



1. Semester (WS)	2. Semester (SuSe)	3. Semester (WS)	4. Semester (SuSe)	5. Semester (WS)	6. Semester (SuSe)
Chemistry and Biochemistry (5 ECTS)	Food Science I: Processed Food Products (5 ECTS)	Food Science II: Food Safety & Microbiology (5 ECTS)	Measuring and Testing Methods (5 ECTS)	Internship (20 ECTS)	Catering Management (5 ECTS)
Biology and Raw Materials (5 ECTS)	Legislation (5 ECTS)	Nutrition and Menu Planning (5 ECTS)	Consumer Protection and Consumer Education (5 ECTS)		Environmental Protection, Energy and Work Safety Management (5 ECTS)
Nutrition Sciences I: Nutritional Physiology (5 ECTS)	Research Methods I (5 ECTS)	Research Methods II (5 ECTS)	Household Services (5 ECTS)		Household and Appliance Technology (5 ECTS)
Nutritional Psychology and Sociology (5 ECTS)	Communication and Counselling (5 ECTS)	Sustainable Nutrition (5 ECTS)	Compulsory Elective Module* (5 ECTS)		Housing Ecology and Life Cycle Changes (5 ECTS)
Business Sciences I (5 ECTS)	Business Sciences II (5 ECTS)	Marketing (5 ECTS)	Quality Management (5 ECTS)		Elective Module** (5 ECTS)
Physics and Technology (5 ECTS)	Study Project (15 ECTS)			Bachelor's Thesis (10 ECTS)	Compulsory Elective Module* (5 ECTS)

WS: Winter Semester | SuSe: Summer Semester



* Depending on their specialisation, regular students have to complete different “Compulsory Elective Modules”

- Applied Business Management (5 ECTS)
- Case Study (5 ECTS)
- Human Resource Management (5 ECTS)
- Large Kitchen Planning (5 ECTS)
- Management: Principles of Business Management (5 ECTS)
- Nutritional Education (5 ECTS)
- Product and Service Development (5 ECTS)

** Regular students can choose “Elective Modules” from the range of courses offered by Fulda University of Applied Sciences.