# Links μαθημάτων Erasmus studies που διδάσκονται στα αγγλικά στα Ιδρύματα υποδοχής

Για συμπλήρωση του online learning agreement (OLA) <https://learning-agreement.eu/>

To ΠαΔΑ αναφέρεται στην εφαρμογή Erasmus dashboard ως **Panepistimio Dytikis Attikis**

## Ρουμανία, Sibiu, Lucian Blaga University of Sibiu RO SIBIU01

[http://international.ulbsibiu.ro/index.php/university-curricula/#](http://international.ulbsibiu.ro/index.php/university-curricula/)

CURRICULA OF THE "LUCIAN BLAGA" UNIVERSITY OF SIBIU

Faculty of Agricultural Sciences, Food Industry and Enviromental Protection

Ba Studies:   
- [Biotechnologies for Food Industry](http://international.ulbsibiu.ro/index.php/download_file/view/291/131/)   
- [Control and Survey of Foods](http://international.ulbsibiu.ro/index.php/download_file/view/292/131/)   
- [Engineering and Environmental Protection in Agriculture](http://international.ulbsibiu.ro/index.php/download_file/view/293/131/)   
- [Food Products Engineering](http://international.ulbsibiu.ro/index.php/download_file/view/294/131/)   
- [Hotel, Catering and Tourism Management and Engineering](http://international.ulbsibiu.ro/index.php/download_file/view/295/131/)   
- [Montanology](http://international.ulbsibiu.ro/index.php/download_file/view/296/131/)   
  
Ma Studies:   
- [Food Quality and Safety Assurance](http://international.ulbsibiu.ro/index.php/download_file/view/297/131/)   
- [Management of Modern Food Processing](http://international.ulbsibiu.ro/index.php/download_file/view/299/131/)

At the Lucian Blaga University, there is a MANDATORY rule for the Erasmus incoming students, to obtain 12 credits from the 30 credits by choosing some courses from those presented below. Please consider this request by preparing the learning agreement.

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| --- |
| Oral Communication Romanian Language - 4 ECTS |
| Romanian Culture and Civilization - 4 ECTS |
| Introduction to Accounting and Finance - 4 ECTS |
| Engineering Essentials - 3 ECTS |
| Legal Protection of Human Rights at National, European and International Level - 3 ECTS |
| Text – Theatre – Film. Interdisciplinary Approaches -3 ECTS |
| Interdisciplinary Coordinates of Bioethics - 4 ECTS |
| Interactions between the Human Society and Ecological Systems - 4 ECTS |
| Understanding the Social Environment. Theories, Methods and Practice - 3 ECTS |
| Biotechnology – An Introductory Course - 3 ECTS |
| An Introduction to Romanian Orthodoxy in the Context of World Orthodoxy - 3 ECTS |

## Πορτογαλία, Viano do Castello, IPVC

<http://internacional.ipvc.pt/en/node/264> (επιλογή μαθημάτων **όχι** από 4ο και 5ο εξάμηνο γιατί διδάσκονται σε άλλο μέρος) δηλ επιλογές μαθημάτων μόνο από 1ο,2ο,3ο και 6ο εξάμηνο του προγράμματος σπουδών.

Some classes are tutorial and the Professors teach the classes in Portuguese as well as in English. The practical classes are explained to ERASMUS students in English.

The exams are translated and the students do it in English.

The course is Food Engineering.

The study program:

**1st semester**

Mathematics 6ECTS

Physics  6ECTS

Chemistry 6ECTS

Biology and Biochemistry 6ECTS

Introduction to Industrial Processes 6ECTS

**2nd semester**

Food Chemistry Laboratories 6ECTS

Food microbiology laboratories 6ECTS

Sensory analysis and rheology laboratories 6ECTS

Unit Operations 6ECTS

Algebra and Statistics 6ECTS

**3rd semester**

Dairy Technologies 6ECTS

Dairy Quality Analysis and Control 6ECTS

Wine and other Alcoholic Beverages Technologies 6ECTS

Analysis and Quality Control of Wine and Other Alcoholic Beverages 6ECTS

**6th Semester**

Food Process Design 6ECTS

Treatment of Effluents and Waste 6ECTS

Food Safety Management Systems 6ECTS

Emerging coatings and technologies 6ECTS

Industry and Food Innovation 6ECTS

Project in Food Engineering 6ECTS

## Πολωνία, Warmia Mazury in Olsztyn

## [Course Catalogue - Faculty of Food Sciences (uwm.edu.pl)](http://www.uwm.edu.pl/en/study-at-uwm/course-catalogue/course-catalogue-faculty-of-food-sciences)

**Warmia Mazury Olsztyn/Poland** <http://www.site.uwm.edu.pl/en/study-at-uwm/course-catalogue/course-catalogue-faculty-of-food-sciences>

## Λιθουανία, Klaipeda state university of applied science (09)

<https://www.kvk.lt/en/erasmus/incoming-students/subjects-in-english/faculty-of-technology/>

## Ουγγαρία, Szeged

<http://www2.u-szeged.hu/erasmus/kurzusok/2021_2022/20_12_20_courses_faculty_of_engineering_erasmus_2021_2022.pdf>

## Oυγγαρία Debrecen

BSc <https://mek.unideb.hu/en/node/461>, <https://edu.unideb.hu/p/food-engineering-bsc>

MSc <https://mek.unideb.hu/en/node/462>, https://edu.unideb.hu/p/food-safety-and-quality-engineering-msc

Βλέπε: curriculum και όλα τα μαθήματα διδάσκονται στα αγγλικά (θυμίζω ότι τα μονά 1,3,5 προσφέρονται στο χειμερινό εξάμηνο και τα ζυγά 2,4,6 στο εαρινό τους εξάμηνο)

## Γαλλία, AGRO3 (Lille, Lyon, Toulouse)



|  |  |
| --- | --- |
| **Isa Lille*:*** Master of Food Science: <https://www.isa-lille.com/academics/master-programs/food-science/> |  |

**Isara Lyon**: Food Sciences and the management of food industries: <https://isara.fr/en/how-to-apply/exchange-programmes/academic-semesters/food-sciences-and-the-management-of-food-industries/>

**Toulouse**: International Bachelor certificate (IBC) courses: <https://www.purpan.fr/wp-content/uploads/2021/01/exchange_student_purpan_2021-2022_courses-ibc-v1.pdf>

**Toulouse**: Global Semester (spring only): <https://www.purpan.fr/wp-content/uploads/2021/01/exchange_student_purpan_2021-2022_courses-global-semester-v1.pdf>



## Ισπανία, Βαρκελώνη UPC

<https://esab.upc.edu/ca/mobilitat/incoming-students-1/llengues>

## Ισπανία, ELCHE, UMH Universitata Miguel Hernandez

<https://www.umh.es/contenido/Estudios/:tit_g_274_K1/datos_en.html>



## Ισπανία, Leon

## <https://www.unileon.es/files/English%20Friendly%202019-2020%20%2830-07-19%29%20Ingl%C3%A9s.pdf>.

Περιεχόμενο μαθημάτων Leon (στα Ισπανικά) <https://www.unileon.es/estudiantes/oferta-academica/grados/grado-en-ciencia-y-tecnologia-de-los-alimentos/plan-estudios?id=0107126&cursoa=2022>



## Ισπανία, University of Extramadura, Bedajoz



## Tουρκία, Yeditepe University, Kωσταντινούπολη -Istanbul



## Γαλλία - Angers -ESA (Ecole superieure d agricultures) F ANGERS08

|  |  |  |
| --- | --- | --- |
| *Note that prior to each programs you will have* ***2 weeks of French as a Foreign Language for 4 ECTS*** *which are not included in the total number ECTS* | | |
| **FOOD IDENTITY**  **or**  **WINE IDENTITY**  **FALL SEMESTER** | **FOOD IDENTITY track *(Master 1 level)*** | |
| FI-11-TER - Concepts of local and traditional food products | 5 |
| FI-12-PRO - Processing of traditional food products | 7 |
| FI-13-QM - Quality management and methods of characterization of food products | 8 |
| FI-14-BR – Bibliographical research | 5 |
| **TOTAL ECTS =** | **25** |
| **WINE IDENTITY track *(Master 2 level)*** | |
| **Please choose one of the following options\*:**  \***Option 1:** VM2-WINEID–TER Values of food products (Master Food Identity courses + specific project) *from mid-September until mid-October [written exam]*  \***Option 2:** VM2-WINEID-ARP – Applied research project (GRAPPE research unit)                           *from mid-September until end of February [written report + oral defense]* | 10 |
| VM2-WINEID-AVT – Understanding the added values of terroir-driven wines – *starting mid-October* | 10 |
| VM2-WINEID-FCS – Analyzing the terroir system and identity of wine regions – *starting mid-October* | 5 |
| VM2-WINEID-S3 – Terroir factors and wine tasting – *starting mid-October* | 5 |
| **TOTAL ECTS =** | **30** |

Πληροφορίες και Erasmus αιτήσεις <https://olage.groupe-esa.com/international-exchange-students-programs/exchange-semesters/exchange-student> και επιλέγουμε με κλικ από τα παρακάτω

BACHELOR LEVEL: Vocational Bachelor (Year 3):

* Plant Production – Minor in Plant Breeding and Experimentation ([program description](https://olage.groupe-esa.com/files/142/Uncategorized/97/2021-22-Incoming-MobilityUndergraduate-programs.pdf)) – SPRING SEMESTER ONLY
* Innovation and Transformation of local food products ([program description](https://olage.groupe-esa.com/files/142/Uncategorized/97/2021-22-Incoming-MobilityUndergraduate-programs.pdf)) – SPRING SEMESTER ONLY

Δηλ ο κατάλογος μαθημάτων εμφανίζεται στις σελ 2 και 3 αλλά τεχνικά δεν ανταποκρίνεται ο σύνδεσμος <file:///C:/Users/user/AppData/Local/Temp/2021-22%20Incoming%20Mobility_Undergraduate%20programs.pdf>

## Γερμανία, Hochschule Trier, Food Technology

# A Προσφέρονται στα Αγγλικά τα παρακάτω μαθήματα από το πρόγραμμα σπουδών

Summersemester:

•         Unit Operations (Emulsification, Filtration, Crystallisation): In this subject student need to give two presentations on subjects concerning unit operations in Food Science. The subjects are selected on their own. One presentation is usually held in German, the second one in English. If a student from abroad is also joining, both presentations will be held in English

•         Applied statistics in Sciences (Seminar will be held when more than 3 students are interested).

•         Produktdesign (both: German and English possible. Comparable with unit operations)

* Food Science in everyday life (Seminar)

Wintersemester:

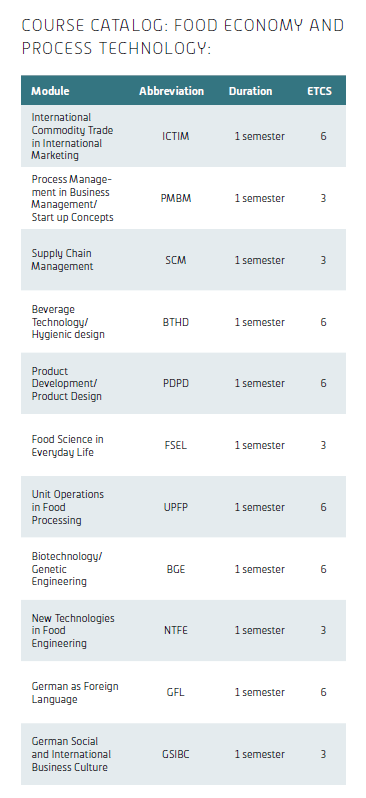
•         Applied statistics in Sciences (This subject is now given in German. If more than 3 students from abroad are interested, additionally a seminar will start in English)

•         Food Science in everyday life (Seminar)

All other modules are taught exclusively in German.

# Β Ειδικό νέο πρόγραμμα για ξένους φοιτητές (εαρινό εξάμηνο)

[Study Semester "Food Economy and Process Technology" (hochschule-trier.de)](https://www.hochschule-trier.de/en/main-campus/civil-and-supply-engineering-food-technology/food-technology/international/international-incoming/study-semester)



## Γαλλία, Lille – Polytech IUT F LILLE 103 (ήταν 01)

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## Βέλγιο, Odisse University of Applied Science, Faculty (cluster): Biotechnology, Dept (Programme): Agro- and biotechnology) at Campus Sint-Niklaas

Συνδυαστικά: Πτυχιακή 9ECTS και πρακτική 15ECTS (συνήθως σε βιομηχανία τροφίμων)

The only Erasmus courses Odisee programme can offer is in a traineeship programme and/or bachelor’s thesis (in enlgish).

The courses below are taught in Local Language:

|  |  |
| --- | --- |
|  | Which campus offers what course: depends on the course… if they are part of the chemistry (or other technology) program, they are organized in Ghent.  **If they are part of the agro- and -biotechnology program, they are taught in Sint-Niklaas.**  From the *cluster* (= faculty) *of (Bio)Technology* all programs *except* Agro- and Biotech are located in Ghent  Also a lot of courses are also offered “in distance education”, which means that they are in some way recorded and digitally offered, so students (sometimes) do not need to physically attend classes (with the exception of lab classes, of course).  In any case, although it takes about an hour to travel from the campus of Ghent to the campus of Sint-Niklaas, there is very good public transport, so occasionaly a course on another campus shouldn’t be a problem (of course, only occasionally). |

## Ισπανία Elche St Miguel

**ELCHE/Spain** <https://internacional.umh.es/files/2022/05/Courses-taught-in-English_22_23-1.pdf>

# Links μαθημάτων Erasmus studies που διδάσκονται στην τοπική Γλώσσα:

## Ισπανία, Βαρκελώνη

Πλήρες πρόγραμμα σπουδών στα Ισπανικά (ή Καταλανικά)

<https://www.upc.edu/en/bachelors/food-engineering-castelldefels-esab>

## Ισπανία, Μαδρίτη, Juan Rey Carlos (μόνο στα Ισπανικά)

## <https://www.urjc.es/estudios/grado/584-ciencia-y-tecnologia-de-los-alimentos#plan-de-estudios>



## Ισπανία Leon

The best choice for your students would be to attend the courses in Spanish (study plan: <https://www.unileon.es/estudiantes/estudiantes-grado/oferta-de-estudios/planes?titula=0107>). Therefore, it would be strongly recommended that your students get a Spanish language certificate, such as B1 level, in order to follow properly the lectures

## Γερμανία, Trier

<https://www.hochschule-trier.de/hauptcampus/bauen-plus-leben/fachrichtung-lebensmitteltechnik/studium/studiengaenge/lebensmitteltechnologie-beng>



## Γερμανία, Berliner Hochschule für Technology – Lebensmitteltechnology (BSc)

<https://www.bht-berlin.de/b-lt>