EQAS-Food Award

Accreditation Report

Bachelor's Degree Programme
Food Science and Technology

Provided by
University of Murcia

Version: 26 September 2025

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A About the Accreditation Process

Name of the degree programme (in original language)	(Official) English translation of the name	Label applied for	Current accreditation (issuing agency, validity)
Grado en Ciencia y Tecnología de los Alimentos	Bachelor´s Degree in Food Science and Technology	EQAS-Food Award	Issued by ISEKI, valid 28 July 2020 – 30 September 2025

Type of procedure: EQAS-Food top-up accreditation
Date of the contract: 08.04.2025 **Submission of the documentation:** 25.03.2025 **Date of the review meeting:** 01.06.2025 **Online**
Expert panel: Prof. Dr. Gerhard Schleining, BOKU University Vienna Prof. Dr. Cristina Luisa Silva, Universidade Católica Portuguesa Dr. Carmen de Vega, Basque Association of Food Science and Technology
Representative of the ASIIN headquarter: Johann Jakob Winter
Responsible decision-making committee: ASIIN Accreditation Commission for Degree Programmes
Criteria used: European Standards and Guidelines as of May 15, 2015 EQAS Food Science and Technology Procedures, Criteria and Standards as of February 18, 2019

B Characteristics of the Degree Programmes

a) Name	Final degree (original/English translation)	b) Areas of Specialization	c) Corresponding level of the EQF[1]	d) Mode of Study	e) Double/Joint Degree	f) Duration	g) Credit points/unit	h) Intake rhythm & First time of offer
Bachelor´s Degree in Food Science and Technology	B.Sc.	-	6	Full-time	-	4 years / 8 semesters	240 ECTS credits	

[1] EQF = The European Qualifications Framework for lifelong learning

C Expert Report for the EQAS-Food Award

1. General Criteria

The degree programme under review is offered by the Faculty of Veterinary Medicine of the University of Murcia. The faculty has a valid institutional accreditation, currently valid until 21 October 2030, which encompasses the programme. Based on the analyses and assessment recorded in the ANECA accreditation report of 18.09.2024, the experts consider the general criteria for the award of the EQAS-Fool Award to be fully met.

2. Subject-Specific Criteria: Learning outcomes and competence profile of graduates

The central basis for the present evaluation of the Bachelor's degree programme mentioned is a comparison of the curriculum and the actual learning outcomes with the ideal-type qualification profiles of the applicable subject-specific criteria.

IFA	Reflected in the programme?	Contained in which courses?	Fulfilled
Food Safety and Microbiology • Describe the properties of common food spoilage organisms. Experimentally determine their presence and numbers • Describe the properties of common food poisoning organisms, their toxins and means of detection. • Recognize and describe the principles and limitations of food preservation. Exercise appropriate judgement on the suitability of different preservation methods to particular foods: give some practical examples.	☒ yes ☐ no	Microbiology (1st Course) Food Hygiene (2nd Course) Food Hygiene (2nd Course) Techniques of Food Analysis (2nd Course) Food Toxicology (3rd Course) Evaluation of the toxicological safety of foods (4th Course) Food Technology I & II (3rd Course) Physiology & Postharvest Treatments (3rd Course) Shelf life of foods and its processed products (4th Course)	☒

Food Chemistry and Analysis • Demonstrate understanding of the basic concepts of organic chemistry, physical chemistry and biochemistry related to food. Demonstrate an understanding of the structure and function of major food components. Describe the physical and chemical properties of foods in production and supply chains. • Describe the effects of at least two different food process operations on the physicochemical properties of foods • Demonstrate a practical understanding of health and safety in the laboratory. • Carry out an analysis of the proximate composition of foods and of basic sensory properties. • Describe the main constituents of foods and their role in nutrition and health.	☒ yes ☐ no	Chemistry I & II (1st Course) Biochemistry I & II (2nd Course) Food Chemistry (2nd Course) Physical Properties of Foods (2nd Course) Techniques of Food Analysis (2nd Course) Food Biochemistry (3rd Course) Food Technology I & II (3rd Course) Basic Operations (2nd Course) Microbiology (1st Course) Chemical Analysis (1st Course) Physical Properties of Foods (2nd Course) Techniques of Food Analysis (2nd Course) Food Chemistry (2nd Course) Techniques of Food Analysis (2nd Course) Applied Bromatology (2nd Course) Food Chemistry (2nd Course) Descriptive Bromatology (2nd Course) Applied Bromatology (2nd Course) Human Nutrition (3rd Course) Dietetics (3rd Course)	☒
Food Processing and Engineering • Identify sources of raw material, explain the variability and the impact on food processing operations. • Understand the fundamental concepts of mass, heat, and momentum transfer required in food unit operations. Calculate mass and energy balances for a general food process.	☒ yes ☐ no	Production of Raw Materials (1st Course) Food Technology I & II (3rd Course) Food Industries I & II (3rd Course) Principles of Chemical Engineering (1st Course) Basic Operations (2nd Course) Physical Properties of Foods (2nd Course)	☒

• Explain the principles and current practices of major food processing operations, and understand the effect of processing parameters on product quality. • Explain characteristics and properties of packaging materials for food products and identify appropriate packaging systems. • Understand the basic principles and practices used for cleaning and sanitation of food process equipment, including the use of water, cleaning chemicals and waste management.		Food Technology I & II (3rd Course) Culinary Technology (optional) (4rd Course) Food Technology II (3rd Course) Food Hygiene (2nd Course) Risk Assessment in Food Industries (3rd Course) Food Contamination Management in Food Industry (4th Course)	
Quality Management and Food Law • Describe how quality management systems are applied in the food industry with examples. • Describe the main organisations responsible for overseeing quality management systems at a national and European level. • Describe the principles of food legislation and how it is applied in the food industry. • Describe the principles of authentication of food provenance and quality. Give an example of at least one well known scheme.	☒ yes ☐ no	Food Legislation and Standardization (3rd Course) Risk Assessment in Food Industries (3rd Course) Applied Bromatology (3rd Course) Risk Assessment in Food Industries (3rd Course) Applied Bromatology (3rd Course) Evaluation of the toxicological safety of food products (optional) (4th Course) Food Hygiene (2nd Course) Food Legislation and Standardization (3rd Course) Applied Bromatology (3rd Course) Food Legislation and Standardization (3er Course) Risk Assessment in Food Industries (3rd Course)	☒

Generic Competences • Carry out a basic experimental work under close supervision and write a summary report using a word processing application and spreadsheet as appropriate. Communicate scientific ideas through written, oral and visual means in their native language. • Work in a team, with an understanding of the different roles, time management and meetings coordination. Demonstrate self-planning in order to prioritise and manage time and resources effectively. • Demonstrate problem solving skills, showing ability to solve practical interdisciplinary problems, showing ability to separate relevant and irrelevant information and working towards a successful solution.	☒ yes ☐ no	Multiple subjects over the entire curriculum, e.g. Biology (1st Course) Microbiology (1st Course) Chemistry (1st Course) Chemical Analysis (1st Course) Final Degree Project (4th Course Food Analysis (2nd Course) Food Industry Management (3rd Course) Practices at Food Companies (4th Course) Food Industries (3rd Course) Food Technology (3rd Course)	☒

Based on the **module descriptions**, the experts confirm that the Programme Learning Outcomes and curricular contents are appropriately aligned with the subject-specific EQAS-Food criteria. However, they recommend to shorten and reformulate the Programme Learning Outcomes in a more general, descriptive way and establish specific Course Learning Outcomes transparently derived from the Programme Learning Outcomes, as these are the basis for assessing the students.

The **final theses** submitted show that the students achieve the intended learning outcomes and are able to implement them independently at an appropriate Bachelor's level within the ISEKI/ EQAS framework.

D Summary: Expert recommendations (04.09.2025)

The experts summarize their analysis and **final assessment** for the award of the label as follows:

Degree Programme	EQAS-Food Award	Maximum duration of accreditation
Ba Food Science and Technology	Without requirements	30.09.2031

Recommendations

E 1. It is recommended to reformulate the Programme Learning Outcomes in a more general, descriptive way, and establish specific Course Learning Outcomes.
E 2. It is recommended to publish all module descriptions in English language.

E Comment of the Technical Committees 08 – Agriculture, Forestry, and Food Sciences (11.09.2025)

Assessment and analysis for the award of the EQAS-Food Award:

The Technical Committee deems that the intended learning outcomes of the degree programme do comply with the EQAS-Food framework and the Subject-Specific Criteria of the Technical Committee 08 – Agriculture, Forestry and Food Sciences. It follows the recommendation of the experts without changes.

The Technical Committee 08 – Agriculture, Forestry and Food Sciences recommends the award of the seals as follows:

Degree Programme	EQAS-Food Award	Maximum duration of accreditation
Ba Food Science and Technology	Without requirements	30.09.2031

Recommendations

E 1. It is recommended to reformulate the Programme Learning Outcomes in a more general, descriptive way, and establish specific Course Learning Outcomes.
E 2. It is recommended to publish all module descriptions in English language.

F Decision of the Accreditation Commission (26.09.2025)

Assessment and analysis for the award of the EQAS-Food Label:

The Accreditation Commission discusses the procedure and deems that the intended learning outcomes of the degree programme do comply with the EQAS-Food framework and the Subject-Specific Criteria of the Technical Committee 08 – Agriculture, Forestry, and Food Science.

The Accreditation Commission decides to award the following seals:

Degree Programme	**EQAS-Food Award**	**Maximum duration of accreditation**
Ba Food Science and Technology	Without requirements	30.09.2031

Recommendations

E 1. It is recommended to reformulate the Programme Learning Outcomes in a more general, descriptive way, and establish specific Course Learning Outcomes.
E 2. It is recommended to publish all module descriptions in English language.

Appendix: Learning Outcomes

For the Bachelor´s degree programme in Food Science and Technology, University of Murcia specifies the following competencies as programme learning outcomes on the programme´s website:

Transversal Competences of the University of Murcia

1. Be able to express oneself correctly in Spanish in one's disciplinary field.
2. Understand and express oneself in a foreign language in one's disciplinary field, particularly English.
3. Be able to manage information and knowledge in your disciplinary field, including knowing how to use basic ICT tools as a user.
4. Consider ethics and intellectual integrity as essential values of professional practice.
5. To be able to project the knowledge, skills and abilities acquired to promote a society based on the values of freedom, justice, equality and pluralism.
6. Ability to work in a team to interact with other people from the same or different professional fields.
7. Develop research initiation skills.

General Competences of the Degree

Generic Instrumental Competences

1. Capacity for analysis and synthesis
2. Ability to organize and plan
3. General and basic knowledge of the profession
4. Problem solving
5. Decision making

Generic Interpersonal Competences

1. Critical and self-critical capacity
2. Ability to communicate with experts from other areas
3. Ability to work in an international context

Generic Systemic Competences

1. Ability to apply knowledge to practice
2. Ability to learn
3. Ability to adapt to new situations

4. Ability to generate new ideas (creativity)
5. Skills for working independently
6. Project Design and Management
7. Leadership, Initiative and Entrepreneurial Spirit
8. Motivation for quality
9. Sensitivity to environmental issues

Specific Competences of the Degree

Specific Competences of KNOWING

1. Physical, chemical and biological foundations in food sciences and nutrition
2. Structure and function of the human body
3. Biochemistry
4. Fundamentals of mathematics and statistics in food science and technology
5. Composition of foods and raw materials
6. Nutritional value and functionality
7. Physicochemical properties of foods
8. Food analysis techniques
9. Production of raw materials
10. Basic operations in the food industry
11. Food processing and modifications
12. Food Biotechnology
13. Microbiology and parasitology of food
14. Food Toxicology
15. Hygiene of food handlers, products and processes
16. Hygienic design of food establishments and industries
17. Risk analysis in the food industry
18. Quality Management
19. Food Standardisation and Legislation
20. Economics, market techniques and management
21. Environmental Management
22. Deontology
23. Human nutrition and diet therapy
24. Dietetics. Foundations of healthy eating
25. Nutritional Epidemiology
26. Eating habits and behaviours in the population
27. Pathophysiology and nutritional pathology
28. Methods for assessing nutritional status

29. Methodology of food education
30. Health systems and food policies
31. Food and culture

Specific Competences of KNOW-HOW

32. Manufacture and preserve food
33. Analyse foods
34. Control and optimize processes and products
35. Innovate and develop new food products
36. Innovate and apply new technological processes to food production
37. Manage by-products and waste
38. Analyse and evaluate food risks
39. Managing food safety
40. Evaluate, control and manage food quality
41. Implement quality systems
42. Marketing of food products
43. Identify the factors that influence nutrition
44. Calculate and establish healthy eating patterns for individuals and communities
45. Evaluate individual and community nutritional status
46. Design and interpret food surveys
47. Prepare technical-health reports on food industries
48. Develop menu planning for communities
49. Carry out food education
50. Plan and develop programs related to the promotion and protection of health and disease prevention
51. Carry out staff training tasks
52. Provide legal, scientific and technical advice to the food industry
53. Inform consumers and society in general about aspects related to food and the food sector

Specific Competences of KNOWING HOW TO BE AND KNOWING HOW TO BE

54. Have a realistic image of oneself, act according to one's convictions, assume responsibilities and make decisions
55. Possess an attitude of respect, affection and acceptance in the work environment that facilitates interpersonal relationships
56. Promote a positive attitude toward continuing education, understanding that the acquisition of scientific and technical knowledge in the food sector is a task that requires

continuous updating in accordance with scientific knowledge and the development of new technologies.