

جامعة عمار تليدجي لاغواط
Amar Telidji Laghouat University



كلية العلوم
Faculty of Sciences

قسم العلوم الفلاحية
Department of Agronomic sciences

Licence
Agri-food technology
and Quality Control

ليسانس
تكنولوجيا الاغذية
ومراقبة النوعية



Terms of Access and Training aims

The academic license "Agri-Food Technology and Quality Control" offered by the pedagogical training team of the Department of Agronomy at Amar Telidji University -aims at the first time: training in the field of agri-food by mastering the various technologies used for the preparation and processing of food products for the production, diversification and/or conservation of food. The study of packaging, storage, as well as the transport and marketing of food products are also included in the first objective of the training.

This training aims, in a second context, to master the "food quality" component with all its components and the main techniques used to evaluate the quality of finished foods (intended for direct consumption) and raw materials for the agro-food industries.

The various legislative aspects and food standards in force governing food quality in Algeria will also be dealt with in order to be able to judge the conformity of food produced and marketed.

In addition to basic concepts in food and human nutrition and food processing and preservation technologies, Undergraduate students in Agri-Food Technology and Quality Control will have training units focusing on the acquisition of food microbiology, food biochemistry and food analysis and control techniques. They will also be trained to acquire basic notions of food quality and to assess the various risks (consumers, suppliers) through tutorials, practical work, educational outings and training courses at partner institutions and companies.

It is relevant to recall the risks of food alterations in the southern Wilayas of the country: a risk accentuated by climatic conditions and transport for very long distances on the one hand, and the pronounced lack of such training in all universities in the south of the country. In addition, graduates in Agri-Food Technology and Quality Control will have the opportunity to persevere in their studies to gain access to the Master in Agri-Food Technology and Quality Control in the same institution (fr. Agronomy, Faculty of Science, Amar Telidji University, Laghouat). From this, the opening of such training will be of notorious importance.



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Employability potentially recruiting sectors



- ☞ The collective restaurant of companies in the petroleum sector.
- ☞ Directorate of competition and prices.
- ☞ Collective restaurant of university city.
- ☞ Collective restaurant of the military and police sector.
- ☞ Privatelaboratories of nutritionalanalysis
- ☞ GouvernmentLaboratories of nutritionalanalys.
- ☞ Drinking water analysislaboratory.
- ☞ chambers of commerce
- ☞ Agri-foods industries



Training content_ Licence TACQ

1 - Academic termIII

TEACHING UNIT
TU1_Fundamental
TUF1 : Code : TUF 3.1, Credit : 6, Coeff : 3
Subject 1: Plantphysiology
Subject 2: Feeding and food system
TU2_Fundamental
TUF: Code : FTU3.1, Credit : 6, Coeff : 12
Subject 1: Biochemistry
Subject2: Genetic
TU_Methodology
TUM : Code : TUM 3.1, et TUM 3.2, Credit : 9 Coeff : 5
Subject 1: Communication and expression techniques (English)
Subject 2 : Biophysics
TU_Discovery
TUD : Code : TUD3.1, Credit : 2, Coeff : 2
Subject 1: Environment and Sustainable
TU_Transversal
TUT : Code : TUT 3.1, Crédit : 1 Coeff : 1
Subject 1 : University ethics and deontology

2 - Academic termIV

TEACHING UNIT
TU1_Fundamental
TUF : Code : TUF 4.1, Credit : 6, Coeff : 3
Subject1 : Animal physiology
TU2_Fundamntal
TUF : Code : TUF 4.2, Credit : 12, Coeff : 6
Subject2 : Microbiology
Subject3 : Feeding and basics of Food Technology
TU_Methodology
TUM : Code : TUM 4.1, Credit : 9 Coeff : 5
Subject1 : Applied immunology
Subject2 : Bio-statistics
TU_Discovery
TUD : Code : TUD 4.1, Credit : 2, Coeff : 2
Subject1 : Plants and Environment
TU_Transversal
TUT: Code : TUT 4.1, Credit : 1 Coeff : 1
Subject1 : Compuretools

3 - Academic termV

TEACHING UNIT
TU1_Fundamental
TUF1 : Code : TUF 5.1, Credit : 8, Coeff : 4
Subject 1: Food biochemistry
Subject 2: Food microbiology
TU2_Fundamental
TUF2 : Code : TUF 5.1, Credit : 10, Coeff : 5
Subject 1: Agricultural Food Technology I
Subject2: Hygiene and food safety
TU Methodology
TUM : Code : TUM 5.1/UEM 5.2, Credit : 9 Coeff : 5
Subject 1: Food quality and standards
Subject 2 : Sampling methods
TU_Discovery
TUD : Code : TUD 5.1, Credit : 2, Coeff : 2
Subject 1: Human nutrition
TU_Transversal
TUT: Code : TUT 5.1, Credit : 2 Coeff : 2
Subject 1 : Compuresciences

4 - Academic termVI

TEACHING UNIT
TU1_Fundamntal
TUF1 : Code : TUF 6.1, Credit : 10, Coeff : 5
Subject 1 : Food toxicology
Subject 2 : Analysis techniques
TU2_Fundamental
TUF1 : Code : TUF 6.1, Credit : 6, Coeff : 2
Subject 3 : Agricultural Food Technology II
TU Methodology
TUM : Code : TUM 6.1, Credit : 8 Coeff : 5
Subject 1 : Marketing of agro-food products
Subject 2 : Bibliographic research methods
Subject 3 : Bio-statistic
TU_Discovery
TUD : Code : TUD 6.1, Credit : 2 Coeff : 2
Subject1 : Report of the end of course internship
TU_Transversal
TUT : Code : TUT 6.1, Credit : 1 Coeff : 1
Subject 1 : Scientific english