Our study programmes
Department of Food Technology

Food Processing
Master of Science (M. Sc.)

What is it about?
In the study programme, you extend your knowledge and skills in science, process engineering, food technology and economics.
As a research-oriented study programme, the focus is on the scientific and independent processing of complex issues, particularly in the production and processing of food.

Who is this for?
↘ You hold a Bachelor’s degree in food technology or a related discipline.
↘ You enjoy working in small study groups.
↘ You enjoy research.
↘ You are looking for a study programme in which you can set individual priorities through a comprehensive range of elective modules.
↘ If you hold a bachelor’s degree with 180 instead of 210 credits or a related subject, additional study requirements may be necessary.

Duration | Start: 3 semesters | Summer and winter semester
Contact | Katrin Ehlert | info@lt.hs-fulda.de

We look forward seeing you!
Study – in the middle of Germany

Food Processing part-time
Master of Science (M. Sc.)

What is it about?
The Master of Food Processing – Part-Time programme is designed specifically to enable students to combine studying and employment.
As a consecutive study programme, it expands and deepens students’ knowledge about food technology and prepares them with its interdisciplinary and application-oriented training for challenging professional roles in the food industry.

Who is this for?
↘ You hold a Bachelor’s degree in food technology or a related discipline.
↘ You work in a professional field compatible with the content of the study programme for at least 19 hours per week.
↘ If you hold a bachelor’s degree with 180 instead of 210 credits or a related discipline, additional study requirements may be necessary.

Duration | Start: 5 semesters | Winter semester
Contact | Katrin Ehlert | info@lt.hs-fulda.de

Advisory
Academic Advisory Service
Internet hs-fulda.de/lt-studienberatung
Central Student Advisory Service
Contact Anne Katharina Leßmann
Telephone +49 661 9640 - 1431
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Application and Enrollment
Study office
Telephone +49 661 9640 - 1420
Email bewerbung.application@hs-fulda.de
Internet www.hs-fulda.de/en/international/international-office

Postal address and homepage of the course
University of Applied Science of Fulda
Leipziger Str. 123 | 36037 Fulda | Germany
Internet hs-fulda.de/bsclt
Food Technology Plus
Bachelor of Science (B. Sc.)

What is it about?
The Bachelor of Food Technology Plus is a variation of the Bachelor of Food Technology, it includes a year-long stay abroad.

Who is this for?
- You are interested in different cultures.
- You would like to combine studying a subject and learning a language, by living abroad.
- You have good command of English is an advantage.
- You want to acquire a significant competitive advantage for the labor market.

Duration I Start: 8 semesters | Winter semester
Contact: Katrin Ehler | info@lt.hs-fulda.de

Food Technology
Bachelor of Science (B. Sc.)

What is it about?
Food Technology is an interdisciplinary study programme with a practical orientation. Food Technologists are in charge of all phases of the food production processes; from the production of raw material and plant design to the production of safe foods on an industrial scale, up to quality assurance.

Who is this for?
- You enjoy both scientific and technical topics.
- You enjoy engineering tasks.
- You are looking for a strong practical orientation and varied project work are ahead of you.

Duration I Start: 7 semesters | Winter semester
Contact: Heike Vogler | info@lt.hs-fulda.de

Engineering and Management Food Innovation
Bachelor of Science (B. Sc.)

What is it about?
Innovations are an important competitive factor in the food industry. New product ideas must be implemented on an industrial scale and successfully marketed. Innovation management is about systematical planning and accompanying the entire development process. It is precisely the connection between the two disciplines, food technology and business, that is a key requirement of many positions for next-generation managers and leaders in the food industry.

Who is this for?
- You can be just as enthusiastic about business administration as you are about the development and production of food.
- You are strong in creativity and logical thinking.
- This study programme is ideal for anyone interested in the interface between market analyses, business calculations and the practical implementation of product ideas.

Duration I Start: 7 semesters | Winter semester
Contact: Patricia Stirtzel | info@lt.hs-fulda.de

Science and Engineering
Bachelor (B. Sc./B. Eng.)

What is it about?
In the first two semesters of the study programme, students are introduced to three areas of engineering: Applied Computer Science, Electrical Engineering, and Food Technology. You will study basic principles of engineering and get to know all three specialist disciplines, only later in the 3rd Semester you chose the one you want to focus on. Working language in the first semester is English. In addition to specialist knowledge, linguistic, intercultural, and social and cultural science skills are taught.

Who is this for?
- You are enthusiastic about scientific subjects.
- You are interested in an engineering studies and would like to gain experience in various disciplines.
- You would like to study in an intercultural environment.

Duration I Start: 8 semesters | Winter semester
Contact: Katrin Ehler | info@lt.hs-fulda.de

Bachelor of Science (B. Sc.)