

curriculum.

	Semester Credit Units ECTS-Credits					
A. FUNDAMENTALS: MATHEMATICS & NATURAL SCIENCE	1	2	3	4	5	6
Mathematics I	3 4					
Mathematics II		3 4				
Physics & Biostatistics	4 6					
Biophysics & Thermodynamics		6 8				
General chemistry	4 5					
Anorganic & analytical chemistry	4 5					
Organic chemistry		4 6				
Fundamentals of biology / Introduction to bio- & food technology	4 6					
Microbiology & Molecular cell biology I		6 8				
B. FUNDAMENTALS: ENGINEERING	1	2	3	4	5	6
Fundamentals of process engineering I			4 5			
Chemical process engineering			3 4			
Thermodynamics & analytics			4 6			
Thermal process engineering				3 4		
Mechanical process engineering				3 4		
C1. BIOTECHNOLOGY & FOOD ENGINEERING	1	2	3	4	5	6
Biochemistry			5 6			
Microbiology & Molecular cell biology II			4 5			
Biochemistry & Food chemistry				4 5		
Biological process engineering				3 4		
Fermentation technology & process informatics					6 8	
C2. ELECTIVES: BIOTECHNOLOGY & FOOD ENGINEERING	1	2	3	4	5	6
A. Biotech, Biodata & Pharma						
Molecular biology & bioinformatics				7 9		
Pharma biotech					7 9	
Biodata Science					5 5	
Project Biotech, Biodata & Pharma					3 4	
B. Food Tech & Science						
Food production & analytics				7 9		
Merchandise knowledge & sensory systems					4 4	
Quality assurance & hygiene					4 5	
Beverage- & food technology					4 5	
Project Food Tech & Science					3 4	
D. ACADEMIC WORK / R & D / INTERNSHIP	1	2	3	4	5	6
Internship						15
Bachelor Thesis & Bachelor seminar						2 15
E. BUSINESS & MANAGEMENT / ENGLISH & KEY COMPETENCES	1	2	3	4	5	6
General Management	4 4	4 4	8 4	4 4	4 4	
NUMBER OF SEMESTER CREDIT UNITS ECTS-CREDITS	23 30	23 30	24 30	24 30	25 30	2 30