

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

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



Compulsory Modules (42 ECTS)



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



Thesis