MASTER

Food Technology & Nutrition

STRUCTURE 1st - 3rd semester: Main studies according to curriculum

Electives in Interdisciplinary Food Technology / Innovation in

Food Industry / Quality Management

2nd & 3rd semester: Semester abroad (optional)

Semester abroad (optiona); Master's Thesis & Final Examination 4th semester:

DEGREE Master of Science in Engineering | M.Sc. | MSc*

*Use of the academic degree in combination with the brand 'MCI' approved.

TIME MODEL Full & Part-time

LANGUAGE German, supplemented by english courses (2nd & 3rd semester in english)

CONTENT Food Technology & Nutrition 37.5%

Food Technology & Nutrition Electives 12,5%

• Interdisciplinary Food Technology • Innovations in the Food Industry

• Quality Management

Applied Industrial Projects 12.5%

Scientific & general management competences 37,5%

PROFESSIONAL OPPORTUNITIES

- Food economics
- Animal feed industry
- Food safety (e.g. at EFSA, AGES etc.)
- Quality assurance and analysis
- Chemical industry
- Pharmaceutical industry & production of food supplements
- Clinical nutrition research
- Innovation management
- Product development
- Consulting and engineering
- Freelancing
- Development work and business formation

ADMISSION REQUIREMENTS

Graduates with a relevant Bachelor degree or Diploma and a minimum of 75 ECTS credits from relevant subjects

TUITION

Per semester: € 363.36 for students from EU & EEA countries + membership fee to the Austrian

Details for students from third countries: mci.edu/admission

Scholarships: mci.edu/scholarships

APPLICATION

Online Application: CV & Movation

Online admission interview

Details and information on application and admission: mci.edu/admission





Curriculum

	1 19 30	2 19 30	3 19 30	SEM SWS ECTS 4 4 30
*Elective 1: Beside Food Technology (Cosmetic/ Nutrition Supplement) **Elective 2: Innovations in the Food Industry (Business Model Innovation/ Trends in Food Science, Nutrient & Technology) *** Elective 3: Quality Management (Introduction to Supply Chain Engineering/ Food Microbiology)	5 Applied Industrial Projects 1	5 Applied Industrial Projects 2	4 Applied Industrial Projects 3	Ma
	5 Scientific Methods 1	Scientific Methods 2	5 Scientific Methods 3	
	Food Chemistry & Sensory	5 Nutrition Technology	Food Medicine	Master Thesis (incl. Seminar &
	•	Food Fermentation	Q	ar & Industrial Visits)
	6 Food Production & Packaging	5 Food Approval	9 Quality Control	isits)
	Beside Food Technology	** Innovations in the Food Industry	*** Quality Management	30
		English-speaking Semester	International Semester	optional at partner universities

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