

Food Technology: Bachelor of Engineering (B.Eng.)

The Department of Nutrition and Household Technology was founded in 1978. Reforms of the study programs led to what is nowadays the course in Food Technology.

In 2005 this was incorporated into the Department of Civil and Supply Engineering + Food Technology.

Trier University of Applied Sciences has been offering the Bachelor Degree course (B. Eng.) in Food Technology since the Winter Semester 2005/06.

From the Summer Semester 2012, the range of courses was been complemented by the Master Degree (M. Eng.) in Food Economy.

Studies:

The Course in Food Technology provides application-focussed training on the basis of natural and engineering sciences. During the study course, participants acquire the ability to develop, manufacture and market saleable foodstuffs with a defined quality from suitable raw materials taking into account technological, nutritional-physiological, legislative, ecological and economic aspects

Application:

At Trier University of Applied Sciences qualified and capable graduates are trained for demanding tasks in all fields of the agri-food industry, for instance in product development, foodstuffs production, quality management or marketing

Broad orientation:

Graduates find entry-level opportunities in all fields of the food industry and related sectors. Consequently this opens a wide range of career opportunities for graduates

Practice:

Intensive cooperation between the University and companies is guaranteed through company work experience, a project undertaken in the company and a final year project

Modular structure:

The Bachelor Course in Food Technology is structured in modular fashion and begins in the Winter Semester. Assessment is continuous by means of exams throughout the course. The 4th semester includes a work experience semester and the 7th semester is envisaged for the work experience project and the final year project

Study contents:

The study contents are made up of a large percentage of engineering subjects, but the special characteristic of the course is that they are complemented by the knowledge of natural sciences and business administration required for handling foodstuffs

Course contents:

Bachelor of Engineering in Food Technology (210 ECTS = 7 semesters)

Semesters 1 to 3

Business administration, chemistry, food technology, mathematics, physics, biology, principles of apparatus construction, foodstuffs chemistry, technical thermodynamics, food technology of vegetable products, food technology of animal products, special botany and zoology, technical fluid mechanics

4th semester

Practical semester

Semesters 5 and 6

Basic principles of food technology, analysis of foodstuffs, microbiology of foodstuffs, sensory analysis and foodstuffs legislation, nutritional physiology, food packaging technology, thermal processing, mechanical processing, special microbiology of foodstuffs, quality and environmental management, food industry, technical English

Focusing on 1) safety and quality of food or 2) product development and process technology

7th Semester

Work experience project and final year project

Academic award:

Bachelor of Engineering

Enrolment:

Enrolment for the 1st semester is only possible during the Winter Semester (closing date for applications is 14th of July)

Standard period of study

The standard period of study is 7 semesters

Admission qualifications

Secondary School Leaving Certificate, special access for those with professional qualifications

Admission restrictions

At present there are no restrictions on admission to this course

Tuition language

German

Language test

no language test required (German citizen)

Further Information please refer to the Homepage of Food Technology (International)

<https://www.hochschule-trier.de/hauptcampus/bauen-plus-leben/fachrichtung-lebensmitteltechnik/>

Detailed information on applications and supporting documents (Download) can be found on the Home Page of the Trier University of Applied Sciences:

<https://www.hochschule-trier.de/en/>

Postal address for applications:

Hochschule Trier
Trier University of Applied Sciences
Postfach 1826
54208 Trier
Germany

Trier Study Support Service:

Tel. +49 651 / 8103 - 300 /- 516 /- 442 /- 592
Fax +49 651 / 8103 - 314
e-mail: studienervice@hochschule-trier.de

International Office:

Tel. +49 651 / 8103 - 378
e-mail: aaa@hochschule-trier.de

Departmental address:

Hochschule Trier
Trier University of Applied Sciences
Lebensmitteltechnik (Food Technology)
Schneidershof
54293 Trier
Germany

Secretary's Office of the Dept. Food Technology:

Manuela Mertes
Tel. +49 651 / 8103 - 262 oder /-360
mertes@hochschule-trier.de

Academic Coordinator for International Affairs of the Dept. Food Technology:

Prof. Dr. Enrico Careglio
Tel. +49 651 / 8103 - 493
careglio@hochschule-trier.de
