Trier University
of Applied Sciences

HOCHSCHULE TRIER

Bauen + Leben
Hauptcampus

HOCHSCHULE TRIER

CIVIL AND SUPPLY ENGINEERING + FOOD TECHNOLOGY

Course Catalogue:

FOOD ECONOMY AND PROCESS TECHNOLOGY

MASTER STUDY SEMESTER

Stand: 03.09.2025

The module coordinators are responsible for the content and details of the individual module descriptions.
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In light of the effects of the coronavirus pandemic, the type of examination may be replaced by another type by decision of the examination board.

Content

Biotechnology/Genetic Engineering			Module No.: LMW-1	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered	Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester (Master)	☒ each summer semester ☐ each winter semester ☐ when needed	6 ECTS	same as credit points

Forms of teaching and learning	Contact Time	Self-Study	Total Workload of Student(s)
Lecture	2 contact hours/ 2 hours	60 hours	180 hours
Seminar	2 contact hours/ 2 hours	60 hours	

Learning Goals (Learning Results)

The students analyze methods for isolation and assess possibilities of strain improvement of recyclables-producing microorganisms. They will understand and analyze industrial production with microorganisms and the basic process of product production. They will understand and analyze gene technology working methods and the construction of genetically modified organisms, in particular genetically modified microorganisms and plants and their use in the food and pharmaceutical sectors.

Content

- Screening procedures
- Industrial production strains
- Bioreactors, production by fermentation
- Processing, technical use of enzymes
- Basic and up-to-date genetic engineering methods and tools
- Production and use of genetically modified organisms

Applicability of Module

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Biological and microbiological knowledge (Bachelor level), knowledge of process engineering

Forms of Assessment		Requirement for Awarding of ECTS Points
☒ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☐ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Passed exam graded with at least 4.0

Professor/ Instructor	Module Coordinator
Prof. Dr. rer. nat. Beatrix Konermann	Prof. Dr. rer. nat. Beatrix Konermann

Bibliography/ Study Aids

JAEGER, K.-E. et al. (Ed.): Introduction to Enzyme Technology (ISBN 978-3-031-42998-9
NICHOLLS, D.: An Introduction to Genetic Engineering (ISBN 978-1009180610)
RENNEBERG, R. et al.: Biotechnology for Beginners (ISBN 978-0-12-801224-6)

Cosmetic Chemistry				Module No.: LMW-2	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered		Credit Points (ECTS)	Weighting of the Grade
1 semester	Check elective module catalogue	☒ each summer semester ☐ each winter semester ☐ when needed		6 ECTS	same as credit points
Forms of teaching and learning		Contact Time	Self-Study	Total Workload of Student(s)	
Lecture		2 contact hours / 2 hours	60 hours	180 hours	
Seminar		2 contact hours / 2 hours	60 hours		

Learning Goals (Learning Results)

- Students will acquire knowledge of the fundamentals of cosmetic product legislation, the structure and function of the skin and its appendages (sebaceous and sweat glands, hair, nails, teeth), the formulation-specific use of raw materials and excipients and their functional properties, active ingredients, their modes of action, and chemical reactions, as well as the basic structure of cosmetic products and their function.
- Students will be qualified for employment in the cosmetics or pharmaceutical industry. They will be able to read, analyze, and evaluate cosmetic formulations, as well as make recommendations for potential new developments and substitute ingredients. They will be familiar with the most important raw materials, procedures, and manufacturing processes, as well as the regulatory framework of the cosmetics industry and aspects of patent law.

Content

- Structure and function of the skin and its appendages (sweat glands, hair, nails, teeth)
- Basic ingredients (solvents, surfactants and emulsifiers, oil and fat components)
- Excipients (humectants, fragrance and aroma components, preservatives, stabilizers and antioxidants, film-formers)
- Active ingredients (dyes and pigments, antimicrobial agents, antiperspirants and deodorants, sunscreen agents, repellents, keratolytic and keratoplastic agents, antidandruff agents, anti-inflammatories, oral and dental care agents)
- Structure and composition of important cosmetic formulations (emulsions, sticks, gels, waters, shower and bath preparations, aerosols)

Applicability of Module (to Different Courses of Study)

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Basic understanding of chemistry.

Forms of Assessment		Requirement for Awarding of ECTS Points
☒ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☐ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Passed exam with at least 4.0

Professor/ Instructor	Module Coordinator
Prof. Dr. Heiko Oertling	Prof. Dr. Heiko Oertling

Bibliography/ Study Aids

H. Iwata, Formulas, Ingredients and Production of Cosmetics: Technology of Skin- and Hair-Care Products in Japan, (ISBN 9784431546696), 2014, Springer.
F. Dreher, E. Jungman, K. Sakamoto, H. I. Maibach, Handbook of Cosmetic Science and Technology, (ISBN 9780367469979), 2022 by CRC Press, 5th edition.

K. Sakamoto, R. Y. Lochhead, H. I. Maibach, Y. Yamashita, Cosmetic Science and Technology: Theoretical Principles and Applications, (ISBN 9780128020050), 1st edition, 2017, Elsevier.

Food Science in Everyday Life				Module No.: LMW-3	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered		Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester (Master)	☒ each summer semester ☐ each winter semester ☐ when needed		3 ECTS	same as credit points
Forms of teaching and learning		Contact Time	Self-Study	Total Workload of Student(s)	
• lecture • seminar • project		2 contact hours /30 hours	60 hours	90 hours	

Learning Goals (Learning Results)
Based on apparently ordinary applications in day-to-day nutrition, laws and principles will be acquired focused on engineering questions.
Content
Topics will be selected at the beginning of the course Possible subjects could be: - plant based coffee creamer and hurdles - organic food - Food pairing Sustainable re-use of plantbased food waste

Applicability of Module		
M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites
Fundamentals of food technology

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Two presentations cumulated graded with 4.0
Professor/ Instructor		Module Coordinator
Dr. Verena Eisner		Dr. Verena Eisner

Bibliography/ Study Aids
Literature referenced in the lecture, individually on the project tasks

Innovative Food Process Technology 2				Module No.: LMW-4
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered	Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester (Master)	☒ each summer semester ☐ each winter semester ☐ when needed	3 ECTS	same as credit points

Forms of teaching and learning	Contact Time	Self-Study	Total Workload of Student(s)
• seminar	1 contact hours /15 hours	75 hours	90 hours

Learning Goals (Learning Results)
The students master the independent processing of information from scientific publications on novel treatment, simulation and analysis methods and can analyze and present them.

Content
Selected topics of novel treatment and analysis methods e.g. Ionizing Irradiation, High Pressure Treatment, Plasma Treatment, Pulsed Electric Fields, Tomography, Numerical Modeling, Infrared, Microwave, Radio Wave and Ohmic Heating

Applicability of Module		
M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites
Fundamentals of food technology;

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Passed presentation graded with at least 4.0
Professor/ Instructor		Module Coordinator
Prof. Dr.-Ing. Marc Regier		Prof. Dr.-Ing. Marc Regier

Bibliography/ Study Aids
Recommended reading: Richardson, P. : Thermal technologies in food processing, (ISBN 9781855735583). Ortega-Rivas, E.: Processing Effects on Safety and Quality of Foods (ISBN 1420061127) plus individual literature on the project tasks.

Marketing			Module No.: LMW-5	
Course Length	Semester	Frequency of Course Offered	Credit Points (ECTS)	Weight of Grade
1 semester	1st semester	☒ each summer semester ☐ each winter semester ☐ when needed	6 ECTS	same as credit points

Course Type	Contact Time	Self-Study	Total Workload
Lecture 2 hours, Seminar 2 hours	4 contact hours / 60 hours	120 hours	180 hours
x Lectures x Discussions x Group Work x Case studies			

Learning Goals

Learning outcomes and Competencies

Practical knowledge and Skills
After successful completion of the module, students can/will:

- Understand theories, rules, and principles for marketing strategy management.
- Acquire comprehensive knowledge of marketing approaches, brand models and channel design.
- Analyze and evaluate corporate strategic problems from a target group and channel, as well as market and brand perspective.
- Based on a critical assessment of the findings, students arrive at adequate strategic marketing decisions.
- Develop problem-solving skills through marketing-strategy as well as brand- and channel-related analysis and evaluation of solution options in the digital marketing context and deepen these in the simulation game.
- Use practical application of digital tools in the simulation game, and acquire and improve their solution-oriented skills.

Social Competence and Independence

- The students achieve a deepening of their personal, social, and methodological competences through varying learning and working scenarios.
- They can practice the acquired knowledge individually, discuss and reflect on solution options together to simulate complex decision-making, action competence as well as leadership attitudes at a management level.

Content

A comprehensive scope of strategic marketing will be taught. The focus of this module is on entrepreneurial, brand, and market-related awareness and marketing as well as channel-relevant aspects that are necessary at management level in the decision-making and implementation of (digital) marketing measures in corporate practice.

The objective is to provide students with essential tools and skills for the independent conception of marketing plans as well as skills for complex decision-making and control processes. The students will act and think holistically in the entrepreneurial context as well as in terms of an efficient marketing strategy.

Applicability of Module (to Different Courses of Study)		
M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Basic knowledge of business management.

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☒ term paper or essay ☐ practical exam	Term Paper (6.000 Words) 70%, Presentation 30%
Professor/ Instructor		Module Coordinator
Prof. Dr. Dr. habil. Patrick Siegfried PhD/MBA		Prof. Dr. Dr. habil. Patrick Siegfried PhD/MBA

Bibliography/ Recommended Reading

Aaker, D. (2017): Strategic Market Management, 11th ed., Wiley.

Chapmann, C. / McDonnell Feit, E. (2019): R for Marketing Research and Analytics, Second Edition. Springer.

Kotler, P. / Keller, K. / Brady, M. / Goodman, M. / Hansen, T. (2019): Marketing Management, Fourth European Edition. Pearson.

Kumar, V. / Reinartz, W. (2019): Customer Relationship Management, Third Edition. Springer.

Palmatier, R. / Sridhar, S. (2021): Marketing Strategy – Based on First Principles and Data Analytics, Second Edition. Red Globe Press.

Siegfried, P. (2014): Knowledge Transfer in Service Research: Service Engineering in Startup Companies, Eul Publisher.

Product Design				Module No.: LMW-6
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered	Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester (Master)	☒ each summer semester ☐ each winter semester ☐ when needed	6 ECTS	same as credit points

Forms of teaching and learning	Contact Time	Self-Study	Total Workload of Student(s)
• lecture • seminar • laboratory course • project	4 contact hours /60 hours	120 hours	180 hours

Learning Goals (Learning Results)

The students
... will understand the most important, basic food industry product concepts in the context of marketing and economics
... can assess marketing of new product developments under ecological and qualitative requirements
... can integrate the product-specific and technological foundations of product development into a marketing approach

Content

Assessment of a product development considering:
- Marketing criteria
- Economic aspects
- Ecological and qualitative requirements

considering the product-specific and technological bases of:
- Food Technology
- Food Sensory
- Nutritional characteristics and process technology

as practical development tasks/project work:
- Presentation and demonstration of project results

Applicability of Module

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Fundamentals of food technology, food law and food sensory, nutritional physiology

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Passed Exam graded with at least 4.0

Professor/ Instructor	Module Coordinator
Prof. Dr.-Ing. Enrico Careglio	Prof. Dr.-Ing. Enrico Careglio

Bibliography/ Study Aids

Literature referenced in the seminar, individually on the project tasks

Project Managment and Key Communication Skills				Module No.: LMW-7
Course lenght	Semester, in which the Module Takes Place	Frequency of Course Offered	Credit Points (ECTS)	Weight of Grade
1 semester	1st. semester	☒ each summer semester ☐ each winter semester ☐ when needed	6 ECTS	same as credit points

Course Type	Contact Time	Self-Study	Total Workload
Lecture 2 hours, Seminar 2 hours	4 contact hours / 60 hours	120 hours	180 hours

Learning Goals (Learning Outcomes)

The students will be able to explain the strategic relevance of project management and describe how projects align with organizational goals and priorities. They will apply key concepts of project planning and scope management, including scheduling techniques such as the Critical Path Method and Agile frameworks.
The students will demonstrate effective leadership and team communication skills, encompassing conflict resolution, negotiation, and collaboration within project environments. They will identify and manage project risks, estimate costs, develop budgets, and allocate resources efficiently. Furthermore, the students will monitor project progress and performance using appropriate tools for control, evaluation, and project closeout.
They will also present project outcomes clearly and professionally, respond confidently to questions, and engage effectively with stakeholders.
Throughout the module, theoretical knowledge will be transferred into practical application via case-based analyses, teamwork, and communication exercises conducted during seminar sessions.

Content

- **Project Fundamentals & Strategy**
  Role of project management in organizations; strategic alignment and project selection
- **Leadership & Team Communication**
  Leading teams, resolving conflict, negotiation, and core communication skills
- **Planning & Scope Management**
  Defining scope, creating schedules (e.g. CPM, Agile), and structuring project work
- **Risk, Budget & Resources**
  Risk analysis, cost estimation, budgeting, and resource allocation
- **Execution, Control & Presentation Skills**
  Monitoring progress, reporting, project closeout;
  presenting results, answering questions, and stakeholder interaction

Seminar sessions will complement the lectures by focusing on practical application and communication skills.

Applicability of Module (to Different Courses of Study)

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

No prior knowledge of project management or related disciplines is required. However, students are expected to possess foundational communication skills and demonstrate a proactive attitude toward active participation in collaborative group work and seminar discussions.

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam ☐ Referat	The final grade includes two presentations, which are jointly assessed and must achieve at least 4.0 to pass.
Professor / Instructor		Module Coordinator

Prof. Dr. Christina Heidt	Prof. Dr. Christina Heidt

Recommended Literature and Learning Resources

Pinto, J.: Project Management. Achieving Competitive Advantage, 2019, 5th edition, Global Edition, Print-ISBN: 978-1-292-26914-6, E-ISBN: 978-1-292-26916-0.

Greene, John O.: Essentials of communication skill and skill enhancement: A primer for students and professionals. Routledge, 2021, ISBN: 9780367534288.

Sustainable Food Packaging SFP				Module No.: LMW-8	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered		Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester (Master)	☒ each summer semester ☐ each winter semester ☐ when needed		3 ECTS	same as credit points
Forms of teaching and learning		Contact Time	Self-Study	Total Workload of Student(s)	
• Seminar		1 contact / 15 hours	60 hours	90 hours	

Learning Goals (Learning Results)

Students will master the independent acquisition, processing, and analysis of information from scientific publications on sustainable food packaging, including relevant simulation and analysis methods, and will be able to critically evaluate and effectively present their findings.

Content

Selected Topics in Sustainable Food Packaging (including but not limited to):

- Lightweight Packaging Systems: Potential for producing weight-reduced plastic packaging – current developments and future prospects.
- Plastics Recycling: Processes for separating mixed plastic waste into single-material fractions – state-of-the-art technologies and practical applications.
- Sustainable Packaging Innovations: Environmentally friendly and edible packaging solutions – concepts, feasibility, and implementation challenges.
- Starch-Based Bioplastics: Production methods, material properties, and potential applications of bioplastics derived from (e.g., maize) starch.

Applicability of Module (to Different Courses of Study)

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Fundamentals of food technology.

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Passed presentaion graded with at least 4.0

Professor/ Instructor	Module Coordinator
Prof. Dr.-Ing. Arash Sadeghi Mehr	Prof. Dr.-Ing. Arash Sadeghi Mehr

Bibliography/ Study Aids

BARNES, K.A.: Chemical migration and food contact materials (ISBN 978-1-845690298)
GOSC, T. et al.: Sustainable Materials for Food Packaging and Preservation (ISBN: 9780443135682)
TYNKKYNEN, N. et al.: Sustainability in Food Packaging (ISBN: 978-3-031-87491-8)

Unit operations in Food Technology				Module No.: LMW-9
Duration	Semester, in which the Module Takes Place	Frequency of Course offered	Credit Points (ECTS)	Weighting of the Grade
1 semester	see Elective Catalogue	☒ each summer semester ☐ each winter semester ☒ when needed	6 ECTS	same as credit points

Forms of teaching and learning	Contact Time	Self-Study	Total Workload of Student(s)
English lecture	2 contact hours / 30 hours	20 hours	180 hours
seminar	2 contact hours / 30 hours	100 hours	

Learning Goals (Learning Results)

Students gain knowledge in selected unit operations, which are commonly used in Food industries. Essential principles are known, can be applied and students are able to transfer physical, chemical and (micro-) biological correlations to different applications.

Content

Developing of principles in process engineering (law of conservation of mass and energy)
Overview about the diversity and complexity of unit operations in food processing
Selected food processes:
e.g. crystallization, emulsification, filtration
further applications are selected individual for presentations

Applicability of Module (to Different Courses of Study)

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Fundamentals of food technology

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Two presentations passed, cumulated graded with at least 4.0

Instructor	Module Coordinator
Dr. Verena Eisner	Dr. Verena Eisner

Bibliography/ Study Aids

Literature referenced in the lecture, individually on the project tasks

Research Project RP				Module No.: LMW-10	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered		Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester	☒ each summer semester ☐ each winter semester ☐ when needed		3 ECTS	same as credit points
Forms of teaching and learning		Contact Time	Self-Study	Total Workload of Student(s)	
Research Work		20 contact hours / X hours	40 hours	60 hours	
		X contact hours / X hours	X hours		

Learning Goals (Learning Results)
Involved in a research project, learn to work as a research assistant

Content
▪ the students work together with a professor or doctoral student on research for projects. projects can be current research projects or planning preparation for studies.

Applicability of Module (to Different Courses of Study)		
M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites
Klicken Sie hier, um Text einzugeben.

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☒ internship or laboratory performance ☐ colloquium ☒ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Click here to enter text.
Professor/ Instructor		Module Coordinator
N.N.		Prof. Dr. Dr. habil. Patrick Siegfried PhD/MBA

Bibliography/ Study Aids
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German as a Foreign Language GFL				Module No.: LMW-11	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered		Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester	☒ each summer semester ☐ each winter semester ☐ when needed		5 ECTS	same as credit points
Forms of teaching and learning		Contact Time	Self-Study	Total Workload of Student(s)	
Lecture		60 contact hours / X hours	90 hours	150 hours	
		X contact hours / X hours	X hours		

Learning Goals (Learning Results)

The course is aimed at acquiring and developing written and oral communication skills and is guided by the requirements of the Common European Framework of Reference for Languages (CEFR). We will listen to audio texts introducing various new word fields, structures and idioms based on the authentic reading. Students will practice their oral and written communication skills in simple, everyday situations, as well as read and listen to texts on topics related to everyday life. In addition, comprehension strategies are practised.

Content

- German language lessons

Applicability of Module (to Different Courses of Study)

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

Klicken Sie hier, um Text einzugeben.

The lecture can only be recognised once as a compulsory elective module, as per the examination regulations. A maximum of 5 ECTS credits can be earned.
The prerequisite for the awarding of ECTS points is the successful completion of the listed exam and study performances.

Prerequisite for taking the exam: performance; Attendance is compulsory; a maximum of three absences will be tolerated.

Forms of Assessment		Requirement for Awarding of ECTS Points
☒ written exam ☒ oral exam ☐ internship or laboratory performance ☐ colloquium ☐ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam	Click here to enter text.
Professor/ Instructor		**Module Coordinator**
N.N.		Prof. Dr. Dr. habil. Patrick Siegfried PhD/MBA

Bibliography/ Study Aids

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German Social and International Business Culture GSIBC				Module No.: LMW-12	
Duration	Semester, in which the Module Takes Place	Frequency of Course Offered		Credit Points (ECTS)	Weighting of the Grade
1 semester	1 semester	☒ each summer semester ☐ each winter semester ☐ when needed		4 ECTS	same as credit points
Forms of teaching and learning		Contact Time	Self-Study	Total Workload of Student(s)	
Excursions		contact hours / X hours	hours	X hours	
		X contact hours / X hours	X hours		

Learning Goals (Learning Results)

The participants attend the excursions organised by the department to get to know the procedures and processes in the companies.

Content

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Applicability of Module (to Different Courses of Study)

M. Eng.	☐ Required Subject	☒ Compulsory Optional Subject

Recommended Prerequisites

None

Forms of Assessment		Requirement for Awarding of ECTS Points
☐ written exam ☐ oral exam ☐ internship or laboratory performance ☐ colloquium ☐ project presentation	☐ portfolio ☐ term paper or essay ☐ practical exam participation	Attendance of at least 3 excursions in the current semester.
Professor/ Instructor		Module Coordinator
N.N.		Prof. Dr. Dr. habil. Patrick Siegfried PhD/MBA

Bibliography/ Study Aids

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