|  |  |
| --- | --- |
| **BLOQUE** | **MAPA CURRICULAR DE LAS EXPERIENCIAS EDUCATIVAS DEL PROGRAMA DE INGENIERIA EN ALIMENTOS 2011 342 créditos** |
| **1** | **ALGEBRA**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **QUÍMICA**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **INGLES I**

|  |  |  |
| --- | --- | --- |
| **0** | **6** | **6** |

 | **FISICA**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **CALCULO DE UNA VARIABLE**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **HPCC**

|  |  |  |
| --- | --- | --- |
| **2** | **2** | **6** |

 | **COMPUTACIÓN BÁSICA**

|  |  |  |
| --- | --- | --- |
| **0** | **6** | **6** |

 |  |

|  |  |  |
| --- | --- | --- |
|  |  | **50** |

 |
| **2** | **ALGORITMOS COM****PUTACIONALES Y** **PROGRAMACIÓN**

|  |  |  |
| --- | --- | --- |
| **2** | **2** | **6** |

 | **CALCULO MULTIVARIABLE**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **INGLES II**

|  |  |  |
| --- | --- | --- |
| **0** | **6** | **6** |

 | **DIBUJO DE INGENIERÍA**

|  |  |  |
| --- | --- | --- |
| **0** | **3** | **3** |

 | **BIOLOGÍA CELULAR**

|  |  |  |
| --- | --- | --- |
| **3** | **0** | **6** |

 | **QUÍMICA ORGANICA**

|  |  |  |
| --- | --- | --- |
| **3** | **4** | **10** |

 | **INTRODUCCIÓN A LA QUIMICA ANALITICA INST**

|  |  |  |
| --- | --- | --- |
| **0** | **4** | **4** |

 | **TALLER DE LECTURA Y REDACCION**

|  |  |  |
| --- | --- | --- |
| **2** | **2** | **6** |

 |

|  |  |  |
| --- | --- | --- |
|  |  | **49** |

 |
| **3** | **GEOMETRIA ANALITICA**

|  |  |  |
| --- | --- | --- |
| **2** | **1** | **5** |

 | **ECUACIONES DIFERENCIALES**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **PROBABILIDAD Y ESTADISTICA**

|  |  |  |
| --- | --- | --- |
| **3** | **2** | **8** |

 | **TERMODINAMICA**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **MICROBIOLOGIA DE ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 | **QUIMICA ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **BIOETICA**

|  |  |  |
| --- | --- | --- |
| **0** | **2** | **2** |

 |  |

|  |  |  |
| --- | --- | --- |
|  |  | **47** |

 |
| **4** | **FISICOQUIMICA DE ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **3** | **4** | **10** |

 | **METODOS NUMERICOS**

|  |  |  |
| --- | --- | --- |
| **2** | **2** | **6** |

 | **DISEÑO DE EXPERIMENTOS**

|  |  |  |
| --- | --- | --- |
| **0** | **0** | **4** |

 | **BALANCE DE MATERIA Y ENERGIA**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **BIOQUIMICA DE ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **ELECTIVA**

|  |  |  |
| --- | --- | --- |
|  |  | **6** |

 | **ELECTIVA**

|  |  |  |
| --- | --- | --- |
|  |  | **6** |

 |  |

|  |  |  |
| --- | --- | --- |
|  |  | **48** |

 |
| **5** | **ANALISIS DE ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 | **FENOMENOS DE TRANSPORTE EN ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **PROPIEDADES FUNCIONALES DE BIOMOLECULAS**

|  |  |  |
| --- | --- | --- |
| **2** | **0** | **4** |

 | **TRANSEFERENCIA DE CALOR Y MASA**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **TOXICOLOGIA DE ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **3** | **0** | **6** |

 | **BIOTECNOLOGIA**

|  |  |  |
| --- | --- | --- |
| **3** | **0** | **6** |

 | **OPTATIVA I**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 | **ELECTIVA**

|  |  |  |
| --- | --- | --- |
|  |  | **6** |

 |

|  |  |  |
| --- | --- | --- |
|  |  | **54** |

 |
| **6** | **INGENIERIA EN ALIMENTOS 1**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **LABORATORIO DE PROCESAMIENTODE ALIMENTOS**

|  |  |  |
| --- | --- | --- |
| **0** | **4** | **4** |

 | **SISTEMAS DE CALIDAD Y NORMATIVIDAD**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **ADMINISTRACION DE EMPRESAS ALIMENTARIAS**

|  |  |  |
| --- | --- | --- |
| **0** | **2** | **2** |

 | **ESTANCIA INDUSTRIAL Y/O INVESTIGACION**

|  |  |  |
| --- | --- | --- |
| **0** | **4** | **4** |

 | **OPTATIVA II**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 | **SERVICIO SOCIAL**

|  |  |  |
| --- | --- | --- |
|  |  | **12** |

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|  |  |  |
| --- | --- | --- |
|  |  | **46** |

 |
| **7** | **INGENIERIA EN ALIMENTOS 2**

|  |  |  |
| --- | --- | --- |
| **4** | **0** | **8** |

 | **DISEÑO DE PLANTAS PROCESADORAS DE ALIMIENTOS**

|  |  |  |
| --- | --- | --- |
| **0** | **4** | **4** |

 | **TERMINAL 1**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 | **TERMINAL 2**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 | **EXPERIENCIA****RECEPCIONAL**

|  |  |  |
| --- | --- | --- |
|  |  | **12** |

 | **OPTATIVA III**

|  |  |  |
| --- | --- | --- |
| **2** | **4** | **8** |

 |  |  |

|  |  |  |
| --- | --- | --- |
|  |  | **48** |

**342** |

**Listado de Experiencias Educativas del Área Terminal:**

* **Tecnología de frutas y hortalizas**
* **Tecnología de productos lácteos**
* **Tecnología de productos cárnicos**
* **Seguridad e inocuidad Alimentaria**

**Listado de Experiencias Educativas Optativas:**

* **Evaluación sensorial**
* **Desarrollo de nuevos productos**
* **Nutrición**
* **Microencapsulación**
* **Enzimología de alimentos**
* **Bioprocesos**