

Study course Biftec-FOOD4S

Contact persons at Anhalt University:

Prof. Dr. Wolfram Schnäckel, study coordinator BIFTEC-FOOD4S

Dipl. oec. troph. (FH) Sandra Warmuth, organization BIFTEC –FOOD4S

Profile of the course

Name of the study course: **European Master of Science in Sustainable Food Systems Engineering, Technology and Business (BiFTec-FOOD4S)**

Study degree: European Master of Science (Joint Master Degree)

Cooperation partner:

- KU Leuven (Ghent – Belgium)
- Hochschule Anhalt – University of Applied Sciences (Bernburg, Köthen – Germany)
- Universidade Católica Portuguesa (Porto – Portugal)
- University Collage (Dublin – Ireland)

Duration of study: 2 years

Study objective: recognized master's degree in food sciences from all cooperation partners

Compulsory:

- Food Science Fundamentals;
- Food Safety and Quality Fundamentals;
- Sustainable Food Product and Food Process Design Fundamentals;
- Computational Food Science, Technology and Engineering Fundamentals;
- Environmental Practices and Sustainability;
- Business and Economics in Food Industry;
- Sustainable Production of Plant based Food Products: Cereals;
- Sustainable Production of Food from Animal Origin: Meat and Dairy;
- Predictive Modelling and Risk Assessment;
- Hyperspectral Imaging and Data Analysis;
- Waste to Energy Processes and Technology;
- Innovative Food Processing and Technology

Project/ Thesis

Optional:
(select 3 Modules)

Computational Food Science, Technology and Engineering Supplements;

Sustainable Malting and Brewing;
Sustainable Production of Fats and Oils;
Sustainable Wine Production;
Materials, Systems and Technology for Food Packaging;
Sustainable Production of Plant based Products: Fruits and Vegetables;
➤ Additional: Professional Competence Module (PCM)

Internationalization: students from EU-countries and non-EU-countries
Intercultural exchange of experiences and strengthening social skills

Alumni: since 2006 – 380 alumni from 49 countries – a global network

Webseite BIFTEC-HSA: <https://www.hs-anhalt.de/nc/en/study/orientation/study-guide/detail/food-science-technology-and-business-master-of-science.html>

Webseite BIFTEC. <https://iiv.kuleuven.be/english/food4s/index>



Nutritional and Food Science help shape the global and economic context



Sensory tasting of self-made products



sausage production and analysis