

Modern food processing

Food technology and nutrition already inspired you during your bachelor's degree? Then you can expand your knowledge in the Master Food Science and Technology. New Food aims to feed a growing population in a healthier, more sustainable and more diverse way. We prepare our students to make production processes more sustainable, to close cycles and to integrate alternative sources of raw materials into their diets. During your Master, you can deepen and advance knowledge and ideas directly in excellently equipped laboratories with state-of-the-art technology and pilot plants. Are you ready to help shape the future of food? Then become part of an exciting culinary revolution!



At a Glance

DEGREE	Master of Science
LANGUAGE OF INSTRUCTION	English
CREDITS	120
STANDARD PERIOD OF STUDY	4 semesters
AVAILABLE PLACES	unlimited
ADMISSION REQUIREMENTS	<ul style="list-style-type: none">· Bachelor's degree (180 ECTS) in the natural, sciences or equivalent· Subject-specific coursework· English (B2)
APPLICATION DEADLINE	June 15



Contact

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[www.uni-hohenheim.de/
food-science-and-technology-master-studium](http://www.uni-hohenheim.de/food-science-and-technology-master-studium)



UNIVERSITY OF
HOHENHEIM



From Traditional Food to New Food

Food Science and Technology

Master of Science

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Master of Science

FOOD SCIENCE AND TECHNOLOGY

TRANSFER BASIC RESEARCH INTO NEW TECHNOLOGIES

This research-intensive Master conveys expertise in modern food processing. The program is embedded in the ongoing research projects at the Institute of Food Science and Biotechnology. Together with the Institute of Food Chemistry and the Nutritional Science Institutes, our interdisciplinary expertise covers all aspects of food systems and their analysis.

In this program you acquire expertise regarding the equipment and processes involved in the processing of food, combined with a thorough understanding of the biogenesis of raw materials and their microbiological ecology. You learn to develop appropriate food formulas and processing techniques that allow for product-specific processing conditions in automated production processes using in-line sensor technology. The core of the program consists of the development of new technologies for the production of food products that meet consumer expectations as well as individual nutritional requirements, i.e. the transfer of basic research concepts into new technological approaches.

Course Design

During the **first semester** you focus on soft matter science and physics in order to understand basics of creating food structure in technical processing of food by means of apparatus. At the same time, you become familiar with modern scientific methods. During practical courses you put your acquired skills into practice while exploring food processing in natural scientific, engineering, and economic contexts.

From the **second semester** onwards you freely plan your studies according to your individual interests and preferred areas of specialization. You may choose to either specialize in an area or to become a generalist by covering a wide range of modules. While your individual approach to the program may thus differ, you will, in all cases, increasingly conduct independent research starting in the second semester.

A research-intensive **Master's Thesis**, integrated into ongoing research at the Faculty, concludes the program.

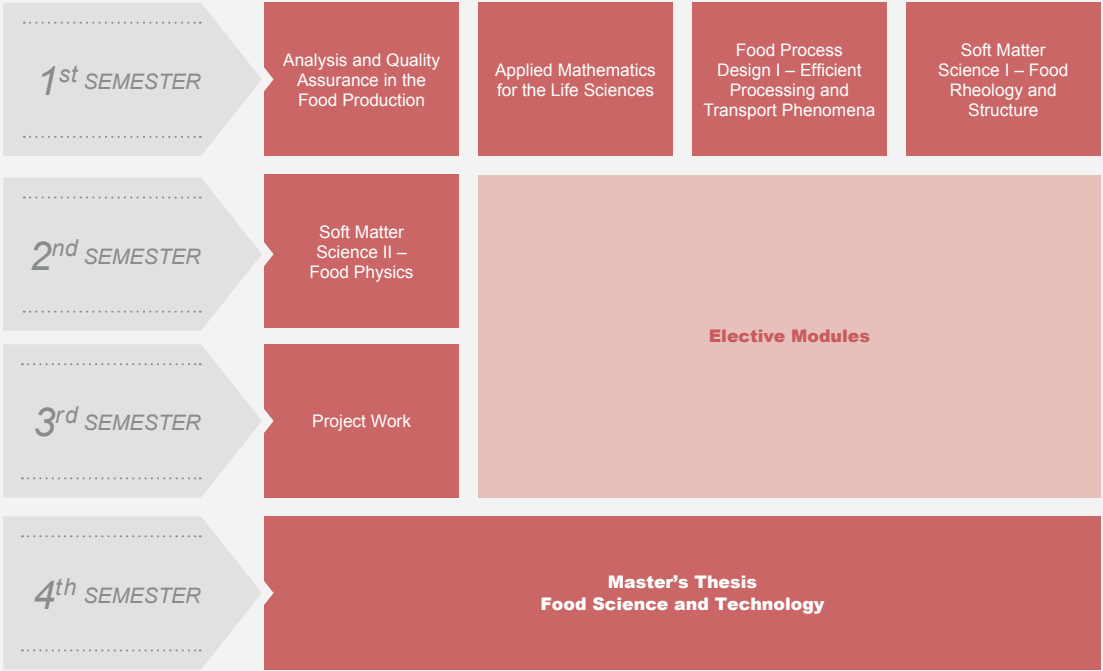
Perspectives

Our graduates' interdisciplinary expertise leads to many excellent job opportunities in Germany and abroad. These include leading positions in research and development or quality management and assurance in the following fields:

- Food and nutritional research organisations, e. g. universities, national and international research institutions, FHO etc.
- Food and life science industry, including pharmaceutical companies, the health care and biotechnology sector as well as their supplying industries
- Process and machine planning and the machine and apparatus construction
- Packing industry

This Master offers the possibility to participate at excursions to food companies and related suppliers. Furthermore, you can also choose module in the areas of modeling, automatization, economics, biotechnology, technical chemistry and nutritional sciences to develop your personal qualifications.

Course of study



■ Compulsory modules
■ Elective modules