

<b>Nummer/Code</b>	F34
<b>Module Name</b>	<b>Recent developments in food and nutritional sciences</b>
<b>Type of Module</b>	Professional module (compulsory)
<b>Educational Outcomes, Competencies, Qualification Objectives</b>	<p>Students</p> <ul style="list-style-type: none"> <li>• know the influence of food constituents on processing methods, on quality of foods and on health benefits.</li> <li>• are able to evaluate various technologies for food processing and their effects on food quality and safety</li> <li>• are able to assess the impacts of new results in food and nutritional sciences on <ul style="list-style-type: none"> <li>– the nutritional status of various target groups from different cultures and settings</li> <li>– on the development of new products and their marketing to private and institutional households in different cultures</li> <li>– on the sustainable development of agriculture and food industry</li> </ul> </li> <li>• are able to search the recent scientific literature (original data) for relevant information</li> <li>• are able to work in groups to work out structured results, to evaluate and to present them.</li> </ul>
<b>Types of Courses</b>	Seminar (2 SWS), Seminar (N) (2 SWS)
<b>Course Content</b>	<ul style="list-style-type: none"> <li>• Recent scientific results on food constituents, their physiological effects, and their influence on the quality of raw material and processed foods</li> <li>• Assessment of the impacts of traditional and novel processing technologies on food quality and safety, and on sustainability (environmental and social aspects, economic resilience)</li> </ul>
<b>Course Title</b>	Recent developments in food and nutritional sciences
<b>Teaching and Learning Methods (Types of Teaching and Learning)</b>	Lecture, learning by explaining and presenting, self-organised learning, problem-based learning, seminars including case study-based group work and exercises
<b>Module Applicability</b>	MSc International Food Business and Consumer Studies
<b>Duration of Module</b>	1 Semester
<b>Frequency of Module</b>	Annually, summer term
<b>Language</b>	English
<b>Recommended (Content) Prerequisites for Taking the Module</b>	-
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<b>Students Workload</b>	180 hours, of which 60 contact hours, 120 hours of independent study
<b>Course Projects</b>	Seminar, presentation (15-20 min)
<b>Prerequisites for Admission to Examination</b>	-
<b>Examination</b>	Written examination
<b>Number of Credits for the Module</b>	6
<b>Teaching Unit</b>	Department of Nutritional, Food and Consumer Sciences, Fulda University of Applied Sciences
<b>Module Coordinator</b>	Prof. Dr. Marc Birringer, Fulda University of Applied Sciences
<b>Module Teacher</b>	Prof. Dr. Marc Birringer, Prof. Dr. Rohtraud Pichner
<b>Types of Media</b>	Teaching material is made available on the e-learning platform
<b>Literature</b>	Will be announced at the beginning of the module