

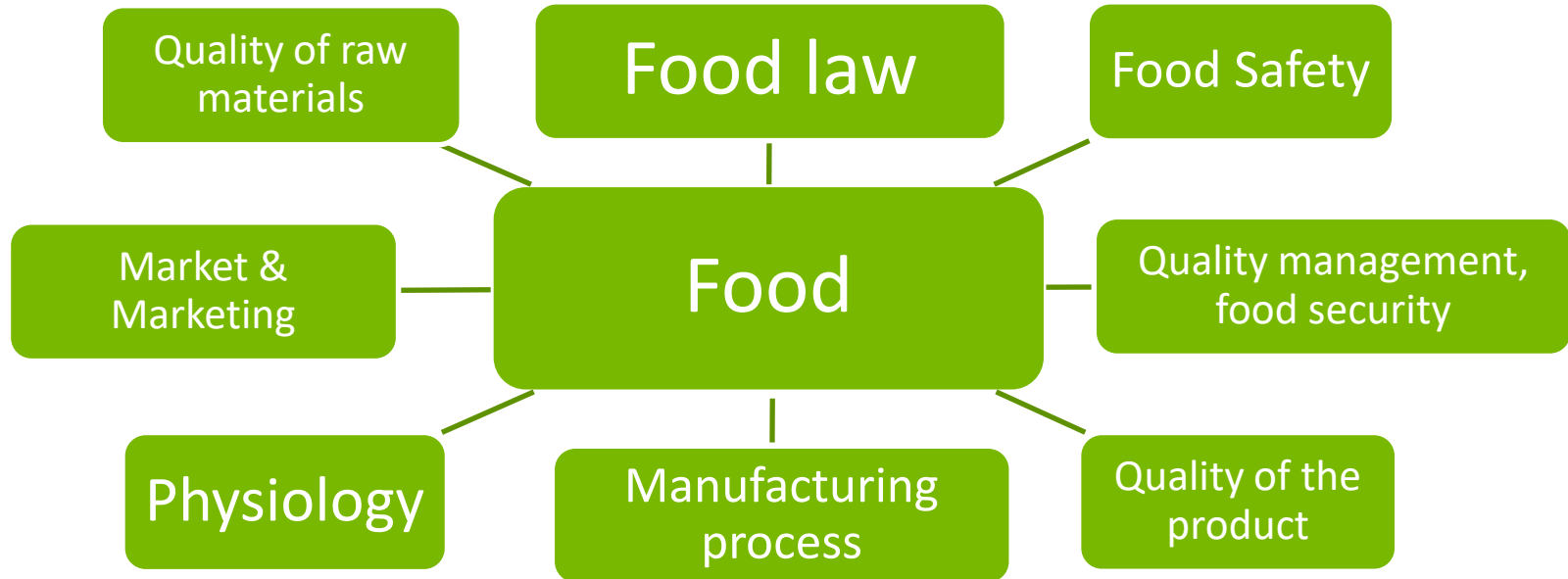


WEIHENSTEPHAN · TRIESDORF
University of Applied Sciences

Bachelor degree programme Food technology

Study and career opportunities

Degree programme Food technology



Structure of the degree programme

- Core studies (1st – 2nd semester)
 - Teaching of technical, mathematical and scientific basics
- Profile study I (3rd and 4th semester)
 - Mandatory modules
- Practical semester (5th semester)
- Profile study II (6th and 7th semester)
 - Mandatory modules
 - Scientific elective modules
 - Bachelor thesis

| SEM. | STUDY PROGRAMME AND CONTENTS |
|--|--|
| 1 st - 2 nd | Core studies Technical, mathematical and business foundations |
| 3 rd - 4 th | Profile study I Compulsory modules in areas such as food microbiology and technology, processing technology, quality management, quality assurance, food legislation |
| 5 th | Practical semester Application of the acquired knowledge in a company (work abroad possible too) |
| 6 th - 7 th | Profile study II Further modules in food technology as well as specialist elective modules Completion of the bachelor's dissertation |
| Academic qualification Bachelor of Science | |

| | | | | | | |
|----------------|---|---|--|-------------------------------|---|---|
| 1 WS | General and inorganic chemistry, physical chemistry | Introduction to cell biology and human physiology | Technical communication | Higher mathematics | Physics – Technical mechanics and fluid mechanics | Operation and market |
| 2 SS | Basics of informatics | Organic chemistry | Elements of machine and apparatus construction | Grain technology | Statistics | Physics – thermodynamics, transport processes and electrodynamics |
| 3 WS | Microbiology | Preservation and packaging of food | Thermal process engineering | Food and biochemistry | Food law | Technology and biotechnology of food of plant origin |
| 4 SS | Food analysis and technology | Marketing and controlling | Quality management | Food microbiology and hygiene | Mechanical process engineering | Optional elective modules Languages |
| 5 WS | Practical semester | | | | | |
| 6 SS | Technology and biotechnology of food of animal origin | Technology and biotechnology of beverages | Process technology | Elective modules | Scientific elective modules | |
| 7 WS | Scientific elective modules | | | | Bachelor thesis | |

- Natural science, chemical and biological modules
- Natural science, technological modules
- Natural science, mathematical modules
- Business management and legal modules
- Food-technological modules
- Elective Modules und scientific elective modules
- Practical semester
- Bachelor thesis

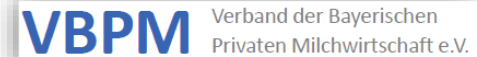
Training of generalists - Specialisation through elective modules

- Founding a food start-up, product development, Petfood
- Confectionery technology, chocolate technology
- Enzyme technology, aroma technology, functional food ingredients
- Food analysis through molecular biology, toxic ingredients
- Stirring-mixing-grinding, rheology
- Plant proteins, Sustainability in horticulture and food technology
- Procurement, corporate governance, project management
- ...



Dual study option

- University and practical phases alternate systematically
- Practical phases in the company during the lecture-free period and in the practical semester
- Integration in projects
- Getting to know different departments
- Bachelor's thesis in a company
- Goal: Starting your career in a company as an engineer



Field trips in core and profile studies



Recipe for success / Food technology

- Dedicated teachers
- Institute for Food Technology
- Start-up support
 - Modules
 - Founding a food start-up
 - Product development
 - Corporate governance
 - Food start-up incubator
- Networking at the campus
 - Bavarian State Research Center for Agriculture
 - Fraunhofer Institute for Process Engineering and Packaging



Your career opportunities

German food industry is growing
Annual turnover 180 billion euros
595,000 employees in 6,044 companies

- Where could you work later?
 - in all branches of the food industry such as confectionery manufacturers or dairies
 - in related branches of industry such as the pharmaceutical or cosmetics industry
 - in the supply industry
 - in a research institute, testing laboratory or food control
 - in mechanical and plant engineering for the food industry or related branches of industry



or your master's Food quality

since WS 2019/20

- Three semesters (90 ECTS)
- Courses offered by four faculties of the HSWT
- Cooperation with the Bavarian State Research Center for Health and Food Safety
- Study areas
 - Product development
 - Product safety



Voices of our students ...

- „To study here in Freising at the HSWT is really brilliant."
 - Michaela, rating portal StudyCheck
- „Studying at the HSWT is characterized by a green campus, a great community and an optimal learning atmosphere."
 - Johanna Parzinger, student
- „HSWT is technically very well-equipped.“
 - Sina, rating portal StudyCheck

Voices of our students ...

- „Every area is covered, so you can start your career anywhere."
 - Sophia, rating portal StudyCheck
- „Several study contents motivated me to further research outside the lectures or gave the impulse for interdisciplinary research and discussions with fellow students and friends."
 - Franz Kuhnert, graduate
- „The lecturers take a lot of time for each individual student. They try to get the best out of everyone"
 - Julia, rating portal StudyCheck
- „HSWT has impressed me from the beginning on."
 - Melanie, rating portal StudyCheck

Related degree programmes



Brewing and Beverage Technology (Weihenstephan)
Nutrition and Food Supply Management (Triesdorf)
Foodstuff Management (Triesdorf)



Food and Packaging Technology



Brewing and Beverage Technology
Life Sciences Nutrition Sciences
Technology and Biotechnology of Foodstuff



Your contact persons

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Thank you
for your attention!

*Applied Sciences
for Life*