

Study Plan “Food Quality and Safety” (M.Sc.)

Status: 25.09.2024

Scope: applies to all students who have started their studies from the winter semester 2024/25 onwards

The study plan serves as an overview of the various modules that you have to take in the course of the study programme. The sequence of the modules is a recommendation and the semester offer may deviate from it. The current semester offer can be found in the timetables.

If there are any prerequisites for participation expected, you will find this in the descriptions of the individual modules.

Semester 1	Food Metabolome and Toxicology**	Food Microbiology	Crop Plant and Animal Biology	Data Analysis and Statistics	Introduction to Law and Food Law	Food Safety and Risk Management Law
30 ECTS*	5 ECTS	5 ECTS	5 ECTS	5 ECTS	5 ECTS	5 ECTS
Semester 2	Chemical Food Analysis	Nutritional Biochemistry, Physiology and Immunology	Food Supply Chain Management	Food Quality Management	Food Quality and Food Authenticity Law	Specialisation and Skills: Electives
30 ECTS	5 ECTS	5 ECTS	5 ECTS	5 ECTS	5 ECTS	5 ECTS
Semester 3	Research Seminar	Interdisciplinary Topics in Food Quality and Safety	Specialisation and Skills: Electives		Mandatory Internship 9 weeks	
30 ECTS	3 ECTS	5 ECTS	10 ECTS		12 ECTS	
Semester 4		Master's Thesis				
30 ECTS		30 ECTS				

Colour Code:

A: Biology, Biochemistry and Chemistry of Food	B: Data Science/ Information Technology/ Statistics	C: Law and Management	D: Multidisciplinary Training	E: Specialisation and Skills (Supplementary Module Area)	Mandatory Internship	Thesis
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*ECTS credits: The awarding of credit points according to the European Credit Transfer System (ECTS) facilitates the international comparability of coursework completed at European higher education institutions. 1 credit point corresponds to approx. 25-30 hours of work.

** The Food Metabolome and Toxicology practical course takes place after the 2nd semester.