The MSc Programme

SAFETY IN THE FOOD CHAIN

Wolfgang Kneifel, Silvia Apprich, Jochen Kleboth
1. What is SIFC?

Unsafe food causes many acute and lifelong diseases, ranging from diarrhoeal diseases to various forms of cancer. WHO estimates that foodborne and waterborne diarrhoeal diseases alone and taken together kill about 2.2 million people annually, 1.9 million of them children. …

[WHO, 2012]
1. What is SIFC?
2. Field of Activities

- Food industry
- Food trade
- Food safety management
- Food development
- Food research
- Politics
- Food legislation
- National and international Organisations
- Research establishments
- Public institutions
3. Partner-Universities

University of Natural Resources and Life Sciences, Vienna

University of Copenhagen, Faculty of Life Sciences

Wageningen University and Research Centre

University of Hohenheim

University of Ljubljana, Biotechnical Faculty

Czech University of Life Sciences, Prague
4. Structure of SIFC

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<tr>
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<tbody>
<tr>
<td>MODUL A</td>
<td>MODUL B1+B5</td>
<td>MODUL B2 LIFE</td>
<td>Masterarbeit</td>
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<tr>
<td>BOKU</td>
<td>BOKU+LJU</td>
<td>LIFE</td>
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<td>MODUL B3 WUR</td>
<td>Modul B4 UHOH</td>
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<td>Masterarbeit</td>
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<thead>
<tr>
<th>Course Type</th>
<th>Credits</th>
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<tr>
<td>Compulsory Courses (Module A)</td>
<td>30 ECTS</td>
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<tr>
<td>Elective Courses in the Modules</td>
<td>48 ECTS</td>
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<tr>
<td>Free Elective Courses</td>
<td>12 ECTS</td>
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<tr>
<td>Master Thesis</td>
<td>30 ECTS</td>
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4. Structure of SIFC

Module A

**Basics in the field of food science and food safety:**

- Food Microbiology
- Food Microbiology Practical Course
- Food Chemistry
- Food Chemistry Practical Course
- Human Nutrition
- Food Safety and Risk Management
- Practical Course in Food Processing
- Applied Quality Management Practical Course
4. Structure of SIFC

Module B1+B5
Advanced Courses in the field of:

- Food Chemistry and Hygiene
- Food Processing
- Special Food Safety
- Traceability
- Food Safety Authorities
4. Structure of SIFC

**Module B2 - LIFE**
- Sanitation and Hygienic Design
- Processing
- Food Borne Microorganisms
- Int. Food Law and Safety Management
- Risk Analysis

**Module B3 - WUR**
- Risk Communication
- Epidemiology and Public Health
- Gene Technology
- Predictive Modelling
4. Structure of SIFC

Module B4 - UHOH

- Nutrient/Gene Interaction
- Global Nutrition
- Metabolic Syndrome
- Safety in Agriculture and Organic Farming
4. Structure of SIFC

Masters Thesis
(BOKU, WUR, LIFE, UHOH, SLU, CULS, SGGW)

- Food Chemistry/Microbiology
- Food Quality Assurance /Management
- Food Legislation
- International Food Safety Management
- …
5. Summer School 2011

Food Safety, Quality and Nutrition
organized by the CULS

- 6 ECTS, e-learning preparation phase, 2 weeks course
- Full scholarships for 10 MSc students from BOKU, UHOH and CULS each
- Lectures given by BOKU, UHOH, CULS and industry
- Field excursions
- Social events (sightseeing, cultural activities)
6. Students and Application
6. Students and Application

Application

- LBT Bachelor degree from BOKU or professionally linked degree of another university
- Sufficient command of English
  - BOKU language course (at least level English III)
  - Cambridge certificate of Advanced English
  - IELTS – test (results 6.0 or better)
  - Completion of a study programme that was entirely taught in English
  - TOEFL – test (560 paper based; 82 internet based)
7. Alumni

Manager

Lab Manager

Manager

Program Manager

PhD, IFA Tulln

Internship

Food Safety Assessment

Trainee

Manager

Sensorikum

SGS

EUFIC

European Food Information Council

EFSA

European Food Safety Authority

BOKU

symrise

always inquiring minds...
### 8. Changes in the Curricula

<table>
<thead>
<tr>
<th>Curricula 2011</th>
<th>Curricula 2012</th>
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<tbody>
<tr>
<td>For the modules B2, B3 and B4 (semester abroad)</td>
<td><em>no specific courses are mentioned any more, just the core areas of the partner-universities</em></td>
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<tr>
<td><em>specific courses were listed</em></td>
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<tr>
<td>Wageningen University (WUR) was <em>listed just in the winter-semester</em></td>
<td>Wageningen University (WUR) is now listed <em>also in the summer-semester</em></td>
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<tr>
<td><em>Recommended free-elective courses were listed in the curricula</em></td>
<td><em>Recommended free-elective courses are now listed at the „Fachstuko“-Homepage</em></td>
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9. Website

www.safetyinthefoodchain.com

new launch in July/August 2012