

Food Technology: Master of Engineering (M.Eng.) in Food Economy

Master's course:

Master's in Food Economy leading to a Master of Engineering (M.Eng.). The general goal of the Master's in Food Economy (M.Eng.) is to give students with a Bachelor's in food technology the opportunity to gain a second, more valuable degree that provides the same rights as a Master's degree at a university, including the entitlement to study for a doctorate and access to careers in the civil service. Going beyond the fundamentals learned in the Bachelor's degree, the Master's in Food Economy imparts qualifications to allow candidates to assume managerial responsibility in companies within the food industry. In particular, the consecutive Master's course in "Food Economy" is intended to enable students to successfully take on demanding planning, management and executive functions in companies in the food industry

Studies:

The Master Degree Course (M. Eng.) in Food Economy has as its general objective to provide students who already possess a Bachelor Degree in Food Technology a second, higher level academic award which confers the same rights as a Master Degree at a university, including studying for a doctorate, and for careers in the higher civil service echelons. The course in Food Economy goes beyond the basic knowledge imparted during the Bachelor course and qualifies graduates to take on management responsibility in companies in the food industry

Application:

In particular, students of the consecutive Master Degree course in Food Economy are intended to become qualified to successfully take on demanding planning, management and leadership tasks in companies in the food industry

Practice:

Intensive cooperation between the university and companies is guaranteed by a practically-oriented final year project

Modular assembly:

The Master Degree Course in Food Economy is structured in modular fashion and begins in the Summer Semester. Enrolment is possible both in the Winter and Summer Semester. Assessment is continuous by means of exams throughout the course. The 3rd semester is envisaged for the final year project

Study contents:

The main feature of the Master course in Food Economy is its specific technical combination of technological and economic training. Besides the technical study with its technological and scientific content, key competences in production planning systems and logistics, marketing, project management, integrated IT, international trade in raw materials and enterprise management are studied and practiced in depth by means of project work prepared by students.

By the end of their studies, as a result of solidly-based academic work and expert knowledge, graduates should be prepared for future management tasks in the food industry





Course contents:

Master of Engineering in Food Economy (90 ECTS = 3 semester)

Semesters 1 and 2

Compulsory modules:

Production planning systems and logistics, marketing, project management, integrated IT, international trade in raw materials, enterprise management

Semesters 1 and 2

Compulsory elective modules:

Hygienic food plant design, product design, beverage technology, biotechnology/genetic engineering, chemistry of food contact material and consumer products, chemistry of cosmetics, large-scale catering and industrial food production, media and energy management, new processes in food technology, confectionery technology

3rd Semester

Final year project

Academic award:

Master of Engineering

Enrolment

The Master Degree Course in Food Economy (M.Eng.) is structured in modular fashion and begins in the Summer Semester with the 1st semester studies. In the Winter Semester, the 2nd semester is always run. Enrolment is possible both in the Summer and Winter Semester

Standard period of study

The standard period of study is three semesters

Admission qualifications

Admission to the course assumes a qualifying university degree in the fields of food technology, food production engineering, food sciences, biotechnology, life sciences, nutrition science or another related course with at least 210 credits (ECTS) with an average mark of "Good" (2.5) or higher. Applicants with an academic award equivalent to 180 credits may be admitted on condition that they undertake other relevant academic studies equivalent to 30 credits before they begin the final year project

Admission restrictions

At present there are no restrictions on admission to this course

Language test

no language test required (German citizen)

Tuition language

German, English (part of the modules on request)

https://www.hochschule-trier.de/hauptcampus/bauen-plus-leben/fachrichtung-lebensmitteltechnik/international/international-incoming/english-language-modules/







The Master Degree Course in Food Economy, in cooperation with our university partners abroad, is complemented by a selection of English language modules (or seminar project work) in order to prepare graduates linguistically for an internationally-oriented career

Further Information please refer to the Homepage of Food Technology (International)
https://www.hochschule-trier.de/hauptcampus/bauen-plus-leben/fachrichtung-lebensmitteltechnik/

Detailed information on applications and supporting documents (Download) can be found on the Home Page of the Trier University of Applied Sciences:

https://www.hochschule-trier.de/en/

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