<table>
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<th>Nummer/Code</th>
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<tbody>
<tr>
<td>Module Name</td>
<td>Recent developments in food and nutritional sciences</td>
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<tr>
<td>Type of Module</td>
<td>Professional module (compulsory)</td>
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**Educational Outcomes, Competencies, Qualification Objectives**

Students
- know the influence of food constituents on processing methods, on quality of foods and on health benefits.
- are able to evaluate various technologies for food processing and their effects on food quality and safety
- are able to assess the impacts of new results in food and nutritional sciences on
  - the nutritional status of various target groups from different cultures and settings
  - on the development of new products and their marketing to private and institutional households in different cultures
  - on the sustainable development of agriculture and food industry
- are able to search the recent scientific literature (original data) for relevant information
- are able to work in groups to work out structured results, to evaluate and to present them.

**Types of Courses**

Seminar (2 SWS), Seminar (N) (2 SWS)

**Course Content**

- Recent scientific results on food constituents, their physiological effects, and their influence on the quality of raw material and processed foods
- Assessment of the impacts of traditional and novel processing technologies on food quality and safety, and on sustainability (environmental and social aspects, economic resilience)

**Course Title**

Recent developments in food and nutritional sciences

**Teaching and Learning Methods (Types of Teaching and Learning)**

Lecture, learning by explaining and presenting, self-organised learning, problem-based learning, seminars including case study-based group work and exercises

**Module Applicability**

MSc International Food Business and Consumer Studies

**Duration of Module**

1 Semester

**Frequency of Module**

Annually, summer term

**Language**

English

**Recommended (Content) Prerequisites for Taking the Module**

-

**Prerequisites for Taking the Module**

-

**Students Workload**

180 hours, of which 60 contact hours, 120 hours of independent study

**Course Projects**

Seminar, presentation (15-20 min)

**Prerequisites for Admission to Examination**

-

**Examination**

Written examination

**Number of Credits for the Module**

6

**Teaching Unit**

Department of Nutritional, Food and Consumer Sciences, Fulda University of Applied Sciences

**Module Coordinator**

Prof. Dr. Marc Birringer, Fulda University of Applied Sciences

**Module Teacher**

Prof. Dr. Marc Birringer, Prof. Dr. Rohtraud Pichner

**Types of Media**

Teaching material is made available on the e-learning platform

**Literature**

Will be announced at the beginning of the module