

Curriculum Food Technology

Semester	Modules								Exams/ Credits/
1.	LS30046 Introduction to Food Technology (GOP) K 5 CP	MA9615 Calculus (GOP) (5 P)	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 for 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.	LS30043 Food Technology 1 K 5 CP	WZ5299 Statistics K 5 CP	LS30000 Introduction to Microbiology (2 CP)		WZ5437 Food Chemistry (1 CP)			WZ5196 Intellectual Property Law K 5 CP	6 30
Mobility Window	LS30031 Food Technology 2 LL 5 CP					WZ5013 Fluid Mechanics K 5 CP	LS30048 B.Sc. Lemi BraubPT – Industrial Internship B (SL) 8 CP	WZ5183 Food Legislation K 6 CP	7 31
5.	LS30024 Food Analytics K + LL (SL) 5 CP	LS30039 Packaging Technology K 5 CP	LS30074 Food Microbiology K 5 CP			LS30036 Thermodynamics K 5 CP	LS30027 Energy-monitoring K 5 CP	WZ5046 Introduction to Electronics K 5 CP	7 30
6.	LS30044 Bachelor's Thesis W 12 CP	CLA30258 Jazzproject 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				