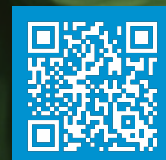




**Masters • Lisboa**

# FOOD AND MOLECULAR BIOTECHNOLOGY



## Direction

Elisabete Muchagato Maurício  
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## Secretariat

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## Duration

2 Years

## Credits

120 ects

## Presentation

The Master's in Food and Molecular Biotechnology aims to train professionals in the various areas of food biotechnology, offering specialized training in the latest molecular technologies and data science used in industry and research. Through a strong laboratory and multidisciplinary component, students develop skills in food microbiology, quality control, applied genetics and molecular techniques. The course provides training in the development of innovative food products, entrepreneurship and sustainable practices, responding to the challenges of the food sector. The after-work format offers flexibility to reconcile teaching activities with professional life.

# STUDY PLAN

## 1st Year / General path

1º Semestre	ects	2º Semestre	ects
Chemical analysis and food certification	5	Advanced biotechnological and enzymatic processes	5
Data Science Applied to Food Biotechnology	5	Chemistry of bioactive compounds and applied nanotechnology	5
Food industries and technology - wine, beer and other fermented products	5	Entrepreneurship and innovation in the biotech industry	5
Food microbiology, quality control and detection methods	5	Food safety and toxicology	5
Molecular and immunoenzymatic techniques in food biotechnology	5	Option 2	5
Option 1	5	Research Project	5

## 2nd Year / General path

Anual	ects
Dissertation	60