



1	<b>LBT.18.001</b>	<b>Master Project</b>		
2	Modultitle (englisch)	Master Projekt		
3	Responsibilities	all lecturers of the study programme		
4	Credits	18		
5	Study programmes	LBT	Master in Food and Bioproduct Technology Compulsory module in the 1st or 2nd semester	Version 2022
6	Semester / term:	Starts every summer term for one semester		
7	Module prerequisites	none		
8	<b>Conditions for the award of credits</b>			
9	Grading System	The module will be graded, The grades will be considered in the overall grade according to the examination schedule.		
10	Test performance	AHA	independent scientific paper according to author's instructions of an international scientific journal selected by the supervisors	
11	Prerequisite	Successful participation in the seminars (compulsory attendance), Verification is carried out by the lecturer		
12	<b>Lectures and Work</b>			
I	LBT.18.001.10	Master Project	Instruction seminar, 4 weekly hours	64 h
II	LBT.18.001.20	Master Project	Practical training, 6 weekly hours	96 h
III		Independent project work incl. writing of the scientific paper		380 h
			Gesamt:	540 h
13	Lecturers	all lecturers of the study programme, each interdisciplinary project is supervised by two lecturers, coordination: S. Bolenz		
14	Language	English		
15	Contents	<p>In this project students have to apply the scientific and technical knowledge base picked up during their bachelor programme in food science and technology. They have to show their ability to work independently and open minded. The level of this project is oriented towards the former Diploma thesis; it is higher than in a bachelor thesis. It can also be considered as a training and test run for the final master thesis.</p> <p>Students work on their project individually towards a given deadline and apply exclusively scientific methods. The task can be set up from the entire field of food science and engineering. It has also an interdisciplinary approach; therefore each student is coached by two supervisors, covering different aspects of the chosen subject.</p> <p>The project starts with presentations and briefings on scientific work style given by lecturers. Findings and results will be presented orally to supervisors and other students in two presentations. The first one - held after a period of literature search and planning - covers state of the art, goal and experimental design of the individual projects. The second one at the end of the term is reserved for results and</p>		

discussion. The final paper is written according to author's instructions of an international scientific journal; the given word count limit is met. Presentations and final paper are held and written in English. Only Non-German native speakers can be allowed to use German instead.

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| 16 | Learning Goals      | after finalizing the module successfully students know how to <ul style="list-style-type: none"><li>- design concepts and scientific solutions on the basis of a given project briefing</li><li>- summarize the scientific state of the art based on a qualified literature search in scientific and technical data bases and use original, international papers from peer reviewed journals</li><li>- further develop the concept using scientific methods while reflecting the task from the briefing with the aim to work straight forward in order to find the best possible solution</li><li>- use the best possible scientific tools in order to solve the scientific questions raised by using the smallest possible amount of resources</li><li>- independently design experiments, set up equipment, run trials, measure results, collect data and finally evaluate those</li><li>- critically reflect the results while also considering their economic outcome</li><li>- publish results in scientific manner</li><li>- be employed as scientific experts and opinion leaders in the food industry</li></ul> |
| 17 | Lecturing Modes     | -   |
| 18 | Literature          | individual searches as agreed with the supervisors  |
| 19 | Further Information | -   |