

Bachelor degree programme
SUSTAINABLE FOOD MANAGEMENT

**ENVIRONMENT > PRACTICE-
INTEGRATED > FOOD PRODUCTION
> BUSINESS > TECHNOLOGY >
SUSTAINABILITY**

Food production is one of the largest economic sectors in Austria and one of the most successful worldwide. Experts in sustainable food production, processing, trade and logistics and the development of new products and cooperation models are therefore in high demand.

Our degree programme is centred around modules which focus on guaranteeing high quality foods and sustainable management. We explore all stages of the product life cycle from farming to processing, trade and consumption. Our students gain sound knowledge in quality and supply chain management, process engineering and biotechnology, business management and marketing, cultivation and livestock management and the relevant scientific disciplines.

The fifth semester is taught in English in order to promote international networking. Our students complete their internships with committed partner companies operating in the fields of agriculture, food processing, trade and retail.

“High quality products will increasingly make their way onto the shelves in Central Europe in the future. The question is what defines a high quality foodstuff these days? Sustainable Food Management will answer this question.”

Karl Schirnhofner, Styrian meat processing specialist

FACTS

- Bachelor of Science in Engineering (BSc)
- Full-time / practice-integrated
- 6 semesters / 180 ECTS
- Language of instruction: German
- 25 places per year
- Head of Degree Programme:
DI Johannes Haas
- FH JOANNEUM Graz

www.fh-joanneum.at/leb

CAREER PROSPECTS

A wide range of jobs in food production is open to our graduates with potential career opportunities in farming (e.g. business succession with new product and marketing ideas), processing (e.g. production, purchasing, sales, quality and environmental management) and retail. Our graduates are also qualified to work for interest groups, in administration and consumer protection and as self-employed consultants and service providers.

“I became interested in the programme from the very first time I heard of it, simply because food is a subject we all deal with every day, and something people get enthusiastic about. I wanted to gain more background knowledge about this broad and fascinating area.”

Sophie Baumhake, BSc, Graduate

CURRICULUM: 180 ECTS (30 ECTS per semester)*

1st semester	2nd semester	3rd semester	4th semester	5th semester	6th semester
Study Project Life Cycle Analysis: Food 5 ECTS	Nutrition and Food Science 5 ECTS	Physiology of Nutrition and Health 5 ECTS	Applied Statistics and Data Processing 5 ECTS	Product Life Cycle and International Food Quality 5 ECTS	Selected Topics of Sustainable Food Management 5 ECTS
Fundamentals of Chemistry and Metrology 5 ECTS	Fundamentals of Biochemistry and Food Chemistry 5 ECTS	Introduction to Quality Management and Hygiene 5 ECTS	Quality Management and Logistics 5 ECTS	Supply Chain Management 5 ECTS	Elective Module 2 5 ECTS
Fundamentals of Crop Agriculture 5 ECTS	Fundamentals of Food Analysis and Hygiene 5 ECTS	Process Engineering and Biotechnology 1 5 ECTS	Process Engineering and Biotechnology 2 5 ECTS	Production Planning and Controlling 5 ECTS	Product Development and Innovation Management 5 ECTS
Fundamentals of Livestock Agriculture 5 ECTS	Selected Topics of Food Production 5 ECTS	Introduction to Business Management and Economics 5 ECTS	Advanced Business Management and Global Aspects of the Agricultural Market 5 ECTS	Elective Module 1 5 ECTS	Study Project Product Development and Innovation Management 5 ECTS
Intensive Professional English and Key Skill Development 1 5 ECTS	Intensive Professional English and Key Skill Development 2 5 ECTS	Practice Module 2 Food Processing (3 months) 10 ECTS	Practice Module 3 Food Trade and Marketing (3 months) 10 ECTS	Food Sales and Marketing 5 ECTS	Bachelor's Thesis 2 10 ECTS
Career Exploration and Excursions 5 ECTS	Practice Module 1 Agriculture (6 weeks) 5 ECTS			Bachelor's Thesis 1 5 ECTS	

Scientific Foundations	Engineering	Organisation	Practice and Key Skills
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* A specialisation in Agricultural Production and Direct Marketing will be launched in the 2016/17 academic year subject to approval by the relevant bodies..