Master
Agri-food and Quality Control

ماستر
الغـــــذاء
ومراقبة النوعية

2017 - 2018

Terms of Access

The Master in Agri-Food and Quality Control is open to students with a "Agri-Food Technology and Quality Control" or equivalent licence (Subject to the opinion of the training team and the Scientific Committee of the Department after consideration of the accompanying dossier).

Training aims

The Master in Agri-Food and Quality Control offered by the Department of Agricultural Sciences aims to:

First, specialized training in the field of agri-food by mastering the various technologies used for the elaboration 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 quality component food» with all its components and the main techniques used to evaluate the quality of finished food (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, students who hold a licence in Plant Production, Biochemistry, or Microbiology, will have training units focusing on the acquisition of concepts of microbiology and food biochemistry as well as the analytical and control techniques applied to food. They will also be trained to master food quality and assess the various risks (consumers, suppliers) through directed work, practical work, educational outings and training courses at partner institutions and companies.

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.**
- 👉 **Private laboratories of nutritional analysis**
- 👉 **GouvermentLaboratoriesof nutritionalanalys.**
- 👉 **Drinking water analysislaboratory.**
- 👉 **chambers of commerce**
- 👉 **Agri-foods industries**

Training content_ Master AQC

TEACHING UNIT	TEACHING UNIT	TEACHING UNIT
TU1_Fundamental	**TU1_Fundamental**	**TU1_Fundamental**
TUF : Code : TUF 1.1, Credit : 10, Coeff : 5	TUF : Code : TUF 2.1, Credit: 18, Coeff : 9	TUF : Code : TUF 3.1, Credit: 18, Coeff : 9
Subject 1: Foodbiochemistry **Subject2:**Foodmicrobiology	**Subject1 :** Agro-industrial technology II **Subject2 :** Purification and recovery of agro-industrial residues **Subject 3 :** Food toxicology	**Subject1 :** Microbiological control of foods **Subject2 :** Food quality and safety **Subject3 :** GMO foods
TU2_Fundamental		
TUF : Code : UEF 1.2, Credit : 8, Coeff : 4		
Subject1: FoodindustrytechnologyPart I**.** **Subject2:**Foodandhumannutrition.		
TU_ Methodology	**TU_ Methodology**	**TU_ Methodology**
TUM : Code : TUM 1.1, Credit : 9 Coeff : 5	TUM : Code : TUM 2.1, Credit : 9 Coeff : 5	TUM : Code : TUM 3.1, Credit : 9 Coeff : 5
Subject 1: Sensory Food Analysis Methods **Subject 2 :** Statistics applied to sensory analysis	**Subject 1 :** Biochemical analysis methods **Subject 2 :** Methods of extracting and purifying biomolecules of agri-food interest	**Subject 1 :** Research methods **Subject 2 :** Marketing of agro-food products
TU_Discovery	**TU_Discovery**	**TU_Discovery**
TUD : Code : TUD 1.1, Credit : 1, Coeff : 1	TUD : Code : TUD 2.1, Credit : 1, Coeff : 1	TUD : Code : TUD 3.1, Credit : 1, Coeff : 1
Subject 1: Informatic sciences	**Subject 1 :** Organization and management of the laboratory	**Subject 1 :** Bio-statistics
TU_Tranversal	**TU_Tranversal**	**TU_Tranversal**
TUT : Code : TUT 1.1, Credit : 2 Coeff : 2	TUT : Code : TUT 2.1, Credit : 2 Coeff : 2	TUT : Code : TUT 3.1, Credit : 2 Coeff : 2
Subject 1 : Communication **Subject 2 :** Scientific editing	**Subject 1 :** Scientific English I **Subject 2 :** Legislation	**Subject 1 :** Scientific English II **Subject 2 :** Entrepreneurship