

→ GOOD TO KNOW

Course Dates 2013:

Summer Lab: Sunday, July 7th (arrival) until Friday, July 19th (departure)

1. E-Learning phase: June 1st until July 7th
 2. E-Learning phase: July 21st until August 15th
- Release of grades of assignment: until September 1st

Period of registration:

December 1st 2012 until April 1st 2013

Target Group:

Students from the fields of Food Production, Food Technologies or Food Science are our target group. The course is offered in two different levels: Course A is suitable for advanced Bachelor students, Course B for Master or PhD students.

Language requirements:

Study competence in English (e.g. level B1 of the Common European Framework of References for Languages CEFR)

Certificate:

Summer Lab only: Certificate of Attendance
Summer Lab plus E-Learning: 5 ECTS Credits (European Credit Transfer) for enrolled students

Accommodation:

Guest House, Osnabrück

Fees:

1150 € (including tuition, learning material, accommodation, social and cultural programme)

For further information and registration:

www.hs-osnabrueck.de/summer-lab.html



Hochschule Osnabrück
University of Applied Sciences



HOCHSCHULE OSNABRÜCK –
UNIVERSITY OF APPLIED SCIENCES

GERMAN INSTITUTE OF FOOD TECHNOLOGIES

Summer Lab 2013

→ SPECIAL FOOD TECHNOLOGIES



➔ YOU ARE INTERESTED IN...

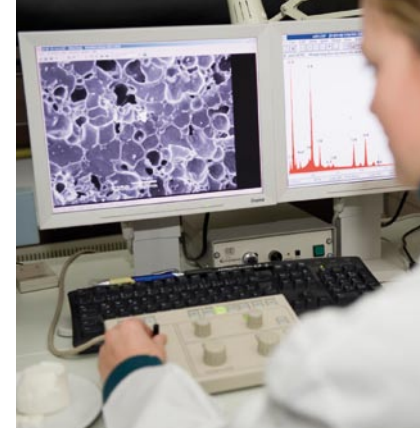
- improving your knowledge and expertise in food processing and food technologies
- hands-on experience in special food processing techniques and are eager to get acquainted with state of the art equipment
- learning from valuable expert insights into latest developments in food engineering and food innovation
- joining a group of motivated German and international students

Join the Summer Lab “Special Food Technologies”!



➔ THE PROGRAMME

- is an interdisciplinary two week programme taught in English with lectures and seminars combined with practical application of state of the art food processing techniques
- is embedded in an E-Learning phase prior to the programme (preparation by means of a script) and an optional E-Learning phase after the Summer lab (preparation of a graded assignment coached by academic advisors of Hochschule Osnabrück)
- takes place both at the Faculty of Agricultural Sciences and Landscape Architecture of Osnabrück University of Applied Sciences as well as at the renowned German Institute of Food Technologies (Deutsches Institut für Lebensmitteltechnik – DIL)
- gives the opportunity to discuss current and future topics related to the issue “Special Food Technologies” with experts from DIL
- includes excursions to food companies and various day trips with guided city tours
- encourages the dialogue with German and other international students by offering a variety of cultural and social events during the evenings and the weekend
- Course A (Bachelor level): Comprises pilot hall tests on different food products and raw materials (e.g. dairy, meat or cereal) in laboratories focussing on special food technologies and food processing, followed by chemical, physical and sensorial analysis
- Course B (Master and PhD level): Provides insights into innovative product development with latest and emerging technologies (e.g. non thermal processing) by considering the food quality, food properties and market perspectives; plant and process design and FEM modelling



➔ CONTACT

For further information on the academic course contents, please turn to: Ms Jessica Wiertz:
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The module is jointly offered by University of Applied Sciences and DIL. Module coordinator is Prof. Dr. Stefan Töpfl
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Academic Director of the Summer Lab 2013 is Prof. Dr. Ludger Figura.

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