

**Professional Master - M2**  
**Food: Formulation and Security**  
**2026-2027**

**UPGRADES**

FOSA 500 : Documentary Search (12h)

FOSA 501 :Food Technology (32h)

FOSA 503 : Marketing and consumer behavior (12h)

FOSA 504 : Organization and Management of food industries (12h)

FOSA 505 : Legislative and normative aspects of food industries(12h)

Semester 3	Course					
	Code	Title	Credits	C	TS	Hours
	FOSA 507	Contaminants and allergens Microbiology contaminants (20H) Chemical contaminants and allergens (32H)	6	40	12	52
	FOSA 508	Food control and analysis Food control and frauds (24H) Sensory analysis (24H)	5	24	24	48
	FOSA 518	Quality, risks and crisis Management Good industrial practices (16H) Quality Management (24H) Risk and crises management (44H)	9	48	36	84
	FOSA 519	Quantitative risk assessment: foundations and methodology Epidemiology of Nutrition (10 H) Quantitative risk assessment (18 H)	3	16	12	28
	FOSA 520	Food: Conception and innovation Food Packaging (12H) Physico-chemistry of colloids (18H) Optimization: Mixture plans (24H)	6	36	18	54
	ENGL 591	Scientific English & Communication skills	1		20	20
	<b>Total</b>		<b>30</b>	<b>164</b>	<b>122</b>	<b>286</b>

Semester 4	Course					
	Code	Title	Credits	C	TS	Hours
	FOSA 580	Master Thesis	30			
	<b>Total</b>		<b>30</b>			