

## Curriculum

	Semester Credit Units   ECTS-Credits			
	1	2	3	4
<b>FOOD TECHNOLOGY &amp; NUTRITION</b>				
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	
<b>ELECTIVE „BESIDE FOOD TECHNOLOGY“</b>				
Cosmetic	3   5			
Nutrition Supplement	3   5			
<b>ELECTIVE „INNOVATIONS IN THE FOOD INDUSTRY“</b>				
Business Model Innovation		2   5		
Trends in Food Science, Nutrient & Technology		2   5		
<b>ELECTIVE „QUALITY MANAGEMENT“</b>				
Introduction to Supply Chain Engineering			3   5	
Food Microbiology			3   5	
<b>APPLIED INDUSTRIAL PROJECTS</b>				
Applied Industrial Projects 1	3   5			
Applied Industrial Projects 2		3   5		
Applied Industrial Projects 3			3   5	
<b>SCIENTIFIC METHODS</b>				
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   30
<b>SEMESTER CREDIT UNITS   ECTS-CREDITS</b>	<b>19   30</b>	<b>19   30</b>	<b>19   30</b>	<b>4   30</b>