

Ideal Study Plan Molecular Food Technology (M.Sc.)

1. Semester (Winter Semester)	Chemistry and Analytics of Special Food (3 ECTS)	Food Microbiology and Hygiene (6 ECTS)	Advanced Food Technology (6 ECTS)	Food Toxicology (6 ECTS)	2. Elective Module
Lecture-free period					
2. Semester (Summer Semester)	Food Chemistry Practical Course (9 ECTS)	Technofunctionality of Food Ingredients (6 ECTS)	Food Biotechnology (6 ECTS)	3. Elective Module	4. Elective Module
Lecture-free period					
3. Semester (Winter Semester)	5. Elective Module	6. Elective Module	7. Elective Module	8. Elective Module	9. Elective Module
Lecture-free period					
4. Semester (Summer Semester)	Master's Thesis (30 ECTS)				



Compulsory Modules (42 ECTS)



Elective Modules from the study programme (48 ECTS) - of which a maximum of 12 ECTS as free elective modules



Thesis