

Curriculum Brewing and Beverage Technology

Semester	Modules								Credits/ Exams
1.	LS30033 Einführung in die Getränke-technologie (GOP) K 5 CP	MA9615 Calculus (GOP) (5 CP)	PH9035 Physics for Life Science Engineers 1 (GOP) K + LL (SL) 7 CP	LS30037 Cell Biology K 5 CP	WZ5322 General and Inorganic Experimental Chemistry with Lab (GOP) K (4 CP)	LS30041 Seminar on Good Scientific Practice LP 4 CP			6 30
2.	LS30038 Economics für Life Science Engineering K 5 CP		PH9036 Physics for Life Science Engineers 2 K 5 CP	WZ5426 Organic and Biological Chemistry (3 CP)		WZ5442 Applied Mechanics (2 CP)	WZ5047 Energetic Use of Biomass K 5 CP	WZ5005 Materials Engineering K 5 CP	6 30
3.	WZ5303 Raw Material K 5 CP	WZ5299 Statistics K 5 CP	LS30000 Introduction to Microbiology (2 CP)		LS30059 Beverage Analytics 1 K 5 CP				6 29
4.	LS30072 Wort Technology K 5 CP				LS30021 Labor Law K 3 CP	WZ5013 Fluid Mechanics K 5 CP	LS30023 B.Sc. Lemi BrauBPT - Industrial Internship B (SL) 10 CP	LS30011 Business Administration in the Beverage Industry K 5 CP	7 31
5.	LS30049 Yeast and Beer Technology K + LL (SL) 8 CP	LS30034 Beverage Bottling plants and Biological Plant Monitoring K 7 CP				LS30036 Thermodynamics K 5 CP	LS30039 Packaging Technology K 5 CP	WZ5063 Basics in Programming ÜL (SL) 6 CP	6 31
6.	LS30044 Bachelor's Thesis W 12 CP	CLA30258 Jazzprojekt ÜL 3 CP	CLA21023 Passing Exams in Relaxed Mode B 2 CP			LS30035 Hygienic Processing K 6 CP	WZ5435 Machine and Plant Engineering K 6 CP		5 29
Key	Dark Blue = Mandatory Bachelor's Thesis Light Blue = Elective Modules Grey = Mandatory Modules Green = Basic and Orientation Exams (GOP) Orange = General Education Subject				PR = Practical Course; CP = Credit Points; SL = coursework; K = written exam ; M = oral exam; LL = lab work; ÜL = exercise work; W = scientific research paper LP = learning portfolio; B = report				