After completing the doctoral study in Food Technology and Nutrition, the student will be able to:

DPTN1 Independently create and conduct scientific research in the appropriate scientific field

DPTN2 Critically evalate new research methods, the social benefit of research results and the ethics of research

DPTN3 Take responsibility for the success of conducting research in the appropriate scientific field, its ethics and impact on the social community

DPTN4 Develop new methods of analyzing contaminants in food, their control and prevention of occurrence in food

DPTN5 Argumentatively and critically communicate with scientists, experts and the wider community on topics from the narrower field of research

DPT1 Apply the principles of sustainable food production and serving by proposing measures for the use of by-products of the food industry and food residues, new solutions in the disposal of waste materials and the rationalization of energy costs

DPT2 Propose new process solutions in food production, through the application of statistical analyses, non-destructive techniques, process optimization and knowledge in the development of products and packaging (for major PT)

DPT3 Develop new products, with satisfactory sensory properties and quality, and safe for the consumer, in accordance with legal regulations and trends in nutrition

DN1 Improve nutritional guidelines and menus for different groups of consumers using the latest knowledge about the interactions of food ingredients and the impact of food processing on nutritional value, food metabolism and the specific needs of different groups of consumers (for major N)

DN2 Counsel patients on nutrition by applying the latest knowledge of food-drug interactions and anticipating the impact of their interactions on nutritional status

DN3 Apply the principles of biochemical analysis in nutritional research