# Programme Structure

**B.Sc. Food Technology**  
Language of instruction: German

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<tbody>
<tr>
<td>Chemistry (5 ECTS)</td>
<td>Mathematics II (5 ECTS)</td>
<td>Food Chemistry (5 ECTS)</td>
<td>Basic Principles and Physiology of Nutrition (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
<td>Internship (20 ECTS)</td>
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<tr>
<td>Mathematics I (5 ECTS)</td>
<td>Organic Chemistry (5 ECTS)</td>
<td>Food Technology II (5 ECTS)</td>
<td>Biochemistry and Food (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
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<td>Physics I (5 ECTS)</td>
<td>Food Microbiology (5 ECTS)</td>
<td>Food Hygiene (5 ECTS)</td>
<td>Mechanical Process Engineering (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
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<tr>
<td>Basic Principles of Food Engineering (5 ECTS)</td>
<td>Physical Chemistry (5 ECTS)</td>
<td>Business Management Functions (5 ECTS)</td>
<td>Statistics for Engineers (5 ECTS)</td>
<td>Food Law (5 ECTS)</td>
<td>Elective Compulsory Module* (5 ECTS)</td>
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<tr>
<td>Principles of Scientific Research (5 ECTS)</td>
<td>Fundamentals of Biology and Raw Materials (5 ECTS)</td>
<td>Sensory Analysis (5 ECTS)</td>
<td>Project (title) (5 ECTS)</td>
<td>Food Preservation and Packaging (5 ECTS)</td>
<td>Selected Topics of Food Technology (5 ECTS)</td>
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<td>Management in Food Companies (5 ECTS)</td>
<td>Food Technology I (5 ECTS)</td>
<td>Thermal Process Engineering (5 ECTS)</td>
<td>Food Technology and Engineering (5 ECTS)</td>
<td>Food Technology III (5 ECTS)</td>
<td>Quality Management (5 ECTS)</td>
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*Elective Compulsory Module*
* Depending on their specialisation, regular students can choose different “Compulsory Elective Modules”

In the 5th semester, 3 of the following modules can be selected Food Process Engineering (5 ECTS):

- Drying Technology (5 ECTS)
- Immunology and Specific Food Applications (5 ECTS)
- Systems Engineering and Hygienic Design (5 ECTS)
- Industrial Plants and Facility Management (5 ECTS)
- Biotechnology (5 ECTS)
- Fundamentals of Pharmaceutics and Pharmacology (5 ECTS)
- Product Development (5 ECTS)
- Environmental Technology and Law (5 ECTS)
- Nutritional Aspects of Food Technology (5 ECTS)

In the 6th semester, 4 of the following modules can be selected:

- Cost Management/Controlling (5 ECTS)
- Food Process Engineering (5 ECTS)
- Bioprocess Engineering
- Pharmaceutical Technology (5 ECTS)
- Food Analysis (5 ECTS)
- Measurement and Control Engineering (5 ECTS)
- Refrigeration Technology and Thermal Processing (5 ECTS)