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Food Science and Engineering • University of Hohenheim • Stuttgart ....................................................... 2
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<td>Currently, higher education is (almost) free at all public universities in Baden-Württemberg. Since the winter semester 2017/18, universities in Baden-Württemberg charge moderate tuition fees for non-EU international students. These fees amount to 1,500 EUR per semester. Students from the EU and the European Economic Area (EEA) as well as exchange students are excluded from these fees. Refugees are also not affected.</td>
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**Description/content**

Modern food processing is concerned with the transformation of plant-based and animal-based raw materials into value-added, safe and stable food or nutrient formulas. The Master’s programme in Food Science and Engineering is research-oriented and focuses on the interface between complex food matrices and technical processes in the development and production of food. In this programme, students acquire expertise regarding the equipment and processes involved in the processing of food, combined with a thorough understanding of the biogenesis of raw materials and their microbiological ecology. They learn to develop appropriate food formulas and processing techniques that allow for product-specific processing conditions in automated production processes using in-line sensor technology. The core of the programme consists of the development of new technologies for the production of food products that meet both consumer expectations and individual nutritional requirements, i.e., the transfer of basic research concepts into new technological approaches.
The programme in Food Science and Engineering has a modular structure, with each module encompassing at least one, but usually several, interconnected courses. These include lectures, exercises, seminars, and practical courses in the laboratory.

In the first semester of the programme, the focus lies on connecting soft matter science approaches with microbiological knowledge and engineering methods needed to understand all aspects of the processing of the complex food matrix. You analyse treatment processes for food and explore new technology with which functional compounds from plant-based or animal-based raw materials may be efficiently gained, enzymatically modified, or stabilised through encapsulation. At the same time, you learn scientific approaches, including modern chemical, physical, molecular, and statistical methods, as well as methods for modelling and simulating unit operations, processes, and reactions. During practical courses you put your acquired skills to practice, whilst exploring food processing in natural scientific, engineering, and economic contexts during seminars.

Starting in the second semester, you are free to plan your studies according to your individual interests and preferred areas of specialisation. You do so by choosing from a wide range of elective modules, such as:
- Bioethanol and Distilled Spirits
- Dairy Science and Technology
- Downstream Processing
- Drying, Granulation, and Instantisation
- Advanced Meat Science and Technology
- Fermentation Technology
- Enzyme Technology

The selection of elective modules on offer allows you to develop your scientific qualifications to include areas of the field not covered within the scope of the compulsory modules. You may also take modules in other areas of the life sciences, such as the nutritional sciences. In addition to subject-specific modules, you may complete modules offered in other Master’s programmes in the natural sciences at the University of Hohenheim or at other universities, both in Germany and abroad.

The second year allows you to plan your studies freely according to your individual interests and preferred areas of specialisation. Knowledge and practical skills acquired in the first year are expanded by further specialising in selected areas of the field, such as the interaction between ingredients in the complex food matrix. The emphasis on conducting research increases. Project work modules give you the opportunity to apply your acquired skills within the context of a scientific project by independently planning and executing scientific research projects, with a supervisor providing guidance as needed.

The open structure of the second year also provides you with a perfect opportunity to study abroad or undertake a prolonged internship at national or international research facilities or in the life science industry. The last semester of the programme is reserved for the writing of a research-intensive Master’s thesis.

### Integrated internships

Students have the opportunity to complete an internship lasting a minimum of six weeks, in the context of an elective module. This internship may be integrated flexibly into the course of studies.

### Course-specific, integrated German language courses

Yes

### Course-specific, integrated English language courses

Yes

### Costs / Funding
### Tuition fees per semester in EUR

1,500

### Additional information on tuition fees

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### Semester contribution

Universities in Baden-Württemberg require their students to pay a semester contribution towards the administration costs, for student services and for the Student Parliament. Student services provide many benefits, such as discounted tickets for public transportation. The semester contribution amounts to approx. 180 EUR per semester.

### Costs of living

Baden-Württemberg has the highest standard of living in all of Germany. The downside is that living costs are slightly above the German average. However, the cost of living can vary enormously depending on your personal lifestyle and where you live. It is generally more expensive to live in a bigger city like Stuttgart, where the University of Hohenheim is located. As a rule of thumb, 700 to 900 EUR per month should be enough. The largest monthly expense is usually for rent – accounting for a third of the total cost of living for most students. These costs can be cut substantially by sharing a flat or living in a dorm.

A typical example for monthly expenses could look like this:

- Rent: 350-400 EUR
- Health insurance: approx. 75 EUR
- Monthly/semester travel card: approx. 90-190 EUR
- Study materials: 100 EUR
- Food and drink: 100-150 EUR
- Leisure and hobbies: 50-100 EUR

### Funding opportunities within the university

No

### Requirements / Registration

#### Academic admission requirements

1. A Bachelor’s or equivalent degree completed at a domestic or foreign university that meets the following criteria:

   - programme lasted a minimum of three years and awarded a minimum of 180 ECTS credits
   - programme with a profile in the natural sciences or engineering

2. Documented proof of good English language skills (see below)

3. Documented proof of basic German language skills (see below)

4. Successful completion of the obligatory aptitude assessment

#### Language requirements

Applicants must provide proof of good English language skills. Proof of language proficiency can be presented by obtaining one of the following accepted certificates:

- Internet-based TOEFL test with a minimum of 90 out of 120 points
- IELTS certificate with a minimum of 6.5 out of 9 points
- UNICert II certificate with a minimum grade of "good"

Applicants can be exempted from producing proof of language proficiency if they declare English to be their mother tongue and are citizens of one of the following countries: the United Kingdom, Ireland, Australia, Canada, New Zealand, the United States of America, Antigua and Barbuda, the Bahamas, Barbados, Dominica, Grenada, Jamaica, Saint Kitts and Nevis, Saint Vincent and the Grenadines, Trinidad and Tobago, Belize, Guyana OR have completed a Bachelor’s or Master’s
The oldest university in Stuttgart, the University of Hohenheim, is unique in its strong specialisation.

Founded in 1818 after devastating famines, the University of Hohenheim is not only engaged in intensive basic research but has traditionally also been committed to developing innovative solutions for some of society’s pressing problems. To do so, the University of Hohenheim engages in a combination of scientific disciplines that is unique among German universities.

Strong in research and exceptionally well-connected

Today, the University of Hohenheim is the leading university in agricultural research and food sciences, as well as strong and unparalleled in natural, social, business, economic, and communication sciences. The combination makes it possible to find solutions for many global challenges. This is why the university puts great importance on maintaining an international network with numerous strong partners.
Award-winning range of degree programmes

The degree programmes at the University of Hohenheim are innovative and adventuresome. The pilot projects "Mobile teaching" and "Humboldt reloaded", promoting research-oriented studies, have been given the Ars Legendi Prize for excellence in teaching and other awards.

Specialisation Bioeconomy

Bioeconomy is a joint specialisation of research and teaching in all subjects. This specialisation addresses the economics of the future, with new products and new productions processes, involving raw material from plants, animals, or microorganisms.

The green campus of short distances

The green campus does not only pertain to content, but also to atmosphere. The green campus of short distances all around the Hohenheim Palace is known as the most beautiful campus in the state. The university members value its personal atmosphere as well as the way that the campus facilitates a close proximity to colleagues.

University location

The University of Hohenheim is located in Stuttgart, the capital of the federal state of Baden-Württemberg. Why is Baden-Württemberg such a popular place to live and work? Probably because it has one of the lowest unemployment rates in the entire country. Where there's a strong economy, there is also a strong education system.

If you ask someone abroad “What is Stuttgart famous for?”, the answer is invariably, “Porsche, Mercedes and Bosch!” All these premium global players and many more have production sites in Stuttgart or in the region. As a result, they contribute to Baden-Württemberg’s excellent reputation as one of the economic powerhouses of Europe.

Within Germany, Baden-Württemberg is at the forefront of the country’s energy policy turnaround. The development and expansion of a sustainable energy economy is a top priority in the south-west.

What should we be famous for?

Many things that make Stuttgart and the region special are not known abroad. Because you will stay here for a semester or two, you should know more about it:

- The Swabians are proud of the Swabian cuisine: Maultaschen (filled pasta), Spätzle (egg noodles) and Schnitzel. You will definitively love the Swabian specialities, including the famous German beer and the wines of Württemberg.
- Stuttgart is also famous for the “Cannstatter Wasen”. This is the second biggest beer festival in Germany after Oktoberfest. It attracts more than four million visitors every year. The first Wasen was celebrated in honour of the foundation of the University of Hohenheim 200 years ago!
- Or maybe the region should be famous for the fact that the sun shines more often and for more hours here in the south-west than anywhere else in Germany. Additionally, the low crime rate means that Baden-Württemberg is one of the safest German federal states. As you might expect, it thus tops the scale of life expectancy and quality of life.
- We are proud of the diversity in our city! People from all over the world are living in Stuttgart. Stuttgart is an example for combining cosmopolitanism and successful integration. No other city in Germany has a higher proportion of international citizens. We are convinced that it is this diversity that makes us strong!
Contact

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