

## curriculum.

	Semester Credit Units   ECTS-Credits			
	1	2	3	4
<b>A. FOOD TECHNOLOGY &amp; NUTRITION</b>				
Food Chemistry	3   5			
Food Ingredients, Production & Packaging	3   5			
Analytics & Sensory Science	5   7			
Nutritional Physiology & Food Fermentation		6   9		
Food Approval		4   6		
Food Medicine			4   6	
Quality Control			5   7	
<b>B1. ELECTIVES: QUALITY MANAGEMENT</b>				
Introduction to Supply Chain Engineering or Food Microbiology		2   3		
<b>B2. ELECTIVES: INNOVATIONS IN THE FOOD INDUSTRY</b>				
Business Model Innovation or Trends in Food Science, Nutrition & Technology			3   5	
<b>C. APPLIED INDUSTRIAL PROJECTS</b>				
Applied Industrial Projects 1	3   5			
Applied Industrial Projects 2		3   5		
Applied Industrial Projects 3			3   5	
<b>D. SCIENTIFIC METHODS</b>				
Scientific Methods 1 (Recent Research Projects 1, Biostatistic)	3   5			
Scientific Methods 2 (Recent Research Projects 2, Literature Seminar)		2   4		
Scientific Methods 3 (Recent Research Projects 3, Academic Writing)			2   4	
Master Thesis, Master Seminar & Industrial Visits				4   30
<b>E. GENERAL MANAGEMENT</b>				
General Management 1 (Business Economics)	2   3			
General Management 2 (Micro- & Macroeconomics, HR Management)		2   3		
General Management 3 (Legal Aspects of Engineering, Legal Dimension of Entrepreneurship / Business Formation)			2   3	
<b>SEMESTER CREDIT UNITS   ECTS-CREDITS</b>	<b>19   30</b>	<b>19   30</b>	<b>19   30</b>	<b>4   30</b>