|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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** | |  | |  |  |  | | --- | --- | --- | |  |  | **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**