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| name: | Natchaya Niramomchan |
| course: | BIFTEC course 2016/2018 |
| home country: | Thailand |
| current work: | Job-Seeker |

my experience:

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**? BIFTEC offered a truly international full Master program like no others. It allowed students to study while experiencing cultural exchange. The optional modules were offered by the countries which had expertise in that specific field. The internship semester in industrial company was also one of the important reason since I would like to have a first hand practical experience abroad.

Which knowledge from the courses can help you by your current work? There were numbers of courses that were beneficial for the job seeking process. They helped me realize my preference towards the position and in which industry I would like to work. I find "New Product Concept" is pretty useful for the product development position. Fortunately, I got an internship in a flavor and aroma company which was an industry I would like to work. Later, I received an opportunity to do master thesis topic in an institute specialise in aroma.

Why do you decide to make internship/master thesis at Anhalt University? Not only Anhalt University is a university which offers excellent research facilities and courses. It also has numerous of PCM and thesis partners. Moreover, living in Germany is very pleasant. The country has high standard of living which suits my lifestyle.

What would you recommend young people in your country to apply for BIFTEC? I would definitely recommend BIFTEC for everyone who would like to have an excellent master degree which highly recognize worldwide. This program allows you to meet classmates and professors from all over the world who share the same interest. You will develop contacts which are worth-keeping. As well as you will be exposed to new cultural environment, not only one but at least three top EU countries. I consider BIFTEC as a life-changer opportunity.

Which information would you give the new students which will start the semester in September? My only advice is to balance your life well both studying and travelling. Try to engage with the class also with outside-classroom experience as much as possible. You might encounter some frustration in moving and adapting to new environment, but eventually you will be able to manage it.



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| name: | Daniela Sanchez Sanchez |
| course: | BIFTEC course 2016-2018 |
| home country: | Mexico |
| current work: | Quality Junior Specialist at Ferrero Deutschland |



my experience:

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**? One of the main reasons I applied to BIFTEC was because that it offered the opportunity to study in three different countries. I also liked the fact that I could choose my optional modules.

Which knowledge from the courses can help you by your current work? I will most likely use the information from the module of Food Safety and Quality and the Fats and Oils module.

Why do you decide to make internship/master thesis at Anhalt University?

I wanted to live longer in Germany and experience German culture better than the initial six weeks. Also, the support I obtained from the Professors at Anhalt University was immediate. They are always willing to guide you. Therefore, choosing to do internship/thesis at Anhalt University was the best choice.

What would you recommend young people in your country to apply for BIFTEC? BIFTEC will not only be about the academic aspect, it will also teach you so much about life, living abroad with people so different from you that it will enrich your life. You will become a citizen of the world. Applying to Biftec will be one of the best decisions you will make.

Which information would you give the new students which will start the semester in September? Enjoy it as much as you can! It will go by so fast and before you know you will be defending thesis. Take advantage of the wonderful professors and the courses, and mostly become family with your new classmates. The bonds you create will be for lifetime.

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| name: | Marc Christian D. Paje |
| course: | BIFTEC course 2016-2018 |
| home country: | Philippines |



my experience:

What was the reason you have applied for the international study course European Master of Science in Food Science, Technology and Business (BIFTEC)? I would like to experience what it's like to study abroad and to learn more about my chosen field.

Which knowledge from the courses can help you by your current work? Aside from what I have learned inside the classroom, I consider that the mobility feature of the master's has given me experiences, which I can use as advantage in any career that I will pursue. My experiences in the past two years have greatly enhanced my adaptability skills and I believe such skills are essential to any job.

Why do you decide to make internship/master thesis at Anhalt University? Prof. Kleinschmidt knows someone who is working at SIG Combibloc, one of the leading manufacturers of carton packaging and aseptic filling machine. That time SIG is offering an internship/master's thesis about a new sterilization procedure for carton packaging materials. As someone who is interested in sustainable packaging solutions, I grabbed the opportunity of exploring the subject and working at an international company.

What would you recommend young people in your country to apply for BIFTEC? Definitely. Through this master's, I gained more knowledge about food science, I met a lot of incredible people, and I have seen so many places in Europe.

Which information would you give the new students which will start the semester in September? Do not pressure yourself too much. Of course, the main reason why you're in this programme is to study, but then your BIFTEC life shouldn't just revolve around that. Give yourself some time to go out, meet people, and go places. Just enjoy the experience.

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| name: | Nandini Jambunathan |
| course: | BIFTEC 2015/2017 |
| home country: | India |



my experience:

What was the reason you have applied for the international study course BIFTEC?

As the name by itself suggests, I was interested by the fact that it was an international study course in Food Science and Technology providing business knowledge. The opportunity presented in the program to study in three different universities, with each university offering courses that they are best at was a motivational factor for applying to BIFTEC.

Which knowledge from the courses can help you by your current work?

Academically, modules provided both theoretical knowledge and sound practical experience. Modules 'Food safety and quality management', 'Cereals', 'Fats and Oils' and 'Dairy Science' were interesting and oriented towards my future goals. In addition, interaction with people from different nationalities and various team projects carried out during different modules helped me hone my soft skills.

Why do you decide to make internship/master thesis at Anhalt University?

I did both my PCM and Master thesis at Anhalt University, Bernburg. My Master thesis was oriented towards Cereal Science, wherein I analyzed the rheological properties of different doughs using Dough Inflation System to characterize its quality. I worked in collaboration with the company Stable Microsystems to achieve the goal. Further, for PCM, I worked as a Research Assistant, contributing to the project with focus on developing a model food system for microbial reduction using Electro-hydraulic shockwave. My interest in the topics provided made me choose Anhalt University.

What would you recommend young people in your country to apply for BIFTEC?

BIFTEC is a good platform for Food Science and Technology enthusiasts. In addition to getting the best academically, one also gets to experience the culture of three different countries.

Which information would you give the new students which will start the semester in September? For students, BIFTEC is a place to develop skill set to grow and progress in career. Having a clear focus on the objectives you wish to gain from the course and participating actively in activities organized by the course will help get a wholesome experience.

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| name: | Nelson Alejandro Poveda |
| course: | BIFTEC 2015/2017 |
| home country: | Ecuador |
| current work: | in scientific project at Anhalt University, Dairy Science |



photo: right Alejandro (left Srinivaas)

my experience:

What was the reason you have applied for the international study course BIFTEC?
I applied for this course to get some international experience in the field of food science and technology. When I first looked at the program, I was extremely interested about the possibility to study and live in three different places in Europe. I think this has been the best decision I have ever taken, and I feel very happy that I could experience the real Erasmus life at these three outstanding locations.

Which knowledge from the courses can help you by your current work?

My current project had to do mostly with my internship and my thesis topic. I think I have now a good general idea about particle technology and powders in the food industry. Additionally, some of the technologies that I took will be an important tool for my future professional career.

In which field do you work now? I work for the Food Research Institute of Anhalt University in Köthen for a project with a flavoring company, that will start from September this year. The field of research will be focused on stickiness of powders and spray drying.

Why do you decide to make internship/master thesis at Anhalt University?

The Food Research Institute of Anhalt University is one of the most important in this region of Germany. There are some industries which work in close connection with the university, due to the high-tech equipment and excellent conditions for investigation. I was very motivated to make my internship and my thesis in this university, because I consider that it was the perfect occasion to get involved in an industrial research project. Moreover, I was motivated to do spend the second year of the Master's in Germany, because I enjoy learning about German culture and history. I speak some German and I thought it would also be a good opportunity to practice the language. Finally, in the second year I could also complete one technology that I could not take in the first year.

What would you recommend young people in your country to apply for BIFTEC?

Absolutely. I think that BIFTEC offers a great chance for students to get to know about European food industry and food regulations. I think that this program is the key to open your horizons, establish great professional contacts and start a successful future in the food industry. I really enjoyed my time in these three different locations and I shared memorable experiences with all my colleagues.

Which information would you give the new students which will start the semester in September?

I think the best advice that I can give you is that you better be prepared for new experiences. I think it is important to use your time effectively, because of the huge amount of information that you will have in such a short period of time. Moreover, these two years will offer you amazing things to explore and new places to discover.

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| name: | Srinivaas Murali |
| course: | BIFTEC 2015/2017 |
| home country: | India |
| current work: | in scientific project at Anhalt University, Dairy Science |



photo: left Srinivaas (right Alejandro)

my experience:

What was the reason you have applied for the international study course BIFTEC?
I wanted to have a holistic learning about Food Science as a field and also a learning that would have an immediate application for my future career.

Which knowledge from the courses can help you by your current work?
A knowledge about Dairy Science which I learned during the course helped me with my work.

Why do you decide to make internship/master thesis at Anhalt University?
I wanted to stay in Germany because it has good opportunities in the Dairy sector. Therefore, I chose to do both my Internship and Thesis with a company and Anhalt University.

What would you recommend young people in your country to apply for BIFTEC?
This course gives a good experience and students with Food Science or any food related degree has a good opportunity.

Which information would you give the new students which will start the semester in September?
Enjoy the Erasmus experience. It's something that you will not forget in your life !!! Thank you for this opportunity!



Die Hochschule Anhalt ist Teil eines internationalen Univerbundes - als einzige in Deutschland. Internationale Studenten lernen an den Standorten in Portugal, Belgien und Deutschland, wie Lebensmitteltechnologie funktioniert. Auch Nelson Alejandro Poveda aus Ecuador (l.) und Srinivaas Murali aus Indien sind bei diesem Projekt dabei und zur Zeit in Köthen Gaststudenten.

FOTO: HEIKO REBSCH

Von Ecuador nach Köthen

BILDUNG Die Hochschule Anhalt bietet mit Unis in Portugal und Belgien einen internationalen Studiengang an. Was Studenten aus aller Welt von ihm erwarten.

VON OLIVER MÜLLER-LOREY

KÖTHEN/MZ - Die Hochschule Anhalt ist nicht nur bei deutschen, sondern auch bei internationalen Studenten beliebt. Als einzige Hochschule in Deutschland bietet sie, in Zusammenarbeit mit zwei Universitäten in Portugal und Belgien, den sogenannten Biftec-Studiengang an. Das steht für „European Master of science in food science, technology and business“ - zu deutsch: Masterstudiengang für Lebensmittelwissenschaft, -Technologie und -Wirtschaft.

Studenten belegen an allen drei Standorten Vorlesungen und Kurse zu Themen rund um Lebensmittel: Wein, Fette und Öle, Fleisch und Getreide, Milchproduktion und die Vermarktung der Produkte, sind nur einige der zahlreichen Inhalte.

32 Studenten aus 18 unterschiedlichen Ländern sind im aktuellen Jahr eingeschrieben. Darunter sind angehende Akademiker aus Kanada, Mexiko, Albanien, Spanien und Malaysia. Alle Veranstaltungen und Prüfungen laufen auf Englisch ab.

Auch Nelson Alejandro Poveda aus Ecuador und Srinivaas Murali aus Indien studieren im Biftec-Studiengang. Seit zwei Jahren pendeln

sie zwischen den Universitäten von Porto, Köthen/Bernburg und Gent. Es ist ein Leben in Hörsälen, Laboren und Bibliotheken. Nun stehen sie kurz vor dem Abschluss ihres Studiums und schreiben in Köthen ihre Masterarbeit. „Ich habe mich auf die Erforschung von Milchprodukten spezialisiert“, sagt Poveda. Der 28-Jährige spricht durch sein Studium in Deutschland bereits gut Deutsch und kann sich fast ohne Probleme verständigen. Wenn er zu Hause in Ecuador davon erzählt, beneidet ihn seine Freunde und Verwandten. Deutsche Ingenieurskunst habe weltweit noch immer einen hohen Stellenwert, sagt Sebastian Kleinschmidt. Der promovierte Wissenschaftler im Lebensmittelbereich betreut die beiden Studenten aus Ecuador

„Ich habe mich auf Milchprodukte spezialisiert.“

Nelson Alejandro Poveda
Student aus Ecuador

und Indien bei ihrer Masterarbeit.

So hoch angesehen das Studium an der Hochschule Anhalt ist, so schwer ist der Aufnahmetest. Bewerber müssen neben guten Englischkenntnissen Fachwissen aus ihrem Bachelor-Studiengang vorweisen und sich mit einem Motivations schreiben an die Hochschule wenden. Wer Glück hat, bekommt darüber hinaus ein Stipendium. Während Nelson Alejandro Poveda

ein Stipendium der Europäischen Union ergattern konnte, zahlt der 22-jährige Inder Srinivaas Murali alles aus eigener Tasche.

Etwa 1 000 Euro monatlich kostet die jungen Männer das Studium. Sie zahlen Plätze im Wohnheim, die Flüge zwischen den Hochschulen, Internet, Handy, Bücher - manche Kosten sogar drei mal: in Portugal, Belgien und Deutschland, wo sie jeweils einen Platz zum Wohnen brauchen. Und sie zahlen zusätzlich für die Bildung an sich - etwas, das in den vergangenen Jahren in Deutschland unüblich geworden ist, denn Studiengebühren sind abgeschafft. 8 000 Euro zahlen Nicht-EU-Ausländer allein für die Bildung an den drei Hochschulen im Jahr. Immerhin 4 000 Euro sind es für EU-Ausländer.

In vielen Ländern, aus denen die Studenten kommen, ist es nicht unüblich, für Bildung zu zahlen. „In Ecuador gibt es staatliche und private Hochschulen“, sagt Poveda. Wer auf einer privaten und damit kostenpflichtigen Uni studiert hat, habe bei der Suche nach einem guten Job deutlich bessere Chancen, meint der Ecuadorianer. Er ist froh, dass er den harten Aufnahmetest für das Biftec-Studium geschafft hat.

Weil das Studium mit Kosten verbunden ist, ist die Motivation bei den Studenten besonders hoch. Das Studium einfach mal um zwei

WISSEN

Internationale Lehre

Die Hochschule Anhalt bietet viele weitere internationale Studiengänge an. Insgesamt sind es zehn Master-Studiengänge, darunter Internationale Architektur, Denkmalpflege, internationaler Handel, Landschaftsgestaltung, und Design. Darüber hinaus gibt es für Studenten, die des Deutschen nicht mächtig sind, viele Angebote. Etwa Sprachkurse und sogenannte Buddy-Programme, bei denen Studenten gerade in der Anfangsphase von einem anderen Studenten an die Hand genommen werden.

Jahre verlängern, weil man nebenbei jeden Abend feiern war, das gehe hier überhaupt nicht, sagt Kleinschmidt. Poveda war während seines Studiums nicht ein Mal bei seiner Familie in Südamerika. Weil er so viel zu tun hatte und weil er sich voll und ganz auf Europa einlassen wollte. Beiden Studenten - Poveda und Murali - werden ihr Studium innerhalb der zwei Jahre schaffen. Beide wollen danach in Deutschland oder Europa bleiben. „In Indien ist die wirtschaftliche Situation schwierig“, sagt Murali. Aber dass er hier in Europa einen guten Job mit seiner Ausbildung findet, das ist fast gewiss.

Regional newspaper "Mitteldeutsche Zeitung" was interested in the international study course BIFTEC at Anhalt University and interviewed Alejandro and Srinivaas about their science project in Dairy MZ - February 2017

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| name: | Md. Syduzzaman |
| course: | SEFOTECH.nut 2013/2015 |
| home country: | Bangladesh |
| current work: | I am doing Ph.D. in the Laboratory of Biosensing Engineering, Kyoto University |



photo: Md. Syduzzaman

my experience:

What was the reason you have applied for the international study course SEFOTECH.nut?

I am an educator, working as a faculty member in Jessore Science and Technology University, Bangladesh (Department of Nutrition and Food Technology) and wanted to enrich my knowledge and experience the European culture so that I can educate my student more efficiently.

Which knowledge from the courses can help you by your current work?

I gained confidence and know how to work in the laboratory environment.

Why do you decide to make internship/master thesis at Anhalt University?

I was very much interested in meat products also during the other course I experience the calm environment of the Anhalt University, which helped me to decide.

What would you recommend young people in your country to apply for BIFTEC (the following course after SEFOTECH.nut

<http://iiw.kuleuven.be/english/biftec>) ?

I would recommend them to join in the BIFTEC because this course teaches not only about the course but also about the culture and its relationship with the industries.

Which information would you give the new students which will start the semester in September? Study, enjoy and explore.

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| name: | Lijalem Tareke Weldeabezgi |
| course: | SEFOTECH.nut 2011/13 |
| home country: | Ethiopia |
| current work: | Department of Food Science and Postharvest Technology, CoDANR , Mekelle University, since September 2013 |
| my experience: | |
| What was the reason you have applied for the international study course SEFOTECH.nut? - to have amongst the best MSc degrees offered in Europe in the areas of Food Science, Technology and Nutrition. | |
| Which knowledge from the courses can help you by your current work? Food Science and Technology in general and Dairy Science and Technology in more particular | |
| Why do you decide to make internship/master thesis at Anhalt University? Because I was interested in Dairy Science and Technology, and that was, in my perception, where I could find the best facility to do my activities in that area. | |
| Which information would you give the new students which will start the semester in September? I tried my best so far and i will continue for the years to come to inform about the new version of that MSc programe... via different means ,,,, for example via facebook, linkedIn, twitter, etc | |



photo: Lijalem - in his office

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| name: | Adora Leka |
| course: | SEFOTECH.nut 2009/2011 |
| home country: | Albania |
| current work: | From October 2016 i am working at an UHT milk production factory as a production director and as well dealing with the quality control in the physical and microbiological laboratory as required from the international standards for food safety ISO 22000:2005. |



photo: The photo was done from a visit to our plant from two Serbian entrepreneurs in cheese sector with the brand DUKAT (on the right), the owner of our company (in front) and his husband which is the head of the Chamber of Commerce of Tirana as well (on back side) and Adora on the left

my experience:

What was the reason you have applied for the international study course SEFOTECH.nut? I applied for Sefotech.nut studies because was my goal to reinforce my knowledge at a very specialized professional course in food science and technology.

Which knowledge from the courses can help you by your current work? Apart the general theoretical framework which was very important in all courses i had a great advantage to follow the meat module in Anhalt which gave me the possibility to even write my master thesis there. Part of my thesis was as well a practical work done for around 2 months in the ÖHMI analytical food laboratory of Magdeburg associated with Anhalt University. It was an uncomparable experience with all my previous ones.

Why do you decide to make internship/master thesis at Anhalt University?

Because i was very satisfied with the meat module I had during the general courses in Bernburg. Professors, accommodation and course was very balanced with theoretical and practical work.

What would you recommend young people in your country to apply for BIFTEC (the following course after SEFOTECH.nut <http://iiw.kuleuven.be/english/biftec/>)? To apply ASAP and wish to them to be selected as winners of the BIFTEC 2018-2019.

Which information would you give the new students which will start the semester in September? In a short review i may give only positive feedback. All the three universities and auditoriums in Gent campus, Anhalt and Biotechnology University in Porto were professionally great, the programme of all modules were well balances with theoretical and practical work, the coordinators in Gent, Porto and Anhalt were very professional, helpful and well organised. Moreover even the accommodations were good located and easy to access the daily studies at respective campuses. The food was delicious and with a lot of options to choose too. What is more important the diploma obtained is really an owner for everybody that have this life opportunity to follow BIFTEC! Congratulations and good luck to all the accepted students!

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| name: | Oktaviani |
| course: | SEFOTECH.nut 2008/2010 |
| home country: | Indonesia |
| current work: | Sensory Behavior Science & Product Development Sr. Manager Danone Waters Indonesia |
| my experience: | |
| Spending few months in Bernburg for some Courses & Master's Thesis has taught me a lot how to be independent and purpose oriented. | |
| Before I went to Germany, I have loved this Nation due to the history and famous landscape but after experiencing Germany by myself, I loved more especially the people! Still hoping I can visit Germany again someday :) | |
| Now I work for DANONE Waters Indonesia, managing Sensory Behavior Science & Product Development- The networking, ways of thinking, and friendship I received in Hochschule Anhalt is something I would be grateful to have. | |
| Thanking so much Prof. Schnackel and all his counterparts! | |



photo: left - Oktaviani, others > VP Waters Worldwide - Christophe Pertuisoit visited Danone Waters Indonesia

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|---------------|--|
| name: | Hiroimi Gonzalez |
| course: | SEFOTECH.nut 2008/10 |
| home country: | Mexico |
| current work: | since 2016 I'm working as an Analytical Service Manager in a branch laboratory for baby food, specialised nutrition and specialised milk products in Germany |

my experience:

During my Master I had the opportunity to attend the optional Modules of: Malt and Beer Production in Belgium (KAHO Sint-Lieven, Ghent), Production of Wine in Portugal (Universidade Catolica Portuguesa, Porto), Meat and Meat Products and Dairy Science Technology in Germany (Hochschule Anhalt, Bernburg). My Master Thesis focused in the International Featured Standard Food (IFS Food). In this thesis, I compared the IFS Food with the Mexican regulation for auditing meat safety and quality of processes.

One of my main tasks is to review and approve laboratory report prior to delivery to the client. An important part of my job is also the communication with clients mainly in English and German, sometimes in Spanish as well. I manage subcontracted work with external laboratories and routine client projects as well. This includes understanding project requirements, communicating client expectations with the laboratory and negotiating an acceptable approach for the client. I will notify the client if the laboratory encounters delays or problems to properly manage and document client's expectations. My job requires working very closely with sales, client services, and the laboratory director to communicate missed expectations, business or laboratory quality concerns. I am responsible for setting up client project specifications and for making accurate forecasts of sample and revenue estimates.

(2015 to 2016) I had the opportunity to work in a German meat company based in Frankfurt am Main as a Quality Assurance Specialist. My main duties were the developing, implementing and maintaining the Quality Procedures required in the labeling department. Together with the Plant Operation and Product Management Department, I was responsible of the implementation of the Manufacturing Procedures for different Software Programs.

From 2011 to 2015, I did my PhD in the Meat Hygiene Department at the Food Hygiene Institute in the University of Leipzig, Germany. In October (2015), I obtained my Doctoral degree in Agricultural Science at the University of Halle-Wittenberg in Germany. My PhD focused in the reinforced concern about the public health risk posed by the recent findings of the parasite, *Alaria alata mesocercariae*, in wild boars and other animals' meat in Europe. Project management, scientific concepts, methodology development, scientific reports, laboratory work, statistical analysis and result interpretation was part of my daily responsibilities. During this time, I had several presentations, in German and English, and I wrote scientific articles in peer reviewed magazines with high impact factor.

(2006 – 2008) In Mexico, I was working for two years as a certified meat auditor. I was responsible for the supervision in meat establishments authorized for exportation to USA. The Master Programme opened my scientific and career path. The transferable skills gained from the courses helped me to complete a PhD and then integrate to the food industry.

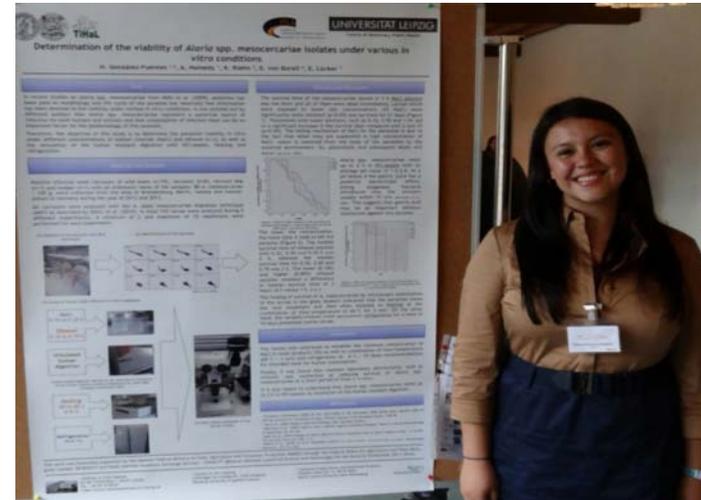


photo: Hiroimi - presents her project

Ein kleines Stück Entwicklungshilfe

15 Lebensmittelwissenschaftsstudenten führt Studiengang durch Milchviehanlage Quellendorf

Von ANNE PASSOW

Quellendorf/MZ. Reger Betrieb herrscht in der Quellendorfer Landwirte GbR. 15 Lebensmittelwissenschaftsstudenten aus Irland, Vietnam, Indonesien, den Philippinen, aus China, Thailand, Äthiopien, aus Ghana, Indien und aus Bangladesch tummeln sich bereits vor den Toren und warten darauf, dass es los geht mit der Führung durch die Milchviehanlage.

20 000 Liter Milch

„Lebensmittelwissenschaft, Technologie und Ernährung“ heißt der englischsprachige Masterstudiengang der Truppe, den die Hoch-

schule Anhalt gemeinsam mit Universitäten in Dublin, Porto und Gent anbietet. „Die Studenten, die heute, hierher gekommen sind, sind alle Stipendiaten der Europäischen Union und spezialisieren sich auf Milchwissenschaft“, sagt Wolfram Schnäckel, Professor für Lebensmitteltechnologie, der die Gruppe an diesem Tag betreut.

Und dann geht es auch schon los. Klaus Schönfeldt, Geschäftsführer der Quellendorfer Landwirte GbR, erklärt den Besuchern, dass die 880 Kühe des Betriebes täglich 20 000 Liter Milch produzieren. Für Karthikeyan Nanjappan (26) aus Indien sind das Dimensionen, die es in seinem Heimatland eher

selten gibt. „Bei uns sind die Farmen sehr viel kleiner“, berichtet er. „Auf dem Hof meiner Eltern haben wir nur drei Kühe und einen Büffel.“

Eindrücke sammeln

Karthikeyan Nanjappan findet es wichtig zu sehen, wie die industrielle Milchproduktion funktioniert. Er will Eindrücke und Ideen sammeln, „um nach meinem Studium, Dinge in Indien voranzutreiben“, betont er.

Und man versteht nun, was Wolfram Schnäckel meint, wenn er davon spricht, dass der von der EU geförderte Studiengang auch ein klei-

nes Stück Entwicklungshilfe sei. „Die Studenten hören das nicht so gern“, sagt er. „Aber sie nehmen aus ihrer Studienzeit unheimlich viel theoretisches und praktisches Wissen in ihre Länder mit und können damit viel bewegen.“

Auch der weltweite Milchpreis könne mit mehr Spezialisten in Milchwissenschaft in Schwellen- und Entwicklungsländern wieder sinken. „Wenn dort genug Milch produziert wird, müssen wir nicht mehr exportieren. Das macht auch unsere Milch preiswerter“, erklärt Schnäckel.

Firew Terefe Amsalu (30) aus Äthiopien findet es schön, heute mal außerhalb des Klassenraums zu lernen. „Wenn man die Dinge praktisch erlebt, lernt man viel besser“, betont er. Und Klaus Schönfeldt erklärt der Gruppe derweil alles über Technologie, Haltungssystem, Fütterung, Kälberaufzucht und den Melkprozess des Betriebes. Der „Kuh-Komfort“, also eine angemessene Haltung der Tiere, sei wichtig, um die strengen Qualitätsvorgaben für die Milch zu erfüllen.

Sicher zum Verbraucher

Michelle Louise Mendoza (27) von den Philippinen hört sehr interessiert zu und löchert Schönfeldt immer wieder mit Fragen. „Es ist sehr wichtig für uns, dass wir in unserem Studiengang lernen, wie die Lebensmittel von der Produktion sicher zum Verbraucher kommen“, betont sie und ist schon sehr gespannt auf die Frischhl Milchwerk GmbH in Weißenfels, die die Studenten anschließend besichtigen wollen.



15 Lebensmittelwissenschaftsstudenten aus Irland, Vietnam, Indonesien, den Philippinen, aus China, Thailand, Äthiopien, aus Ghana, Indien und aus Bangladesch besuchten die Quellendorfer Landwirte GbR.

source: regional newspaper
MZ, 16.03.2010

Wissbegier auf der Milchstraße

LANDWIRTSCHAFT Studenten aus Asien, Afrika und Lateinamerika besuchen im Rahmen eines internationalen Studiengangs an der Hochschule Anhalt die Milchviehanlage in Quellendorf.

VON MATTHIAS BARTL

QUELLENDORF/MZ - Lun Thi Hue ist eine der neugierigsten Studenten und Studentinnen, die an diesem Morgen an der Seite von Klaus Schönfeld durch Gebäude der Milchviehanlage in Quellendorf laufen. Immer wieder hat die junge Frau aus Vietnam Fragen zur Milchproduktion in der Quellendorfer Landwirte GbR. Welche Rasse in den Ställen steht? Wie viel Liter Milch eine Kuh am Tag gibt? Wie oft gemolken wird? Wie erfolgt die Euterhygiene? Und weil Lun Thi Hue nur eine von insgesamt 14 internationalen Besucherinnen und Besuchern ist, und weil auch andere sehr wissbegierig sind, hat Geschäftsführer Schönfeld deutlich mehr zu erzählen als an anderen Tagen.

Kooperation in Europa

Die Studentinnen und Studenten, die unter anderem aus Indien und Albanien kommen, aus Argentinien, Indonesien, Malaysia und Mexiko, Ghana und Brasilien machen eine „Reise auf der Milchstraße“. Diesen romantisch klingenden Namen hat Prof. Wolfram Schnäckel den beiden Exkursionstagen gegeben, die zu dem von der EU geförderten internationalen Studiengang gehören. In dem geht es um Lebensmittelwissenschaft, Lebensmitteltechnik und Ernährung, der spezielle anhaltische Teil umfasst die Milchwirtschaft. „Die Hochschule Anhalt ist dabei eine von vier Universitäten und Hochschulen in Europa, die diesen Studiengang durchführt“, sagt Schnäckel. „Die anderen sind in Porto, in Dublin und in Gent. Wer diesen Studiengang belegt, erhält einen Abschluss von allen vier Hochschulen.“ Der Studiengang geht zurück auf das Förderprogramm „Erasmus Mundus“, eine Art Eliteförderung. „Die Hochschule Anhalt ist auf dem Gebiet der Lebensmittelwirtschaft die einzige deutsche Hochschule, die diese Förderung erhält“, sagt der Professor: „Darauf kann man ruhig stolz sein.“

„Mit Wissen vollgestopft“

Die „Reise auf der Milchstraße“ hat so gesehen auch nur einen romantischen Namen - in Wahrheit ist sie ein Studiengang, in dem die Teilnehmer „mit Wissen vollgestopft werden“, wie es Modulmanagerin Sandra Warmuth beschreibt. Die Aufmerksamkeit der Studenten widerspricht dieser Aussage nicht. Es wird mitgeschrieben und mitgeschnitten, was Schönfeld sagt und Schnäckel ins Englische übersetzt. Das ist nicht immer einfach. Die Übersetzung des Begriffes „Zuckerrübe“ endet in einer pantomimischen Einlage, die allerdings zur Erhellung nicht beitragen kann,



Klaus Schönfeld (l.) erläutert den Studenten um Prof. Wolfram Schnäckel (vorn) die Arbeit in der Milchviehanlage Quellendorf.

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weil es in den Ländern, aus denen die Studenten kommen, das Gewächs gar nicht gibt. Auch „Kuhkomfort“ erweist sich als auf direktem Wege unübersetzbar. „Da muss man beschreiben, was sich dahinter verbirgt“, sagt Schönfeld. Am Ende kriegen jedoch alle alles mit.

Derzeit nicht mehr kostendeckend

Selbst Schönfelds Ausführungen zur Milchpolitik, obwohl die ja schon für Einheimische kaum zu verstehen sei, wie es heißt. Schönfeld ist Pragmatiker: Die 40 Cent, die man einmal für den Liter Milch bekommen hat, sind nur noch Erinnerung auf einem Plakat. „Jetzt erhalten wir um die 25 Cent, damit sind wir nicht mehr in dem Bereich, in dem wir die Kosten decken“, sagt der Geschäftsführer. Es sei zur Zeit viel Milch am Markt, da sei der Preisverfall vorhersehbar gewesen. „Im Prinzip muss sich jeder überlegen: Will ich mit der Milchproduktion weitermachen oder will ich aufhören damit? Wenn ich weitermachen will, muss ich meine Produktivität so gestalten, dass das ganze ökonomisch sinnvoll bleibt.“ Dazu müsse jeder wissen, wo seine „Grenzkosten“ liegen und sich auf den weltweiten Wettbewerb einstellen. Die Quellendorfer Gesellschaft wolle sich der Konkurrenz stellen. „Wir werden den Bestand um 100 Kühe erweitern und dafür einen neuen

Stall bauen“, erzählt Schönfeld seinen Gästen. Die Melkanlage, die man zuvor besucht hatte, lasse solche Erweiterung zu. „Da geht noch was.“

Der Rundgang durch die Milchviehanlage und die Erläuterungen

haben die Studenten sichtlich beeindruckt, nicht zuletzt von der andauernden peniblen Kontrolle und Überwachung der Milchproduktion. „Ich habe schon einige Farmen gesehen in Argentinien“, sagt Ignacio Cinca aus Buenos Aires,

„aber etwas Vergleichbares noch nicht.“ Cinca, 26 Jahre alt und „Food Engineer“ in Argentinien tätig, ist auch von dem Studiengang begeistert. Er habe hier in Theorie und Praxis sehr viel gelernt, „dass ich zu Hause gut anwenden