

# Branch: Food Technology



**Code:** BRBETE

**Option:** Brewing and beverage technology

**Level:** Master

**Prerequisites:**

**Opportunities:**

After completing the Master in Brewing and Beverage Technology, graduates can work mainly in the brewing and beverage industry, but also in the food or chemical industry, both in research and development and in production, engineering and quality management. In addition, functions in plant engineering for these industries are possible. Possible tasks in the subsequent profession could include:

Organization, monitoring and optimization of production processes

Quality assurance in ongoing production operations

Planning and evaluation of beverage and beer production processes

Organization of the associated operating technology

Planning and design of new production facilities and manufacturing processes

Development of new and innovative products

Academic or industrial research and development

Purchasing and evaluation of raw materials

Operational control, production management or technical management in breweries, malt houses or other beverage industries.

**Description:**

The Master's program in Brewing and Beverage Technology provides in-depth knowledge for engineers involved in industrial beer and beverage production, development and research.

What is the purpose of this study program?

Like the Bachelor program, the Master program in Brewing and Beverage Technology combines engineering and natural sciences. Engineering, process engineering, product-specific processes and technological processes in the industrial production of beer and other beverages are developed and deepened in the Master program. This includes the design or simulation of processes, the optimization of existing production methods and the planning of supply facilities such as cooling units or compressed air supply. On the product side, for example, enzymatic conversions in fermentation processes are investigated, modern analytical methods for the examination of beverages are discussed and rheological methods for assessing the consistency of products are presented. Innovative products, processes and technologies are also in demand in the traditional brewing and beverage industry. Students are specifically prepared for their development during their studies.

**Quality and competences:**

Graduates of the Master's program in Brewing and Beverage Technology are able to...

- analyze and optimize beverage production processes from a process engineering perspective
- design breweries
  - adapt the brewing process to specific production conditions
  - develop fermentation techniques for beverage production select and test raw materials for beverage production
  - questioning the economic efficiency of production processes and adjusting production capacities
- monitor, develop and statistically optimize production processes
  - to study beer and beverages according to the current state of scientific knowledge
  - to study beer and beverages according to the current state of scientific knowledge
  - to participate in research projects in the field of brewing and beverage technology.