP371 – Molecular Methods Applied to Food Microbiology
TP375 – Fungi and Mycotoxins in Foods and Beverages
TP379 – Risk Assessment of Chemical Substances in Food
TP380 – Analytical Methods for Minerals and Inorganic Contaminants Analysis in Food
TP381 – Food Toxicology
TP382 – Enzymology for Food Science and Technology
TP386 – Intellectual Property, Innovation and Entrepreneurship: Contemporary Issues
TP395 – Chemistry and Technology of Protein-Rich Ingredients
TP401 – Integrative activities in Outreach and Research

Any postgraduate discipline taught at Unicamp

Doctorate Degree in Food Science

Completion time

The minimum and maximum durations for the Doctorate course in Food Science are 24 and 54 months, respectively. To obtain a Doctorate Degree in Food Science, the student must complete the requirements of 8 credits corresponding to 2 compulsory credits and 6 elective credits.

Program Evaluation and Recognition

The doctorate course in Food Science was awarded grade 7 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 Science Program.

Qualification exam

Students enrolled in the Master's program must undergo the qualification exam within one year and a half from the beginning of the course.

Students will be exempt from the qualification exam if they present a proof of submission of a manuscript in a refereed international journal (B1 or higher, in equivalence with the classification Qualis-CAPES in the area of Food Science).

The student 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.

TP003 - Biotransformation of Agro-industrial Products

TP008 – Sample Preparation Techniques Applied to Foods

TP102 – Food Biochemistry

TP104 - Thermobacteriology Applied to Food

TP109 – Food Analysis by Chromatography

TP111 – Biochemical Transformations in Food

TP113 – Topics in Food science

TP119 – Development and Metabolism of Bacteria

TP293 – Food Analysis by Spectrometry

TP325 - Foodborne Infections and Intoxications

TP328 – Principles of Food Science

TP329 – Advances in Food Toxicology

TP330 – Biotechnology Applied to Food

TP335 – Chemical Changes in Food Processing and Storage

TP356 – Characterization and Transformation of Natural Pigments

TP359 – Biotechnological Production of Ingredients for Food Industry

TP364 – Mechanisms, Control and Analysis of Lipid Oxidation

TP365 – Method Validation for Food Analysis

TP366 – Quantitative Aspects of Food Quality and Safety

TP367 – Quantitative Microbiology of food processing

TP368 – Spoilage Micro-Organisms in Food and Beverages

TP371 – Molecular Methods Applied to Food Microbiology

TP375 – Fungi and Mycotoxins in Foods and Beverages

TP379 – Risk Assessment of Chemical Substances in Food

TP380 – Analytical Methods for Minerals and Inorganic Contaminants Analysis in Food

TP381 – Food Toxicology

TP382 – Enzymology for Food Science and Technology

TP386 – Intellectual Property, Innovation and Entrepreneurship: Contemporary Issues

TP395 – Chemistry and Technology of Protein-Rich Ingredients

TP401 – Integrative activities in Outreach and Research

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