

# IFBC course structure

4.	Master Thesis and Colloquium (Fulda/WIZ - 30 credits)				
3.	Profile Module (elective)  (6 credits)	Food & Business Module (elective)  (Fulda/WIZ - 6 credits)	Food & Business Module (elective)  (Fulda/WIZ - 6 credits)	Project Work  (Fulda/WIZ -18 credits)	
2.	Food & Business Module (elective)  (Fulda/WIZ - 6 credits)	Food Quality Management  (Fulda - 6 credits)	Recent Develop-ments in Food and Nutritional Sciences  (Fulda - 6 credits)	Consumer Science and Sustainable Consumption  (Fulda/WIZ - 6 credits)	
1.	International Legislation on Consumer Pro-tection and Food  (Fulda - 6 credits)	International Organic Food Markets and Marketing  (WIZ - 6 credits)	Food Product Development  (Fulda - 6 credits)	Research Methods  (WIZ - 6 credits)	Bridging Module  (Fulda/WIZ 6 credits)
Semester					

Semester 1	Semester 2 & Semester 3	
Bridging Modules (WP I):	Elective Business (WP II):	Elective Food (WP III):
<div>Management &amp; Management Accounting (6 credits)</div> <div>Principles of Organic Farming (6 credits)</div> <div>Nutritional and Consumer Behaviour (6 credits)</div>	<div>Responsible &amp; Sustainable Food Business in Global Context (6 credits)</div> <div>Strategic Management (6 credits)</div> <div>Marketing Research (6 credits)</div> <div>Innovation Management in the Food Industry (6 credits)</div> <div>Information Systems in the Food Industry (6 credits)</div>	<div>Sustainable Diets (6 credits)</div> <div>Organic Food Processing and Quality (6 credits)</div> <div>Innovative Product Development (6 credits)</div>

Taught by: Fulda / WIZ Witzenhausen Fulda

