Nutritional Sciences I – Nutrition Physiology

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-EPH</td>
<td>135 hours divided in</td>
<td>5</td>
<td>1st semester</td>
<td>Winter semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>• 90 in-class hours</td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td></td>
<td>• 45 hours self-study</td>
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Module-type
Compulsory in the BSc Oe:EGL and BSc Oe:VVM

Level of the module
Bachelor

Language
German

1 Qualification objectives
The module enables students to science-based thinking and to use basics of the human biology regarding Nutritional, Food and Consumer Sciences (Nutritional, Food and Consumer Sciences). The main emphasis is on the development of an understanding of anatomy and of physiological processes particular in the gastrointestinal tract. The students are able to:
- describe the anatomy and physiology of various organ systems (e.g. cardiovascular system),
- describe the macro- and microanatomy of the gastrointestinal tract and to establish connections between specific functions,
- explain the processes of digestion and resorption of nutrients in detail,
- outline the fundamental principles of metabolism control and coordination,
- interpret exemplary pathophysiological processes,
- apply fundamental laboratory methods and to execute and to document experiments according to operating instructions and to evaluate the findings,
- use the knowledge of nutritional physiology to critical reflect health-related statements.

2 Content of the module
Anatomy and physiology selected organ system
- Gastrointestinal tract as a functional unit
- Digestion and reabsorption of nutrients
- Microbiological colonisation of the gastrointestinal tracts
- Biological information transmission and information processing
- Sensory perception smell and taste
- Examples of the effects on malfunctions on single organ systems as well as on the whole organism

3 Teaching methods
- 1 SWS lecture Anatomy/Physiology
- 2 SWS lecture Nutrition Physiology
- 2 SWS laboratory exercise Nutrition Physiology or Anatomy

4 Requirements for participation
None

5 Requirements for receiving credits:
Laboratory reports Anatomy/Physiology or Nutrition Physiology; passed module examination

6 Usability of the module
Compulsory module for BSc Oe:EGL and BSc Oe:VVM

7 Examination type
Written examination

8 Remarks

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Nutrition Physiology – Human Nutrition – Nutrition in prevention and during illnesses
### Fundamentals of Nutritional and Food Sciences

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
<td>OE-BS-CBI</td>
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<td></td>
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<td></td>
<td>108 hours self-study</td>
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</table>

#### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM

#### Level of the module
- Bachelor

#### Language
- German

### 1 Qualification objectives
The students are able to:
- apply the fundamentals of biology, biochemistry and chemistry, which are significant for the understanding of the biological system relevant to food, nutritional and environmental sciences,
- appropriately apply the periodic system of chemical elements and comprehend nature as a material world,
- become familiar with important chemical compounds and understand important chemical reactions,
- understand important analytical procedures,
- understand the biological and chemical processes important for the human body and the primary production and material cycles in the environment, including those for the production and processing of food products,
- develop goal-oriented knowledge in self-studies and project work from the subject literature related to biology (including raw material science), biochemistry and chemistry, which is important for Nutritional, Food and Consumer Sciences,
- apply the acquired knowledge in solving simple problems, which are related to the biological system and raw materials introduced in the basic studies.

After participation in the laboratory exercises, students can:
- Perform laboratory work following essential safety requirements,
- Independently prepare and conduct experiments and experimental procedures using the taught techniques,
- Observe, estimate, record and interpret results.

### 2 Content of the module
- Atomic structure and chemical bonds
- Application of the law of mass action; properties and reactions of acids and bases
- Basic chemical reactions (redox reactions, reactions of organic compounds)
- Chemical classes in organic chemistry; optical activity
- Structure and characteristics of biological macromolecules: carbohydrate, lipids, nucleic acids, proteins
- Function of proteins (overview, structure-functions relationship on the basis of examples)
- Flow of the genetic information: replication, transcription and translation.
- Introduction in the energy metabolism: glycolysis, citrate cycle, electron transport and oxidative phosphorylation
- Fundamentals of signal transduction; hormones
- Fundamentals of biochemical methods: protein isolation, protein characterisation and enzyme kinetics. Basic laboratory techniques; laboratory safety requirements
- Fundamentals of analysis and selected methods when examining food products
- Cells and cellular processes, tissue
- Material and energy balance in the ecosystem
- Biological fundamentals of the production of plant foods
- Biological fundamentals of the production of animal foods

### 3 Teaching methods
- 6,75 SWS lecture
- 1 SWS exercises (only degree programme BSc Oe:VVM)
- 2,25 SWS laboratory exercises Chemistry and Biology (only degree programme BSc Oe:EGL)
- 2 SWS laboratory exercises Chemistry and Biology (only degree programme BSc Oe:VVM)

### 4 Requirements for participation
- None
<table>
<thead>
<tr>
<th></th>
<th>Requirements for receiving credits</th>
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</thead>
<tbody>
<tr>
<td>5</td>
<td>Laboratory report; passed module examination</td>
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<table>
<thead>
<tr>
<th></th>
<th>Usability of the module</th>
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<tbody>
<tr>
<td>6</td>
<td>Compulsory in the BSc Oe:EGL and BSc Oe:VVM</td>
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<table>
<thead>
<tr>
<th></th>
<th>Examination type</th>
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<tr>
<td>7</td>
<td>Written examination</td>
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<table>
<thead>
<tr>
<th></th>
<th>Remarks</th>
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<tbody>
<tr>
<td>8</td>
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</table>

<table>
<thead>
<tr>
<th></th>
<th>Methods of assessment</th>
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<tbody>
<tr>
<td>9</td>
<td>Grading</td>
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</table>

<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>10</td>
<td>Chair of Nutritional and Food Quality</td>
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<table>
<thead>
<tr>
<th>Study Project</th>
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<tbody>
<tr>
<td><strong>Module number</strong></td>
</tr>
<tr>
<td>OE-BS-PRO</td>
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<thead>
<tr>
<th>Module-type</th>
<th>Level of the module</th>
<th>Language</th>
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<tbody>
<tr>
<td>Compulsory in the BSc Oe:EGL and BSc Oe:VVM</td>
<td>Bachelor</td>
<td>German</td>
</tr>
</tbody>
</table>

1 **Qualification objectives**
   - The students are able to:
     - apply the methods of project management, to work together on a project and to bring it to a close,
     - apply the methods of scientific working and to become acquainted in interdisciplinary issues,
     - reflect the teamwork and the communication within the project team,
     - identify and name problems of a project related to Nutritional, Food and Consumer Sciences, to develop proposals for solutions and convert them into action.

2 **Content of the module**
   - Project definition
   - Work in a project
   - Selection and assessment of a project topic
   - Project planning: goal, work schedule, milestones, finance plan
   - Project management and controlling the project team, roles in the team, moderation
   - Work techniques for retrieval and evaluation of information
   - Good scientific practice, ethical principles, information of clients
   - Presentation of the project work to different audience (project, Department and project partners)
   - Implementation of a project
   - Evaluation of a project
   - Reflection of the project work
   - Project completion including documentation

3 **Teaching methods**
   - 1 SWS lecture
   - 1 SWS exercise
   - 1 SWS seminar
   - 10 SWS project

4 **Requirements for participation**

5 **Requirements for receiving credits**
   - Portfolio examination, including written status reports at the end of semester 1 and 2;
   - presentation of the project work during project fair; final report at the end of the 3rd semester;
   - passed module examination

6 **Usability of the module**
   - Compulsory in the BSc Oe:EGL and BSc Oe:VVM

7 **Examination type**
   - Portfolio examination

8 **Remarks**

9 **Methods of assessment**
   - Grading

10 **Responsible for the module**
   - Chair of the Academic Committee
Fundamental of Social Sciences

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tr>
<td>OE-BS-SIO</td>
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<td>15</td>
<td>1st semester (EGL, VVM); 7th semester (Dietetics)</td>
<td>Winter semester</td>
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<tr>
<td></td>
<td>• 72 in-class hours</td>
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<td></td>
<td>• 63 hours self-study</td>
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</table>

Module-type
Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics

Level of the module
Bachelor

Language
German

1 Qualification objectives
Students should learn to understand that nutrition and food are not only physiological processes, but that these are determined by cultural, social, and psychological determinants and can be changed. The students are able to:
- outline the cultural-specific characteristics of food and nutrition and to state the basics of culture-specific interventions,
- outline the fundamentals in the sociology of food and nutrition,
- classify the relevance lifestyle-specific foods and societal roles of food,
- reflect the societal roles of Nutritional, Food and Consumer Science (Nutritional, Food and Consumer Sciences),
- explain “normal” and impaired eating behaviours and to outline solution approaches to change impaired eating,
- describe central, psychological schools and psychological personality approaches, those of which are relevant for a future career,
- explain the interrelations between psyche and eating behaviour,
- deepen their competencies in social sciences independently.

2 Content of the module
- Introduction to Sociology
- Introduction to Nutrition Psychology
- Social roles and responsibility of Nutritional, Food and Consumer Sciences
- Connections between nutrition and cultural sciences
- Introduction to intervention methods of Nutritional, Food and Consumer Sciences

3 Teaching methods
- 1 SWS lecture
- 2 SWS seminar
- 2 SWS exercise

4 Requirements for participation

5 Requirements for receiving credits
Work on practical examples in exercises; passed module examination

6 Usability of the module
Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics.

7 Examination type
Oral examination

8 Remarks
The module provides fundamental knowledge important for the successful further modules regarding social sciences.

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Health Psychology – Nutrition Psychology – Psychotherapy
## Economics I: Principles of Economics

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
<td>OE-BS-WI1</td>
<td>135 hours divided in</td>
<td>5</td>
<td>1st semester</td>
<td>Winter semester</td>
<td>1 semester</td>
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<tr>
<td></td>
<td>• 72 in-class hours</td>
<td></td>
<td>(EGL, VVM);</td>
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<tr>
<td></td>
<td>• 63 hours self-study</td>
<td></td>
<td>7th semester</td>
<td></td>
<td>(Dietetics)</td>
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</table>

<table>
<thead>
<tr>
<th>Module-type</th>
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<th>Language</th>
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<tbody>
<tr>
<td>Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics</td>
<td>Bachelor</td>
<td>German</td>
</tr>
</tbody>
</table>

### 1 Qualification objectives

Students will gain fundamental, technical, and methodological knowledge on business and Macro Economics and are able to provide solutions to simple issues relevant to Nutritional, Food and Consumer Sciences. The use of qualified teaching techniques enables the students to gain additional competencies in the fields of communication, organisation of their work processes and abilities to solve economic tasks. The students are able to:

- classify and characterise business and Macro Economics,
- describe political and economic relations,
- explain the organisation as a productive, social system,
- describe the specific methods of business economics and can apply fundamental methods in simple systems,
- classify and systemise the organisations in the food industry,
- demonstrate knowledge and understanding the simple and expanded system of production,
- describe and explain the fundamental goals and objectives of organisations,
- understand and apply fundamental, operational key figures,
- understand location decisions,
- name the legal structure of organisations and state advantages and disadvantages,
- communicate in working groups in a goal-oriented way, solve tasks and present.

### 2 Content of the module

- market economy, market, and society
- nature of the economy, organisations, and companies
- basic terminology of Macro Economics
- business economics as an applied science
- orientation and methods of business economics
- types of organisations, industries, and the different economic levels
- factors of production
- goals and objectives
- operational key figures
- factors of location decisions
- forms of companies

### 3 Teaching methods

- 2 SWS Lecture
- 2 SWS Exercise

### 4 Requirements for participation

None

### 5 Requirements for receiving credits

Work on examples in exercises in single, partner and group works; presentation of the results; passed module examination

### 6 Usability of the module

Compulsory in the BSc Oe:EGL and BSc Oe:VVM.

### 7 Examination type

Written examination

### 8 Remarks

The module provides fundamental knowledge important for the successful participation in further economic modules.
<table>
<thead>
<tr>
<th></th>
<th>Methods of assessment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Grading</td>
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<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td></td>
<td>Chair of Economics – Macro Economics – Business Information Systems</td>
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### Research Methods I

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tr>
<td>OE-BS-FM1</td>
<td>135 hours</td>
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<td>2nd</td>
<td>Summer sem. (EGL, VVM); 1st semester (Dietetics)</td>
<td>1 semester</td>
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<tr>
<td></td>
<td>• 90 in-class hours (BSc Dietetics: incl. online-presence)</td>
<td></td>
<td>2nd</td>
<td>Summer sem. (EGL, VVM); 1st semester (Dietetics)</td>
<td>1 semester</td>
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<tr>
<td></td>
<td>• 45 hours self-study</td>
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<td>2nd</td>
<td>Summer sem. (EGL, VVM); 1st semester (Dietetics)</td>
<td>1 semester</td>
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<table>
<thead>
<tr>
<th>Module-type</th>
<th>Level of the module</th>
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<tbody>
<tr>
<td>Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics</td>
<td>Bachelor</td>
<td>German</td>
</tr>
</tbody>
</table>

1. **Qualification objectives**
   Students will become familiar with fundamental, interdisciplinary, essential techniques in the approach to research findings and their application as well as to work independently scientifically. The students are able to:
   - name fundamentals of scientific working and to describe the criteria of good scientific practices,
   - explain why the criteria of scientific working are relevant for the students own work (at the university or later in working life),
   - understand epistemological models and models of philosophy of science,
   - classify and to oppose fundamental concepts and methods of quantitative and qualitative research,
   - describe hypothesis testing and hypothesis generating, qualitative and quantitative research designs,
   - plan basic, scientific questions/studies,
   - select empirical methods for issues of Nutritional, Food and Consumer Sciences, to apply them as well as to assess their significance,
   - discuss the requirements and limitations of empirical assertions.

2. **Content of the module**
   - Fundamentals of the theory and philosophy of science
   - Criteria of scientific working and good scientific practices
   - Examples of application and practice of science and research
   - Introduction to empiricism
     - Formation of hypotheses
     - Samples and sampling methods
     - Planning of surveys, research designs (quantitative and qualitative)
     - Structuring of questionnaires
     - Different survey methods (e.g. interviews, biological material)
     - Preparation of measured data, determination of variables, application of scales
     - Interpretation and evaluation of findings of empirical studies

3. **Teaching methods**
   - 2 SWS lecture
   - 2 SWS seminar
   - 1 SWS exercise

4. **Requirements for participation** None

5. **Requirements for receiving credits**
   Completion of exercises; passed module examination

6. **Usability of the module**
   Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics.

7. **Examination type**
   Written examination

8. **Remarks**
   Lecture matter is required for the participation in Research Methods II. Basic module for all Bachelor’s study courses

9. **Methods of assessment**
   Grading

10. **Responsible for the module**
    Chair of Nutritional Epidemiology – Preventive Strategies (commissarial)
## Culture, Nutrition and Sustainability

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
<td>OE-BS-KEN</td>
<td>135 hours divided in</td>
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<td>2nd semester (EGL, VVM)</td>
<td>Summer sem. (EGL, VVM); Winter semester (Dietetics)</td>
<td>1 semester</td>
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<tr>
<td></td>
<td>• 72 in-class hours</td>
<td></td>
<td>7th semester (Dietetics)</td>
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<th>Module-type</th>
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<tbody>
<tr>
<td>Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics</td>
<td>Bachelor</td>
<td>German/English</td>
</tr>
</tbody>
</table>

### 1 Qualification objectives

The students are able to:
- explain the relationship between food products/ nutritional behaviour and cultural, influential factors,
- outline food patterns, which result in current nutritional behaviour,
- apply principles of historiographical research,
- explain mentalities regarding ingestion,
- identify and to some extent modify cultural factors of influence in their further professional life,
- outline the principles of lifestyle research and to analyse lifestyles,
- assess the impact of different nutritional behaviours on environment and society,
- develop goal-oriented knowledge in self-studies from the subject that is important for Nutritional, Food and Consumer Sciences.

### 2 Content of the module

- Culture and Nutrition
- Introduction to lifestyle research
- Health and nutritional behaviour
- Intercultural comparison of food patterns
- Definition and history of the term “sustainability”
- Impact of different nutritional behaviours on environment and society

### 3 Teaching methods

- 1 SWS lecture
- 1 SWS seminar
- 2 SWS exercise

### 4 Requirements for participation

Module matters regarding the fundamentals of social sciences, fundamentals of nutritional and food sciences; Nutrition I and II; Fundamentals of economics

### 5 Requirements for receiving credits

Work on practical examples in exercises; passed module examination

### 6 Usability of the module

Compulsory in the BSc Oe:EGL, BSc Oe:VVM and BSc Dietetics.

### 7 Examination type

Written examination

### 8 Remarks

The module is fundamental to understand nutritional and food production. Hence it is a prerequisite for modules in further semesters. It qualifies for a relevant function occupied during the compulsory internship.

### 9 Methods of assessment

Grading

### 10 Responsible for the module

Chair of Health Psychology – Nutrition Psychology – Psychotherapy
Food Science I: Processed Food Products

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
<td>OE-BS-LMB</td>
<td>135 hours divided in 81 in-class hours, 54 hours self-study</td>
<td>5</td>
<td>2nd semester Summer-semester</td>
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</table>

Module-type
Compulsory in the BSc Oe:EGL and BSc Oe:VVM

Level of the module
Bachelor

Language
German

1 Qualification objectives
The students are able to:
- outline the criteria for the evaluation of the quality of processed food products,
- name the fundamental processes of food processing,
- explain the chemical composition of food, the changes due to processing and storage, including the effects of additives,
- know the physiological basis of sensory analysis,
- apply the sensory testing procedures and to evaluate the results,
- develop goal-oriented knowledge in self-studies and project work from the subject literature related to food sciences,
- apply the knowledge to the evaluation of food quality, for example in product development and quality management.

2 Content of the module
- Properties of lipids, proteins, carbohydrates, vitamins, minerals, secondary plant materials in food products; chemical and microbiological changes; roles of enzymes in food products; production and application of aromatic substances in food products; application and properties of food additives
- Sensory analyses – Relevance and requirements, fundamental physiological senses associated with food sensory evaluation, sensory test procedures, evaluation of results
- Principles of the manufacturing of selected food products.

3 Teaching methods
- 3 SWS lecture
- 1,5 SWS laboratory exercise
- 1 SWS exercise

4 Requirements for participation
Recommended: study material of the module fundamentals of Nutritional and Food Sciences

5 Requirements for receiving credits
Laboratory report; passed module examination

6 Usability of the module
Compulsory in the BSc Oe:EGL and BSc Oe:VVM

7 Examination type
Written examination

8 Remarks

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Microbiology – Food technology
## Technology I

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-PHT</td>
<td>135 hours divided in ● 81 in-class hours ● 54 hours self-study</td>
<td>5</td>
<td>2nd semester</td>
<td>Summer-semester</td>
<td>1 semester</td>
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</tbody>
</table>

### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM
- Level of the module: Bachelor
- Language: German

### 1 Qualification objectives
The students are able to:
- apply fundamental physical and technical regularities,
- outline households as operators of technical equipment and users of resources,
- understand the physical system of measurement (SI units),
- understand physical and technical coherences in the different fields of Nutritional, Food and consumer sciences,
- perform simple calculations in the subjects of energy/heat quantity, behaviours of liquids/gases, sound and light,
- evaluate large household equipment from technical, ecological and economical aspects,
- name energy sources and to explain losses from energy conversion,
- conduct simple physical/technical experiments, including documentations and interpretations.

### 2 Content of the module
- Physical fundamentals
- System of SI units
- Mass-force-work-output
- Hydrostatics, buoyancy, air pressure, absolute and relative pressure
- Ideal and actual behaviours of gases
- Forms of energy, heat quantity/enthalpy
- Properties of electromagnetic radiation/light
- Proliferation and measurement of soand
- Technology and the environment
- Consumption and emissions of resources through private households
- Construction and utilization of different household appliances
- Costs and life cycle assessment for household appliances
- Criteria for the selection of household appliances
- Conception and utilisation of product testing

### 3 Teaching methods
- 2 SWS lecture
- 1 SWS exercise
- 1,5 SWS laboratory exercises, optional Physical Measurement Techniques or Measurement Techniques for Household Appliances and Living Spaces

### 4 Requirements for participation
None

### 5 Requirements for receiving credits
Laboratory report; passed Module examination

### 6 Usability of the module
Compulsory in the BSc Oe:EGL and BSc Oe:VVM.

### 7 Examination type
Written examination

### 8 Remarks
The module provides fundamental knowledge important for the successful participation in the technological modules of the second stage of studies.

### 9 Methods of assessment
Grading

### 10 Responsible for the module
Chair of Physics and Technology
## Module: Economics II: Functions of Business Administration

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-WI2</td>
<td>135 hours divided in</td>
<td>5</td>
<td>2nd semester</td>
<td>Summer-semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>• 72 in-class hours</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>• 63 hours self-study</td>
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</tbody>
</table>

### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM

### Level of the module
- Bachelor

### Language
- German/English

### Qualification objectives
The students gain fundamental subject-specific and methodological knowledge in the field of Business Administration and are able to apply this knowledge in economic practice. The students are able to:
- state the tasks of leadership and management,
- understand the decision-making in an operation and to comprehend and to explain the decisions,
- identify and to solve target conflicts within the operational system,
- name the main features of the organisation of operations (organisational and operational structure),
- explain the fundamentals of production management, materials management and logistics and to adapt them in practical examples,
- understand the tasks of human resource management and to adapt them in practical examples,
- understand the relationship between investment and financing,
- explain the information-gathering of the business in the main features in its fundamentals,
- explain the specifics of an operation in the food industry,
- outline the aspects of international and intercultural business operation,
- develop economic decision making in work teams, to analyse their impacts and to adjust new scopes.

### Content of the module
- Leadership and management tasks, management styles
- International business operation
- Decision process in an operation
- Operational functions:
  - Organisation (organisational and operational structure)
  - Materials Management
  - Production and Services
  - Sales
  - Human resource management
  - Accounting and Financing
  - Information gathering
- Characteristics of an operation in the food industry

### Teaching methods
- 2 SWS lecture
- 2 SWS exercise

### Requirements for participation
Contents of the module Principles of Economics

### Requirements for receiving credits
Work on examples in exercises in single, partner and group works; presentation of the results; passed Module examination.

### Usability of the module
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM.

### Examination type
- Written examination
<table>
<thead>
<tr>
<th></th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>The module provides fundamental knowledge important for the successful participation in the economic modules of following semesters.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Methods of assessment</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>Grading</td>
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</table>

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>10</td>
<td>Chair of Economics – Macro Economics – Business Information Systems</td>
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</table>
Service Economy I

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
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<tr>
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<td>- 72 in-class hours</td>
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<tr>
<td></td>
<td>- 63 hours Self-study</td>
<td>5</td>
<td>3rd semester</td>
<td>Winter semester</td>
<td>1 semester</td>
</tr>
</tbody>
</table>

Module-type
Compulsory in the BSc Oe:VVM

Level of the module
Bachelor

Language
German

1 Qualification objectives
The students are able to:
- differentiate large and private households and to classify them as parts of the society,
- evaluate the different circumstances in private and large households,
- define service offers for different types of households or large household fields,
- plan and assess management tasks in private and large households.

2 Content of the module
Economic evaluation of the performance in large and private households
Supply and catering concepts taking into account the demographic development:
- For catering:
  - Supply and catering systems
  - Forms of external catering
  - Range of services, personnel planning, work design
  - Make-or-buy-decisions
- For private households:
  - Household system
  - Household forms in in the life cycle
  - Types of households
  - Service requirements

3 Teaching methods
- 2 SWS seminar
- 2 SWS exercise

4 Requirements for participation
Recommended: Contents of the modules Economics I and Economics II

5 Requirements for receiving credits
Work in small groups and presentation of the results; passed module examination

6 Usability of the module
Compulsory in the BSc Oe:VVM

7 Examination type
Written examination; passed module examination

8 Remarks

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Socio-Ecology of Private Households
Nutrition and Menu Planning in Catering

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
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<td>3rd semester</td>
<td>Winter semester</td>
<td>1 semester</td>
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<tr>
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<td>• 81 in-class hours</td>
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<tr>
<td></td>
<td>• 54 hours Self-study</td>
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</tbody>
</table>

Module-type: Compulsory in the BSc Oe:VVM
Level of the module: Bachelor
Language: German

1 Qualification objectives
The module qualifies students to effectively implement the knowledge of nutritional sciences according to national and international standards. The students are able to:
- explain the basic processes of the biochemistry of nutrition,
- characterise the energy system and metabolism of major nutrients and to deduce their impact on the nutritional status,
- use the reference values for the supply of nutrients and characterise studies on the current supply situation for energy and nutrients,
- analyse communal catering menus by using nutrition software, to evaluate the nutrient supply with the help of nutritive reference values and optimise menus,
- recognise and to formulate energy, food and nutrient supply problems as well as to develop solutions for nutrient management,
- point out the formal potentialities in catering systems and in product development (ethical work).

2 Content of the module
- Biochemistry of nutrition: biosynthesis and biodegradation of carbohydrates, fatty acids and amino acids biosynthesis of cholesterol
- Hormonal, endocrine and neuronal regulation of food intake
- Composition of the body and nutritional status
- Dietary and nutritional recommendations of national and international scientific committees
- Energy- and water balance
- Fibre
- Carbohydrate, lipid and protein metabolisms as well as consequences due to a higher or lower supply
- Use of menu planning and nutrition software
- Implementation of dietary recommendations and guidelines for demand-oriented menus for communal catering, while taking into account sustainability aspects

3 Teaching methods
- 2.5 SWS lecture
- 1 SWS exercise
- 1 SWS laboratory exercises

4 Requirements for participation
Recommended: study material of the module Fundamentals of Nutritional and Food Sciences

5 Requirements for receiving credits
Written documentation of the results from the laboratory exercise; passed module examination

6 Usability of the module
Compulsory in the BSc Oe:VVM

7 Examination type
Written examination; passed module examination

8 Remarks
Guest lecturers

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Nutrition Physiology – Human Nutrition – Nutrition in prevention and during illnesses
## Research Methods II

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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</thead>
<tbody>
<tr>
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<td>3rd semester</td>
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<tr>
<td></td>
<td>- 90 in-class hours (BSc Dietetics: incl. online-presence)</td>
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<td>(EGL, VVM);</td>
<td>(EGL, VVM);</td>
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<td>- 45 hours self-study</td>
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<td>2nd semester</td>
<td>Summer sem. (Dietetics)</td>
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<table>
<thead>
<tr>
<th>Module-type</th>
<th>Level of the module</th>
<th>Language</th>
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</thead>
<tbody>
<tr>
<td>Compulsory in the BSc Oe:EG, BSc Oe:VVM and BSc Dietetics</td>
<td>Bachelor</td>
<td>German</td>
</tr>
</tbody>
</table>

### 1 Qualification objectives
The students gain specialised, interdisciplinary and methodological competencies regarding the handling of statistical practices to work scientifically and independently. The students are able to:
- apply fundamental methods of descriptive statistics and to interpret findings,
- apply fundamental methods of evaluative statistics and to interpret findings,
- apply fundamental methods of qualitative data analysis and to interpret findings,
- understand the uncertainty of (measurement) results,
- outline data analysis and data evaluation in the field of Nutritional, Food and Consumer Sciences and to apply them exemplary,
- apply statistics software.

### 2 Content of the module
#### Fundamentals of Statistics
- Basic population and sample, definition of characteristics
- Descriptive parameters (sum parameter, range of dispersion)
- Importance of probabilities and its handling
- Empirical distribution, (distribution models, normal distribution)
- Display statistical evaluation (tables, graphs, etc.)
- Interpretation of data

#### Fundamentals of evaluative statistics
- Statistical test, null hypothesis, decisional error of first and second kind
- Test distributions (examples: t-distribution, χ²-distribution)
- Test procedures (examples: test to find out the compliances of mean values and frequencies)
- Regression analysis and correlations
- Uncertainty of (measurement) results
- Parameter free tests
- Basic principles of Bayes statistics
- Interpretation analysis results

#### Fundamentals of qualitative data analysis, e.g.
- Grounded theory
- Analyses of contents
- Case interpretation
- Application of statistic software

### 3 Teaching methods
- 1 SWS lecture
- 2 SWS seminar
- 2 SWS exercises

### 4 Requirements for participation
Contents of the module Research Methods I

### 5 Requirements for receiving credits
Work on exercises; passed module examination

### 6 Usability of the module
Compulsory in the BSc Oe:EG, BSc Oe:VVM and BSc Dietetics.

### 7 Examination type
Written examination
<table>
<thead>
<tr>
<th></th>
<th>Remarks</th>
<th>Methods of assessment</th>
<th>Responsible for the module(r)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>Remarks</td>
<td>Methods of assessment</td>
<td>Responsible for the module(r)</td>
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<tr>
<td></td>
<td>Basic module for all Bachelor’s study courses</td>
<td>Grading</td>
<td>Chair of Physics and Technology</td>
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</tbody>
</table>
### Food Hygiene and Technology in Catering and Private Households

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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<tbody>
<tr>
<td>OE-BS-LSI</td>
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<td>3rd semester</td>
<td>Winter semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>- 81 in-class hours</td>
<td></td>
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<tr>
<td></td>
<td>- 54 hours Self-study</td>
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</tbody>
</table>

**Module-type**

Compulsory in the BSc Oe:VVM

**Level of the module**

Bachelor

**Language**

German

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1. **Qualification objectives**
   
   The students are able to:
   
   - explain basic operations in the preparation of foods, to understand their theoretical fundamentals and to apply them practically,
   
   - outline the possible risks and adverse impacts that may arise from adverse substances and microorganisms in food and water, as well as to explain the principles to govern how and at what levels these are hazardous,
   
   - apply the acquired knowledge in the identification and control of hazards in catering (e.g. creation of hygiene and control plans),
   
   - expand their knowledge in food sciences in self-studies and project work in groups, using pertinent literature of importance for large kitchens and kitchens in private households,
   
   - apply the most important microbiological methods used to examine the hygiene status.

2. **Content of the module**
   
   - Basic operations of food preparation
   
   - Changes in foods during production
   
   - Microorganisms in foods: growth, inactivation, detection, quantification and identification
   
   - Hygiene management in large kitchens, including kitchens in private households; hygienic design

3. **Teaching methods**
   
   - 2 SWS lectures
   
   - 1 SWS exercise
   
   - 1.5 SWS laboratory exercise

4. **Requirements for participation**
   
   Recommended: Contents of the modules Fundamentals of Nutritional and Food Sciences, Food Science I and Technology I

5. **Requirements for receiving credits**
   
   Written documentation of the results of the laboratory exercise; passed module examination

6. **Usability of the module**
   
   Compulsory in the BSc Oe:VVM

7. **Examination type**
   
   Written examination

8. **Remarks**

9. **Methods of assessment**
   
   Grading

10. **Responsible for the module**
    
    Chair of Catering – Food Supply
## Legislation

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-REC</td>
<td>135 hours divided in</td>
<td>5</td>
<td>3rd semester</td>
<td>Winter semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>- 72 in-class hours</td>
<td></td>
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<tr>
<td></td>
<td>- 63 hours self-study</td>
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</tbody>
</table>

### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM

### Level of the module
- Bachelor

### Language
- German

## 1 Qualification objectives
The students are able to:
- explain fundamental terminology and the role of law with regard to internationalisation,
- classify law as a component of political and social structures,
- outline the basics of the law sector of their specifications and to describe consequences,
- evaluate simple judicial cases,
- independently find and to apply legal, original sources.

## 2 Content of the module
- International, European and national types of law
- Principles of civil right and administrative law
- Legal remedies and jurisdiction
- Basics of European law
- Basics of contract law
- Basics of administrative law
- Food law, in particular food information and food safety
- Consumer law, in particular consumer contracts and product law

## 3 Teaching methods
- 3 SWS lecture
- 1 SWS seminar

## 4 Requirements for participation

## 5 Requirements for receiving credits
- passed module examination

## 6 Usability of the module
See above under "module-type"; suitable also for other study programmes in regard to food

## 7 Examination type
- Written examination; passed module examination

## 8 Remarks

## 9 Methods of assessment
- Grading

## 10 Responsible for the module
- Chair for the Law of Technical Development (Department of Social- and Cultural Studies)
Service Economy II

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
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</thead>
<tbody>
<tr>
<td>OE-BS-DW2</td>
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<td>63 hours Self-study</td>
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</tbody>
</table>

Module-type
Compulsory in the BSc Oe:VVM

Level of the module
Bachelor

Language
German

1 Qualification objectives
The students are able to:
- explain the basics of value added management in private households and public catering establishments,
- determine the needs of different user groups,
- assess general conditions and to develop in small groups appropriate concepts for services related to households,
- define range of services for different forms of households,
- evaluate the success of various measures.

2 Content of the module
- User requirements on services related to households
- Structural and technical circumstances
- Personnel and qualification
- Legislation and regulations (competent institution, hygiene, homes)
- Economic and ecological requirements

3 Teaching methods
- 2 SWS seminar
- 2 SWS exercise

4 Requirements for participation
Recommended: Contents of the module Service Economy I

5 Requirements for receiving credits
Presentation; passed module examination

6 Usability of the module
Compulsory in the BSc Oe:VVM

7 Examination type
Written examination

8 Remarks

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Catering – Food Supply
### Communication

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-KUB</td>
<td>135 hours divided in 72 in-class hours 63 hours Self-study</td>
<td>5</td>
<td>3rd or 4th semester</td>
<td>Every semester</td>
<td>1 semester</td>
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</tbody>
</table>

#### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM

#### Level of the module
- Bachelor

#### Language
- German

### 1 Qualification objectives
The students are able to:
- explain principle communication theories,
- analyse their own communication behaviour in the context with others,
- identify and to develop specific communication structures at future working places,
- appropriately apply the fundamentals of counselling techniques,
- explain different kinds of interventions in nutritional education and counselling (clarification, education, prevention, health promotion, training, therapy, rehabilitation),
- implement interventions for nutritional education and counselling,
- educate oneself further in nutritional education and counselling,
- act setting-related and target-group-specific in counselling,
- critical reflect and to develop further their own communication behaviour.

### 2 Content of the module
- Communication theories
- Communication in counselling, marketing and public relations
- Counselling psychology
- Interventions and effects: from clarification through to therapy

### 3 Teaching methods
- 2 SWS lecture
- 2 SWS exercise

### 4 Requirements for participation

### 5 Requirements for receiving credits
Work on practical examples in exercises; passed module examination

### 6 Usability of the module
Compulsory in the BSc Oe:EGL and BSc Oe:VVM

### 7 Examination type
Oral examination

### 8 Remarks
Basis for the modules marketing, public relations; nutrition-related illnesses; preventive nutrition; clinical nutrition

### 9 Methods of assessment
Grading

### 10 Responsible for the module
Chair of Health Psychology – Nutrition Psychology – Psychotherapy
Domestic and Utility Engineering

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
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</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-HVT</td>
<td>135 hours divided in</td>
<td>5</td>
<td>4th semester</td>
<td>Summer semester</td>
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</tr>
<tr>
<td></td>
<td>• 72 in-class hours</td>
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<th>Module-type</th>
<th>Level of the module</th>
<th>Language</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compulsory in the BSc Oe:VVM</td>
<td>Bachelor</td>
<td>German</td>
</tr>
</tbody>
</table>

1 Qualification objectives
The students are able to:
- explain in technical systems and quality criteria for apartments,
- assess domestic and building technology from the standpoint of primary energy use and housing quality,
- outline principle supply and waste technologies.

2 Content of the module
- Heating and hot water systems, air conditioning and ventilation, noise control and interior lighting in buildings and residential areas, physiological well-being, passive house concept
- Electricity production and consumption, time and regional consumption loads, tariffs structure
- "Smart Home": Building automation, Control Technology, networking
- Energy savings in private households (efficiency, effectiveness)
- Supply and waste systems

3 Teaching methods
- 2 SWS seminar
- 2 SWS laboratory exercise

4 Requirements for participation
Contents of the module Physics and Technology

5 Requirements for receiving credits
Presentation; passed module examination

6 Usability of the module
Compulsory in the BSc Oe:VVM

7 Examination type
Written examination

8 Remarks
Recommended is the attendance at conferences and the invitation of guest lecturers

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Physics and Technology
Marketing, Press and Public Relations

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-MPO</td>
<td>135 hours divided in</td>
<td>5</td>
<td>4th</td>
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<tr>
<td></td>
<td>• 72 in-class hours</td>
<td></td>
<td>semester</td>
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<tr>
<td></td>
<td>• 63 hours self-study</td>
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</tbody>
</table>

Module-type
Compulsory for the specialisation Food Business in the BSc Oe:EGL; compulsory in the BSc Oe:VVM; elective module for other specialisations in the BSc Oe:EGL

Level of the module
Bachelor

Language
German

1 Qualification objectives
The students are able to:
- apply fundamental terms, techniques, and instruments of marketing,
- analyse the competitive situation, the market potential, market developments, and trends with regards to sustainability and diversity and to apply these results in the food industry,
- develop targeted marketing strategies,
- create marketing concepts,
- analyse, to evaluate and to further develop the intern and extern corporate communications.

2 Content of the module
- Marketing
  - Marketing as an interface of economic success
  - Competitive analysis and customer analysis
  - Market development and trend analysis
  - Public relations of companies, public image
  - Risk communication

3 Teaching methods
- 2 SWS seminar
- 2 SWS exercises

4 Requirements for participation
Contents of the modules Principles of Economics, Economics II, Business Information Systems and Fundamentals of Communication and Counselling

5 Requirements for receiving credits
Work on examples in exercises (individually, in pairs or groups); presentation of the results; passed module examination

6 Usability of the module
See above under “module-type”

7 Examination type
Oral examination

8 Remarks
Basis for the modules Management Techniques II and Human Resource Management

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Economics – Macro-Economics – Business Information Systems
**Process-oriented Quality Management**

### Module-Number
OE-BS-PQM

### Workload
135 hours divided in
- 81 in-class hours
- 54 hours self-study

### ECTS-Credits
5

### Semester
4th semester

### Frequency offered
Summer semester

### Course length
1 semester

### Module-type
Compulsory in the BSc Oe:EGL and BSc Oe:VVM

### Level of the module
Bachelor

### Language
German

#### 1 Qualification objectives
The students are able to:
- name the goals and concepts of process and quality management and to assess the benefits for companies in the food industry and service facilities,
- apply important methods for the analysis and optimisation of the core processes in the food industry and service organisations,
- apply important methods of quality management,
- use the PDCA (Plan-Do-Check-Act) Cycle for the continuous improvement process,
- implement process-based quality management system in small and medium-sized food businesses and in service organisations,
- apply methods of implementing the International Feature Standard (Food).

#### 2 Content of the module
- Process-oriented quality management-approach
- Approach and benefits of process-oriented quality management for companies /organisations
- Meaning of quality, concepts of quality management
- Methods and processes for quality management
- Implementation and evaluation of quality management systems
- HACCP
- International Featured Standard, Food
- Traceability

#### 3 Teaching methods
- 2.5 SWS lecture
- 2 SWS exercise

#### 4 Requirements for participation

#### 5 Requirements for receiving credits
Passed module examination

#### 6 Usability of the module
Compulsory in the BSc Oe:EGL and BSc Oe:VVM

#### 7 Examination type
Written examination

#### 8 Remarks
Guest lectures of professional representatives, exercises with different expert contract lecturers; the examination is mainly composed of questions with knowledge transfer

#### 9 Methods of assessment
Grading

#### 10 Responsible for the module
Chair of Food Business – Chemistry – Food Chemistry – Quality Management
### Study project II

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-PR2</td>
<td>135 hours divided in</td>
<td>5</td>
<td>4th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>72 in-class hours</td>
<td>63 hours Self-study</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Module-type
- Compulsory in the BSc Oe:VVM  

#### Level of the module
- Bachelor  

#### Language
- German

### 1 Qualification objectives
The students acquire in-depth knowledge and skills in project management, in independent contribution to a team and in information procurement.  
The students are able to:  
- work in a group on a new interdisciplinary topic in the field of catering and supply management and to independently gain expertise important for the aim of the project,  
- use the methods of scientific working and to become acquainted with complex, interdisciplinary issues,  
- critically reflect the collaboration and communication in the project team and to review the individual performance and competencies.

### 2 Content of the module
- The students work in independent and action-oriented groups on a cross-subject problem, under the guidance and advice of the teachers.

### 3 Teaching methods
- 2 SWS project

### 4 Requirements for participation
- Final module Study Project I

### 5 Requirements for receiving credits
- Portfolio examination, including final report; passed module examination

### 6 Usability of the module
- Compulsory in the BSc Oe:VVM

### 7 Examination type
- Portfolio examination

### 8 Remarks

### 9 Methods of assessment
- Grading

### 10 Responsible for the module
- Chair of Catering – Food Supply
## Internship

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-BPS</td>
<td>540 hours 100 hours preparatory exercise</td>
<td>20</td>
<td>5th semester</td>
<td>Every semester</td>
<td>1 semester divided in 16 week fulltime internship in a company approved by the Department</td>
</tr>
</tbody>
</table>

### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM

### Level of the module
- Bachelor

### Language
- German

---

### 1 Qualification objectives
The practical experience module is designed to guide students into the occupational professions of Nutrition and Health, Food Business, Food Assessment and Catering and Supply Management. Students are acquainted with the use of scientific knowledge to solve problems in professional practice under teacher guidance for a designated period of time at the partner companies and institutions. Teachers interactively accompany the students through their self-directed learning process, and their knowledge and personal skills benefit from action-oriented learning during the internship. The students are able to:
- apply the technical and methodological skills gained in the course of studies at the internship and strengthen them by working on specific tasks at the business or institution,
- identify the structure and process organisation of the institution at which practical experience is gained,
- reflect own capabilities and interests,
- work interdisciplinary, mobile, and with support of virtual work environments,
- incorporate themselves in complex tasks and operating cultures in a short time (employability).

### 2 Content of the module
- Vocational preparatory meetings at the university (expert interviews, excursion, competence training, job application training, etc.)
- Accompanying events by the university e.g. in the form of e-learning

### 3 Teaching methods
- 100 hours preparatory exercises, e-learning
- 16 weeks fulltime internship in a company approved by the Department

### 4 Requirements for participation
All modules of the first three semesters have to be passed

### 5 Requirements for receiving credits
Regular participation in virtual communication forums with the teacher in order to continually adjust and optimise the learning process at the work place. Writing of small assignments, such as the description of the structures and operational organisation of the internship firm; passed Module examination.

### 6 Usability of the module
Compulsory in the BSc Oe:EGL and BSc Oe:VVM.

### 7 Examination type
Portfolio examination

### 8 Remarks
Module is admission requirement of the Bachelor Thesis. Literature will be announced, materials will be provided on the learning platform.

### 9 Methods of assessment
Grading

### 10 Responsible for the module
Placement Officer
### Bachelor Thesis

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-BSC</td>
<td>• 270 hours&lt;br&gt;• 270 hours self-study</td>
<td>10</td>
<td>5th semester</td>
<td>Every semester</td>
<td>1 semester</td>
</tr>
</tbody>
</table>

#### Module-type
- Compulsory in the BSc Oe:EGL and BSc Oe:VVM
- Level of the module: Bachelor
- Language: German/English

1. **Qualification objectives**
   Using a science-based approach, the students work independently within a specified time period on a problem from their chosen profile in Nutritional, Food and Consumer Sciences. Interdisciplinary aspects of this process are of particular importance. The students are able to:
   - apply the rules of good scientific practice,
   - do own scientific research question and to formulate a objective of the work,
   - choose appropriate methods to work on the topic and to explain it in a comprehensible way,
   - conduct a literature research and to use specialised literature in German and English,
   - document and to assess the findings systematically,
   - discuss and to interpret the findings and to deduce conclusions for theory and practice.

2. **Content of the module**
   - Finding topics and posing questions
   - Research design and selection of methods
   - Empirical and theoretical work
   - Presentation of results from a scientific viewpoint
   - Implications for practice and theory

3. **Teaching methods**

4. **Requirements for participation**
   Formal: Modules of the first 4 semesters (as specified in the curriculum) must be successfully completed, not more than one of these modules may be missing. Furthermore, a confirmation from the external business or institution on the completion of the internship must be submitted.

5. **Requirements for receiving credits**
   Passed module examination

6. **Usability of the module**
   Compulsory in the BSc Oe:EGL and BSc Oe:VVM

7. **Examination type**
   Written paper, a colloquium based on that paper

8. **Remarks**

9. **Methods of assessment**
   Grading

10. **Responsible for the module**
    Study Dean
# European Studies (European Module)

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-IN2</td>
<td>135 hours divided in • 72 in-class hours • 63 hours self-study</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
</tbody>
</table>

## Module-type
- Elective module

## Level of the module
- Bachelor

## Language
- German

### 1 Qualification objectives
The students are able to:
- develop insights and critical reflection ability on the European integration process within the EU,
- assess career-relevant European developments,
- assess EU-funding and their objectives and to discuss offers,
- plan/structure the process of an application and specifically apply support measures.

### 2 Content of the module

#### (I) European law:
The success of the European Union also explains the fact that it is a community based on law. This part of the course will present the roles of the law within the European Union. This will be discussed at the beginning of Fundamentals of International Law and also the development of the funding treaties, including the Treaty of Lisbon.

Topics include the EU institutions and legislation in relation to the Member States and the judicial protection. The content will be developed on a case related to course-related examples, including internal market legislation, the basic liberties, and consumer rights.

#### (II) EU and professional world:
EU-Funding and programme

### 3 Teaching methods
- 4 SWS seminar

### 4 Requirements for participation

### 5 Requirements for receiving credits
Presentation; passed module examination

### 6 Usability of the module
Elective module for all Bachelor degree courses

### 7 Examination type
Written examination

### 8 Remarks

### 9 Methods of assessment
Grading

### 10 Responsible for the module
Chair of the Law of Technical Development (Department Social- and Cultural Studies)
# Case Study

## Module Information

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-FLS</td>
<td>135 hours divided in</td>
<td>5</td>
<td>6&lt;sup&gt;th&lt;/sup&gt; semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>72 in-class hours</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>63 hours Self-study</td>
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</tbody>
</table>

### Module-type
- Compulsory in the BSc Oe:VVM

### Level of the module
- Bachelor

### Language
- German

## 1 Qualification objectives

The students are able to:
- independently apply the interdisciplinary knowledge and skills acquired through the bachelor degree courses to a case study in the chosen profile,
- analyse, to assess and to develop further the processes in catering and supply facilities,
- work on a concrete and realistic task,
- coordinate the project groups and cooperation networks and to prepare meetings as well as to moderate teams while taking care of the various needs and competencies of the group members,
- critically reflect their own behaviour as well as the progress of the case study.

## 2 Content of the module

- Planning and execution of the case study (topic and circumstances are defined)
- Teamwork, time management
- Presentation and documentation of the results
- Evaluation
- Lifelong learning
- Reflection of the group process

## 3 Teaching methods

- 4 SWS project

## 4 Requirements for participation

Completion of all modules from the 1<sup>st</sup> until the 4<sup>th</sup> semester as well as the module Work Placement

## 5 Requirements for receiving credits

Final report; passed module examination

## 6 Usability of the module

Compulsory in the BSc Oe:VVM

## 7 Examination type

Oral examination

## 8 Remarks

## 9 Methods of assessment

Grading

## 10 Responsible for the module

Chair of Socio-Ecology of Private Households – Management in Private Households – Ecology of Living – Consumer Protection
# Product and Service Development

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-PS-PDM</td>
<td>135 hours divided in • 72 in-class hours • 63 hours Self-study</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Module-type</th>
<th>Level of the module</th>
<th>Language</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compulsory in the BSc Oe:VVM</td>
<td>Bachelor</td>
<td>German</td>
</tr>
</tbody>
</table>

1 **Qualification objectives**

The students are able to:
- recognise the product development process as a marketing process
- translate the requirements on provisions of catering and supply into a range of food services,
- develop creative product ideas and range of services through current nutrition trends by including sustainability aspects,
- understand the steps of a target group-oriented product and service development.

2 **Content of the module**

- Product development strategies for catering and food supply in the life cycle
- Current food trends, market analysis
- Product development in the financial, technical, and microbiological aspects, as well as a sustainable design
- Factors of success
- Evaluation

3 **Teaching methods**

- 2 SWS seminar
- 2 SWS exercise

4 **Requirements for participation**

Recommended: Contents of the module Marketing and Public Relations

5 **Requirements for receiving credits**

Presentation of a product idea or a marketing strategy; passed module examination

6 **Usability of the module**

Compulsory BSc Oe:VVM

7 **Examination type**

Written examination; passed module examination

8 **Remarks**

9 **Methods of assessment**

Grading

10 **Responsible for the module**

Chair of Catering – Food Supply
## Consumer Protection and Consumer Education

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-VBL</td>
<td>135 hours divided in</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>72 in-class hours</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>63 hours self-study</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

### Module-type
Compulsory for the specialisation Nutrition and Health in the BSc OE:EGL and for the profile Supply Management in the BSc OE:VVM; elective module for the other specialisations in the BSc OE:EGL and for the profile Supply Management in the BSc OE:VVM

### Level of the module
Bachelor

### Language
German

### Qualification objectives
The students are able to:
- assess the position of consumers in the European internal market and in Germany
- explain the historical development of consumer policy and consumer protection bodies at the European and German level,
- outline the basic features of the current consumer policy at national and European level,
- differentiate between consumer education, advice, and information and to provide different examples from European and German levels,
- describe the behaviour of different consumer groups,
- plan consumer education training for different groups of consumers at a project-based level.

### Content of the module
- Historical development of consumer policy and consumer protection bodies at the European and German levels
- Current consumer policy of the federal government and states
- Position of consumers in the European internal market and the market system of Germany
- Consumer behaviour and influencing factors
- Targeted consumer education, counselling activities, and information measures
- Evaluation methods

### Teaching methods
- 2 SWS seminar
- 2 SWS project

### Requirements for participation
Contents of the modules Law and Fundamentals of Communication and Counselling

### Requirements for receiving credits
Completion of a consumer education projects; passed module examination

### Usability of the module
See above under “module-type”

### Examination type
Oral examination

### Remarks
English study material

### Methods of assessment
Grading

### Responsible for the module
Chair of Socio-Ecology of Private Households – Management in Private Households – Ecology of Living – Consumer Protection
# The Utilities Industry

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-VSW</td>
<td>135 hours divided in</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>- 72 in-class hours</td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>- 63 hours self-study</td>
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</tbody>
</table>

## Module-type
- Compulsory for the profile Supply Management des BSc Oe:VVM; elective for the profile Catering Management des BSc Oe:VVM; elective in the BSc Oe:EGL

## Level of the module
- Bachelor

## Language
- German

### 1 Qualification objectives
The students are able to:
- explain the economic and political structures of the "energy, water, and waste market",
- name the economic and ecological parameters of the material resources power and water,
- outline the economic, legal as well as the living conditions and lifestyle-related conditions of resource consumption,
- explain the economic, legal and political instruments of control consumption in order to improve efficiency and sufficiency,
- outline the accounts for private and large households and for professional property managers,
- create a basis for decision-making for private and large households and for the building industry and to evaluate and to represent on the basis of different interests.

### 2 Content of the module
- Scenarios of efficiency and sufficiency improvement, sustainability strategies, methods of analyses (supply chains, product line analyses, life cycle assessment)
- Standards and legal documents, controlling consumption, energy demand calculations
- Resource Conservation Management: construction, technical equipment, as well as behaviour-related savings, legal norms and subsidy incentives
- Residential, commercial, and regional energy strategies, contracting
- Specific aspects of environmental and resource consumption (e.g. Agenda 21, climate impact)
- Methods of resource-related information and consumer advice

### 3 Teaching methods
- 2 seminar
- 2 exercises

### 4 Requirements for participation
Contents of the module House and Supply Technology

### 5 Requirements for receiving credits
Presentation; passed module examination

### 6 Usability of the module
See above under "module-type"

### 7 Examination type
Oral examination

### 8 Remarks

### 9 Methods of assessment
Grading

### 10 Responsible for the module
Chair of Physics and Technology
## Ecology and Counselling in Building and Living

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-WOE</td>
<td>135 hours divided in</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>72 in-class hours</td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>63 hours Self-study</td>
<td></td>
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</tbody>
</table>

### Module-type
- Compulsory for the profile Supply Management des BSc Oe:VVM; elective for the profile Catering Management des BSc Oe:VVM; elective in the BSc Oe:EGL

### Level of the module
- Bachelor

### Language
- German

#### 1 Qualification objectives
The students are able to:
- explain the living ecology as a science of the interrelationship between people and the built environment,
- give a broad overview of developments in housing,
- establish the relationship between housing needs and housing conditions,
- outline the housing needs of different user groups in the life cycle,
- assess outline examples of different households in residential areas, room sizes, flexibility and development,
- assess living arrangements and costs for different user groups,
- identify health risks of unwanted substances and allergens in indoor areas and to explain factors and control measures from sustainable aspects,
- outline criteria of sustainability in the construction and housing process.

#### 2 Content of the module
- Relationships and influencing factors on residential ecology and living
- Overview of development of housing and urban and rural living arrangements in Germany, selected international examples
- Housing needs of parents, children, adolescents, elderly, and disabled, including floor plans and living arrangements for these groups
- Health risks of unwanted substances and allergens indoors, influence factors and control measures
- Sustainability of construction and housing materials
- Principles for advising or providing housing advice

#### 3 Teaching methods
- 2 SWS seminar
- 2 SWS exercises

#### 4 Requirements for participation
Contents of the module House and Supply Technology

#### 5 Requirements for receiving credits
Presentation; passed module examination

#### 6 Usability of the module
See above under "module-type"

#### 7 Examination type
Oral examination

#### 8 Remarks
Recommended are excursions to various types of housing

#### 9 Methods of assessment
Grading

#### 10 Responsible for the module
Chair of Socio-Ecology of Private Households – Management in Private Households – Ecology of Living – Consumer Protection
### Module handbook BSc Nutritional, Food and Consumer Sciences: Catering and Supply Management

#### Page 34 of 36

### Design of Large-Scale Kitchens

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-GKP</td>
<td>135 hours divided in</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>- 72 in-class hours</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>- 63 hours self-study</td>
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</tbody>
</table>

#### Module-type

- Compulsory for the profile Catering Management des BSc Oe:VVM; elective for the profile Supply Management des BSc Oe:VVM; elective in the BSc Oe:EGL

#### Level of the module

- Bachelor

#### Language

- German

### 1 Qualification objectives

The students are able to:
- understand the processes of public catering and to explain the necessary kitchen technology depending on the kitchen and productions systems,
- see the fundamental relationship between the various appliances and to understand this relationship due to installation plans,
- determine structural and technical requirements for a demand-oriented catering service and to calculate costs,
- develop knowledge to solve a typical planning task and to find in group work an appropriate solution for the task,
- document and to present the findings of a group work.

### 2 Content of the module

- Catering conception as a planning requirement for catering services
- Request for proposals and legal basis for the placing of the order
- Requirements on premises and technology
- Large kitchen technology, process control
- Holistic process and kitchen planning with consideration of sustainability aspects from delivery to guest

### 3 Teaching methods

- 2 seminar
- 2 exercises

### 4 Requirements for participation

### 5 Requirements for receiving credits

Presentation; passed module examination

### 6 Usability of the module

See above under “module-type”

### 7 Examination type

Written report (50 %), oral examination (50 %)

### 8 Remarks

Guest lecturers

### 9 Methods of assessment

Grading

### 10 Responsible for the module

Chair of Catering – Food Supply
Human Resources Management

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
<tbody>
<tr>
<td>OE-BS-PMT</td>
<td>270 hours divided in</td>
<td>5</td>
<td>6th semester</td>
<td>Summer semester</td>
<td>1 semester</td>
</tr>
<tr>
<td></td>
<td>- 72 in-class hours</td>
<td></td>
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<td></td>
</tr>
<tr>
<td></td>
<td>- 63 hours self-study</td>
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</tbody>
</table>

Module-type
Compulsory for the specialisation Food Business in the BSc Oe EGL and for the profile Supply Management in the BSc Oe:VVM; elective module for the profile Supply Management in the BSc Oe:VVM; elective module in the BSc Oe:EGL

Level of the module
Bachelor

Language
German

1 Qualification objectives
The students can apply the instruments of human resource managements and can analyse and assess current challenges. They can develop and take measures to solve problems and evaluate their success. The students are able to:
- individually realise human resource planning,
- plan and to apply personnel development measures and personnel assessment techniques,
- apply instruments of personnel procurement and personnel layoff,
- apply measures of human resource management,
- develop human resource management decisions in work teams, to analyse their effects and to adjust new tasks.

2 Content of the module
- Human resource planning
- Personnel procurement
- Human resource development
- Human resource management
- Personnel remuneration
- Personnel assessment
- Personnel controlling
- Personnel motivation
- International placement of personnel

3 Teaching methods
- 2 SWS seminar
- 2 SWS exercise

4 Requirements for participation
Contents of the modules Principles of Economics, Economics II and Law (recommended)

5 Requirements for receiving credits
Work on examples in exercises (individually, in pairs or groups); presentation of the results; passed module examination.

6 Usability of the module
See above under “module-type”

7 Examination type
Oral examination

8 Remarks
Especially important for this module is teamwork, time management and the reflexion of group processes.

9 Methods of assessment
Grading

10 Responsible for the module
Chair of Economics – Macro Economics – Business Information Systems
Catering Management

<table>
<thead>
<tr>
<th>Module-number</th>
<th>Workload</th>
<th>ECTS-Credits</th>
<th>Semester</th>
<th>Frequency offered</th>
<th>Course length</th>
</tr>
</thead>
</table>
| OE-BS-VPF     | BSc Oe:VVM - 135 hours, divided in:  
  - 72 in-class hours  
  - 63 hours self-study  
BSc LCC - 135 hours divided in:  
  - 54 in-class hours (incl. 36 hours online)  
  - 81 hours self-study | 5 | 6th semester - Oe: VVM 4th semester - LCC Summer semester | 1 semester |

Module-type
- Compulsory for the profile Catering Management des BSc Oe:VVM and in the BSc LCC; elective for the profile Supply Management des BSc Oe:VVM; elective in the BSc Oe:EGL

Level of the module
- Bachelor

Language
- German

Qualification objectives
- The students are able to:
  - know the particularities of the catering industry, the specific needs of different age groups, the economic constraints and policy options,
  - understand the structures and processes in catering outside the home, which are necessary for assessing catering systems,
  - apply case-related diet planning and enterprise resource planning systems in diet planning and delivery as well as in controlling,
  - solve planning tasks that arise in catering facilities, taking into account economic, social, and environmental factors,
  - develop target-oriented knowledge from subject literature during self-study and in project work, to professionally discuss and to present the results.

Content of the module
- Organisational models in food catering businesses
- Inventory management
- Procurement management
- Storage and logistics management
- Cost management and Controlling
- Environmental management
- Change management

Teaching methods
- 2 seminar
- 2 exercises

Requirements for participation
- Recommended: Contents of the modules Service Economy I and Service Economy II

Requirements for receiving credits
- Presentation; passed module examination

Usability of the module
- See above under “module-type”

Examination type
- Oral examination

Remarks
- Excursions to various catering facilities

Methods of assessment
- Grading

Responsible for the module
- Chair of Catering – Food Supply
# Bachelor of Science in Catering and Supply Management

**General Structure**

<table>
<thead>
<tr>
<th>6. Sem.</th>
<th>Product and Service Development</th>
<th>Case Study</th>
<th>Elective module according to the chosen profile</th>
<th>Elective module according to the chosen profile</th>
<th>Elective module according to the chosen profile</th>
<th>Free elective Module</th>
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</thead>
<tbody>
<tr>
<td>2. Sem.</td>
<td>Technology</td>
<td>Food Science I</td>
<td>Research Methods I</td>
<td>Culture, Nutrition and Sustainability</td>
<td>Economics II</td>
<td>Study Project I</td>
</tr>
</tbody>
</table>
### Bachelor of Science Catering and Supply Management

**Profile »Catering Management«**

<table>
<thead>
<tr>
<th>6. Sem.</th>
<th>Product and Service Development</th>
<th>Case Study</th>
<th>Catering Management</th>
<th>Design of Large-Scale Kitchens</th>
<th>Human Resources Management</th>
<th>Elective Module</th>
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</thead>
<tbody>
<tr>
<td>5. Sem.</td>
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<td>Bachelor Thesis</td>
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<td>Internship</td>
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<tr>
<td>2. Sem.</td>
<td>Technology I</td>
<td>Food Science I</td>
<td>Research Methods I</td>
<td>Culture, Nutrition and Sustainability</td>
<td>Economics II</td>
<td>Study Project I</td>
</tr>
</tbody>
</table>

Structure of the programme BSc Catering and Supply Management
### Bachelor of Science Catering and Supply Management

**Profile »Supply Management«**

<table>
<thead>
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</tr>
</thead>
<tbody>
<tr>
<td>Product and Service Development</td>
<td>Case Study</td>
<td>The Utilities Industry</td>
<td>Ecology and Counselling in Building and Living</td>
<td>Consumer Protection and Consumer Education</td>
<td>Elective Module**</td>
</tr>
<tr>
<td>Bachelor Thesis</td>
<td>Internship</td>
<td>Communication</td>
<td>Domestic and Utility Engineering</td>
<td>Process-oriented Quality Management</td>
<td>Service Economy II</td>
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<tr>
<td>Study Project II</td>
<td>Internship</td>
<td>Nutrition and Menu Planning in Catering</td>
<td>Food Hygiene &amp; Technology in Catering &amp; Private Households</td>
<td>Research Methods II</td>
<td>Service Economy I</td>
</tr>
<tr>
<td>Study Project I</td>
<td>Internship</td>
<td>Technology</td>
<td>Food Science I</td>
<td>Research Methods I</td>
<td>Culture, Nutrition and Sustainability</td>
</tr>
<tr>
<td>Internship</td>
<td>Internship</td>
<td>Nutritional Sciences I – Nutrition Physiology</td>
<td>Fundamentals and Food Nutritional Sciences</td>
<td>Fundamental of Social Sciences</td>
<td>Economics I</td>
</tr>
</tbody>
</table>

**Elective Module**

- Economics I
- Economics II
- Fundamental of Social Sciences
- Legislation
- Study Project I
- Study Project II
Module handbook

Attachment 1 of the special examination regulations of the Department Nutritional, Food and Consumer Sciences, Fulda University of Applied Sciences for the degree programme Bachelor of Science Catering and Supply Management from the 5. June 2013

Abbreviations:

BScOe EGL  Bachelor of Science: Nutrition, Health, Food Business
(Bachelor of Science Oecotrophologie: Ernährung, Gesundheit, Lebensmittelwirtschaft)

BScOe VVM  Bachelor of Science: Catering and Supply Management
(Bachelor of Science Oecotrophologie: Verpflegungs- und Versorgungsmanagement)

SWS  weekly hours per semester (Semesterwochenstunden)

Std.  Hours (Stunden)

ECTS  European Credit Transfer System