

DIPLOMA SUPPLEMENT

This Diploma Supplement model was developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of the supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It should be free from any value judgements, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

- 1.1. Family name(s): SPANAKI
- 1.2 Given name(s): ZABIA
- 1.3 Date of birth (day/month/year): 20-11-1988
- 1.4 Student identification number or code(if available): TP0200

2. INFORMATION IDENTIFYING THE QUALIFICATION

- 2.1 Name of the qualification and (if applicable) title conferred (in original language):
ΠΤΥΧΙΟ (PTYCHIO) - DEGREE IN FOOD TECHNOLOGY
- 2.2 Main field(s) of study for the qualification:
FOOD TECHNOLOGY
- 2.3 Name and status of awarding Institution (in original language):
TECHNOLOGIKO EKPEDEFTIKO IDRIMA (TEI) LARISSAS
TECHNOLOGICAL EDUCATION INSTITUTE (TEI) OF LARISSA, STATE INSTITUTION OF HIGHER EDUCATION
- 2.4 Name and status of Institution (if different from 2.3) administering studies (in original language):
Same as 2.3
- 2.5 Language(s) of instruction/examination:
HELLENIC (GREEK)

3. INFORMATION ON THE LEVEL OF THE QUALIFICATION

- 3.1 Level of qualification:
FIRST CYCLE DEGREE LEVEL 5A (CLASSIFICATION ACCORDING TO ISCED OF UNESCO)
- 3.2 Official length of programme:
Length in years: 4
Weeks per year: 38
ECTS credits: 240
Work placement: SIX-MONTH PRACTICAL TRAINING
- 3.3 Access requirements:
LEAVING CERTIFICATE OF UPPER SECONDARY SCHOOL AND GENERAL UNIVERSITY ENTRANCE EXAMINATIONS

4. INFORMATION ON THE CONTENTS AND RESULTS GAINED

- 4.1 Mode of study:
FULL-TIME ATTENDANCE

- 4.2 Programme requirements:

Food Technology and Food Science offers students hands-on, real-world careers in applied science and technology. Industrial food scientists are needed in food quality management, processing, research and development, marketing and distribution. Employment can be found with companies that manufacture retail food products as well as companies supporting food manufacturers by supplying food ingredients, processing equipment and packaging materials, or providing services related to institutional feeding. Technical and administrative positions are also available in various government agencies (i.e. E.F.S.A.) and independent testing laboratories. Food scientists with an interest in teaching and research may find rewarding scholarly careers in educational institutions. An academic career usually requires an advanced degree (MSc or PhD) and research specialization in a particular area, such as food chemistry, microbiology, toxicology, engineering, nutrition or specific knowledge on a topic of food technology (i.e. milk products).

The courses of the Department of Food Technology cover the scientific and technological field of application of biological, chemical and natural sciences that are reported in the technology and the qualitative control of foods. Specifically, it covers the subjects of chemical composition of foods, natural-biological-biochemical action, nutritional value of their components, interactions of their

compounds with the materials of packing, improvement of the production stages, treatment, standardisation, analysis with modern analytical methods, biotechnology, food microbiology, food toxicology and development of new food products. Finally, particular importance has been given on the training of students in specialised subjects of food technology (i.e. milk and dairy products, meat and meat products, cereals and bakery products, fats and oils, wine and beverages, fruits and vegetables, etc). The Department of Food Technology promotes the production and the transfer of knowledge in the technology and the science of food, using teaching and applied research, and provides to its students the essential knowledge that will ensure their scientific and professional career and development.

4.3 Programme details (e.g. modules or units studied) and the individual grades/marks/credits obtained: (if this information is available on an official transcript this should be used here):

No	CODE	COURSE TITLE	SEM	EXAM	ECTS CREDITS	GRADE	REMARK
1	104	Biology	1	2011-12	5	5	CGB
2	102	Chemistry	1	2006-07	7	8,5	CGB
3	106	Food Science and Technology Principles	1	2006-07	4	5	CGB
4	105	Computer Science	1	2006-07	5	10	CGB
5	101	Mathematics	1	2012-13	5	6	CGB
6	103	Physics	1	2011-12	5	5,25	CGB
7	206	Introduction to Economics	2	2006-07	3	5,8	CGB
8	204	General Microbiology	2	2011-12	3	5	CGB
9	203	Applied Mathematics & Statistics	2	2006-07	5	6	CGB
10	205	Food Engineering I	2	2006-07	4	7,1	CGB
11	202	Organic Chemistry	2	2006-07	5	7	CGB
12	201	Quantitative Chemistry Analysis	2	2006-07	6	7	CGB
13	207	English Terminology	2	2006-07	4	6,25	CGB
14	304	Food Analysis I	3	2007-08	6	5,75	CGB
15	303	Food Biochemistry	3	2012-13	3	5,5	CGB
16	302	Food Engineering II	3	2007-08	4	6,3	CGB
17	305	Food Microbiology I	3	2011-12	6	6,1	CGB
18	306	Food Physicochemistry	3	2007-08	3	5,5	CGB
19	301	Food Chemistry	3	2011-12	8	5,5	CGB
20	406	Viticulture and Vine Products	4	2007-08	3	5	CGB
21	401	Food Analysis II	4	2012-13	6	7,25	CGB
22	403	Food Biotechnology and Industrial Microbiology	4	2011-12	7	5,5	CGB
23	402	Food Processing I	4	2011-12	6	6,85	CGB
24	404	Food Microbiology II	4	2011-12	5	6,75	CGB
25	405	Business Administration	4	2007-08	3	9	CGB
26	501	Food Preservation (Food Processing II)	5	2012-13	7	7,05	CGB
27	502	Food and Drinks Packaging	5	2012-13	7	5	CGB
28	503	Milk and Milk Products Technology and Quality Control	5	2011-12	8	5	CGB
29	602	Food Safety, Quality Assurance and Food Law	6	2009-10	5,5	5	CGB
30	603	Human Nutrition	6	2011-12	3	6,5	CGB
31	601	Sensory Evaluation of Food and Drinks	6	2008-09	5,5	7,4	CGB
32	702	Business Ethics	7	2011-12	3	6,5	CGB
33	703	Food Industry By-products Processing and Utilization	7	2011-12	5	5	CGB
34	701	New Products Research and Development	7	2009-10	8	5,75	CGB
35	704	Food Toxicology	7	2009-10	6	6	CGB
36	3000	Work Placement	8	-	10	Ung. Pass	CGB
37	2000	Dissertation	8	25/11/2014	20	8	CGB
38	856	Fish and Fish Products Technology and Quality Control	8	2011-12	8	6,25	CEL
39	857	Fermented Foods Technology and Quality Control	8	2008-09	8	5,1	CEL
40	854	Meat and Meat Products Technology and Quality Control	8	2011-12	8	6	CEL
41	858	Wine and Distillates Technology and Quality Control	8	2011-12	8	6,1	CEL

TOTAL ECTS CREDITS: 240.0

REMARKS: CGB=Courses of General Background, OC=Optional Courses, SPC=Specialization Courses, CEL=Core Electives, ER=Erasmus Recognition, SEL=Specialization Electives, Ung. Pass = Ungraded pass

Title of Degree dissertation: MUCUS CONTROL IN FOODS. (20 ECTS, grade: 8)

Work Placement :(10 ECTS)

4.4 Grading Scheme and, if available, grade distribution guidance:

According to the regulation of study, grading is in the ten-point scale:

- 8.50 to 10 = Excellent
- 6.50 to 8.49 = Very good
- 5.00 to 6.49 = Good

For the successful completion of a course the grade received must be equal to or higher than 5.00.

4.5 Overall classification of the qualification (in original language): 6,33 Good - Καλώς (Kalos)

5. INFORMATION ON THE FUNCTION OF THE QUALIFICATION

5.1 Access to further study:

A degree (PTYCHIO) from the Department provides the opportunity for access to postgraduate studies in order to obtain a specialist postgraduate diploma and/or a doctoral diploma.

5.2 Professional status (if applicable):

The professional rights determined by the Ministry of Education (P.D. 78/1989 - O.G. 36/7-2-89/A'). The graduates of the Department of Food Technology can be employed either as self-employed or in collaboration with other scientists, in research and application of Food Technology on modern and specialised sectors of food science and food processing, preservation and qualitative control of foods, and exploitation of by-products of food industries. The graduates can also be employed as executives in the private and public sector or as self-employed in: (a) Production and qualitative control in food industries as well as in food control and distribution services. (b) Food industry equipment and food additives marketing and distribution. (c) Establishment and operation of independent food analysis laboratories. (d) Studies on the financial feasibility of the establishment of a new food industry. (e) Exercise of any other activity according to their professional expertise on modern and specialised sectors of food science and technology. (f) Consultant in food legislation courts or other courts and in food authorities for the certification of food quality and safety.

6. ADDITIONAL INFORMATION

6.1 Additional Information:

6.2 Further information sources

European Union : <http://ec.europa.eu/>
Ministry of education: www.minedu.gov.gr
Web Site of the Institution: www.teilar.gr
Web site of the department: <http://www.food.teilar.gr>

7. CERTIFICATION OF THE SUPPLEMENT

7.1 Date : 30/12/1899

7.2 Names and Signatures :

Dr STAVROS LALAS
Professor

MARINA ALEXAKI-KOLLATOU

7.3 Capacity : Head of the Department

Head of Student Registry

7.4 Official Stamp or seal:

8. INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM

(i) Structure

According to the Framework Law (2007), higher education consists of two parallel sectors: the University sector (Universities, Polytechnics, Fine Arts Schools, the Open University) and the Technological sector (Technological Education Institutions (TEI) and the School of Pedagogic and Technological Education). The same law regulates issues concerning governance of higher education along the general lines of increased participation, greater transparency, accountability and increased autonomy. There are also State Non-university Tertiary Institutes offering vocationally oriented courses of shorter duration (2 to 3 years) which operate under the authority of other Ministries.

(ii) Access

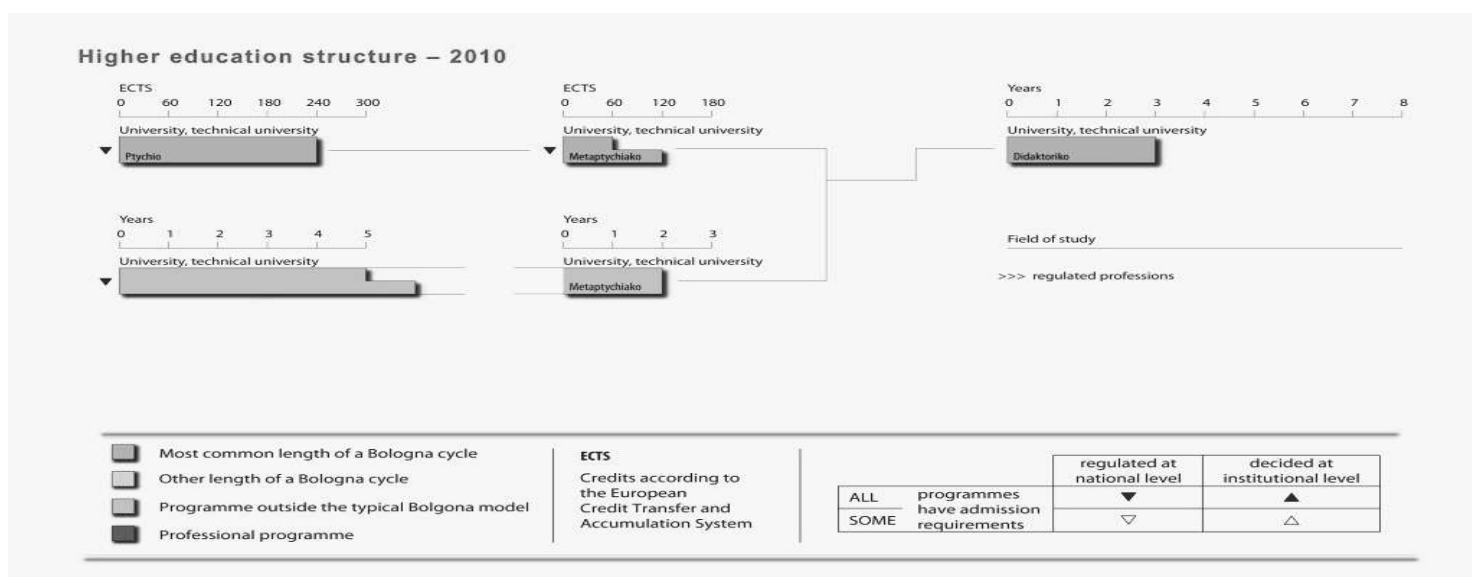
Entrance to the various Schools of the Universities (Panepistimio) and Technological Education Institutions (Technologiko Ekpaideftiko Idryma - TEI) depends on the general score obtained by Lyceum graduates on the Certificate, on the number of available places (numerus clausus) and on the candidates' ranked preferences among schools and sections.

(iii) Qualifications

Students who successfully complete their studies in universities and TEI are awarded a Ptychio (first cycle degree). First cycle programmes last from four years for most fields to five years for engineering and certain other applied science fields and six years for medicine. The Ptychio leads to employment or further study at the post-graduate level that includes the one year second cycle leading to the second degree, Metaptychiako Diploma Eidikefsis - equivalent to the Master's degree - and the third cycle leading to the doctorate degree, Didaktoriko Diploma. Recent legislation on quality assurance in Higher Education, the Credit Transfer System and the Diploma Supplement defines the framework and criteria for evaluation of university departments and for certification of student degrees. These measures aim at promoting student mobility and contributing to the creation of a European Higher Education Area.

A detailed description of the Greek Education System is offered in:

- * EURYDICE (<http://www.eurydice.org>) database of the European Education Systems.
- * http://eacea.ec.europa.eu/education/eurydice/documents/thematic_reports/122EN.pdf (pages 82,83)



This Diploma Supplement is issued and administered by the Technological Education Institute (TEI) of Thessaly according to the provisions of Article 8 (§6&7) Presidential Decree 83/2013 (Gov. Gazette 123/3-6-2013/A) and Article 7 of Law 4009/2011 as amended with Article 7 § 4c of Law 4142/2013 (Gov. Gazette 83/9-4-2013 vol. A).