

## ABOUT US

### Feeding 10 billion people by 2050 is one of humanity's greatest challenges, especially in view of climate change and scarce resources

The programme was established in a cooperation between the University of Veterinary Medicine Hannover (TiHo) and the DIL German Institute for Food Technologies to give students a process-oriented understanding about the entire path from raw material to food - always in line with the latest scientific findings. The master degree is taught entirely in English and prepares its students for doctoral studies and a professional career in the agri-food sector.



#### University of Veterinary Medicine Hannover Working for the Welfare of Humans and Animals

The University of Veterinary Medicine Hannover (TiHo) stands for long-standing competence in the field of veterinary medicine. It is an eminent scientific institution connecting modern science with university tradition.

[www.tiho-hannover.de/en](http://www.tiho-hannover.de/en)



#### German Institute of Food Technologies (DIL) Knowledge for Superior Foods

The DIL German Institute of Food Technologies taps new potentials every day and paves the way for innovations. With more than 180 member companies and 200 employees, the DIL works as a research institute in the areas of food structure and processing, food safety and authenticity as well as sustainability and food data.

[www.dil-ev.de/en](http://www.dil-ev.de/en)

## ANY QUESTIONS?

Contact at DIL in Quakenbrück:

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Contact at TiHo in Hannover:

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Further details, the application process and the registration can be found under:



[www.master-foodscience.com](http://www.master-foodscience.com)



## MASTER FOOD SCIENCE

FOOD PROCESS AND  
PRODUCT ENGINEERING

FPPE



THE MASTER'S  
PROGRAMME

# Food Process and Product Engineering

## ABOUT THE PROGRAMME

The MSc “Food Process and Product Engineering” is an interdisciplinary research degree, jointly offered by the **University of Veterinary Medicine Hannover (TiHo)** and the **German Institute of Food Technologies (DIL)**

## APPLICATION PROCESS

The MSc Food Process and Product Engineering (MSc FPPE) programme is aimed at graduates with a Bachelor’s degree in subjects such as food technology, beverage technology, ecotrophology, food chemistry, biotechnology, veterinary medicine or biology, process engineering or engineering sciences, but also chemical engineering.

25 places are available which will be allocated through the university’s own admission procedure. The programme begins in the winter semester.

 The latest deadline for applications can be found on [www.tiho-hannover.de/foodscience](http://www.tiho-hannover.de/foodscience)

### Requirements include:

- Bachelor’s degree in food science or comparable degree
- Proof of English language skills at least at level B2; alternatively: proof as a native speaker or longer-term stays in an English-speaking country, e.g. school year abroad (reports, certificates), if not native speaker
- For foreigners: German language skills at least at level A1, if not native speaker

The exact requirements can be found at: [www.tiho-hannover.de/foodscience](http://www.tiho-hannover.de/foodscience)



## THE MODULES AT A GLANCE\*

Sem.	Food Process and Product Engineering (MSc)					
1 (30 ECTS)	Process Engineering a. Advanced Technologies (6 ECTS, DIL)	Advanced Analytics for Food Production (6 ECTS, DIL)	Information skills, general research skills (5 ECTS, TiHo)	Foodborne Zoonoses (5 ECTS, TiHo)	Environmental and Sustainability Management (5 ECTS, DIL)	1 W aus 1-8 (3 ECTS)
2 (30 ECTS)	Product Engineering (6 ECTS, DIL)	Technology Transfer (6 ECTS, DIL)	Microbial Ecology (6 ECTS, DIL)	Statistics and Data Science (6 ECTS, TiHo)		2 W aus 1-8 (2x3=6 ECTS)
3 (30 ECTS)	Food Biotechnology (6 ECTS, DIL)	Intensive Case Study (18 ECTS, TiHo + DIL)				2 W aus 1-8 (2x3=6 ECTS)
4 (30 ECTS)	Master Thesis (30 ECTS, TiHo + DIL)					

### List of elective modules WP1 to WP8:

WP1 Business innovation and Entrepreneurship in food technology (3 ECTS, DIL)	WP2 Digitalization in food processing (3 ECTS, DIL)	WP3 Food quality and food safety (Food poisoning) (3 ECTS, TiHo)
WP4 Process Economy (3 ECTS, DIL)	WP5 Consumer science (3 ECTS, DIL)	WP6 Lean Management (3 ECTS, DIL)
WP7 Food Sensomic (3 ECTS, TiHo)	WP8 Quality Management in Food Production / Public Health (3 ECTS, TiHo)	

\*subject to changes



## PRACTICAL WORK & KNOWLEDGE



## The MSc FPPE combines practical work and knowledge in food process engineering with the scientific understanding about food science

The consecutive international MSc FPPE has a research-oriented concentration with integrated practical training in an international environment. During their studies the students are introduced to current research and scientific work at an early stage and come in direct contact with companies from industry and business.

Therefore, the MSc FPPE combines practical work and knowledge in food process engineering with the scientific knowledge about food science. The programme involves a wide-ranging variety of courses about food analytics, process and product engineering, advanced food technologies, sustainability and environmental management as well as food zoonoses, food quality and biotechnology. Moreover, it is setting a focus on scientific writing together with publication skills, statistics and data science.