



# Politechnika Łódzka

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Organizational unit running the field of study:

Faculty of Biotechnology and Food Sciences

Cycle of study:

First-cycle

Mode of study:

Full-time (degree programme)

Language of instruction:

Polish

Degree awarded:

Bachelor of Science

Duration of study:

3,5 years

Description of the field of study:

Graduates are guaranteed to acquire knowledge and skills necessary to plan, organize and control the manufacture of cosmetics, including innovative natural cosmetics. They are certain to learn to design cosmetic products, direct and manage processes of testing and launching cosmetics into the market, use them efficiently in beauty parlors and spas, establish partnerships with companies distributing raw materials for cosmetic applications. They will also obtain competences to run their own business.

Once they graduate, they will be able to work at companies that manufacture, test and launch cosmetic products into the market, and at beauty parlors. By reason of their broad knowledge, they will also be prepared to work in pharmaceutical and chemical companies as well as research and development laboratories.

Specializations:

- food analysis and quality evaluation
- food and cosmetic raw materials chemistry
- food technology

Graduate profile:

Graduates have theoretical and practical training to take on engineering roles in many branches of the food industry. They are prepared to work at organizations and institutions which deal in food, deal with food quality control or human nutrition. They have interdisciplinary education combining knowledge of mathematics, physics and chemistry with technical, technological, nutrition and economic

knowledge. Graduates are specialists in manufacturing, preserving, storing, analysis and quality evaluation of raw materials and food products. They are expected to use their knowledge to design new technologies, environmentally friendly ones since graduates are also familiar with environmental protection. Their understanding of food analysis, biochemistry, microbiology and information technology enables them to perform analytical projects.

Graduates know principles of human nutrition. They are prepared to implement quality assurance systems, work safety and to co-manage production, including economic calculation. Graduates are able to use the language skills (B2) they acquired during their studies while performing the previously mentioned jobs. By reason of their broad knowledge of chemistry they are also appreciated by cosmetic and pharmaceutical industry employers. Their comprehensive training enables them to adapt easily to the job requirements in other disciplines. They are also able to start their own manufacturing and commercial activity. Graduates may develop their professional skills as well as continue their education in a second-cycle degree in this field of study.

Date of enrolment:

12th of June - 10th of July 2023

Admission requirements:

- [Admissions calendar](#) [1]
- [Required documents](#) [2]
- [Fees](#) [3]

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## Source

**URL:**<https://rekrutacja.p.lodz.pl/en/technologia-zywnosci-i-zywienie-czlowieka-first-cycle-faculty-biotechnology-and-food-sciences>

## Links

[1] <https://rekrutacja.p.lodz.pl/en/deadlines> [2] <https://rekrutacja.p.lodz.pl/en/documents> [3] <https://rekrutacja.p.lodz.pl/en/tuition-fees>