Universidad del País Vasco
Euskal Herriko Unibertsitatea

FARMAZIA FAKULTATEA
FACULTAD DE FARMACIA

PHARMACY FACULTY

Double Bachelor's Degree in Pharmacy + Human Nutrition and Dietetics/ Food Science and Technology / Environmental Sciences / Pharmacy / Human Nutrition and Dietetics

www.ehu.eus

Pharmacy Faculty

Our commitment: teaching and research excellence

The mission of our university faculty is to generate, develop and disseminate knowledge in the field of health sciences and in science and technology areas, in order to meet the needs of society. Our research activity makes the faculty a R&D&i benchmark centre in the Basque Country.

Our goal is to offer our students a sound scientific base to develop the professional skills of each of the degrees; students are also provided with practical experience in order to carry out their work with professionalism and with ethical and social commitment.

The faculty is institutionally accredited as a centre of the Basque University System and holds the Quality Assurance Systems (IQAS) certification of the AUDIT programme.

THAT ADD

4
bachelor's degrees

1
double degree

4
master's degrees

+80
places in European universities and associated countries

+100
places in universities of the Spanish

+200
places in Latin America and Other Destinations

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@upvehu_gara UPV/EHU
UPV/EHU
UPV/EHU

OUR FACILITIES

Teaching spaces:
- 22 classrooms with audio-visual equipment
- 11 classrooms equipped with videoconferencing system
- 4 multipurpose classrooms for group work

Laboratories:
- Teaching and research laboratories
- 3 multi-purpose laboratories for general use
- Microscopy Laboratories

Company learning centre:
- UPV/EHU- Novaltia Pharmacy Learning Centre

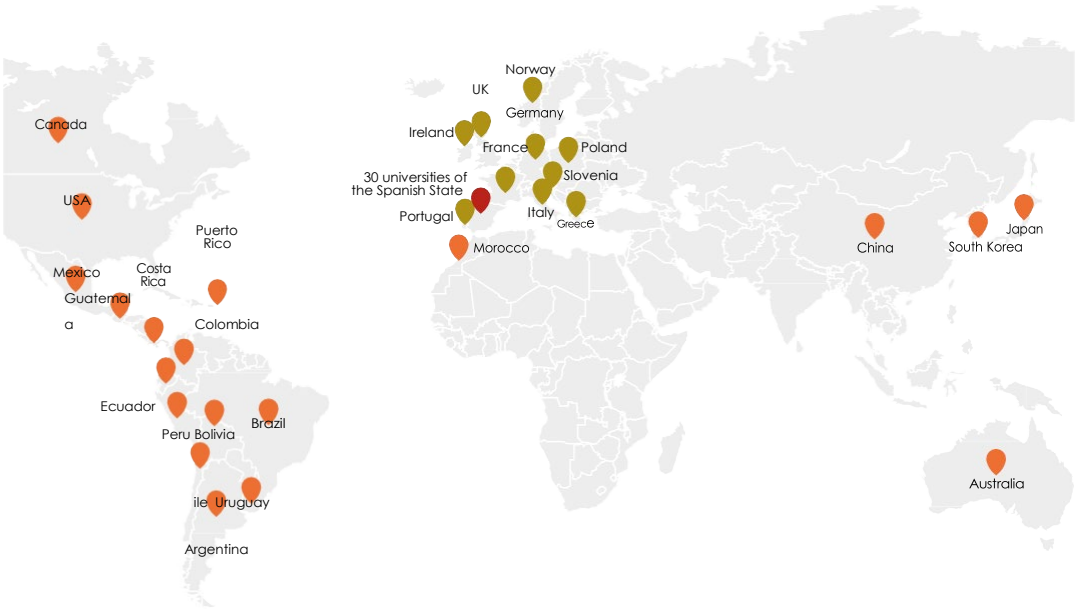
Spaces for the independent use of students
- 66 IKD study places in the centre
- Classroom for group work and other activities

Other spaces
- Pilot plant for food processing
- Conference Room equipped for videoconferencing and simultaneous interpreting booth
- Assembly Hall
- 3 computer rooms
- Boardroom

We train professionals to contribute to the development and wellbeing of our society.

MOBILITY PROGRAMMES

- ***SICUE*** universities of the Spanish State
- ***ERASMUS +*** European universities
- ***Latin America and Other Destinations***



Here is all the information about the centre's mobility programmes

MULTILINGUAL TEACHING

All degrees can be taken in Basque and Spanish.

The faculty actively participates in the Multilingualism Plan of the UPV/EHU, and offers an increasing number of subjects in English each year and in the English Friendly Course (EFC).

UNIVERSITY WORK PLACEMENTS

- Compulsory external work placements in the final years of the five undergraduate degrees
- Voluntary extracurricular work placements, especially during the non-teaching period
- Over 200 agreements with companies and institutions for work placements
- The placements can be at university research laboratories

FINAL DEGREE PROJECT

The Final Degree Project is carried out under the supervision of the degree lecturers and may be:

- A literature review on a topic related to the degree
- Experimental work that can be carried out in UPV/EHU research groups and in the centres where the work placements are completed

WHERE OUR DEGREES WILL BE TAUGHT

Experience the Álava Campus!

+7,000 students

7

1 university hall of residence

Ostatu Service: we will help you find accommodation

2 libraries

Art, musical and cultural activities

1 sports centre
1 gymnasium
Partner sports centres

Learn languages
Linguistic accreditations

Job Centre

Double Bachelor's Degree
PHARMACY + HUMAN NUTRITION AND DIETETICS

Branch of knowledge: Health Sciences

Students on the Double Degree in Pharmacy and Human Nutrition & Dietetics will graduate with two official degrees and with expertise in the fundamental areas related to medicine, food, nutrition and dietetics; they are thus qualified to practice both professions, which are highly sought after in the health field.

The close relationship between the competences of the pharmacist and the dietitian-nutritionist makes these two health professions complementary. Given that both degrees have subjects in common, it has been possible to design a six-year curriculum, thus optimizing the time needed to study both degrees.

This Double Degree is markedly experimental in nature: practical laboratory sessions are an important part of teaching. The compulsory external placements of the Pharmacy degree take place in in pharmacies or hospital pharmacy services, while those linked to the Degree in Human Nutrition and Dietetics are in both public and private hospitals, collective catering companies, social welfare centres, educational centres, etc. While on the placements, students will come into direct contact with the professional reality in which they will be working in the future.

At the end of this degree, you will be able to...

Identify, design, analyse, produce and supply drugs and medicines; provide pharmacotherapeutic advice; know the composition, properties and nutritional value of food; design menus and plan dietetic-nutritional treatments.

Develop communication skills to deal with patients, work with multidisciplinary teams and know the ethical and deontological principles governing both health professions.

This double degree gives direct access to PhD programmes.

Career opportunities:

This Double Degree will allow you to access the following professional fields:

- Pharmacies
- Hospital Training Specialities (FIR)
- Clinical nutrition, nutrition counselling & education
- Management in the Health Administration
- Collective catering
- Analytical Laboratories
- Pharmaceutical Distribution
- Pharmaceutical, chemical and food industry
- Food safety
- Sports nutrition and other specific groups
- Teaching
- Research: in the pharmaceutical sector, in dietetics and nutrition; as well as in biotechnology, biomedicine, chemistry, cosmetics

Here you will find more specific information on this degree:

If you are interested in contributing to people's health as an expert in medicine, food, nutrition and dietetics, and you also have a grounding in biology and chemistry, the Double Degree in Pharmacy and Human Nutrition and Dietetics is the opportunity to work in these two health professions.

SYLLABUS

FIRST YEAR 72 credits (60 core + 12 compulsory subjects)

1st four-month period

- Food & Culture
- Cell & Tissue Biology
- Physics
- Mathematic & Statistics
- General & Inorganic Chemistry

2nd four-month period

Human Anatomy
- Plant Biology
- Biochemistry
- Physicochemistry
- Legislation, Codes of Practice and Management
- Organic Chemistry

SECOND YEAR 72 credits (24 core + 48 compulsory subjects)

1st four-month period

- Extended Organic Chemistry
- Molecular Biology
- Human Physiology
- Psychology & Communication
- Analytical Chemistry

2nd four-month period

- Clinical Biochemistry
- Physiopathology
- Immunology
- Microbiology & General Parasitology
- Chemistry and Biochemistry of Food
- Instrumental Techniques

THIRD YEAR 74 credits (compulsory subjects)

1st four-month period

- Bromatology
- Pharmacology I
- Microbiology & Descriptive Parasitology

2nd four-month period

- Galenical Pharmacy
- Pharmacology II
- Human Nutrition
- Culinary & Food Processing Technology

Annual

- Pharmaceutical Chemistry

FOURTH YEAR 72 credits (compulsory subjects)

1st four-month period

- Biopharmacy and Pharmacokinetics
- Pharmacognosy
- Pharmaceutical Technology I

2nd four-month period

- Clinical Pharmacy and Pharmacotherapy
- Management, Planning, Legislation & Codes of Practice
- Pharmaceutical Technology II

Annual

- General and Applied Dietetics
- Food Quality and Safety

FIFTH YEAR 60 credits (54 compulsory subjects + 6 Final Degree Project)

1st four-month period

- Community Food
- Immunonutrition & Food Allergies
- Microbiology & Clinical Parasitology
- Public Health
- Toxicology

2nd four-month period

- Guided Practical Training in Pharmacy

FINAL DEGREE PROJECT (Pharmacy)

SIXTH YEAR 60 credits (50 compulsory subjects + 10 Final Degree Project)

1st four-month period

- Diet Therapy
- Nutritional Epidemiology
- Nutrition and Dietetics in Specific Groups
- Collective Restoration

2nd four-month period

- Guided Practical Training in Human Nutrition and Dietetics

FINAL DEGREE PROJECT (Human Nutrition and Dietetics)

BACHELOR'S DEGREE IN FOOD SCIENCE AND TECHNOLOGY

Branch of knowledge: Science

We have witnessed countless changes and transformations in terms of food in recent years; the food industry therefore needs professionals who have in-depth knowledge of all the stages of the food chain.

The Degree in Food Science and Technology will train you to analyse the raw materials, composition and technological and biotechnological processes involved in the design, processing, transformation, packaging, storage and distribution of food. The analysis of agri-food products and their quality are some of the subjects studied in this degree, along with the health controls of food consumed by human beings.

This degree is markedly experimental in nature, and includes laboratory work and field practical sessions, which are complemented by compulsory external work placements in centres related to the food industry.

If you are interested in the world of food and its production, you want to contribute to improving food quality and safety, and you also have a grounding in subjects such as chemistry, you have the ideal profile for the Degree in Food Science and Technology.

At the end of this degree, you will be able to...

Know the basic fundamentals of raw materials, composition and processes involved in the preparation, packaging and distribution of food; manage quality systems to ensure the safety and quality of food and processes; advise the food industry and consumers; and develop and evaluate food regulations.

Career opportunities:

You will be able to work in the food industry, research technology centres, laboratories or consultancies, among others, carrying out the following tasks:

- Management, evaluation and quality control of processes, products and waste in the food industry
- Food processing
- Management, evaluation and control in Food Safety
- Food Marketing & Merchandising
- Design, development and innovation of food processes and products
- Legal, scientific and technical advice
- Collective Catering
- Teaching
- Research in the agriculture, fisheries, livestock and food sector

Here you will find more specific information on this degree:

SYLLABUS

FIRST YEAR 60 credits (36 core + 24 compulsory subjects)

1st four-month period

- Biology
- The Economy & the Food Industry
- Mathematics
- Production of Raw Materials
- General Chemistry

2nd four-month period

- Food, Technology and Culture
- Chemical Analysis
- Statistics
- Physics
- Physical Chemistry

SECOND YEAR 60 credits (30 core + 30 compulsory subjects)

1st four-month period

- Biochemistry
- Foundations of Microbiology
- Chemical Engineering
- Organic Chemistry

2nd four-month period

- Food and Public Health
- Nutrition and Dietetics
- Basic Operations I

Chemistry and Biochemistry of Food

THIRD YEAR 60 credits (48 compulsory subjects + 12 electives)

1st four-month period

- Food Regulations and Legislation
- Basic Operations II
- Enzymatic Technology in the Food Industry
- Food Toxicology

Elective

- Sensorial Assessment of Foodstuffs
- Industrial Microbiology
- Norms and Usage in Basque

2nd four-month period

- Bromatology
- Microbiology and Food Hygiene
- Food Technology I

Elective

- Communication in Basque: Science & Technology
- Oenology
- Nanoscience and Nanotechnology for the Food Industry

FOURTH YEAR 60 credits (48 compulsory subjects + 6 electives + 6 Final Degree Project)

1st four-month period

- Science & Technology of Meat, Fish and their Derivatives
- Science & Technology of Milk and its Derivatives
- Quality Management & Food Safety
- Food Technology II

2nd four-month period

- Design & Innovation
- Guided Practical Training

Elective

- Science & Technology of Vegetables and their Derivatives
- Processed Food Products and New Trends
- International Workshop on Food Product and Process Development

FINAL DEGREE PROJECT

BACHELOR'SDEGREE IN ENVIRONMENTAL SCIENCES

Branch of knowledge: Science

We are increasingly aware of the need to design development models that protect the environment and natural resources. The challenges we face are diverse: sustainable development, water treatment and purification, control and treatment of emissions into the atmosphere, waste management, territorial planning, renewable energies... people with specific training in Environmental Sciences are needed to face all these challenges with rigour and solvency.

You will be trained as a professional capable of analysing and implementing actions aimed at environmental prevention and protection from a comprehensive approach, which includes technical, scientific, economic, legal and social factors.

This Degree is markedly experimental in nature and a quarter of the time is spent in laboratory and field practical sessions. The compulsory work placements will allow you to learn firsthand about the daily work of this profession.

If you are passionate about the environment, want to improve your environment and have a grounding in biology and chemistry, the Degree in Environmental Sciences is perfect for you.

Here you will find more specific information on this degree:

At the end of this degree, you will be able to...

Analyse, manage and conserve the environment and associated resources in natural, rural or urban environments, design communication and environmental education campaigns, evaluate the environmental impact of projects, plans and programmes, and develop environmental management systems in the company.

Career opportunities:

The multidisciplinary profile of this degree will allow you to access a variety of professional fields:

- Environmental audits and consultancy in companies and public bodies
- Training and environmental education in natural parks, interpretation centres, schools, etc.
- Analysis and control of air, water and soil quality
- Waste management
- Implementation of pollutant control systems
- Control and treatment of contaminated soils
- Management of the natural environment
- Teaching
- Research in the environmental sector and in the field of plant and animal biology, inter alia

SYLLABUS

FIRST YEAR 60 credits (48 core + 12 compulsory subjects)

1st four-month period

- Geographical Analysis
- Biology
- Geology
- Mathematics
- Chemistry I

2nd four-month period

- Animal Biology. Zoology
- Plant Biology
- Statistics
- Physics
- Chemistry II

SECOND YEAR 60 credits (12 core + 48 compulsory subjects)

1st four-month period

- Analysis of Pollutants
- Bases of Environmental Engineering
- Ecology
- Geomorphology and Edaphology

2nd four-month period

- Environmental Administration and Legislation
- Biodiversity
- Environment and Society
- Treatment of the Environmental Pollution

THIRD YEAR 60 credits (48 compulsory + 12 elective subjects)

1st four-month period

- Sustainable Economics
- Management & Conservation of Fauna & Flora
- Meteorology and Oceanography
- Geographic Information Systems

Elective

- Norms and Use of the Basque Language
- Remote Sensing, Maps and Geological Risks

2nd four-month period

- Project Organisation and Management
- Environmental Impact Assessment and Management Systems
- Land Use Planning and Environment
-

Elective

- Case Studies in Environmental Pollution
- Communication in Basque: Science & Technology
- Plant Diagnosis and Restoration

FOURTH YEAR 60 credits (44 compulsory subjects + 6 electives + 10 Final Degree Project)

1st four-month period

- Environmental Education and Social Practices
- Environmental Epidemiology & Public Health
- Energy Management & Eco-Efficiency
- Techniques Applied in Field Work

Elective

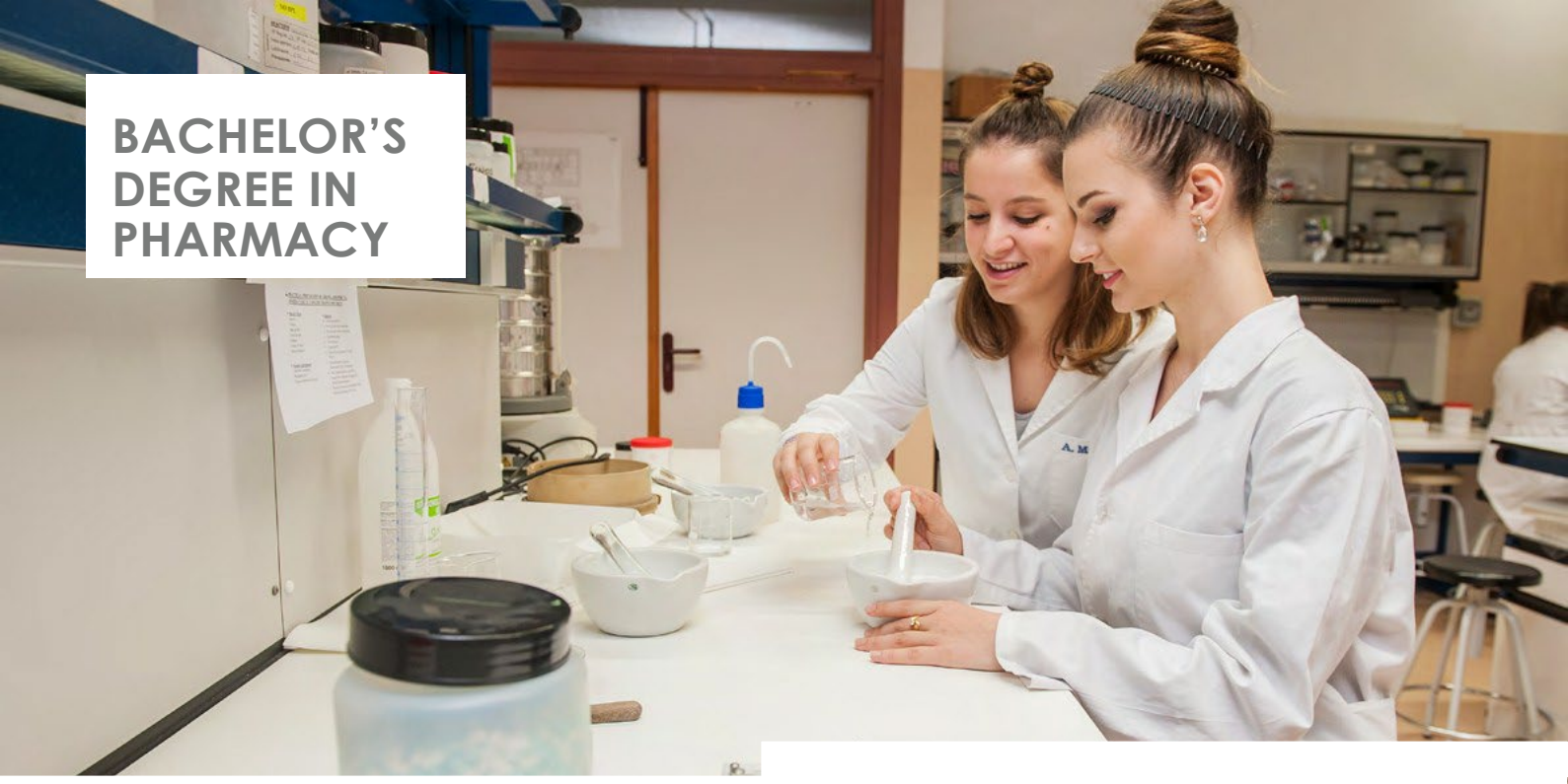
- Extended Geographic Information Systems
- Waste Management

2nd four-month period

In-company Practical Training

FINAL DEGREE PROJECT

BACHELOR'S DEGREE IN PHARMACY



Branch of knowledge: Health Sciences

Medicines today cure countless diseases, improve the quality of life, and even the life expectancy of people. They are an essential aspect of our lives and the basis of the Degree in Pharmacy

This qualification will train you as a healthcare professional, the highest expert in the production, conservation and dispensing of medicines and the impact they have on human health.

Furthermore, the Degree in Pharmacy will train you for scientific research, the search for new active compounds, and for the design and manufacture of new drugs for the treatment and eradication of the most important diseases.

The degree is eminently practical, a quarter of the teaching is carried out in the laboratory and in computer practical sessions. During the compulsory work placements in
Pharmacies or in Hospital Pharmacy Services, you will get to know your future profession firsthand

If you have an interest in scientific knowledge and in the field of health and medicines, the ability to treat and care for healthy and sick people, and you have a grounding in biology and chemistry, as well as in mathematics and physics, the Degree in Pharmacy is the one for you.

Here you will find more specific information on this degree:

At the end of this degree, you will be able to...

Identify, design, analyse and produce drugs and medicines, as well as preparing and supplying them; develop communication skills to deal with patients, work with multidisciplinary teams; provide therapeutic advice in pharmacotherapy and diet therapy; and will know the ethical and deontological principles that govern working as a professional in this field.

The Degree in Pharmacy is recognised as Level 3 (Master's Degree) of the Spanish Qualification Framework for Higher Education (MECES) and gives direct access to the PhD.

Career opportunities:

The Degree in Pharmacy will qualify you to work in a wide range of areas:

- Pharmacies: production, storage and dispensing of medicines, health promotion and education
- Hospital Training Specialities (FIR)
- Pharmaceutical and chemical industry: drug design, production and analysis
- Analytical Laboratories
- Pharmaceutical Distribution
- Management in the Health Administration
- Teaching
- Research in the pharmaceutical, biotechnology, biomedical, chemical, cosmetic sectors etc.

SYLLABUS

FIRST YEAR 60 credits (54 core + 6 compulsory subjects)

1st four-month period

- Cell & Tissue Biology
- Physics
- Mathematic & Statistics
- Inorganic & General Chemistry

2nd four-month period

- Human Anatomy
- Plant Biology
- Biochemistry
- Physicochemistry
- Organic Chemistry

SECOND YEAR 60 credits (9 core + 51 compulsory subjects)

1st four-month period

- Extended Organic Chemistry
- Molecular Biology
- Human Physiology
- Analytical Chemistry

2nd four-month period

- Clinical Biochemistry
- Physiopathology
- Immunology
- Microbiology & General Parasitology
- Instrumental Techniques

THIRD YEAR 60 credits (54 compulsory subjects + 6 electives)

1st four-month period

- Pharmacology I
- Microbiology & Descriptive Parasitology
- Nutrition and Bromatology
- Pharmaceutical Chemistry (annual)

2nd four-month period

- Galenical Pharmacy
- Pharmacology II
- Pharmaceutical Chemistry (annual)

Elective

- General Structural Biopathology

Tropical Medicine: Imported & Travel Diseases

FOURTH YEAR 60 credits (48 compulsory subjects + 12 electives)

1st four-month period

- Biopharmacy and Pharmacokinetics
- Pharmacognosy
- Pharmaceutical Technology I

Elective

- Forensic Chemical Analysis
- Nutritional Advice in Pharmacy
- Norms and Usage in Basque

2nd four-month period

- Clinical Pharmacy and Pharmacotherapy
- Management, Planning, Legislation & Codes of Practice
- Pharmaceutical Technology II

Elective

- Pharmaceutical Care
- Communication in Basque: Health Area
- Neuropharmacology of Drug Use and Abuse

FIFTH YEAR 60 credits (42 compulsory subjects + 12 Electives + 6 Final Degree Project)

1st four-month period

- Microbiology & Clinical Parasitology
- Public Health
- Toxicology

Elective

- Dermopharmacy
- Structural Determination of Pharmaceuticals
- Pharmacovigilance
- Medicinal Plants & their Active Ingredients

2nd four-month period

- Guided Practical Training

FINAL DEGREE PROJECT

BACHELOR'S DEGREE IN HUMAN NUTRITION AND DIETETICS

Branch of knowledge: Health Sciences

We are what we eat. The food we eat provides us with the necessary energy to carry out our vital functions, but it also helps to repair and rebuild tissues in our body. We now know that proper nutrition prevents diseases, and that it can also contribute to their treatment, which explains the research in this area of knowledge

This Degree will train you as a health professional expert in nutrition and dietetics so that you can advise healthy people or people with a pathology, by designing menus or managing food programs. In addition, it will train you to address health issues related to weight, or chronic disease from a nutritional point of view.

Your training will be completed with compulsory work placements in public centres or in private companies and institutions.

If you are interested in issues related to food and health and their scientific-technological approach, if you have an ethical commitment and you have a grounding in biology, chemistry, as well as mathematics, the Degree in Human Nutrition and Dietetics is the degree for you.

Here you will find more specific information on this degree:

At the end of this degree, you will be able to...

Identify and classify foods and foodstuffs, analyse and determine their composition, properties, their nutritional value, develop policies on food, nutrition and food safety, advise on the marketing and labelling of food products, interpret nutritional diagnosis, design menus and plan dietary treatments.

Career opportunities:

You will have access to numerous professional fields:

- Clinical Nutrition & Nutritional Advice
- Nutritional Education
- Collective Catering: education centres, hospitals, residential homes, hotels, restaurants, etc.
- Food industry
- Food safety
- Sports Nutrition
- Public Health
- Teaching
- Research in the field of Dietetics and Nutrition

SYLLABUS

FIRST YEAR 60 credits (42 core + 18 compulsory subjects)

1st four-month period

- Food and Culture
- Cell & Tissue Biology
- Statistics
- Psychology & Communication
- General Chemistry and Physicochemistry

2nd four-month period

- Human Anatomy
- Biochemistry
- Legislation, Codes of Practice & Management
- Organic Chemistry Chemistry and Biochemistry of Food

SECOND YEAR 60 credits (21 core + 39 compulsory subjects)

1st four-month period

- Bromatology
- Gene Expression & Metabolic Control
- Human Physiology
- Immunonutrition & Food Allergies

2nd four-month period

- Physiopathology
- Microbiology & General Parasitology
- Human Nutrition

Culinary & Food Processing Technology

THIRD YEAR 60 credits (48 compulsory + 12 elective subjects)

1st four-month period

- Community Food
- General & Applied Dietetics (annual)
- Nutritional Epidemiology
- Food Quality and Safety (annual)

Elective

- Anatomy Applied to Human Nutrition
- Plants in Human Food
- Norms and Usage in Basque

2nd four-month period

- General & Applied Dietetics (annual)
- Microbiology and Food Hygiene
- Public Health
- Food Quality and Safety (annual)

Elective

- Biochemistry & Bio-physics of Sport & Development
- Communication in Basque: Health Area
- Sociology of the Food System

FOURTH YEAR 60 credits (44 compulsory subjects + 6 electives + 10 Final Degree Project)

1st four-month period

- Diet Therapy
- Nutrition and Dietetics of Specific Groups
- Collective Restoration

Elective

- Design and Innovation in the Food Industry
- Physiology of Dypsic and Food Behaviour

2nd four-month period

- Guided Practical Training

FINAL DEGREE PROJECT

POSTGRADUATE STUDIES AT THE UPV/EHU

After completing your undergraduate studies, you will be able to complete your training with a postgraduate degree. The UPV/EHU offers more than 150 postgraduate programmes that will allow you to specialise in the professional field that you choose.

You can check out our university master's degree and own qualifications here: www.ehu.eus/es/web/estudiosdeposgrado-graduondokoikasketak

Thank you for choosing the University of the Basque Country. We look forward to seeing you.

This leaflet is only for information purposes. Latest update: December 2022.