

## BSc Food & Beverage Technology

This 4-year Bachelor programme will focus on the manufacturing technologies in the food and beverage industry. The aim of the Food and Beverage Technology programme is to elucidate the relations between raw material properties, processing methods and final product quality. More specifically, the program will cover:

- processing of meat, fish, milk, fruit and vegetables, and cereals;
- technology of wine, spirits, beer and soft drinks.

The fourth year is also offered at Aeres University of Applied Sciences in the Netherlands, thus allowing students to obtain two diplomas, Bulgarian and Dutch.

The full programme is offered in English only.

### About the study:

- 4-year study course
- EU-recognised Bachelor of Science degree
- Taught in English
- Opportunity for second diploma
- Competitive professional opportunities



**UNIVERSITY  
OF FOOD  
TECHNOLOGIES**  
Plovdiv

*"We share the taste of knowledge"*  
**BSc FOOD & BEVERAGE TECHNOLOGY**

For further information on application requirements and deadlines: <http://www.uft-plovdiv.bg>

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## UNIVERSITY OF FOOD TECHNOLOGIES Plovdiv

### Study at UFT Plovdiv

- Green campus in the city centre
- On-campus facilities
- University premises located in close proximity
- Sports facilities available
- Education-to-business environment
- Practical training



### Professional careers

- **Food technologist/Production organizer:** design, organization and control of food and beverage manufacturing lines.
- **Quality control specialist:** organisation of quality control of raw materials, semi-finished and finished products; development and implementation of food safety and quality management systems.
- **Innovation specialist:** fulfilment of projects for development of new product/technology.

### University of Food Technologies, Plovdiv

Founded in 1953 as the Higher Institute of Food and Flavour Industries (HIFFI), today the **University of Food Technologies (UFT)** combines modern techniques with traditional concepts and a dynamic approach to teaching and research.

Our achievements as a leading university result from the joint efforts of experts in different fields – a process that is both innovative and inspiring. The cooperation with business and other organisations aims to ensure the convertibility and dissemination of academic knowledge.

The flexible teaching and research model applied by the UFT in the 21st century has been developed within the Qualification Framework of the European Higher Education Area and is designed to meet the demands of a rapidly changing context of education and professional experience on a local, European and global level.