# Studies in Food Science & Technology

# **bfc**

# What is Food Science & Technology?

Food Science & Technology deals with the scientific investigation of **food**, its **production**, **quality**, **safety** and related aspects.

# Program Content

Food technology is natural sciencebased and interdisciplinary!

- Basic Subjects
   Chemistry, Biology, Physics, Biochemistry, Microbiology, Mathematics
- Food Technology Subjects
   Food Chemistry, Process Engineering, Sensory, Quality Assurance,
   Processing of specific Foods/raw
   materials (dairy, meat, beverage
   technology, plant-based foods, ...)
- Practical Courses
   Lab courses, Pilot Plant trials,
   Excursions

# **Study Time**

#### Bachelor (standard period of study)

- Uni: usually 6 Semester
- FH: usually 7 Semester

# Master (standard period of study)

- Uni: usually 4 Semester
- FH: usually 3 Semester

# **Better Food Consulting**

a service by ZBS Food UG (haftungsbeschränkt)

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#### Study Locations & Institutions

- Universities (Uni)
   e.g., Uni Hohenheim, TU München, TU
   Berlin, Uni Bonn, ...
- Universities of Applied Sciences (FH)
   e.g., Hochschule Fulda, Hochschule Bremerhaven, Hochschule Weihenstephan-Triesdorf, ...
- Distance learning Universities
- Further Universities available in Europe and worldwide

Each university/university of applied sciences has **individual specializations** and course content. Inform yourself and find the right university program for you. An **overview** can be found <u>here</u>.

# **Career Opportunities**

- Food Industry & Suppliers e.g., in Research & Development, Quality Assurance & Management, Production Management
- Research Institutions

   e.g., Working on Scientific Projects
- Consulting & Quality Management

   for Companies or Government

   Institutions
- And much more!



More information about these topics

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