

# Branch: Food Technology



**Code:** FOOCHE

**Option:** Food chemistry

**Level:** Master

**Prerequisites:**

**Opportunities:**

This is a degree program with a strong analytical chemistry orientation which, together with the Bachelor of Science in Food Chemistry, covers the content of the APOLmCh training.

The diploma from the Master's program therefore allows the professional title of "food chemist" to be used.

Upon completion of the Master's program in food chemistry, prospects open up in food control, in commercial laboratories and in the food industry. Other possible fields of activity are offered by the pharmaceutical and cosmetic industries as well as by private and public research institutions.

**Description:**

The interdisciplinary MSc Food Chemistry program deepens and broadens existing skills and competences. The aim is to develop sustainable strategies to provide society with healthy and safe food. What is the purpose of this study program?

The interdisciplinary MSc Food Chemistry program takes a holistic approach to ensuring a safe and healthy food supply in the future. It therefore takes into

account the entire value chain of the food sector, from production to preparation, processing and packaging.

The course focuses on the knowledge of ingredients generated during food processing and preparation and their analysis at the molecular level. It focuses on the question of how the molecular composition of food can be influenced by targeted intervention in the processes concerned. This is in the spirit of preventive consumer protection. The course also covers food legislation, food toxicology and quality assurance.

### **Quality and competences:**

On completion of the MSc Food Chemistry program, you will have a thorough and detailed knowledge of the fields of food, cosmetics, consumer goods, tobacco products, animal feed and their raw materials from a chemical-analytical, technological and legal perspective. You will be able to understand and evaluate the essential reactions during food processing and preparation at the molecular level with regard to the formation of the valuable properties such as odor, taste, color and texture of a food. You will also be familiar with the analytical procedures used to assess the quality of food in control, industry and research.

Your knowledge will enable you to develop and apply procedures to influence the essential properties of a food. You will therefore be able to work independently on complex issues, formulate objectives and communicate your results in a way that is suitable for the target group.

In this way, you will fulfil all the requirements of the state training and examination regulations (APOLmCh), which correspond to the second part of the state examination.