**Bachelor in Food Engineering (BSc)**

<table>
<thead>
<tr>
<th>Name of faculty:</th>
<th>Faculty of Agricultural and Food Sciences</th>
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<tbody>
<tr>
<td>Type and name of qualification:</td>
<td>Food Engineer (BSc)</td>
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<td>Duration of studies:</td>
<td>7 semesters – full time programme</td>
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<td>Intake:</td>
<td>September</td>
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**Programme Introduction:**

The purpose of this programme is to equip students with a general knowledge of biology, chemistry, physics, technical sciences and economics; a special knowledge of food sciences; a professional knowledge of food processing technologies and the theoretical knowledge to enable them to proceed with their studies at master’s (MSc) level.

**Specialization:** None

**Structure of studies**

The total number of credits needed to complete the programme is 210 credits. The courses of the programme are divided into four categories: compulsory courses (max. 155 credits), optional elective courses (min. 10 credits), placement outside of the institution (30 credits), thesis (15 credits). 1 credit equals one ECTS credit, and 1 credit is defined as 25 student working hours.

**Language requirements**

English as a primary language of instruction: automatic acceptance. Otherwise, one of the following indications of English-language proficiency: (a) TOEFL IBT test score of 66, or PBT score 513, (b) Cambridge First Certificate "B", (c) IELTS score of 5.5, (d) any official certificate equal to the above mentioned.

**Academic requirements**

Copy of secondary/high school graduation results including mathematics, record of courses studied, English CV, motivation letter.

**Tuition fee**

3,000 EUR/semester

**Application fee**

100 EUR/application