



UNIVERSITÄT  
HOHENHEIM

29<sup>th</sup> January 2026 | Master's Info Day

# M.Sc. Food Science and Technology (FST) M.Sc. Biotechnology (BT)

Linus Rode, M.Sc. (study program coordinator)

**"The Taste of Science"**  
Discover the secrets of Food Science and Biotechnology  
through interdisciplinary studies and help  
shape the nutrition of the future.

# Table of Content

1. General information
  - Reasons for Hohenheim
  - Research focus areas
2. Food Science and Technology (FST)
  - Study plan & elective modules
  - Application & admission requirements
  - Selection criteria
3. Biotechnology (BT)
  - Study plan & elective modules
  - Application & admission requirements
  - Selection criteria
4. Career opportunities

# Reasons for pursuing a Master's degree at Hohenheim

- ✓ Small degree program with excellent student-professor ratio
- ✓ Individual choices in the design of studies
- ✓ Modern labs with cutting-edge technology
- ✓ Technical facilities with pilot plants for research and teaching offer the chance to develop and test new processes for innovative food products
- ✓ Do your own research: Collaboration in research projects in the field of “New Foods”
- ✓ Campus university with short distances
- ✓ Numerous co-operations with companies
- ✓ Doctoral program



# What are we researching?

NEW FOOD

## Natural Ingredients

Vegan "Animal" Protein (Recombinant) from the Bioreactor

## Nutrition and Health

Fat Substitute from Protein and Fiber, Conversion of Lactose into Tagatose

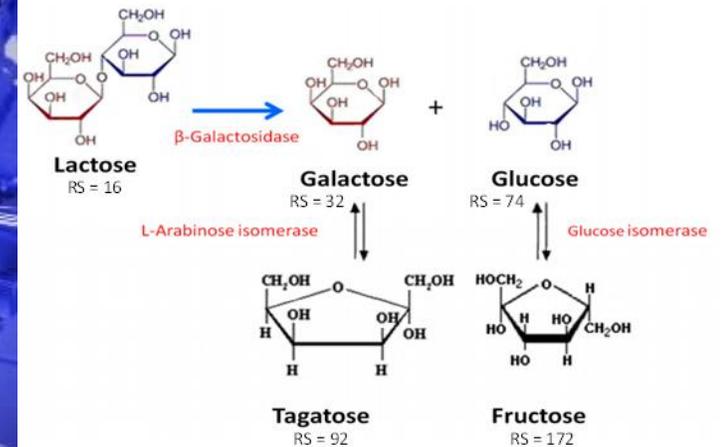
## Sustainability

New Plant-Based Raw Materials, Vegan Meat (Bacon, Salami) and Dairy Product Alternatives

## Digital Process Mapping

Machine Learning for Predictive Detection of Critical Process States and Quality Parameters

and much more...





**Food Science and  
Technology (FST)**



Startpage > Studying > Find out about us > Range of degree programs > Food Science and Technology M.Sc.



Transforming Food Processing for a Healthy and Sustainable Diet

## Food Science and Technology (Master's)

### From traditional food to New Food

Were you already enthusiastic about food technology and nutrition in your Bachelor's degree? Then you can expand your knowledge in the MSc. Food Science and Technology you can expand and deepen your knowledge. New Food aims to provide a growing population with a healthier, more sustainable and more varied diet. We prepare our students to make production processes more sustainable, close cycles, and integrate alternative sources of raw materials into their diet. In the MSc. Food Science and Technology, you can deepen and advance your 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 supply? Then become part of an exciting culinary revolution.

- > The No. 1 in Germany
- > Modern Laboratories and pilot plants
- > No tuition fees for foreign EU-students (€ 1,500 per semester from outside EU)
- > Very good career prospects
- > [Reasons to Choose Hohenheim](#)

Master's informational event

How to apply



**Degree**  
Master of Science (M.Sc.)



**4 semesters**  
120 credits



**Language**  
English



**University places**  
43



**Location**  
Stuttgart

# Study plan

	1 <sup>st</sup> module slot (7.5 credits)	2 <sup>nd</sup> module slot (7.5 credits)	3 <sup>rd</sup> module slot (7.5 credits)	4 <sup>th</sup> module slot (7.5 credits)
1 <sup>st</sup> semester	<b>Analysis and Quality Assurance in the Food Production</b> (1504-500)	<b>Applied Mathematics for the Life Sciences</b> (1101-400)	<b>Food Process Design I Efficient Processing and Transport Phenomena</b> (1503-520)	<b>Soft Matter Science I Food Rheology and Structure</b> (1505-500)
2 <sup>nd</sup> semester	<b>Soft Matter Science II Food Physics</b> (1507-510)	<b>Elective Modules</b>  You choose elective modules in the amount of 45 credits.		
3 <sup>rd</sup> semester	<b>Project Work</b> (1500-530) - module may be completed in any module slot -			
4 <sup>th</sup> semester	<b>Master's Thesis</b> (1500-410)			

# Elective Modules

- Advanced Flavor Chemistry
- Nutrigenomics
- Advanced Meat Science and Technology
- Food Microbiology
- Advanced Technologies for Dairy Products and Alternatives
- Cellular Microbiology
- Integrated Bioprocess Engineering I – III
- Industry 4.0
- Biotechnology
- Food Process Design II – Process Integration and Scale Up
- Technologie Pflanzlicher Lebensmittel (taught in German)
- Metal Coordination Chemistry in Biomolecules
- Process Dynamics and Control
- Product Development
- Encapsulation of Functional Food Components
- Drying, Granulation and Instantisation
- Bioethanol and Distilled Spirits
- Computational Thinking
- Global Nutrition and Food Security
- Introduction to Machine Learning in Python
- Advanced Process Engineering Techniques for Cereal Processing
- *UNlcertIII English for Scientific Purposes*
- *Internship (R&D placement)*

+ interdisciplinary modules from other institutes and faculties

# Application



## Food Science and Technology (Master's)

From traditional food to New Food

Were you already enthusiastic about food technology and nutrition in your Bachelor's degree? Then you can expand your knowledge in the MSc. Food Science and Technology you can expand and deepen your knowledge. New Food aims to provide a growing population with a healthier, more sustainable and more varied diet. We prepare our students to make production processes more sustainable, close cycles, and integrate alternative sources of raw materials into their diet. In the MSc. Food Science and Technology, you can deepen and advance your 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 supply? Then become part of an exciting culinary revolution.

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- > Modern Laboratories and pilot plants
- > No tuition fees for foreign EU-students (€ 1,500 per semester from outside EU)
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- > [Reasons to Choose Hohenheim](#)

[Master's informational evening](#)

[How to apply](#)

[a Healthy and Sustainable Diet](#)

**4 semesters**  
120 credits

**Language**  
English

**University places**  
43

**Location**  
Stuttgart

Here!

## Application Master Food Science and Technology

Before you apply for a degree program, please read the information about the requirements, the selection criteria, and the required documents.

This will make the application process much easier for you and helps you to avoid mistakes and delays.

[Apply online now!](#)

### Contact person

**Linus Rode**  
+49 711 459 23616  
Email

### Admission regulations

[Admission regulations \(PDF\)](#) | [English reading version \(PDF\)](#)

### Applying for the first semester

#### 1. Fill in the online application

You apply online. After completing, please verify your data and the uploaded documents before submitting.

#### 2. Submit your online application

The uploaded documents are considered for the application process. You don't have to send any documents by post.

*Notice:* You have to show the certificates as well as the other uploaded documents as an original during the enrollment process.

#### Application deadlines for the first semester

- > winter semester:  
Deadline for Non-EU applicants: **15 June**  
Deadline for German and EU applicants: **15 June**

[Prerequisites](#) | [Selection criteria](#) | [Application documents](#)

### Applying for higher subject-related semesters

#### Online Application

Apply online. After completing, please verify your data and the uploaded documents before submitting. Please make sure to name your files correctly. This makes it easier to assign the documents to the correct applicant.

#### Application deadlines for higher subject-related semesters

- > winter semester:  
Deadline for Non-EU applicants: **15 June**  
Deadline for German and EU applicants: **15 June**
- > summer semester: **15 January**

[Prerequisites](#) | [Selection criteria](#) | [Application documents](#)

## Deadlines

Food Science and Technology

15<sup>th</sup> June

## IMPORTANT!

apply for the **first subject-related semester**

# Admission requirements

## **A bachelor or equivalent degree in natural sciences or engineering with 180 ECTS**

- Food Science and Biotechnology
- Food Technology
- Food Chemistry
- Process Engineering
- Biotechnology
- “Ernährungswissenschaften” (University of Hohenheim)

In addition, the selection committee may recognize **further natural and engineering science programs as equivalent.**

# Admission requirements

## Subject-specific academic achievements

- Mathematics (20 points)
- Physics (20 points)
- Organic Chemistry (20 points)
- Food Chemistry (20 points)
- Microbiology (20 points)
- Process Engineering (30 points)

You need 6 ECTS-Credits per category to get the according points.

**A minimum of 70 points is required.**

# Admission requirements

## **Good English proficiency**

(at least B2 level of the Common European Framework of Reference)

(1) Language proficiency proof through a language test/certificate

- a) Internet-based **TOEFL test** with a minimum of **90 out of 120 points**
- b) **IELTS certificate** with a minimum of **6.5 out of 9 points**
- c) **UNlcert II certificate** with a minimum grade of **“good”** (*“gut”*).

# Admission requirements

## **Good English proficiency**

(at least B2 level of the Common European Framework of Reference)

- (2) Applicants can be exempted from providing proof of language proficiency, if they
- a) declare **English to be their mother-tongue** and are citizens of one of the following countries: the United Kingdom, Ireland, Australia, Canada, New Zealand, the United States of America, Antigua and Barbuda, the Bahamas, Barbados, Dominica, Grenada, Jamaica, Saint Kitts and Nevis, Saint Vincent and the Grenadines, Trinidad and Tobago, Belize, Guyana
  - b) have completed their **Bachelor's or Master's degree with English as the language of instruction** at a university within **the European Union** or in one of the **countries mentioned** in paragraph 2a)
  - c) have visited a **bilingual school**, if one language of instruction was English

# Admission requirements

## Good English proficiency

(at least B2 level of the Common European Framework of Reference)

(2) Applicants can be exempted from producing proof of language proficiency, if they

d) have taken English as a school subject during the *Oberstufe* (final years) at a German *Gymnasium* (minimum grade point average "**befriedigend**" **8 grade points**).

(3) If the required minimum grade point average as per 2.d) of part II of this attachment has not been obtained, the applicant may compensate for this, if

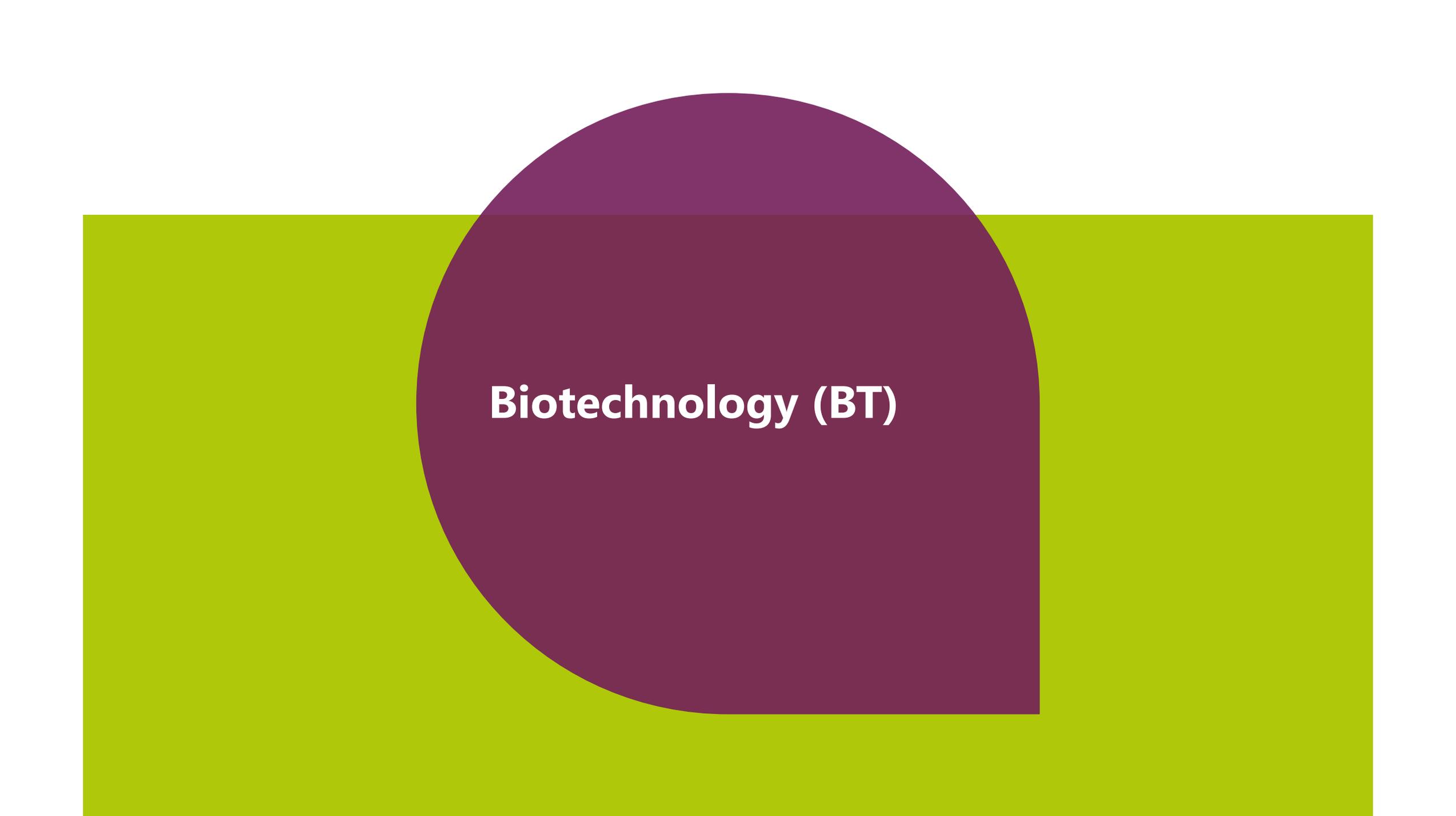
a) a minimum of **1 semester of the Bachelor's** studies has been **completed with English** as the language of instruction; or

b) a **full-time internship lasting a minimum of 3 months** has been completed in an English speaking company.

# Selection criteria – M. Sc. Food Science and Technology

Criterion	Details							
(preliminary) overall grade of the first-level degree	<b>Grade</b>	<b>Points</b>	<b>Grade</b>	<b>Points</b>	<b>Grade</b>	<b>Points</b>	<b>Grade</b>	<b>Points</b>
	1.0-1.1	<b>160</b>	1.81-1.9	<b>128</b>	2.61-2.7	<b>90</b>	3.41-3.5	<b>38</b>
	1.11-1.2	<b>156</b>	1.91-2.0	<b>124</b>	2.71-2.8	<b>84</b>	3.51-3.6	<b>31</b>
	1.21-1.3	<b>152</b>	2.01-2.1	<b>120</b>	2.81-2.9	<b>78</b>	3.61-3.7	<b>24</b>
	1.31-1.4	<b>148</b>	2.11-2.2	<b>115</b>	2.91-3.0	<b>72</b>	3.71-3.8	<b>16</b>
	1.41-1.5	<b>144</b>	2.21-2.3	<b>110</b>	3.01-3.1	<b>66</b>	3.81-3.9	<b>8</b>
	1.51-1.6	<b>140</b>	2.31-2.4	<b>105</b>	3.11-3.2	<b>59</b>	3.91-4.0	<b>0</b>
	1.61-1.7	<b>136</b>	2.41-2.5	<b>100</b>	3.21-3.3	<b>52</b>		
	1.71-1.8	<b>132</b>	2.51-2.6	<b>95</b>	3.31-3.4	<b>45</b>		
Subject-specific coursework and examinations (according to § 7(2)b)	<p>Results from the following departments are taken into account (to the scope of at least 6 ECTS per department) :</p> <ul style="list-style-type: none"> <li>• Mathematics (20 points)</li> <li>• Physics (20 points)</li> <li>• Organic Chemistry (20 points)</li> <li>• Food Chemistry (20 points)</li> <li>• Microbiology (20 points)</li> <li>• Process Engineering (30 points)</li> </ul> <p><b>A maximum of 130 points may be awarded.</b></p>							

Subject-specific professional activities (according to § 7(2)c)	<p>The number of points indicated in each case is awarded for proof of relevant practical work experience.</p> <p>c) relevant professional activities such as:</p> <ul style="list-style-type: none"> <li>• completed vocational training as a laboratory technician (natural sciences, medicine), technical assistant (natural sciences, medicine), completed vocational training in the chemical, pharmaceutical, or biotechnology industry,</li> <li>• subject-specific industrial internship lasting at least 3 months,</li> <li>• subject-specific activity abroad of at least 3 months at a university within the EU, Switzerland, USA, Great Britain, or Japan,</li> </ul> <p><b>A maximum of 30 points may be awarded.</b></p>
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The image consists of a solid green rectangular background. Overlaid on this background is a large, solid purple circle. The circle is positioned such that its top edge is cut off by the top of the frame. In the center of the purple circle, the text "Biotechnology (BT)" is written in a bold, white, sans-serif font.

**Biotechnology (BT)**



Startpage > Studying > Find out about us > Range of degree programs > Microbiology and Biotechnology M.Sc.

Food Biotechnology Master - Universitä...

Use of microorganisms and enzymes in the life science industry

## Biotechnology Master

We investigate the large world of microorganisms and enzymes

In this interdisciplinary and research-oriented Master's degree program, we concentrate on conveying knowledge about the properties, production processes, and diverse possibilities of applying enzymes and microorganisms in the food industry. You will learn biochemical methodological knowledge to purify and characterize enzymes, enzyme kinetics, immobilization of enzymes, and the expression and mutagenesis of recombinant enzymes. In addition, you will develop microbiological expertise in handling pathogens in food production.

- > Advanced laboratory experience
- > Excellent career prospects
- > [Reasons to Choose Hohenheim](#)

Master's informational event

How to apply



**Degree**  
Master of Science (M.Sc.)



**4 semesters**  
120 credits



**Language**  
English



**University places**  
22



**Location**  
Stuttgart

# Study plan

	1 <sup>st</sup> module slot (7.5 credits)	2 <sup>nd</sup> module slot (7.5 credits)	3 <sup>rd</sup> module slot (7.5 credits)	4 <sup>th</sup> module slot (7.5 credits)
1 <sup>st</sup> semester	<b>Food Microbiology</b> (1501-440)	<b>Biotechnology</b> (1502-450)	<b>Recombinant Proteins</b> (1506-430)	<b>Chemical Analytical Methods</b> (1302-440)
2 <sup>nd</sup> semester	<p style="text-align: center;"><b>Elective Modules</b></p> <p style="text-align: center;">You choose elective modules in the amount of 52.5 credits.</p>			
3 <sup>rd</sup> semester				
4 <sup>th</sup> semester	<p><b>Master's Thesis</b> (1500-400)</p>			

# Elective Modules

- Soft Matter Science I – II
- Advanced Flavor Chemistry
- Nutrigenomics
- Methods for Analyzing Protein Complexes in Model Bacteria
- Advanced Meat Science and Technology
- Advanced Technologies for Dairy Products and Alternatives
- Advanced Process Engineering Techniques for Cereal Processing
- Integrated Bioprocess Engineering I – III
- Process Driven Product Design: Cereals and Sweets
- Genetic Engineering Techniques in Microbiology
- Databases and Software Tools in Protein Science
- Metal Coordination Chemistry in Biomolecules
- Food Process Design I – II
- Identification and Characterization of Food Borne Microorganisms
- Drying, Granulation and Instantization
- Bioethanol and Distilled Spirits
- Computational Thinking
- Food Product Development
- Introduction to Machine Learning in Python
- The Bacterial Genome
- Flavor Biotechnology
- Technologie Pflanzlicher Lebensmittel (taught in German)
- *UNICertIII English for Scientific Purposes*
- *Internship*

+ interdisciplinary modules from other institutes and faculties

# Application



**Biotechnology Master**

We investigate the large world of microorganisms and enzymes

In this interdisciplinary and research-oriented Master's degree program, we concentrate on conveying knowledge about the properties, production processes, and diverse possibilities of applying enzymes and microorganisms in the food industry. You will learn biochemical methodological knowledge to purify and characterize enzymes, enzyme kinetics, immobilization of enzymes, and the expression and mutagenesis of recombinant enzymes. In addition, you will develop microbiological expertise in handling pathogens in food production.

- › Advanced laboratory experience
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[Master's informational event](#)

[How to apply](#)

4 semesters  
120 credits

Language  
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University places  
22

Location  
Stuttgart

Here!

## Application Master Biotechnology

Before you apply for a degree program, please read the information about the requirements, the selection criteria, and the required documents. This will make the application process much easier for you and helps you to avoid mistakes and delays.

[Apply online now!](#)

### Contact

**Linus Rode**  
+49 711 459 23646  
email

### Admission regulations

[German version \(PDF\)](#)  
[English version \(PDF\)](#)

### Applying for the first semester

#### 1. Fill in the Online Application

You apply online. After completing, please verify your data and the uploaded documents before submitting.

#### 2. Submit your Online Application

The uploaded documents are considered for the application process. You don't have to send any documents by post.

#### Application deadlines for the first semester

winter semester: 15 June  
summer semester: -

[Prerequisites](#) | [Selection criteria](#) | [Application documents](#)

### Applying for higher subject-related semesters

#### Online Application

Apply online. After completing, please verify your data and the uploaded documents before submitting. Please make sure to name your files correctly. This makes it easier to assign the documents to the correct applicant.

#### Application deadlines for higher subject-related semesters

winter semester: 15 June  
summer semester: 15 January

[Prerequisites](#) | [Selection criteria](#) | [Application documents](#)

## Deadlines

Biotechnology

15<sup>th</sup> June

## IMPORTANT!

apply for the **first subject-related semester**

# Admission requirements

## **A bachelor or equivalent degree in natural sciences or engineering with 180 ECTS**

- Food Science and Biotechnology
- Food Technology
- Biology
- Biochemistry
- Biotechnology
- Bioprocess Engineering
- Chemistry
- “Ernährungswissenschaften” (University of Hohenheim)

In addition, the selection committee may recognize **further natural and engineering science programs as equivalent.**

# Admission requirements

## Subject-specific academic achievements

- Biotechnology (25 points)
- Biochemistry (25 points)
- Organic Chemistry (15 points)
- Molecular Biology (25 points)
- Microbiology (25 points)
- Process Engineering (15 points)

You need 6 ECTS-Credits per category to get the according points.

**A minimum of 75 points is required.**

# Admission requirements

## **Good English proficiency**

(at least B2 level of the Common European Framework of Reference)

(1) Language proficiency proof through a language test/certificate

- a) Internet-based **TOEFL test** with a minimum of **90 out of 120 points**
- b) **IELTS certificate** with a minimum of **6.5 out of 9 points**
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# Admission requirements

## **Good English proficiency**

(at least B2 level of the Common European Framework of Reference)

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a) declare **English to be their mother-tongue** and are citizens of one of the following countries: the United Kingdom, Ireland, Australia, Canada, New Zealand, the United States of America, Antigua and Barbuda, the Bahamas, Barbados, Dominica, Grenada, Jamaica, Saint Kitts and Nevis, Saint Vincent and the Grenadines, Trinidad and Tobago, Belize, Guyana

b) have completed their **Bachelor's or Master's degree with English as the language of instruction** at a university within **the European Union** or in one of the **countries mentioned** in paragraph 2a)

c) have visited a **bilingual school**, if one language of instruction was English

# Admission requirements

## Good English proficiency

(at least B2 level of the Common European Framework of Reference)

(2) Applicants can be exempted from producing proof of language proficiency, if they

d) have taken English as a school subject during the *Oberstufe* (final years) at a German *Gymnasium* (minimum grade point average "**befriedigend**" **8 grade points**).

(3) If the required minimum grade point average as per 2.d) of part II of this attachment has not been obtained, the applicant may compensate for this, if

a) a minimum of **1 semester of the Bachelor's** studies has been **completed with English** as the language of instruction; or

b) a **full-time internship lasting a minimum of 3 month** has been completed in an English speaking company.

# Selection criteria – M. Sc. Biotechnology

Criterion	Details							
	Grade	Points	Grade	Points	Grade	Points	Grade	Points
(preliminary) overall grade of the undergraduate degree	1.0-1.1	<b>160</b>	1.81-1.9	<b>128</b>	2.61-2.7	<b>90</b>	3.41-3.5	<b>38</b>
	1.11-1.2	<b>156</b>	1.91-2.0	<b>124</b>	2.71-2.8	<b>84</b>	3.51-3.6	<b>31</b>
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	1.61-1.7	<b>136</b>	2.41-2.5	<b>100</b>	3.21-3.3	<b>52</b>		
	1.71-1.8	<b>132</b>	2.51-2.6	<b>95</b>	3.31-3.4	<b>45</b>		
Subject-specific coursework and examinations (according to § 5(1) b and § 7(2)b)	<p>Coursework and examinations from the following departments are taken into account:</p> <ul style="list-style-type: none"> <li>• Biotechnology (25 P.)</li> <li>• Biochemistry (25 P.)</li> <li>• Organic Chemistry (15 P.)</li> <li>• Molecular Biology (25 P.)</li> <li>• Microbiology (25 P.)</li> <li>• Process Engineering (15 P.)</li> </ul> <p>Modules with at least 6 ECTS credits are recognized for each major</p> <p><b>A maximum of 130 points may be awarded.</b></p>							

Subject-specific professional activities (according to § 7(2)c)	<p>The number of points indicated in each case is awarded for proof of relevant practical work experience.</p> <p>c) relevant professional activities such as:</p> <ul style="list-style-type: none"> <li>• completed vocational training as a laboratory technician (natural sciences, medicine), technical assistant (natural sciences, medicine), completed vocational training in the chemical, pharmaceutical, or biotechnology industry,</li> <li>• subject-specific industrial internship lasting at least 3 months,</li> <li>• subject-specific activity abroad of at least 3 months at a university within the EU, Switzerland, USA, Great Britain, or Japan,</li> </ul> <p><b>A maximum of 30 points may be awarded.</b></p>
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# Career opportunities

## Functional areas

- Research and Development
- Quality Management
- Engineering
- Production
- Human Resources
- Logistics / Purchasing
- Marketing
- Sales

## Industry sectors

- Food companies and suppliers
- Biotechnology, e.g. Dupont, Novozymes, Brain
- Commercial laboratories, e.g. Eurofins
- Pharmaceutical industry, e.g. Vetter Pharma, Boehringer-Ingelheim
- Health care, e.g. Fresenius
- Mechanical and plant engineering, e.g. Alpma, GEA, Tetra
- Process and packaging industry, e.g. Krones, Bosch
- Management consulting, software, e.g. GQM, SAP
- Scientific publishers, e.g. Ulmer
- Private or public research institutions (universities, Fraunhofer, etc.)

## Biotechnology industry 2024 in Germany

Companies	Staff	Revenue
1,020	~56,000	~11,000,000,000 €

Source: www.ey.com



Examples for food processing companies in BW

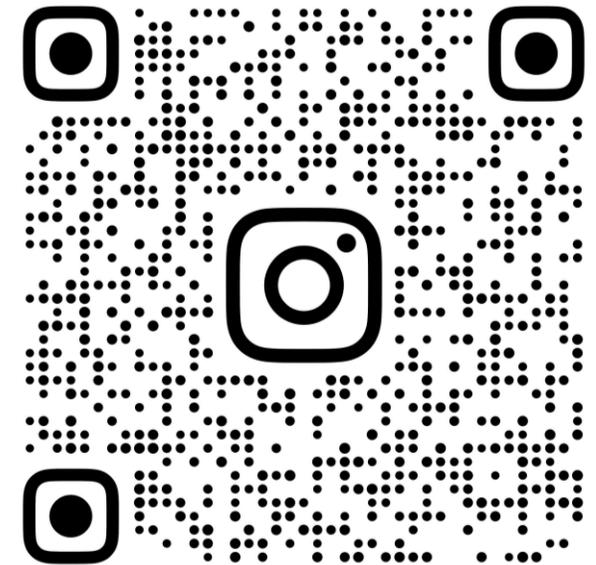


UNIVERSITÄT  
HOHENHEIM

**Thank you for  
your attention!**

**Questions?**

Follow us on Instagram:



**THE.FOOD.SCIENTISTS**



## **M.Sc. Linus Rode**

Academic counselling and  
coordination  
M.Sc. FST & BT programs

[fb@uni-hohenheim.de](mailto:fb@uni-hohenheim.de)

consultation by arrangement



## **Prof. Dr. Jörg Hinrichs**

Program director  
M.Sc. FST program

Tel.: 0711 / 459-23961

consultation by arrangement



## **Prof. Dr. Herbert Schmidt**

Program director  
M.Sc. BT program

Tel.: 0711 / 459-22305

consultation by arrangement