

## Master in Food Systems

**Become a leader  
of change in  
food ecosystems**

Personal journey through  
three academic institutions



Co-funded by the  
European Union



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# Introduction

## Welcome to the Master in Food Systems!



*Dr Maarten van der Kamp*  
*Director of Education EIT Food*

In today's complex society there are many **environmental and social challenges** that need to be solved to create a more sustainable future. A major concern is how a growing population on a resource constrained planet relates to food. In response to this challenge, EIT Food is a **European Knowledge and Innovation Community** setup to transform our food ecosystems. By connecting consumers with businesses, start-ups, researchers and students from around Europe, EIT Food supports innovative and economically sustainable initiatives which improve our health, our access to quality food, and our environment.

**Driving positive impact requires top talent** that understands the way food is produced and consumed as a system with many interconnected parts; a system for requiring innovative solutions to overcome current and future challenges. **Understanding the food system** is essential to develop ideas and solutions. In order to achieve impact we also require individuals who can **transform these ideas into innovations** - individuals that make a difference.

This programme is designed to give you both that deep insight into the food system, and the innovation and entrepreneurship competences to bring novel products and services to market to achieve positive change. We will help you develop your knowledge and skills to be an entrepreneurial leader, and the network and resources to be an effective agent of change in the food system: you will become a member of the EIT FoodHive, our professional network, to **connect with other change makers** and to build value together.

The programme is unique because of the mobility that enables you to **learn at three of the leading universities in the domain of Food Systems in Europe**. Furthermore, the programme was co-created with a number of EIT Food's industrial partners, ensuring that the knowledge and skills are demanded in the sector. We are delighted that throughout the programme you will have opportunities to **engage with industry and with entrepreneurs** to understand innovation and entrepreneurship in context.

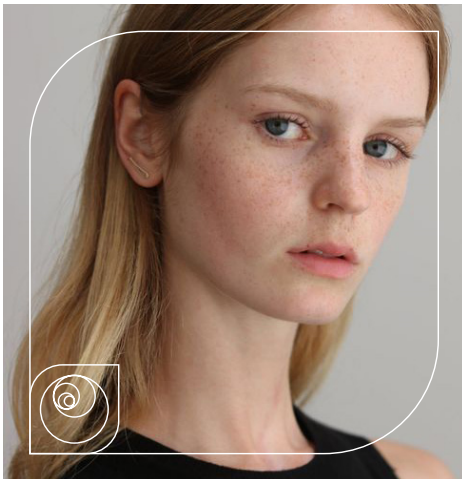
Most importantly, throughout the two year programme you will learn with **a mix of people with different backgrounds and skills**. I hope you will enjoy working with them and build long-lasting friendships that will stay with you wherever your career may take you!

With best wishes,

*Maarten*

I consider the network one of the biggest advantages of the programme and I plan to continue to make use of it after I graduate.

What the Master also made me realise, is that it's sometimes a huge advantage to have some knowledge in many fields, rather than being a specialist in only one area. It gives you the ability to look at things from a different, broader perspective and puts you in the position of the dot-connector.



**Rieke Sproten**  
*MFS graduate*







# What to expect?



## Experiential learning

Learning-by-doing in order to master skills. You learn how to solve problems in context and how to drive impact on real world challenges.



## Employability

Develop the ability to design and implement purposeful innovations and ventures across the food system.



## Pan-European adventure

Study consecutively at three distinct European academic institutions, each with their own culture and expertise. As a graduate you will become part of an international alumni network.



## Digital working

You're equipped with the skills and tools to collaborate effectively in virtual international teams.



## Professional network

Become part of EIT Food's large professional network. It gives you access to the right support in driving real change at any point in your career.



## Thought leadership

You are taught by different experts and thought leaders in the fields of entrepreneurship, innovation and food systems.



# About the Master in Food Systems Programme

*Do you want to acquire in-depth knowledge about food systems and use your knowledge to drive the future transformation of the food system?*

The Master in Food Systems (MFS) programme is an **integrated graduate degree programme** organised by academic institutions and industrial partners from across EIT Food's pan-European partner network. Its goal is to prepare students to drive a future transformation of the food system and increase the competitiveness of your future employing companies.

## A new kind of food entrepreneur

The MFS is aimed at **students of any nationality who have previously obtained degrees** and have relevant knowledge to undertake the MFS. With **personalised study plans**, it allows for a unique integration of different aspects of the food system, turning you into a new kind of food entrepreneur.

The programme allows the creation of a personal journey for each student through the selection of a subset of topics from the combined offering of the partner universities.

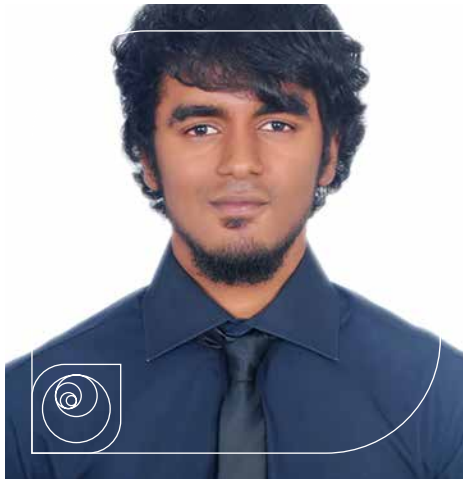


## Combined know-how of three universities

A unique aspect of this programme is that you not only get to know three cities and universities, but also three different academic perspectives on the food system. Each participating university provides a distinctly different track - a package of modules covering the specific area of expertise within that institution.

That way, graduates profit from the combined know-how of three European universities, ensuring in-depth academic competencies in relation to otherwise separate dimensions of the food sector, such as personalised nutrition, food safety, or sustainable food processing.





**Sai Chaitanya Adimulam**  
*MFS graduate*

I chose this master because it is unconventional and dynamic, just like the food industry itself. Things are rapidly changing as consumer awareness is growing.

## Common modules for integrated knowledge

The specific modules are coupled with modules on innovation and entrepreneurship that are shared for all students. These overarching, obligatory modules are developed jointly between the universities.

They enable you to integrate the in-depth perspectives built up throughout your journey into an appraisal of the food system as a whole. As a result, you will gain a truly systemic comprehension of how food is produced, processed, marketed and consumed.



## Ready for the future

In addition, pan-European activities at industrial partner sites ensure bonding of your international cohort. They also facilitate the creation of an international alumni network, with alumni activities offered by EIT Food.

Through cooperation with and mentoring by industrial partners, the programme is designed to foster your entrepreneurial spirit and practical skills – resulting in a profile that will be highly sought after in the food sector.



# An international adventure

In the course of the two year programme, you will study at three different universities. With eight participating universities **all over Europe**, you will get a taste of different academic approaches and various cultures.

Each participating university offers distinct **mobility paths**, each of which starts and ends at the same university – we call it your **'home university'**. You will spend your second and third semester at **two other partner universities** which are specific to your chosen path.

You will specify your chosen path when enrolling on the programme. Please note that paths are confirmed at the selection stage depending on the preferences you will have indicated in your application and possible alternative paths.

## Participating **universities**

SWEDEN



UNITED KINGDOM



GERMANY



SPAIN



ITALY



DENMARK



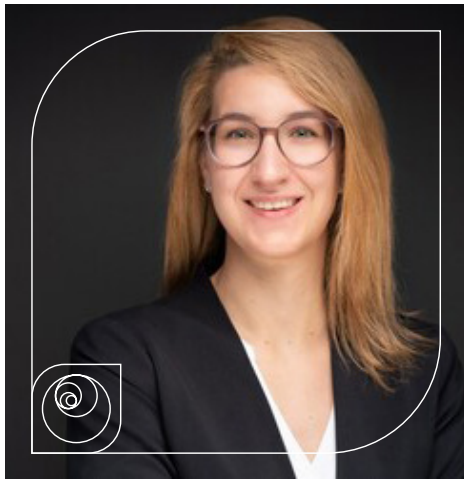
AARHUS UNIVERSITY

POLAND



UNIVERSITY  
OF WARSAW





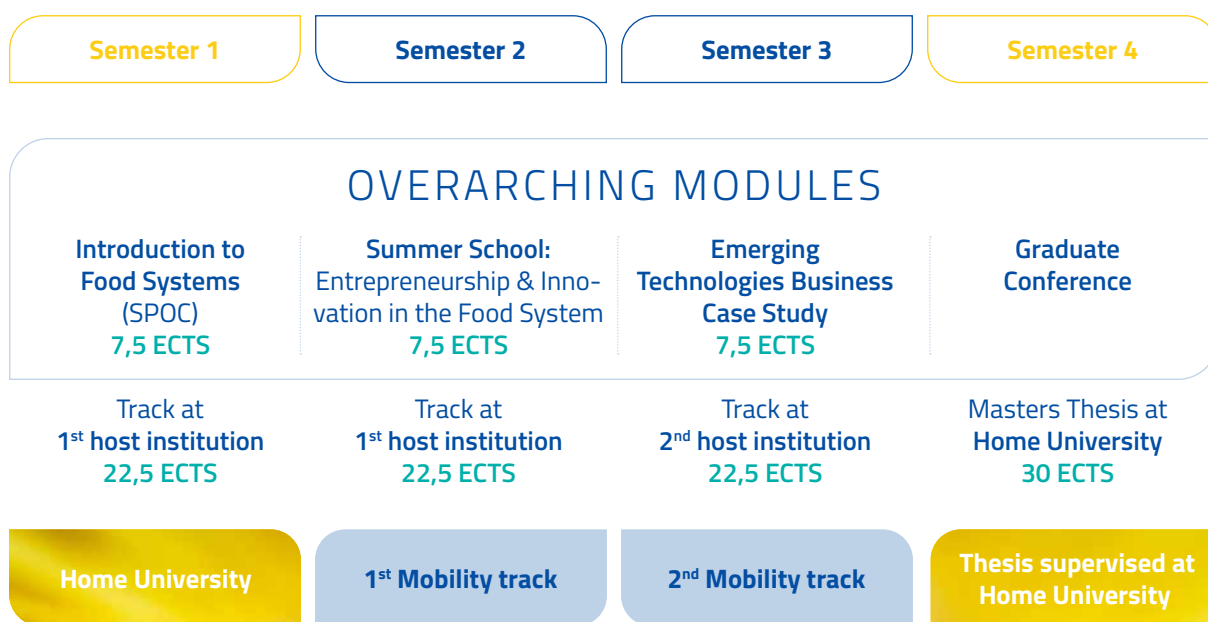
I really loved the international profile of the programme. Especially in connection with the entrepreneurial style of learning and the connection to people from all over the food system. I improved my skills in team work, and I discovered I am very good at mediating and communicating.

**Laura Anne Scheuer**  
*MFS graduate*





# Structure of the programme



## First semester

All students will follow the online module *'Introduction to the Food System'* as the first module of the first semester. You then will go through a semester-long study block at **your home university: the institution in which you enrol.**

Here you will meet virtually all your fellow students and will be able to start networking.

Once you have successfully completed your first semester you will gain **30 ECTS.**

## Second semester

The second semester is spent at a **second university** of the MFS partnership, this is your **first host institution.**

You will attend the modules offered by this institution. You will also take part in a Summer School on entrepreneurship with all other students enrolled on the programme.

Once you have successfully completed your second semester you will gain further **30 ECTS.**

## Third semester

For the third semester, you move to a **third university: your second host institution**, where you take part in a semester-long Emerging Technologies Business Case Study, alongside the modules offered by this host institution.

Upon successful completion of the third semester will obtain further **30 ECTS.**

## Fourth semester

The final semester is entirely dedicated to **completing your Master thesis at your home university.**

Depending on the thesis models offered by your home university, you may be mentored by a mixed team of EIT Food partners (*industrial, academic and research organisation*).

The successful completion of your Master thesis will grant you the final **30 ECTS.**





# 7 focus areas

The Master in Food Systems (MFS) is designed to create skills and knowledge crucial for tackling the **most urgent challenges facing the food sector today**. In the MFS partnership, we have identified a number of focus areas that specifically address each of these challenges. All study paths in the MFS programme combine expertise from three different partner universities - the 'home institution' and two other universities where students spend their 2<sup>nd</sup> and 3<sup>rd</sup> semester. **Select the focus area that best matches your area of interest**, to find the study paths which offer the deepest focus on this area.



## 1 Circular food systems

A shift from our current linear model (*make, use, dispose*) to a circular food system is required. This implies reuse of resources, reduction and (*re*)utilisation of side- and waste-streams to prevent food loss and waste, and to allow nutrient recycling and reduction in greenhouse gas emissions, as well as water and land use. This includes circular business models for sustainable Food Systems, and system thinking as a guide for the assessment of strengths and challenges of circularity processes.



## 2 Consumer practices and public engagement

The way consumers buy and consume food is of the uppermost importance in driving the transformation towards a sustainable Food System. A deep understanding of consumer behaviour is required for effective public engagement of consumers for a co-creational and awareness process.



## 3 Targeted nutrition and health management

Healthy nutrition is a key factor in reducing non-communicable diseases (*NCD*), child and adult obesity. Providing the necessary nutrients depending on the citizen group and/or community is an important area of the Food Systems. Targeted and healthy nutrition should embrace sustainable production and circularity of food systems, to deliver an impact in the sector. It synergizes with a consumer-centric view of the food systems.





## 4 Sustainable production

We need to ensure sustainable food production across the entire food chain via the use of new 'green-methods', in order to make the best use of nature-based, technological, digital, and space-based solutions, to deliver better climate and environmental results, increase climate resilience and reduce and optimise the use of inputs (e.g. pesticides, fertilisers). In this respect agriculture 4.0 and rationalisation of resources contribute to sustainable food production.



## 5 Food safety, transparency, traceability

Food safety is a cornerstone of quality, healthiness and excellence of food. However, consumers have a reduced trust in the food sector. This is complicated by a highly fragmented food sector, suffering from a lack of transparency. State-of-the-art analytical and biological methods, as well as systems for early detection of harmful substances in food, are essential for food safety. Digitalisation, analytics and biological data coupled with a data management processes will be instrumental for guaranteeing the safety of citizens and rekindling trust in the Food System.



## 6 Management of food system innovations

Innovation management is key for those who want to invent and develop sustainable, innovative solutions for the food sector, and simultaneously have an impact on the commercialization process. The goal is to develop and enhance an entrepreneurial and responsible mindset, as well as the skill to identify market needs and opportunities, and provide new and significant value for customers. The profile addresses the theory and practice of management for all levels of previous expertise, and specifically aims at translating managerial skills into food system innovations.



## 7 Innovative food processing

A critical part of the sustainable transformation of our food system is the processing of agricultural raw materials into foods. Innovative novel technology and holistic process designs are the basis of producing foods that are more environmental-friendly with fewer side streams. Innovative food processing elevates food processing beyond the state-of-the-art operations to create an overall higher food quality for an enhanced and more sustainable consumer experience.





# Paths & Tracks



# Enrolment at University of Madrid, Spain (UAM)



## 3 POSSIBLE PATHS



Precision nutrition, sustainable processing & AgFoodTech



7

INNOVATIVE FOOD PROCESSING

UAM Universidad Autónoma de Madrid



UAM Universidad Autónoma de Madrid



Precision nutrition, sustainable food processing & safety



3

TARGETED NUTRITION AND HEALTH MANAGEMENT

UAM Universidad Autónoma de Madrid



UAM Universidad Autónoma de Madrid



Precision nutrition, food business management & sustainable processing



3

TARGETED NUTRITION AND HEALTH MANAGEMENT

UAM Universidad Autónoma de Madrid



UAM Universidad Autónoma de Madrid

Semester 1 (Fall/Winter)

INSTITUTION

**UNIVERSIDAD AUTONOMA DE MADRID**  
*Spain (UAM)*



OVERARCHING EVENT

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

**Functional Foods and Precision Nutrition**

MODULES

- Functional foods: design and validation
- Omics Technologies
- Personal Nutrition and Chronic diseases

Semester 2 (Spring/Summer)

INSTITUTION

**LUND UNIVERSITY**  
*Sweden (LU)*

**UNIVERSITY OF WARSAW**  
*Poland (UW)*

OVERARCHING MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

**Consumer driven sustainable food processing**

**Consumer driven sustainable food processing**

MODULES

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.



Semester 3 (Fall/Winter)

INSTITUTION

**UNIVERSITY OF HOHENHEIM**  
*Stuttgart, Germany (JH OH)*

**UNIVERSITY OF TURIN**  
*Italy (UNITO)*

**LUND UNIVERSITY**  
*Sweden (LU)*

OVERARCHING MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

**AgriFood Science and Engineering**

**Food Safety of the whole value chain**

**Consumer driven sustainable food processing**

MODULES

This track covers primary production, conversion and processing of value-added ingredients into innovative food products. You enrol in the obligatory module agFoodTech and select two elective modules from a pool of modules in food science and agricultural technology.

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

Semester 4 (Spring/Summer)

INSTITUTION

**UNIVERSIDAD AUTONOMA DE MADRID**  
*Spain (UAM)*

OVERARCHING EVENT

GRADUATE CONFERENCE

**Master's thesis**





# Enrolment at University of Warsaw, Poland (UW)



UNIVERSITY OF WARSAW

## 3 POSSIBLE PATHS



**Management in food value chain:**  
functional foods & food safety



6

MANAGEMENT OF FOOD SYSTEM INNOVATIONS



**Food innovation management:**  
functional compounds & precision nutrition



6

MANAGEMENT OF FOOD SYSTEM INNOVATIONS



**Food innovation management:**  
agFood tech & future foods



6

MANAGEMENT OF FOOD SYSTEM INNOVATIONS



Semester 1 (Fall/Winter)

INSTITUTION

ENROLMENT AT UNIVERSITY OF WARSAW  
*Poland (UW)*

OVERARCHING MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Food System Management

MODULES

- Leadership in Food Systems
- Marketing in Food Systems
- Management in Food Systems



INSTITUTION

UNIVERSIDAD AUTONOMA DE MADRID *Spain (UAM)*

UNIVERSITY OF TURIN *Italy (UNITO)*

UNIVERSITY OF HOHENHEIM *Stuttgart, Germany (UHOH)*

OVERARCHING MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Functional Foods and Precision Nutrition

Functional compounds in Food Systems

AgriFood Science and Engineering

MODULES

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.

The modules of this track focus on the description of functional components in food, their separation (extraction) from different sources (both raw and waste materials) and their valorisation in the production of functional foods and towards human health.

This track covers primary production, conversion and processing of value-added ingredients into innovative food products. You enrol in the obligatory module agFoodTech and select two elective modules from a pool of modules in food science and agricultural technology.



INSTITUTION

UNIVERSITY OF TURIN *Italy (UNITO)*

UNIVERSIDAD AUTONOMA DE MADRID *Spain (UAM)*

AARHUS UNIVERSITY *Denmark (AU)*

OVERARCHING MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Food Safety of the whole value chain

Functional Foods and Precision Nutrition

Future Foods

MODULES

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

Semester 3 (Fall/Winter)

Semester 4 (Spring/Summer)

INSTITUTION

ENROLMENT AT UNIVERSITY OF WARSAW  
*Poland (UW)*

OVERARCHING EVENT

GRADUATE CONFERENCE

Master's thesis





# Enrolment at the University of Turin, Italy (UNITO)



UNIVERSITÀ DEGLI STUDI DI TORINO

## 3 POSSIBLE PATHS



Food safety, sustainable processing & food business management



Food safety, food business management & agFood tech



Food safety, precision nutrition & future foods



**6**  
MANAGEMENT OF  
FOOD SYSTEM INNOVATIONS

**5**  
FOOD SAFETY, TRANSPARENCY,  
TRACEABILITY

**5**  
FOOD SAFETY, TRANSPARENCY,  
TRACEABILITY

**4**  
SUSTAINABLE PRODUCTION

**5**  
FOOD SAFETY, TRANSPARENCY,  
TRACEABILITY



Semester 1 (Fall/Winter)

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF TURIN  
*Italy (UNITO)*



OVERARCHING MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Food safety of the whole value chain

MODULES

- Microbiological risks in the food chain
- Food safety management systems
- Food Toxicology

INSTITUTION

LUND UNIVERSITY  
*Sweden (LU)*

UNIVERSITY OF WARSAW  
*Poland (UW)*

UNIVERSIDAD AUTONOMA DE MADRID  
*Spain (UAM)*

OVERARCHING MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Consumer driven sustainable food processing

Food System Management

Functional Foods and Precision Nutrition

MODULES

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.



INSTITUTION

UNIVERSITY OF WARSAW  
*Poland (UW)*

UNIVERSITY OF HOHENHEIM  
*Stuttgart, Germany (UHOH)*

AARHUS UNIVERSITY  
*Denmark (AU)*

OVERARCHING MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Food System Management

AgriFood Science and Engineering

Future Foods

MODULES

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.

This track covers primary production, conversion and processing of value-added ingredients into innovative food products. You enrol in the obligatory module agFoodTech and select two elective modules from a pool of modules in food science and agricultural technology.

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

Semester 4 (Spring/Summer)

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF TURIN  
*Italy (UNITO)*

OVERARCHING EVENT

GRADUATE CONFERENCE

Master's thesis



UNIVERSITÀ DEGLI STUDI DI TORINO



# Enrolment at the University of Reading, UK (UOR)



## 3 POSSIBLE PATHS



Personalized nutrition, food structure, quality & safety



Personalized nutrition, food structure, quality & sustainable processing



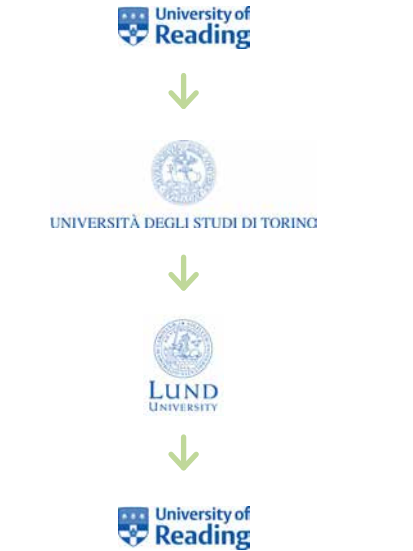
Personalized nutrition, functional foods and sustainable processing



### 5 FOOD SAFETY, TRANSPARENCY, TRACEABILITY

### 3 TARGETED NUTRITION AND HEALTH MANAGEMENT

### 3 TARGETED NUTRITION AND HEALTH MANAGEMENT



Semester 1 (Fall/Winter)

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF READING  
*UK (UOR)*

OVERARCHING  
MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Personalised Nutrition and the Consumer

MODULES

- Understanding and Influencing Consumer Behaviour (obl.)
- Electives: Nutrition Concepts  
Lifestyle, Nutrigenetics and Personalised Nutrition  
Microbes in Health and Disease



Semester 2 (Spring/Summer)

INSTITUTION

AARHUS UNIVERSITY  
*Denmark (AU)*

UNIVERSITY OF TURIN  
*Italy (UNITO)*

OVERARCHING  
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Food structure and quality

Functional compounds in Food Systems

MODULES

This track is about the link between primary production, raw material and the impact on final food product quality inclusive sensory quality. It also elucidates the relations between the structure and the functional characteristics of foods, and the enzymatically catalyzed processes during food production.

The modules of this track focus on the description of functional components in food, their separation (extraction) from different sources (both raw and waste materials) and their valorisation in the production of functional foods and towards human health.



Semester 3 (Fall/Winter)

INSTITUTION

UNIVERSITY OF TURIN  
*Italy (UNITO)*

LUND UNIVERSITY  
*Sweden (LU)*

OVERARCHING  
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Food Safety of the whole value chain

Consumer driven sustainable food processing

MODULES

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

Semester 4 (Spring/Summer)

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF READING  
*UK (UOR)*

OVERARCHING  
EVENT

GRADUATE CONFERENCE

Master's thesis





# Enrolment at the University of Hohenheim, Stuttgart, Germany (UHOH)



## UNIVERSITÄT HOHENHEIM

### 3 POSSIBLE PATHS



AgFood tech, functional compounds & personalized nutrition



7

INNOVATIVE FOOD PROCESSING



AgFood tech, food business management & safety



5

FOOD SAFETY, TRANSPARENCY, TRACEABILITY

4

SUSTAINABLE PRODUCTION



AgFood tech, functional food design & future foods



7

INNOVATIVE FOOD PROCESSING

4

SUSTAINABLE PRODUCTION

1

CIRCULAR FOOD SYSTEMS



Semester 1 (Fall/Winter)

INSTITUTION

**ENROLMENT AT THE UNIVERSITY OF HOHENHEIM**  
Stuttgart, Germany (UHOH)



OVERARCHING MODULE

**SPOC INTRODUCTION TO THE FOOD SYSTEM**

TRACK TITLE

**AgriFood Science and Engineering**

MODULE

This track covers primary production principles as well as conversion and processing to value added ingredients and innovative food products. The module AgFoodTech provides an introduction and overview to the track, complemented by two electives from a pool of modules from the fields of food science or agricultural technology.

Semester 2 (Spring/Summer)

INSTITUTION

**UNIVERSITY OF TURIN**  
Italy (UNITO)

**UNIVERSITY OF WARSAW**  
Poland (UW)

OVERARCHING MODULE

**SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM**

TRACK TITLE

**Functional compounds in Food Systems**

**Food System Management**

MODULES

The modules of this track focus on the description of functional components in food, their separation (extraction) from different sources (both raw and waste materials) and their valorisation in the production of functional foods and towards human health.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.



Semester 3 (Fall/Winter)

INSTITUTION

**UNIVERSITY OF READING**  
UK (UOR)

**AARHUS UNIVERSITY**  
Denmark (AU)

**UNIVERSITY OF TURIN**  
Italy (UNITO)

OVERARCHING MODULE

**EMERGING TECHNOLOGIES BUSINESS CASE STUDY**

TRACK TITLE

**Personalised Nutrition and the Consumer**

**Future Foods**

**Food Safety of the whole value chain**

MODULES

This track will focus on an individual's nutritional needs and on dietary interventions based on personalised data such as phenotype and genotype. You get an understanding of the physiological, biochemical and molecular genetic basis of chronic non-communicable diseases, and of topical issues in nutritional sciences and how this relates to the consumer.

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

Semester 4 (Spring/Summer)

INSTITUTION

**ENROLMENT AT THE UNIVERSITY OF HOHENHEIM**  
Stuttgart, Germany (UHOH)

OVERARCHING EVENT

**GRADUATE CONFERENCE**

**Master's thesis**



**UNIVERSITÄT HOHENHEIM**



# Enrolment at the University of Lund, Sweden (LU)



**LUND**  
UNIVERSITY

**3 POSSIBLE PATHS**



Sustainable food processing,  
functional food design & future foods



Sustainable food processing,  
structure, quality and management



Sustainable food processing,  
consumer health & management



**4**  
SUSTAINABLE PRODUCTION

**4**  
SUSTAINABLE PRODUCTION

**6**  
MANAGEMENT OF  
FOOD SYSTEM INNOVATIONS  
**2**  
CONSUMER PRACTICES  
AND PUBLIC ENGAGEMENT



Semester 1 (Fall/Winter)

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF LUND  
*Sweden (LU)*

OVERARCHING MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Consumer driven sustainable food processing

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.



Semester 2 (Spring/Summer)

INSTITUTION

UNIVERSIDAD AUTONOMA DE MADRID *Spain (UAM)*

AARHUS UNIVERSITY *Denmark (AU)*

UNIVERSITY OF READING *UK (UOR)*

OVERARCHING MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Functional Foods and Precision Nutrition

Food structure and quality

Public Health Nutrition and the Consumer

MODULES

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.

This track is about the link between primary production, raw material and the impact on final food product quality inclusive sensory quality. It also elucidates the relations between the structure and the functional characteristics of foods, and the enzymatically catalyzed processes during food production.

In this track you get the scientific background of public health nutrition and consumer choice, in particular the associations between diet and disease, the methods of nutritional epidemiology and public health nutrition interventions.



INSTITUTION

AARHUS UNIVERSITY *Denmark (AU)*

UNIVERSITY OF WARSAW *Poland (UW)*

OVERARCHING MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Future Foods

Food System Management

MODULES

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.

Semester 3 (Fall/Winter)

Semester 4 (Spring/Summer)

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF LUND  
*Sweden (LU)*

OVERARCHING EVENT

GRADUATE CONFERENCE

Master's thesis







# Who can apply?

## Prior academic degree

A Bachelor of Science degree in Agricultural Sciences, Biological/Life Sciences, Food Science, Chemistry, Food Safety, Nutrition, and/or Economics and Management or any other BSc diploma (180 ECTS or equivalent), proving the knowledge in the fields listed.



## English proficiency

Communicative competence in the English language, which is the medium of instruction for the entire programme, is a prerequisite.



## Other criteria

The selection process is implemented on the basis of jointly developed criteria and procedures by the MFS Joint Admissions Board, in which all partner universities are represented.



### Important criteria for selection are:

- > prior academic performance
- > entrepreneurial potential – your potential to effect innovative change in society – e. g. through effective interpersonal skills, creativity, and the ability to leverage resources to achieve quality results.

Check the **specific requirements for each of the paths** you are applying for.



# How to apply?

-  1 Online application: Apply online! - EIT Food Master in Food Systems
-  2 Choose your study path based on your area(s) of interest
-  3 Submit all required documents
-  4 Screening of your application and selection process by MFS Board
-  5 Selection Interview
-  6 Communication of final decision by MFS Board

In the application phase, you can **select up to ten study paths** from the offering. These are treated as your preferred choices for enrolment in the Masters programme. If an application is successful, enrolment is offered in one of those paths. You will receive the best possible offer in relation to your preferences.





# Timeframe

	intake	extended intake
<b>ALL UNIVERSITIES</b> (except Reading)	<b>NON-EU STUDENTS</b> Deadline March 30 <sup>th</sup>	<b>NON-EU STUDENTS</b> Deadline June 25 <sup>th</sup>
<b>READING</b>	<b>OVERSEAS STUDENTS</b> Deadline March 30 <sup>th</sup>	<b>OVERSEAS STUDENTS</b> Deadline June 25 <sup>th</sup>
<b>LUND</b>	<b>EU STUDENTS</b> Deadline March 30 <sup>th</sup>	<b>EU STUDENTS</b> Deadline June 25 <sup>th</sup>
<b>UNITO / UHOH UW / UAM</b>	<b>EU STUDENTS</b> Deadline June 25 <sup>th</sup>	
<b>READING</b>	<b>EARLY BIRD UK STUDENTS</b> Deadline Feb 15 <sup>th</sup>	<b>UK STUDENTS</b> Deadline June 25 <sup>th</sup>
	<b>UK STUDENTS</b> Deadline March 30 <sup>th</sup>	



# Subscription fee

## Participation fees

ranging between €9,000 per academic year to €18,000 per academic year

## Deposit fee

### 50% of first semester fee

After being accepted by the programme, you will be offered to accept or decline the enrollment.

When you accept the offer, you will be required to pay a deposit fee. The deposit fee will be deducted from the invoice for your first semester fee. If payment is not received within 7 days after accepting the offer, it is possible you will no longer be accepted within the programme. The deposit fee is non-refundable.

In case you receive a **scholarship**, the deposit fee will be adjusted accordingly to 50% of your first semester fee, with a minimum of 225€.



# Scholarships

EIT Food offers **various scholarships to top talents** based on a combination of academic skills (*such as past performance, quality of previous education and university*), professional background and affinity with innovation and entrepreneurship.

A **participation fee waiver** means you don't have to pay the participation fee or tuition fee to follow the programme. You will still have to pay for your own accommodation and travel to the universities in your path, and have to cover all other costs linked to your personal life, like insurances, health care, etc.

**Partial participation fee waivers** means only a part of your participation fee is waived, and it will require a deposit fee. You may apply for a scholarship when you have been accepted for one of your preferred study paths.





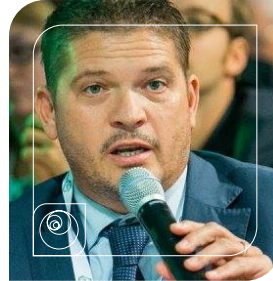
# Educators

## CHAIR STEERING COMMITTEE



**Dr Maarten van der Kamp**

*Director of Education EIT Food  
EIT Food Belgium*



**Luca Cocolin**

*Professor  
University of Turin*



**Marta Bertolino**

*Associate Professor in Food  
Science and Technology  
University of Turin*



**Marina Reguero Simón**

*Education Project Manager  
Universidad Autónoma  
de Madrid*



**Maria-Luisa Duran**

*Coordinator MSc  
Food Systems  
Universität Hohenheim*



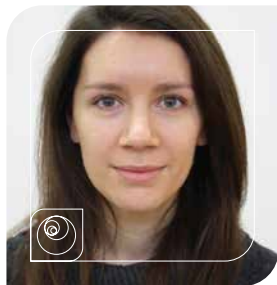
**Ulrik K. Sundekilde**

*Assistant professor  
Aarhus University*



**Claudia Lazarte, PhD**

*Lecturer at Food  
Technology, Engineering  
and Nutrition Department  
Lund University*



**Emma Bennett**

*Lecturer in Food  
and Nutritional Sciences  
University of Reading*



**Katarzyna Kosowska**

*Student Affairs  
Coordinator  
University of Warsaw*



**Lucia Debertol**

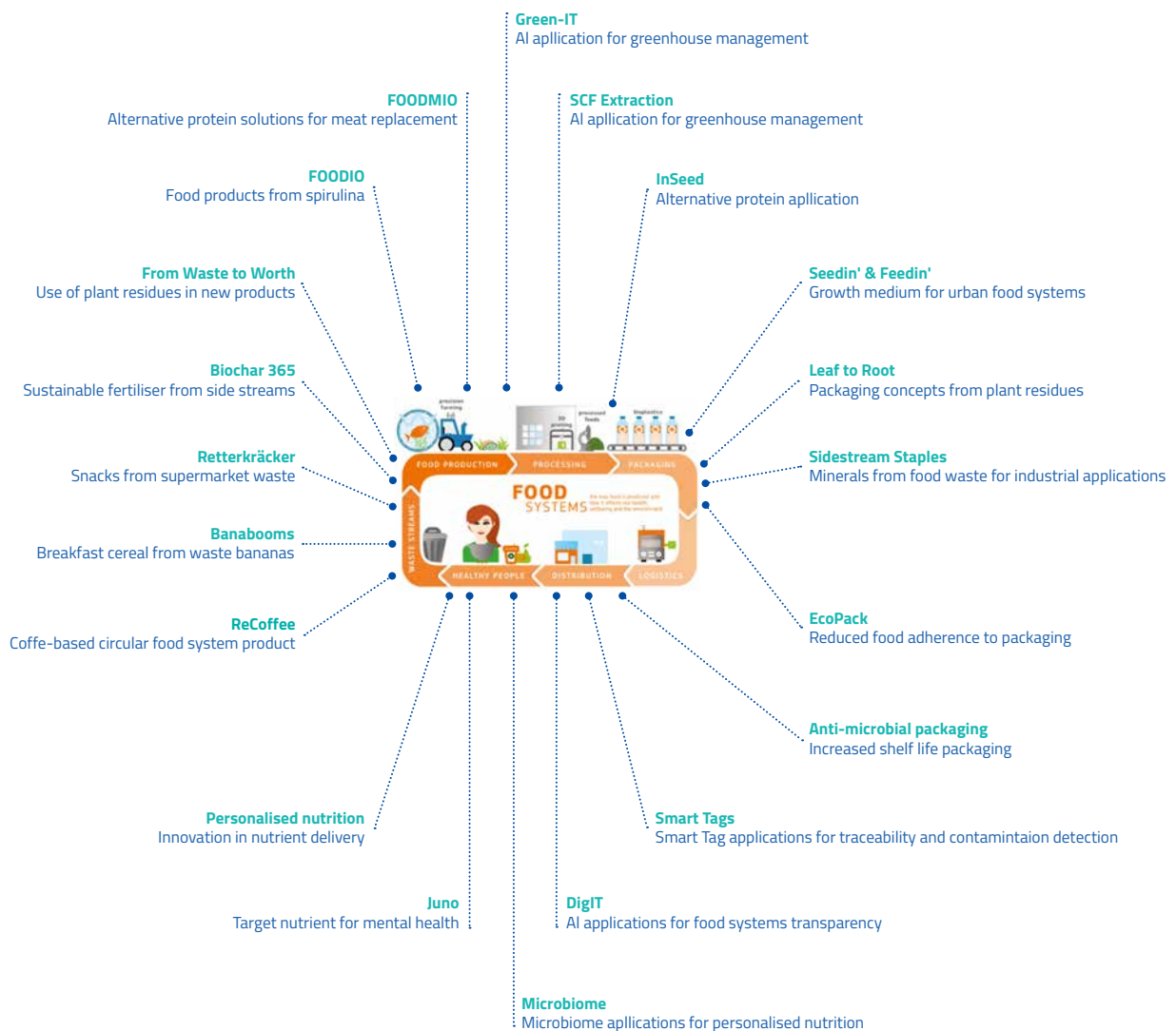
*Student Experience  
Advisor  
Dalm Management  
& Strategy Ltd*

## COORDINATORS



# Previous Master's projects

## Master's student projects







# Alumni

After completing your MFS journey, you will be invited to join the Alumni Community. EIT Food's Alumni Community provides an exclusive space for the members to:

- > connect and expand your **network** of fellow alumni start-ups & learners from the EIT Food programmes
- > receive **job and internship** opportunities
- > access **agrifood talent pool**
- > get invited to private **workshops and meetings**
- > design **your own event** in international teams
- > learn from **experts** and each other
- > **lead discussion** on food sustainability, trust and more





# Coronavirus

KMU -  
Wir unterstützen  
in schweren



## Covid measures

We ensure the continuity of our Master in Food Systems programme during the Covid-19 pandemic:

1

All universities are prepared to shift to **online forms of delivery and assessment** in response to pandemic-related restrictions. This can be different for different universities, so please check your preferred host university for the latest updates on teaching schedules.

2

We are **monitoring the situation** weekly, making sure that everyone is safe and that learnings and pathways can continue with as little disruption as possible.

3

The summer school is planned as a hybrid module with an online component and a final **face-to-face** meeting of the entire cohort; there will be real value in bringing everyone together and to experience the module jointly. However, we will also work on a fallback option that could be delivered online if restrictions prevent this.

4

We know that uncertainty can be quite a drain on the mental wellbeing, and therefore it is important to know that you are not alone: **you are part of a group** that is spread across Europe, and your fellow students and the teaching faculty and support staff at all the universities form a key support network.

# Programme leads



***Desi Vanrintel***

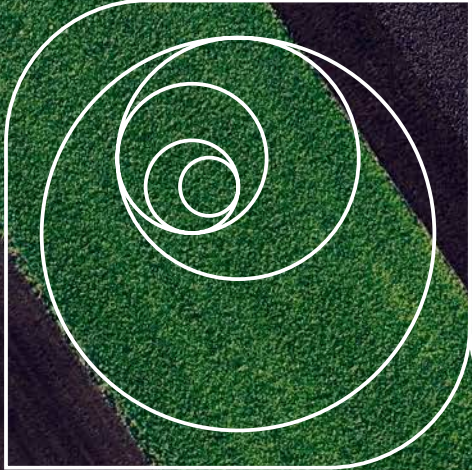
Head of Education Services  
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***Andreas Glombitza-Cevey***

MFS Academic Manager  
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