

Bachelor of Food, Nutrition and Facilities

Münster University of Applied Sciences, Department Food • Nutrition • Facilities



The department of Food • Nutrition • Facilities educates degree holders, who will find jobs in the food industry, in a medical context regarding nutritional aspects, in hospitality management and associated services, and in the various fields of facility management.

- Founded 1971
- 21 professors, 39 staff, 1280 students

Research at a glance

Our department pursues a whole variety of research activities. We focus in an interdisciplinary context on the development of innovative products and services in collaboration with social institutions and companies. Students from abroad have the opportunity to participate in such projects. Some of them are:

- Nutrition in catering settings
- Food product development and food trends
- Food waste and food safety
- Service-Community and hybrid value added

Study Programs

Bachelor degrees

- Food, Nutrition and Services
- Total Facility Management

Master degrees

- Nutrition and Health
- Sustainability in Service Management and Food Industries
- Real Estate and Facility Management

Bachelor of Food, Nutrition and Facilities

Food, nutrition and facilities (so-called Oecotrophologie) is an interdisciplinary study program, in which we provide education in the fields of nutrition, food processing, home economics, services, consulting and education. Hence graduates will be qualified for a wide variety of jobs covering quality control, food product development, hospitality business, research, nutritional advice and dietetics.

The program requires an eight-week internship (e.g. food industry, hospitality management and associated services). The first-year of study includes the acquirement of basic skills in natural sciences, social sciences, communication and economics. With the choice of specialization, students emphasize from the second-year the majors:

- Nutrition and Health
- Food processing
- Service- and Catering Management

In the fourth year, students have to do an internship for 15 weeks in one of the respective job areas. With completing the bachelor thesis at the end of the study program, the degree of a Bachelor of Science will be awarded.

First-year modules

1st semester: food of animal and plant origin, inorganic chemistry, psychology and applied social science, communication and advice, economics, physics and process technology
2nd semester: basics in nutrition, organic chemistry, human biology, basics in learning and teaching, marketing, statistics.

Second- and third-year modules

Major Nutrition and Health

3rd semester: nutrition part 1, biochemistry of nutrition, laboratory technology, nutrition ecology, statistics in nutrition sciences, ethics

4th semester: nutrition part 2, nutrition of sick humans 1, food microbiology and hygiene, law, aspects of integrated advice, media and public relations plus one module of choice

5th semester: nutrition of various populations, nutrition for sick humans 2, nutritional medicine, case study plus two modules of choice

6th semester: 15-week internship, bachelor thesis

Major Food Industries

3rd semester: sensorics, biochemistry of nutrition, laboratory technology, market analysis, practical training market analysis, ethics

4th semester: quality management, food law, food microbiology and hygiene, food technology, corporate communication plus one module of choice

5th semester: integrated management of quality and sustainability, marketing – innovation management, food safety and biotechnology, case study plus two modules of choice

6th semester: 15-week internship, bachelor thesis

Major Service- and Catering Management

3rd semester: service management, basics of catering management, quality management, human resource management, socioeconomics, ethics

4th semester: facility management, food safety and law, targeted nutrition in the field of catering, health management, culinary culture and lifestyles plus one module of choice

5th semester: sustainability in hotels, restaurants and catering services, hospitality management, communication and advice in institutions, case study plus two modules of choice

Modules of choice taught in German

- Marketing operations
- Consumer law
- Applied biochemistry
- Multimedia
- Sports and Nutrition
- Evaluation of advice
- School catering
- Analytical chemistry and food analytics
- Food additives and contaminants
- Food additives and ingredients
- Statistics in the field of sensoric
- Spanish
- Facilities and institutions
- Aspects of sustainable food industry
- Vitamins and minerals in the context of nutrition
- Health Management
- Press and public relations
- Presenting and moderating

Modules of choice taught in English:

- Nutrition in Disasters
- Nutrition a Window on Culture
- Health Management
- Functional Food
- Professional English
- Product Development
- Sustainable Food Consumption
- Food additives and contaminants in the context of nutrition, ecology and sustainability

Facts of the program

- duration is six terms
- program begin in autumn term (application deadline 15th July)
- no tuition fees (except about 260 Euro/term semester fee)
- admission restrictions (mandatory)
- pre-study internship (mandatory)
- German authorization for university entrance (mandatory)
- workload is 180 ECTS (European Credit Transfer System)
- each successfully completed module is rewarded with five credit points (ECTS)
- Language: German and English (various electives)

German language entry requirements

International students who speak German as a foreign language must have obtained one of the following standards:

- TestDaF (German as a Foreign Language Test), level 4
- DSH (German language test for admission to higher education), level 2
- "Deutsche Sprachdiplom (Level II) of the KMK" (taken at German schools abroad)
- "Kleine Deutsche Sprachdiplom" or "Große Deutsche Sprachdiplom" from the Goethe Institute
- "Zentrale Oberstufenprüfung" (ZOP) from the Goethe Institute and "Goethe-Zertifikat C2-GDS" respectively
- "telc Deutsch C1 Hochschule"
- UNICERT Certificate Level III or IV for German (at universities)
- Aptitude test in the preparatory course before studies (Studienkolleg), minimum grade 4 in German

For more information about German language entry requirements see:

<https://en.fh-muenster.de/studium/studienbewerbung/bewerbung-deutschkurs.php>

International guest students spend one or two semesters studying at Münster University of Applied Sciences without intending to complete a degree need at least Level B1 German language competences. (Evidence of language proficiency may be issued by the home university or a Goethe-Institute in the home country.)