

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

The program was established in a cooperation between the University of Veterinary Medicine Hannover (TiHo) and the DIL German Institute for Food Technologies e.V. 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. The science and teaching of examining food from animal origin is a fundamental component. It is an eminent scientific institution connecting modern science with university tradition.

www.tiho-hannover.de/en



DIL German Institute of Food Technologies e.V.
Knowledge for Superior Foods

The DIL German Institute of Food Technologies e.V. 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

ANY
QUESTIONS?

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



www.master-foodscience.com



MASTER FOOD SCIENCE

FOOD PROCESS AND
PRODUCT ENGINEERING

FPPE



THE MASTER'S
PROGRAM

**Food Process and
Product Engineering**

ABOUT THE PROGRAM

The M.Sc. “Food Process and Product Engineering” is an interdisciplinary research degree, jointly conducted by the **University of Veterinary Medicine Hannover (TiHo)** and the **DIL German Institute of Food Technologies e.V.**

APPLICATION PROCESS

The M.Sc. Food Process and Product Engineering (M.Sc. FPPE) program is aimed at graduates with a Bachelor's degree in subjects such as food technology, beverage technology, food chemistry, biotechnology, veterinary medicine or biology. **All valid Bachelor's degrees can be found in the actual access and admission regulations of the program.**

25 places are available which will be allocated through the university's own admission procedure. The program begins each year in the winter semester.

Applications can be submitted on www.tiho-hannover.de/foodscience. The application period opens on May 1st and closes on July 15th.

Requirements include amongst other things:

- Bachelor's degree in food science or comparable degree
- Proof of English language skills at least at level B2; if not native speaker
- For foreigners: German language skills at least at level A1, if not native speaker
- APS certificate for applicants from India, Vietnam and China (certificate from the Academic Evaluation Centre APS)
- The exact requirements can be found at: www.tiho-hannover.de/foodscience

THE MODULES AT A GLANCE*

Sem.	Food Process and Product Engineering (M.Sc.)					
1 30 ECTS	M1 6 ECTS	M2 6 ECTS	M9 5 ECTS	M4 5 ECTS	M5 5 ECTS	1W of W1-9 3 ECTS
2 30 ECTS	M6 6 ECTS	M7 6 ECTS	M8 6 ECTS	M3 6 ECTS	2W of W1-9 6 ECTS	
3 30 ECTS	M10 6 ECTS	M11 18 ECTS			2W of W1-9 6 ECTS	
4 30 ECTS	Master Thesis 30 ECTS					

Compulsory modules (M)	Compulsory elective modules (W, 3 ECTS)
M1: Process Engineering and Advanced Technologies	W1: Business Innovation and Entrepreneurship in Food Technology
M2: Advanced Analytics for Food Production	W2: Digitalization in Food Processing
M3: Statistics and Data Science	W3: Food Quality and Food Safety (Food Poisoning)
M4: Foodborne Zoonoses	W4: Process Economy
M5: Environmental and Sustainability Management	W5: Consumer Science
M6: Product Engineering	W6: Food Safety Laws and Regulations
M7: Technology Transfer	W7: Food Sensomic
M8: Microbial Ecology	W8: Quality Management in Food Production / Public Health
M9: Information Skills, General Research Skills	W9: Food Impact: Gut Health and Beyond
M10: Biotechnology and Biochemistry	
M11: Intensive Case Study	

* subject to changes



The M.Sc. FPPE combines practical work and knowledge in food processing with the scientific understanding about food science

The consecutive international M.Sc. FPPE takes place at the Artland Campus in Quakenbrück, a side-branch of the TiHo. It 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 M.Sc. FPPE combines practical work and knowledge in food processing with the scientific knowledge about food science. The program involves a wide-ranging variety of courses about food analytics and processing, 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.