

Chairwoman/Chairman Examination Committee

Anlage 2 zur Fachprüfungsordnung für den Dualen Bachelor-Studiengang "Lebensmitteltechnologie" - Diploma Supplement

Hochschule Neubrandenburg

University of Applied Sciences

Diploma Supplement

This Diploma Supplement model was developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of the supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It should be free from any value judgements, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

ovided. Where information is not provided, an explanation should give the reason why.	
1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION	
1.1 Family name(s) / 1.2 First name(s)	
N.N.	
1.3 Date of birth (dd/mm/yyyy)	
N.N.	
1.4 Student identification number or code (if applicable)	
Not of public interest	
2. INFORMATION IDENTIFYING THE QUALIFICATION	
2.1 Name of qualification and (if applicable) title conferred (in original language) Bachelor of Science "Lebensmitteltechnologie dual" (B. Sc. Lebensmitteltechnologie dual)	
2.2 Main field(s) of study for the qualification	
Dual Food Technology	
2.3 Name and status of awarding institution (in original language) Hochschule Neubrandenburg – University of Applied Sciences / State Institution	
2.4 Name and status of institution (if different from 2.3) administering studies (in original language)	
2.5 Language(s) of instruction/examination Mainly German	
, 32	

Certification Date:

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3. INFORMATION ON THE LEVEL AND DURATION OF THE QUALIFICATION

3.1 Level of the qualification

First degree

3.2 Official duration of programme in credits and/or years

5 (variety AI) or 4 (variety PI) years, full time

3.3 Access requirement(s)

General higher education entrance qualification (Abitur) or specialized food - industry related education + articles of traineeship in food industry

4. INFORMATION ON THE PROGRAMME COMPLETED AND THE RESULTS OBTAINED

4.1 Mode of study

Full-time, 5 years (variety AI) or 4 years (variety PI). Al includes two years of vocational training plus examination; PI includes one year of industry internship.

4.2 Programme learning outcomes

The program combines all fields of science and technology relevant for processing, quality assurance and distribution of foods, e.g. mathematics/statistics, chemistry, physics, human nutrition, raw materials, microbiology/hygiene, process engineering, packaging, technology of specific food items (meat, fish, dairy, confectionery, cereals, fruits, vegetables, oils), food biotechnology, and supply/waste management. Additional courses cover food and environmental legislation, management and business administration and computer application. Courses comprise lectures, seminar teaching, lab- and pilot-plant work and an internship in industry of one semester. An interdisciplinary education is promoted by case studies and project-related work. In parallel the program provides an *on the job* training in food manufacturing companies. The study program will be completed with a bachelor thesis.

The qualification profile of the graduate is characterized by these items: i) knowledge of natural (physics, chemistry, microbiology) and engineering sciences; ii) knowledge of food properties and processing technologies (meat/fish, vegetables, oils, milk, beverages, cereals, beaked products, sweets), business administration; iii) capability to utilize interdisciplinary knowledge to implement operative solutions in food industry. Based on the 12-month training on the job (variety PI) graduates of the dual study program have thorough experience of practical needs of food companies and skills to transfer theoretical knowledge to meet everyday requirements. Based on the 24-month vocational training (variety AI, including examination and certification) graduates of the dual study program (Variety AI) have extraordinary experience of practical needs of food companies and excellent skills to transfer theoretical knowledge to meet everyday requirements.

4.3 Programme details, individual credits gained and grades/marks obtained For details see list of courses and Examination Certificate (Prüfungszeugnis)

4.4 Grading system and, if available, grade distribution table

General grading scheme cf. Sec. 8.6- Grade Distribution (Award year) "sehr gut" (very good): 1,0-1,3; "gut" (good): 1,7-2,3; "befriedigend" (satisfactory): 2,7-3,3; "ausreichend" (sufficient): 3,7-4,0; "nicht ausreichend" (fail) > 4,0

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4.5 Overall classification of the qualification (in original language)

«GesNoteTE» Based on weighted average of grades in examination fields.

The overall grade is calculated as follows

Note weights	
1st Bachelor Project; Product related Physics; Food Law/Food Legislation; Human Nutrition & Food Science (2); Business Economics & Cost Calculation; Sensory Evaluation of Food; Technology of Packaging; Supply and Disposal (Environmental Engineering in the Food Industry); Business Management/ Management; Meat Technology including Fish; Technology of Vegetables, Fruits & Oils; Technology of Confectionary & Beverages; Elective Module; Technology of Cereals and Baking; Introduction to Biotechnology; Food Chemistry	each 5
English for Food Technologists; Advanced Academic Procedures	each 3
Introduction to Engineering; Introduction to Microbiology and Biochemistry; Dairy Technology; Quality Management and Food Microbiology	each 6
Chemistry; Introduction to thermodynamics and fluid mechanics; Mechanical Process Engineering; Thermal Process Engineering	each 7
2nd Bachelor Project	10
Bachelor Thesis	each 12
Divisor to calculate the overall grade	160

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5. INFORMATION ON THE FUNCTION OF THE QUALIFICATION

5.1 Access to further study

Qualifies to apply for admission to the Master study program of "Lebensmittel- und Bioprodukttechnologie" (Food- and Non-Food Technology) (in accordance with the corresponding Master-Fachprüfungsordnung)

5.2 Access to a regulated profession (if applicable)

The Bachelor-degree in an engineering discipline entitles its holder to the legally protected professional title "Ingenieur" and to exercise professional work in the field of engineering for which the degree was awarded.

6. ADDITIONAL INFORMATION

6.1 Additional information

6.2 Further information sources

Further information sources on the institution: www.hs-nb.de; on the program www.hs-nb.de/Technologie/For national information sources cf. Sect. 8.8

7. CERTIFICATION

This Diploma Supplement refers to the following original documents:
Document on the award of the academic degree (Urkunde über die Verleihung des Akademischen Grades) [date]
Certificate(Zeugnis) [date]
Transcript of Records [date]

Certification I	Date
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(Official Stamp/Seal)

8. NATIONAL HIGHER EDUCATION SYSTEM

The information on the national higher education system on the following pages provides a context for the qualification and the type of higher education institution that awarded it.

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8. INFORMATION ON THE GERMAN HIGHER EDUCATION ${\bf SYSTEM}^1$

8.1 Types of Institutions and Institutional Status

Higher education (HE) studies in Germany are offered at three types of Higher Education Institutions (HEI).²

- Universitäten (Universities) including various specialised institutions, offer the whole range of academic disciplines. In the German tradition, universities focus in particular on basic research so that advanced stages of study have mainly theoretical orientation and research-oriented components.
- Fachhochschulen (FH)/Hochschulen für Angewandte Wissenschaften (HAW) (Universities of Applied Sciences, UAS) concentrate their study programmes in engineering and other technical disciplines, business-related studies, social work, and design areas. The common mission of applied research and development implies an application-oriented focus of studies, which includes integrated and supervised work assignments in industry, enterprises or other relevant institutions.
- Kunst- und Musikhochschulen (Universities of Art/Music) offer studies for artistic careers in fine arts, performing arts and music; in such fields as directing, production, writing in theatre, film, and other media; and in a variety of design areas, architecture, media and communication.

Higher Education Institutions are either state or state-recognised institutions. In their operations, including the organisation of studies and the designation and award of degrees, they are both subject to higher education legislation.

8.2 Types of Programmes and Degrees Awarded

Studies in all three types of institutions have traditionally been offered in integrated "long" (one-tier) programmes leading to *Diplom-* or *Magister Artium* degrees or completed by a *Staatsprüfung* (State Examination).

Within the framework of the Bologna-Process one-tier study programmes are successively being replaced by a two-tier study system. Since 1998, two-tier degrees (Bachelor's and Master's) have been introduced in almost all study programmes. This change is designed to enlarge variety and flexibility for students in planning and pursuing educational objectives; it also enhances international compatibility of studies.

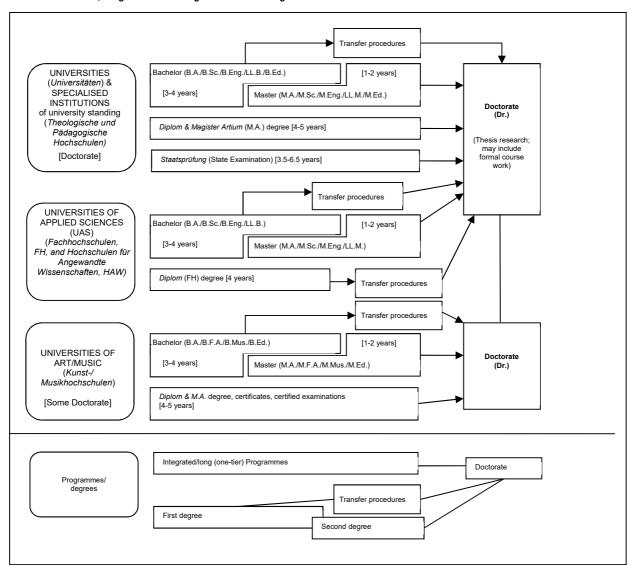
The German Qualifications Framework for Higher Education Qualifications (HQR)³ describes the qualification levels as well as the resulting qualifications and competences of the graduates. The three levels of the HQR correspond to the levels 6, 7 and 8 of the German Qualifications Framework for Lifelong Learning⁴ and the European Qualifications Framework for Lifelong Learning⁵.

For details cf. Sec. 8.4.1, 8.4.2, and 8.4.3 respectively. Table 1 provides a synoptic summary.

8.3 Approval/Accreditation of Programmes and Degrees

To ensure quality and comparability of qualifications, the organisation of studies and general degree requirements have to conform to principles and regulations established by the Standing Conference of the Ministers of Education and Cultural Affairs of the *Länder* in the Federal Republic of Germany (KMK).⁶ In 1999, a system of accreditation for Bachelor's and Master's programmes has become operational. All new programmes have to be accredited under this scheme; after a successful accreditation they receive the seal of the Accreditation Council.⁷

Table 1: Institutions, Programmes and Degrees in German Higher Education



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Organisation and Structure of Studies

The following programmes apply to all three types of institutions. Bachelor's and Master's study programmes may be studied consecutively, at various higher education institutions, at different types of higher education institutions and with phases of professional work between the first and the second qualification. The organisation of the study programmes makes use of modular components and of the European Credit Transfer and Accumulation System (ECTS) with 30 credits corresponding to one semester.

Bachelor

Bachelor's degree programmes lay the academic foundations, provide methodological competences and include skills related to the professional field. The Bachelor's degree is awarded after 3 to 4 years.

The Bachelor's degree programme includes a thesis requirement. Study programmes leading to the Bachelor's degree must be accredited according to the Interstate study accreditation treaty.8

First degree programmes (Bachelor) lead to Bachelor of Arts (B.A.), Bachelor of Science (B.Sc.), Bachelor of Engineering (B.Eng.), Bachelor of Laws (LL.B.), Bachelor of Fine Arts (B.F.A.), Bachelor of Music (B.Mus.) or Bachelor of Education (B.Ed.).

The Bachelor's degree corresponds to level 6 of the German Qualifications Framework/ European Qualifications Framework.

Master

Master is the second degree after another 1 to 2 years. Master's programmes may be differentiated by the profile types "practice-oriented" and "research-oriented". Higher Education Institutions define the profile. The Master's degree programme includes a thesis requirement. Study programmes leading to the Master's degree must be accredited according to the Interstate study accreditation treaty.9

Second degree programmes (Master) lead to Master of Arts (M.A.), Master of Science (M.Sc.), Master of Engineering (M.Eng.), Master of Laws (L.L.M.), Master of Fine Arts (M.F.A.), Master of Music (M.Mus.) or Master of Education (M.Ed.). Master's programmes which are designed for continuing education may carry other designations (e.g. MBA). The Master's degree corresponds to level 7 of the German Qualifications

Framework/ European Qualifications Framework

Integrated "Long" Programmes (One-Tier): Diplom degrees, Magister Artium, Staatsprüfung

An integrated study programme is either mono-disciplinary (Diplom degrees, most programmes completed by a *Staatsprüfung*) or comprises a combination of either two major or one major and two minor fields (*Magister Artium*). The first stage (1.5 to 2 years) focuses on broad orientations and foundations of the field(s) of study. An Intermediate Examination (*Diplom-Vorprüfung* for *Diplom* degrees; *Zwischenprüfung* or credit requirements for the Magister Artium) is prerequisite to enter the second stage of advanced studies and specialisations. Degree requirements include submission of a thesis (up to 6 months duration) and comprehensive final written and oral examinations. Similar regulations apply to studies leading to a *Staatsprüfung*. The level of qualification is equivalent to the Master's level.

- Integrated studies at *Universitäten (U)* last 4 to 5 years (*Diplom* degree, *Magister Artium*) or 3.5 to 6.5 years (*Staatsprüfung*). The *Diplom* degree is awarded in engineering disciplines, the natural sciences as well as economics and business. In the humanities, the corresponding degree is usually the *Magister Artium* (M.A.). In the social sciences, the practice varies as a matter of institutional traditions. Studies preparing for the legal, medical and pharmaceutical professions are completed by a Staatsprüfung. This applies also to studies preparing for teaching professions of some Länder.

The three qualifications (*Diplom*, *Magister Artium* and *Staatsprüfung*) are academically equivalent and correspond to level 7 of the German Qualifications Framework/European Qualifications Framework.

They qualify to apply for admission to doctoral studies. Further prerequisites for admission may be defined by the Higher Education Institution, cf. Sec. 8.5.

Integrated studies at Fachhochschulen (FH)/Hochschulen für Angewandte Wissenschaften (HAW) (Universities of Applied Sciences, UAS) last 4 years and lead to a Diplom (FH) degree which corresponds to level 6 of the German Qualifications Framework/European Qualifications Framework

Qualified graduates of FH/HAW/UAS may apply for admission to doctoral studies at doctorate-granting institutions, cf. Sec. 8.5.

- Studies at Kunst- and Musikhochschulen (Universities of Art/Music etc.) are more diverse in their organisation, depending on the field and individual objectives. In addition to <code>Diplom/Magister</code> degrees, the integrated study programme awards include certificates and certified examinations for specialised areas and professional purposes.

Universities as well as specialised institutions of university standing, some of the FH/HAW/UAS and some Universities of Art/Music are doctorategranting institutions.

Formal prerequisite for admission to doctoral work is a qualified Master's degree (UAS and U), a Magister degree, a Diplom, a Staatsprüfung, or a foreign equivalent. Comparable degrees from universities of art and music can in exceptional cases (study programmes such as music theory, musicology, pedagogy of arts and music, media studies) also formally qualify for doctoral work. Particularly qualified holders of a Bachelor's degree or a Diplom (FH) degree may also be admitted to doctoral studies without acquisition of a further degree by means of a procedure to determine their aptitude. The universities respectively the doctorategranting institutions regulate entry to a doctorate as well as the structure of the procedure to determine aptitude. Admission further requires the acceptance of the Dissertation research project by a professor as a supervisor.
The doctoral degree corresponds to level 8 of the German Qualifications

Framework/ European Qualifications Framework.

8.6 Grading Scheme

The grading scheme in Germany usually comprises five levels (with nne grading scrieme in Germany usually comprises live levels (with numerical equivalents; intermediate grades may be given): "Sehr Gut" (1) = Very Good; "Gut" (2) = Good; "Beriredigend" (3) = Satisfactory; "Ausreichend" (4) = Sufficient; "Nicht ausreichend" (5) = Non-Sufficient/Fail. The minimum passing grade is "Ausreichend" (4). Verbal designations of grades may vary in some cases and for doctoral degrees. In addition, grade distribution tables as described in the ECTS Users' Guide are used to indicate the relative distribution of grades within a reference group.

8.7 Access to Higher Education

The General Higher Education Entrance Qualification (Allgemeine Hochschulreife, Abitur) after 12 to 13 years of schooling allows for admission to all higher educational studies. Specialised variants (Fachgebundene Hochschulreife) allow for admission at Fachhochschulen (FH)/Hochschulen für Angewandte Wissenschaften (HAW) (UAS), universities and equivalent higher education institutions, but only in particular disciplines. Access to study programmes at Fachhochschulen (FH)/Hochschulen für Angewandte Wissenschaften (HAW) (UAS) is also possible with a Fachhochschulreife, which can usually be acquired after 12 years of schooling. Admission to study programmes at Universities of Art/Music and comparable study programmes at other higher education institutions as well as admission to a study programme in sports may be based on other or additional evidence demonstrating individual aptitude. Applicants with a qualification in vocational education and training but

without a school-based higher education entrance qualification are entitled to a general higher education entrance qualification and thus to access to all study programmes, provided they have obtained advanced further training certificates in particular state-regulated vocational fields (e.g. Meister/Meisterin im Handwerk, Industriemeister/in, Fachwirt/in (IHK), Betriebswirt/in (IHK) und (HWK), staatlich gebrüfte/r Techniker/in, staatlich geprüfte/r Betriebswirt/in, staatlich geprüfte/r Gestalter/in, staatlich geprüfte/r Erzieher/in). Vocationally qualified applicants can obtain a Fachgebundene Hochschulreife after completing a stateregulated vocational education of at least two years' duration plus professional practice of normally at least three years' duration, after having successfully passed an aptitude test at a higher education institution or other state institution; the aptitude test may be replaced by successfully completed trial studies of at least one year's duration.10 Higher Education Institutions may in certain cases apply additional admission procedures.

National Sources of Information

- Kultusministerkonferenz (KMK) [Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany]; Graurheindorfer Str. 157, D-53117 Bonn; Phone: +49[0]228/501-0; E-Mail:
- Central Office for Foreign Education (ZAB) as German NARIC;
- www.kmk.org; E-Mail: zab@kmk.org German information office of the *Länder* in the EURYDICE Network, providing the national dossier on the education system; www.kml
- E-Mail: <u>Eurydice@kmk.org</u> Hochschulrektorenkonferenz (HRK) [German Rectors' Conference]; Leipziger Platz 11, D-10117 Berlin, Phone: +49 30 206292-11; www.hrk.de: E-Mail: post@hrk.de
- "Higher Education Compass" of the German Rectors' Conference features comprehensive information on institutions, programmes of study, etc. (www.higher-education-compass.de)

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The information covers only aspects directly relevant to purposes of the Diploma Supplement.

- Berufsakademien are not considered as Higher Education Institutions, they only exist in some of the Länder. They offer educational programmes in close cooperation with private companies. Students receive a formal degree and carry out an apprenticeship at the company. Some Berufsakademien offer Bachelor courses which are recognised as an academic degree if they are accredited by the Accreditation Council.
- German Qualifications Framework for Higher Education Degrees. (Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany of 16 February 2017).
- German Qualifications Framework for Lifelong Learning (DQR). Joint resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany, the German Federal Ministry of Education and Research, the German Conference of Economics Ministers and the German Federal Ministry of Economics and Technology (Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany of 15 November 2012). More information at www.ddr.de
- Recommendation of the European Parliament and the European Council on the establishment of a European Qualifications Framework for Lifelong Learning of 23 April 2008 (2008/C 111/01 – European Qualifications Framework for Lifelong Learning – EQF).
- Specimen decree pursuant to Article 4, paragraphs 1 4 of the interstate study accreditation treaty (Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany of 7 December 2017)
- Interstate Treaty on the organization of a joint accreditation system to ensure the quality of teaching and learning at German higher education institutions (Interstate study accreditation treaty) (Decision of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany of 8 December 2016), Enacted on 1 January 2018.
- 8 See note No. 7.
- 9 See note No. 7.

Access to higher education for applicants with a vocational qualification, but without a school-based higher education entrance qualification (Resolution of the Standing Conference of the Ministers of Education and Cultural Affairs of the Länder in the Federal Republic of Germany of 6 March 2009). Diploma Supplement Page 8 of 6

Study Program "Dual Food Technology" (Bachelor of Science) (Variety Al)				
Term	Introduction to Engineering	Human Nutrition & Food Science (1)	Physics: Mechanics and Electrotechnics	
4	Statistics	Mathematics		
=	1st Bachelor Project	Chemistry		
2. Term	Human Nutrition & Food Science (2)	Food Law/Food Legislation	Introduction to themodynamics and fliud mechanics	
	Product related Physics		- Thomas and -	
4, E]	Was disable in the latest and the la		
3. & 4. Term		Vocational training		
Term	Introduction to Microbiology and Biochemistry	Mechanical Process Engineering	English for Food Technologists	
ro.	Technology of Packaging	Sensory Evaluation of Food	Business Economics & Cost Calculation	
Term	Quality Management and Food Microbiology	Thermal Process Engineering	Supply and Disposal	
9		Dairy Technology	Business Management/ Management	
7. & 8. Term	Vocational training including examination and internship in industry			
Term	Meat Technology including Fish	Technology of Vegetables, Fruits & Oils	2nd Bachelor Project	
9. Te	Technology of Confectionary & Beverages	Electives Special Fermentation Technology Biomass to Energy Technology Interdisciplinary Project Seminar		
10. Term	Food Chemistry	Introduction to Biotechnology	Technology of Cereals and Baking	
9	Advanced Academic Procedures	Bachelor Thesis		

	Study Program "Dual Fo	ood Technology" (Bachelor Internship 5th+6th term	of Science) Variety PI
Term	Introduction to Engineering	Human Nutrition & Food Science (1)	Physics: Mechanics and Electrotechnics
-	Statistics	Mathematics	
$\overline{}$	1st Bachelor Project	- Chemistry -	
2. Term	Human Nutrition & Food Science (2)	Food Law/Food Legislation	Introduction to themodynamics and fliud mechanics
ت	Product related Physics		mechanics
. Term	Introduction to Microbiology and Biochemistry	Mechanical Process Engineering	English for Food Technologists
က်	Technology of Packaging	Sensory Evaluation of Food	Business Economics & Cost Calculation
4. Term	Quality Management and Food Microbiology	Thermal Process Engineering	Supply and Disposal
4		Dairy Technology	Business Management/ Management
5. & 6. Term		Industry internship	
Term	Meat Technology including Fish	Technology of Vegetables, Fruits & Oils	2nd Bachelor Project
7.	Technology of Confectionary & Beverages Special Fermentation Technology Biomass to Energy Technology Interdisciplinary Project Seminar		
Term	Food Chemistry	Introduction to Biotechnology	Technology of Cereals and Baking
8. Te	Advanced Academic Procedures	Bachelor Thesis	

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	Study Program "Dual Fo	ood Technology" (Bachelor Internship 6th+7th term	of Science) Variety PI
Term	Introduction to Engineering	Human Nutrition & Food Science (1)	Physics: Mechanics and Electrotechnics
÷	Statistics	Mathematics	
_	1st Bachelor Project	Chemistry	
2. Term	Human Nutrition & Food Science (2)	Food Law/Food Legislation	Introduction to themodynamics and fliud mechanics
	Product related Physics		mechanics
Term	Introduction to Microbiology and Biochemistry	Mechanical Process Engineering	English for Food Technologists
က်	Technology of Packaging	Sensory Evaluation of Food	Business Economics & Cost Calculation
4. Term	Quality Management and Food Microbiology	Thermal Process Engineering	Supply and Disposal
4		Dairy Technology	Business Management/ Management
Term	Meat Technology including Fish	Technology of Vegetables, Fruits & Oils	2nd Bachelor Project
Technology of Confectionary & Beverages - Special Fermentation Technology - Biomass to Energy Technology - Interdisciplinary Project Seminar			logy Iy
6. & 7. Torm		Industry internship	
Term	Food Chemistry	Introduction to Biotechnology	Technology of Cereals and Baking
8. Te	Advanced Academic Procedures	Bachelor Thesis	

	Study Program "Dual Fo	ood Technology" (Bachelor Internship 6th-8th term	of Science) Variety PI
Term	Introduction to Engineering	Human Nutrition & Food Science (1)	Physics: Mechanics and Electrotechnics
+	Statistics	Mathematics	
	1st Bachelor Project	Chemistry	
2. Term	Human Nutrition & Food Science (2)	Food Law/Food Legislation	Introduction to themodynamics and fliud mechanics
	Product related Physics		mechanics
Term	Introduction to Microbiology and Biochemistry	Mechanical Process Engineering	English for Food Technologists
က်	Technology of Packaging	Sensory Evaluation of Food	Business Economics & Cost Calculation
Term	Quality Management and Food Microbiology	Thermal Process Engineering	Supply and Disposal
4		Dairy Technology	Business Management/ Management
Term	Meat Technology including Fish	Technology of Vegetables, Fruits & Oils	2nd Bachelor Project
5. T	Technology of Confectionary & Beverages	Electives Special Fermentation Technology Biomass to Energy Technology Interdisciplinary Project Seminar	
. Term	Food Chemistry	Introduction to Biotechnology	Technology of Cereals and Baking
7. Term 6.		Industry internship	
Term	Advanced Academic	Bachelor Thesis	
∞	Procedures	Dacrieioi Triesis	