

international

University of Life

The University of Natural Resources and Applied Life Sciences (BOKU) is committed to contributing to the responsible use and to the safekeeping of natural life resources.

Teaching and research concentrate on managing natural resources, on shaping biospheres and on applied life sciences.

Students are not just numbers

For good reasons, students have voted the BOKU as one of Austria's most favoured universities. Two reasons are that students' needs are addressed within a personal setting and projects are mentored in small groups.

Studies are based on a scientific training of international standard and on a high quality hands-on focus thus paving the way for many a successful career of our graduates.

Last but not least: BOKU Vienna has a truly attractive campus beyond its lecture halls and class rooms!

The Master's Programme...

... "Safety in the Food Chain" (SIFC) is an international MSc study programme, which was developed at BOKU in cooperation with 5 partner universities (the Euroleague for Life Science / "ELLS"-Universities* and the University of Ljubljana, Slovenia). In accordance with all international MSc programmes, SIFC covers 2 years or 120 ECTS credits. Students who want to enrol for the MSc SIFC need a degree in the BSc "Food Science and Technology" at BOKU or other related bachelor degrees of an officially approved national or international university.

Graduates of the MSc SIFC are awarded the degree „Diplomingenieurin“ bzw. „Diplomingenieur“ (abbr.: „Dipl.-Ing.“ or „DI“).

Further information

Detailed information on the international MSc study programme „Safety in the Food Chain“:

Website SIFC:

<http://www.safetyinthefoodchain.com>

Euroleague for Life Sciences (ELLS)

<http://www.euroleague-study.org>

On the ELLS-website beside useful information concerning the MSc SIFC, you can also find links to any other activities within the ELLS-network

BOKU4YOU - study service:

Tel.: (+43 1) 47654-2608

E-Mail: boku4you@boku.ac.at

BOKU4YOU in the net:

<http://www.boku4you.at>

Here you can find all updated online information on BOKU's programmes including all study curricula

Student's Union at the BOKU:

E-Mail: matura@oehboku.at

Internet: <http://oeh.boku.ac.at>

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Programme Coordination

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* For this MSc study programme, BOKU is cooperating with these ELLS-Universities:

Denmark: KVL – The Royal Veterinary and Agricultural University, Copenhagen

Germany: University of Hohenheim

The Netherlands: WUR – Wageningen University and Research Centre

Sweden: SLU – Swedish University of Agricultural Sciences, Uppsala

International MSc Study Programme

SAFETY IN THE FOOD CHAIN

BOKU4YOU



universität des lebens

Why „Safety in the Food Chain“?

The international MSc SIFC was developed to provide a profound academic master study programme concerning all areas of food safety. It offers a high level study course by combining all the existing expertise of European universities. The contents of the curriculum are focused on the whole spectrum of the food chain (regarding supply and production).

This study programme especially targets students who hold a BSc degree in „Food Science and Biotechnology“. Based on their fundamental knowledge in the fields of food science, natural and engineering science, students will gain special knowledge as well as practical skills in the area of food safety, risk identification, risk assessment, and risk communication. Food and feed related issues will be combined in a complementary way.

The MSc SIFC is structured into 4 different modules of 30 ECTS credits each. Module A consists of basic lectures and practicals in the area of food science including food microbiology, food chemistry and quality management. These elements will be given in the national language. Module B deals with subjects where special core competency exists at each individual university. Students choose two modules B. The first can be completed at the home university, whereas the latter must be obtained at a partner university. The fourth module is planned for the master thesis and covers a maximum of 6 months. This individual structure of the MSc SIFC offers a new international perspective for students and facilitates movement between different universities.

In this international study programme, most of the lectures will be given and assessed in English language. Thus there are no linguistic barriers for foreign students. Since English is a global language, students learn to maintain an international level by communicating in English.

Specifically what is being offered...

...is a practical as well as future oriented MSc study programme. Basically, the following subjects are involved:

- + **Expanding knowledge in basic subjects concerning food science**
Food microbiology, food chemistry, food safety, human nutrition, quality management
- + **Authenticity and Traceability**
e.g. food authenticity, biomarkers in food characterisation
- + **Risks and Hazards along the Food Chain**
e.g. safety in livestock feeding, safety aspects of primary plant production, risks and hazards in food production, food packaging, chemical residuals in food, food toxicology
- + **Analytical Aspects in Food Safety**
e.g. molecular biological methods in food analysis, reference materials and validation methods in food safety assurance, rapid methods
- + **Detection of Food Borne Pathogens**
e.g. epidemiology of food-borne pathogens, novel methods in food microbiology
- + **Food, Nutrition and Genetechnology**
e.g. nutrigenomics, safety aspects of gene food
- + **Hygiene, Cleaning and Disinfection**
e.g. emerging topics in food microbiology, validation of cleaning processes, "hygienic design", evaluation of water and waste water
- + **Risk Assessment and Risk Communication**
- + **Food Law and Quality Management**
e.g. international food law, applied quality management, role and tasks of national and international food safety authorities

Last but not least: Career Prospects

The MSc study programme, „Safety in the Food Chain“, is as varied as the career prospects are numerous. There are job facilities in governmental or private organisations on national and international level:

- + **Food production and marketing**
- + **Product development**
- + **Food Safety Management**
- + **Research:** in a university or non-university environment
- + **Governmental and non-governmental authorities in the area of food safety:** e.g. EFSA
- + **Consumer organisations**
- + **Scientific communication**

Continuing studies

After completion of the Master's programme it is possible to enrol for a PhD programme at BOKU or any other partner university.

For further details please visit the BOKU website (<http://www.boku.ac.at/1904.html>).

