

Name: Tijana Marinova  
Course: BIFTEC course 2019/2021  
Home country: North Macedonia  
Current work: Junior Researcher at Alkaloid  
AD (Skopje, North  
Macedonia)



What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**?

What appealed me the most to this program was the unique mix of learning about Science and Business and having the opportunity to incorporate the theoretical knowledge in a business environment through the Professional Competence Module as well as the opportunity to live in three different countries, where I could immerse myself in diverse environment and learn about new cultures.

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

All the courses were beneficial in a way and equipped me with knowledge for my future, but the course Process Management and Product Development gave me a very good base for the current work.

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

The support that the staff from Anhalt University were giving to us during the duration of the modules and COVID pandemic was exceptional, so there was no doubt I wanted to search for opportunities in Germany and have Anhalt University as my host university. So, I got the chance to do my internship and thesis in Mars Petcare, under supervision of Professor Schnackel for which I am very grateful, as he was very helpful for any questions I had related to Meat Science. In addition, I want to thank Sandra Warmuth for the great support for settling down in Germany in the heat of the COVID pandemic. Reflecting on that period, I am very happy I got this chance during my Master studies period!

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

I would definitely recommend BIFTEC for anyone that would like to continue with their studies and pursue a Master's degree. The program gives you the chance to learn from highly skilled lecturers at reputable universities and make connections with people from all over the world. Truly a lifetime experience filled with challenges that make you grow!

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

Try to gain as much knowledge and experience as you can, network and be open for any opportunity. Open your mind and expose yourself to new experiences - do not forget to have fun and enjoy! :)

Name: Mridul Kathed  
Course: **BIFTEC-FOOD4S (2020-22)**  
Home country: India  
Current work: Product Development Technologist at **Bosque Foods GmbH**



### **My experience:**

What was the reason you have applied for the international study course **European Master of Science in Sustainable Food Systems, Engineering, Technology and**

The multidiverse study curriculum was the highlight of the course which was very intriguing and interesting. Along with the exposures to travel to more than 4 different countries and learning from subject experts is something which is rare to find in a study program. The course trained me to grow professionally as well as it helped to evolve my personality.

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

Many fundamental courses such as business management in food industry, food safety and quality, predictive modelling and analysis were aliogned to the industry working standards.

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

The option to work in colloboration with a company or an research organisation made me choose Anhalt university ast the host institute. Along with, I think Germany as a nation offers a plethora of opportunities to grow and develop.

What would you reommend young people in your country to apply for BIFTEC-FOOD4S?

I would totally recommend this course to fellow food tech enthusiasts to apply for BIFTEC-FOOD4S. The course is challenging and is foccussed to train the students in a multifaceted environment.

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

Enjoy every element of your course. Connect with professors, industry experts and network within the food tech sector to know the alumnus and always keep the head high and positive spirit. Never give up!

Name: Rukaiya Babat  
Course: **BIFTEC 2019-2021**  
Home country: INDIA  
Current work: Application assistant in Savory Flavors at Firmenich Dubai



### **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)**?

The first thing that attracted me to the course was how Science and Business was combined together. This was unique in itself and being clubbed with exposure to different countries, universities and people.. just made the whole course even better!

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

I would say every course in some way or another has taught me something that is relevant today. I would like to add that the business module, meat science and fats and oils module in particular gave me a lot of knowledge with the help of the project reports. The internship and thesis in Germany at the well renowned Fraunhofer Institut gave me first-hand practical experience with well established pilot plants, equipments and industrial processes. Last but not the least, non-academically, I believe that having classmates from all around the world and exploring different cultures, cuisines and work styles have shaped me both professionally and personally.

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

Germany was the only country that we couldn't experience due to COVID'19 during our course and thus I decided then to explore opportunities there. While studying the modules, the support and compassion from the Professors and everyone else at the university gave me additional confidence to choose Anhalt as my Host university. Among them I'd like to mention Professor Schnaeckel and Sandra Warmuth who have greatly supported me in my time in Germany. And I assure you, it was by far the best decision I have made for my career!

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

Every day of the two years spent during this course was a lesson not only professionally but even personally. I have grown in many ways during this time and gained priceless memories, friends and network that I hold close to my heart. It wasn't an easy ride and its not a typical course like in other non-erasmus courses. But this is precisely why you should go for it! The challenges made us even better equipped for our futures and if given the chance, I would go for it again.

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

Keep an open mind and go with an open heart. Embrace the journey, take it day by day and do not have any preconceived notions/expectations. It is the best way to absorb the cultures, countries and the course. Time flies so remember to enjoy every part of it and make complete use of the opportunity that you are given!

Name: Aurora Morales  
Course: **BIFTEC 2019-2021**  
Home country: Mexico  
Current work: Food Scientist at Neggst in Berlin



### **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)**?

After finishing my bachelor's in Food Chemistry, I felt motivated to pursue an international master degree that could complete my profile as a Food Scientist. Since this course would combine Food technology, biotechnology and business, I applied right away to learn, grow and have a new adventure.

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

In many optional modules, sensory analysis was part of the product development projects. These were useful since my master thesis and internship when working in chocolate sensory science. Also, the Food engineering and innovation module along with Dairy products module, helped me understand about machinery and other instruments used in manufacture and instrumental analysis.

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

Even though I did not do internship or Masther thesis in Anhalt, we did a collaboration with Fraunhofer Institut. I was really happy that the University supports this experience in which I learned a lot. Prof. Schnäckel and Sandra Warmuth were always supportive during the collaboration until the end.

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

I believe that this experience shaped me not just academically but also personally. It was really great to work in equipped laboratories and pilot plants, a pre-step to work in the industry. Being able to work with people from different nationalities opens new possibilities, new ideas, new ways of thinking and enables us to understand each other better and improve social and team-work skills.

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

Enjoy. I think everything in life is challenging and so will be this course but it is completely worth to have such an amazing experience, learn and grow. And for sure, it is not only about the course but about freiships, travels, culture and new experiences in Europe. It is important to have fun while learning to do it better and never forget that time flies.

Name: Sanjana Laobangdisa  
Course: **BIFTEC (2019 -2021)**  
Home country: India  
Current work: Senior Technologist at Kerry  
Ingredients & Flavours



### **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)**?

For me the first and foremost reason is the wide number of course selections to choose from: really liked that we had the opportunity to learn Brewing in Belgium, Wine in Portugal and meat and bakery in Germany (even in Covid times, this was still such a learning experience).

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

The modelling sessions with GinaFit is currently helping me a lot along with the knowledge of meat science from my thesis as well.

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

I really had an amazing experience learning from Prof. Schnackel, the meat project I worked with him during the courses helped me understand more and I believe to work in plant-based products it is really important to understand the fundamental basics in Meat.

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

Hey guys, You all should really make full use of this experience and engage as much as you can with your professors, because these learnings will always be valuable and lastly enjoy al;l the perks of these mobility :)

Name: Jeriel Philip  
Course: **Biftec (2019-21)**  
Home country: India  
Current work: Q A Officer



### 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 wanted to pursue a master's program that would give me both knowledge and exposure from the European Food sector. I also wanted to experience different cultures while having the freedom to select modules that would help me gain the most out of these different experiences. Biftec checked all the right boxes

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

In terms of practical knowledge, each module had its own bit to offer. Food safety, defence and fraud lectures with case studies help the best with my current work profile but I also use things learnt from micro biology, fats and oils, even wine & beer modules to produce the best results.

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

Due to lockdown, our batch missed the entire German experience so when I got the opportunity to get my internship and later thesis in Germany, I went for it. Taking the decision to go to Germany resulted in by far the best experiences from the entirety of the program.

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

In short, if you want to broaden your prospects while getting education in not only the best locations but also in the best fields and by the best from these fields, Biftec is the course for you. I experienced learnt and gained more practical industrial insight in these 2 years than all my other experiences combined together

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

Enjoy every moment, you will face a lot of challenged but none of them will be the end of the world for you so take part in as much as you can, experience new things, test your limits and in all this, expand your career beyond the books.

Name: Bhushan Tharanipathi  
Course: **BIFTEC 2019-2021**  
Home country: India  
Current work: Jr.R&D specialist at Vivera



### **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)**?

The main reason is due to the opportunity to learn from best universities in Europe each specialising on certain topics like the Meat and meat products module in Hochschule Anhalt and brewing module in KUL.

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

The Knowledge from meat and meat products (HA) along with packaging (UCP) and Innovations in food engineering (HA) together has provided me the knowledge for my current work.

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

The decision to do my internship at Anhalt was because of my interest in Meat and meat products along with the support given from the staffs of Anhalt through out the course made the decision concrete.

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

Since this depends on some factors like frequent movements and relocation, if one is prepared and enthusiastic for it, then ofcourse I would recommend to go for it.

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

I would say that this course isn't as hard as you expect. Therefore, enjoy the journey to the fullest. Especially for non-EU students, my kind advice is, do not get pressurised in any situation since it is always smaller than you think. Make tons of true friends and lot of professional contacts through the universities. These two will make your 2 years and future easier.

Name: Khairun Nafiz Tumu  
Course: **BiFTec 2018-2020**  
Home country: Bangladesh  
Ph.D. Student, Graduate Research  
Assistant, Polymar and Food  
Current work: Protection Consortium, Iowa State  
University.



### **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)**?

After my MS from my home country, I was searching for higher study opportunities abroad to strengthen my learning. Then I found BiFTec similar to my interest. After joining BiFTec, I got it very efficient, well-structured program.

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

I am doing my Ph.D. on Food science and Technology. I have learned a lot in my BiFTec program. That is why I am waived from a huge amount of coursework in my Ph.D. I tremendously benefited from BiFTec courses.

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

I had an interest in researching on the food sector in the future. Through Anhalt, I got the opportunity to work with a Dough making sensor. I just grabbed it. That helped me to become an independent researcher.

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

If someone wants to study higher, they should join an Erasmus Program. BiFTec is one of the greatest programs they have. The program will make you confident and smart to compete for further steps.

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

As time passes, you will be energetic and learn how to enjoy your study. Don't be shy to contact your course instructors. They will always help you. And never forget the course coordinators. They are awesome in management and will care for you.

Name: Katryn Ann O. Macaso  
Course: **BIFTEC course 2017/2019**  
Home country: Philippines  
Current work: Wissenschaftliche Mitarbeiterin,  
Verfahrenstechnik, DIL Deutsches  
Institut für Lebensmitteltechnik e. V.



**My experience:** Overall, I can say that my experience in the Biftec course has been a good turning point of my life.

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**?

I believed the BIFTEC program summary posted in the website then aligned well with my field of study and future plans which includes potential for a strong international experience in terms of not only in academic and career boost but also cultural diversity and personal growth.

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

As a current research associate at German Institute of Food Technologies in Quakenbüück, Germany, I am responsible for a wide variety of projects with primary focus on alternative proteins and extrusion. The compulsory modules specifically Process Management and Product Development in KU Leuven, Environmental Practices and Sustainability in UCP, and Innovations in Food Engineering and Technology in Hochschule Anhalt proved to be valuable in my current projects as these topics are also relevant and timely when applying for funding.

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

I decided to make my internship and master thesis at Anhalt University because the coordination between the university and presented topic options from different food industries was highly efficient.

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

To the future BiFTec students in my home country and those who want to pursue higher education in Europe: the Erasmus+ programme offers you mobility to study in three different quality universities in three countries which opens international opportunities for academic connections and professional networks.

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

In light with the current COVID-19 pandemic we all are experiencing right now, I would like to say to the new students starting the semester in September to stay healthy and keep your mind and heart open to challenges and positive experiences. Also, you can always connect with the programme managers whenever you stumble on difficulties such as finding accommodation and legal matters. :)

name: Wilairat Jirathamnitikul  
course: **BIFTEC course 2017/2019**  
home country: Thailand  
current work: Corporate Executive American Taiwan Biopharm Co., Ltd.

**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)?

As my background is nutrition, I would like to grasp another huge and important part of food knowledge; food science, technology and business so that I will be an expert who is competent in the holistic of food and is able to apply those theoretical knowledges developing health food industry in my hometown. I pursued to apply for BIFTEC since I strongly believe that it would be the excellent background for starting a new path. Moreover, studying at the renowned universities in countries succeeded in this field; Belgium, Portugal and Germany would be a great opportunity to intern at an international food company where initiated many popular brand food products in the world.

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

I work as a corporative executive which also related to product development part. Business plan assignment from product development course help me since I am currently assigned to write the business proposal for launching the new product. Moreover, having study experience in Germany is very helpful for this project as I would deal with German company supplier.

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

Because there was a topic in interest that I would like to study; about cereal and starch. Another reason is people there, professor and staffs are super generous and kind.

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

If you want to study along with travel around Europe at the same time, do not be hesitate to apply. You will definitely learn a lot of theoretical and practical knowledge, cultures, and enjoy traveling at least 3 countries where you will not forgettable for your whole life (I bet you would visit more than 3 countries for sure). It will not only be a great background on your resume but also be your one of the best experiences and memory in your life :) Which information would you give the new students which will start the semester in September? Foremost, take care and stay safe for the current situation. Be prepare and ready for every new challenge, especially for non-EU student who must manage your document stuff. You will be the better you after finish this

Name: Unchistha Aurburananont  
Course: **BIFTEC course 2017/2019**  
Home country:  
Current work: Winner Group Enterprise PCL



**My experience:** During BIFTEC course, I had an opportunity to have an internship at Sachsenmilch company which is one of the most modern dairy operations in Europe. After graduation, I've got a job in Thailand as an assistant product manager at Winner Group Enterprise PCL.

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**?

I always consider Europe as my first destination for studying master's degree. Firstly, cultural diversities of the continent will enable me to learn and share different experiences and intergroup attitudes with others of differing backgrounds. Secondly, KU Leuven, Hochschule Anhalt and Universidade Católica Portuguesa have a great reputation in this field which makes me feel enthusiastic to experience it here.

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

There are many courses that can help my current job. Since I am now working in product management area and have to take care of many products, the knowledge from such as Process Management and Product Development, Food Safety and Quality Management, and so forth enhances and help me in my career.

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

I was interested in dairy and Anhalt University is reputable for dairy. Therefore, I wrote my thesis at Anhalt University. Furthermore, during an internship at Sachsenmilch company, the professor, Schnäckel, from Anhalt University was my supervisor. I have found that the professor and coordinator of Anhalt University were very supportive and take care of students well.

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

BIFTEC provides you not only knowledge of food science and business but also other experiences. According to the course, BIFTEC provides both practically and academically essential knowledge from lecture classes, tutorials, seminars, and workshops to enhance my professional competence. Since this program allows you to travel three countries, you will become a person who is adaptable and flexible for various situation. Moreover, you will have broad networking, multicultural and international experience.

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

Two years seem to be long but it doesn't. Please try to gain knowledge and experiences as much as you can during BIFTEC course. You will encounter fun, happiness, new experiences, new people around the world in this BIFTEC program.

name: **Pedro Kaltbach**  
course: **BIFTEC course 2017/2019**  
home country: Brazil  
current work: PhD Student - Federal University of Pelotas - RS, Brazil. Field of study: fruticulture (grape and wine).



**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)**? *The most interesting feature of this program is being in contact with students/professionals/professors from all over the world and also studying in at least three different institutions. These lead you to a much broader experience and notion about what the world is and present you a range of opportunities to choose better how to build up your career.*

Which knowledge from the courses can help you by your current work? *All of them. Knowledge is synergistic, the more the better. That is a strong point of this program: you will get to know specialists from very different fields.*

Why do you decide to make internship/master thesis at Anhalt University? *The Institute of Bioanalytical Sciences is specialized in the the analysys of phytochemcials, and could provide an excelent support for my master thesis about a traditional tea (mate tea) from my country.*

What would you recommend young people in your country to apply for BIFTEC? *Specially in the case of Brazil, where a good share of the food consumed worldwide is produced, thinking globally is strategic and networking is fundamental.*

Which information would you give the new students which will start the semester in September? *From the very beggining of the master program, pay attention to all the opportunities you will face during this journey. Your professional future might be in any lecture, visit, talk....*



Name: Gene Christian Romuga  
Course: **BIFTEC course 2017/2019**  
Home country:  
  
Current work: Junior Researcher, Skretting  
Aquaculture Research Center  
(Stavanger, Norway)



**My experience:** Currently, I am doing researches on raw materials functionality in aquafeed industry, process engineering and innovation.

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**?

When I knew about the course, I did my research about it, and found out that it suited my interests. Integrating business aspects with food science and technology made it more appealing to me. In addition, coming from a tropical country like the Philippines, it has always been exciting to go out to a country far from yours and explore what's in there with new sets of people while learning.

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

The Biotechnology module helps me to know more about the bio-macromolecules like protein, carbohydrates, as well as the Fats and Oils module, since improving raw material functionality lies on its fundamentals of understanding them. On the process engineering and innovation, modules like Meat Science and Process Innovation in Food Industry provided me good insights about the theories which I use to come-up with ideas.

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

When I was taking my modules there, I noticed that they have highly-equipped facilities to conduct research, as well as good professors and experts in their field, so why not? In addition, I like to stay in Germany and learn German that time.

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

I recommend them not to limit themselves in a small box of life because there's a big one! Explore possibilities in their personal and professional life! It's amazing to experience meeting new people, and learning new things with them.

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

Know your goals why you are taking the master, pay attention but don't forget to enjoy! Always open your mind to new things. Be observant because you might use it soon- to your career or other aspects of life.

Name: Md Wadud Ahmed  
Course: **BIFTEC course 2017/2019**  
Home country: Bangladesh  
Current work: Assistant Professor, Department of  
Agricultural Engineering, Sher-e-  
Bangla Agricultural University, Dhaka  
Bangladesh

**My experience:** *I am fully satisfied having BIFTEC degree.*

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**?

As a true international course BIFTEC focuses on food preservation, processing, innovation and management which had attracted me very much to apply for this course.

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

Modern preservation concepts" and "Powder Technology " from the course " Technology of fruits and Vegetables " and " Dairy Technology " respectively helped me by my current work.

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

My area of interest is Powder Technology and Food dehydration. Among the other partner universities Anhalt University has modern dairy lab and need based research projects. Besides research facility friendly teaching staff, quiet köthen attracted me to do internship and thesis at HSA

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

BIFTEC degree will be an excellent springboard for your career which will provide you practical knowledge and confidence to realize your dreams.

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

As a foreign student you will face some difficulties during BIFTEC journey. Keep in touch with course coordinators. Don't be worried, at the end everything will be ok.

Name: Quoc Vinh Do  
Course: **BIFTEC course 2017/2019**  
Home country: Vietnam  
  
Current work: job seeker



**my experience:** Dairy module, Business and Economics in Food industry, Food Innovation and Engineering, PCM

What was the reason you have applied for the international study course **European Master of Science in Food Science, Technology and Business (BIFTEC)**?

The program was hosted by highly reputable and highly-ranking universities in Europe. Moreover, the study at 3 different partner universities offers a great exposure to different culture, connections and career opportunities.

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

The dairy module gave some foundation as well as some insights into the dairy science, which allowed me to have a better chance to get employed in the future. Throughout the module, different practical lab-works were provided that I had a chance to get in touch and have a better understanding of different equipment.

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

The internship at Anhalt University is flexible in time and offers a broad range of research topics. Moreover, Professor Kleinschmidt and Anhalt University are famous for the research quality in dairy products, which is the area of career I want to develop.

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

Europe is not dreamy like in movies, be prepared for the storm. But remember what doesn't kill you makes you stronger.

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

Learn German as soon as possible. It's hard to survive in Germany without German language.

name: **Natchaya Niramonchan**  
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.





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.



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.







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.





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

### 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.



photo: right Alejandro (left Srinivaas)

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.



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

**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!



photo: left Srinivaas (right Alejandro)



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, dass er in Europa studiert, beneiden 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

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 Motivationsschreiben 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. OML

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 Science - February 2017

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.

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

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.

#### **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.



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

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!



name: **Oktaviani**  
course: **SEFOTECH.nut 2008/2010**  
home country: Indonesia  
  
current work: 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 - Cristophe Pertuisoit visited Danone Waters Indonesia

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.

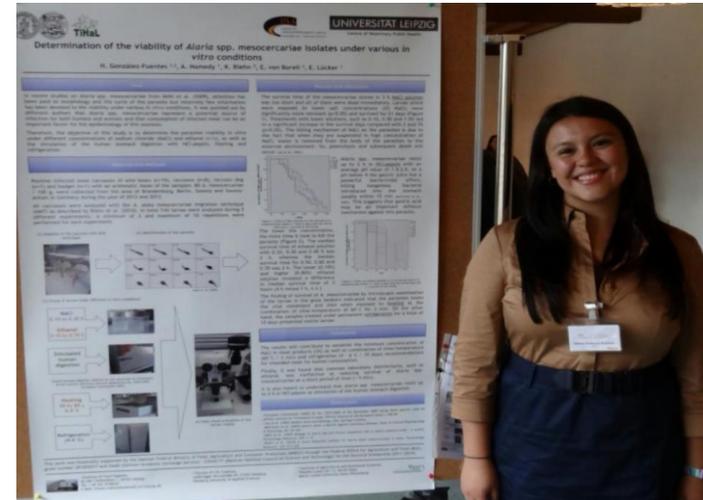


photo: Hiroimi - presents her project

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.



# 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 Bangladesh 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 Frischli 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 Bangladesh 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.

FOTOS: HEIKO REISS

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



