

Curriculum

	Semester Credit Units ECTS-Credits			
	1	2	3	4
FOOD TECHNOLOGY & NUTRITION				
Food Chemistry & Sensory Science	5 9			
Food Production & Packaging	4 6			
Nutrition Technology		3 5		
Food Fermentation		3 5		
Regulatory Framework in Food		4 5		
Food Medicine			4 6	
Quality Control			5 9	
ELECTIVE „BESIDE FOOD TECHNOLOGY“				
Cosmetic	3 5			
Nutrition Supplement	3 5			
ELECTIVE „INNOVATIONS IN THE FOOD INDUSTRY“				
Business Model Innovation		2 5		
Trends in Food Science, Nutrient & Technology		2 5		
ELECTIVE „QUALITY MANAGEMENT“				
Introduction to Supply Chain Engineering			3 5	
Food Microbiology			3 5	
APPLIED INDUSTRIAL PROJECTS				
Applied Industrial Projects 1	3 5			
Applied Industrial Projects 2		3 5		
Applied Industrial Projects 3			3 5	
SCIENTIFIC METHODS				
Scientific & General Management Skills 1	4 5			
Scientific & General Management Skills 2		4 5		
Scientific & General Management Skills 3			4 5	
Master's Thesis, Master's seminar & Industrial visits				4 20
SEMESTER CREDIT UNITS ECTS-CREDITS	19 30	19 30	19 30	19 30