

## FACULTY OF INDUSTRIAL CHEMISTRY AND ENVIRONMENTAL ENGINEERING

## COMPETENCES OF UPT GRADUATE IN:

Fundamental domain: Engineering Sciences

Master's degree study programme:

„CONTROLLING AND ADVISING OF FOOD PRODUCTS”

(Master's study field: Chemical engineering )

No.	Competences
<i>Professional competences 85%</i>	
C1	Acquiring of new and advanced knowledge in the program field (30%)
C2	Developing of the analysis and synthesis capacities for the new knowledge, increasing the capacity of identification of new ways for field developing and the possibility of own professional completion (15-40%)
C3	Understanding and creative application of the specific research and design principles and techniques (15-40%)
C4	Developing of individual and team working capacities in the research and design fields (15%)
<i>Transversal competences 15%</i>	
CT1	Performing complex professional tasks fulfilling ethical professional standards under the guidance of a personal schedule based on self-appropriate study (5%)
CT2	Planning, monitoring and assumption of a subordinated group professional tasks (5%)
CT3	Continuous information and up-to-date documentation in personal and connected activity fields, correlated with labor market (5%)