#### Learning content - full-time studies

#### Semester plans

#### Semestr 1

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name of the subjects | Lecture | Class | Conversation lab | Workshop | Seminar | Overall numer of hours | Overall numer of hours WZ | ECTS points | Credit method |
| An Introduction to Food Systems: Scientific, Technical and Socioeconomic Principles to Facilitate the Creation of Food Value Networks (e-learning) | 30 | 15 |  |  |  | 45 | 0 | 7,5 | a course credit (pass mark) |
| Management | 15 |  |  |  |  | 15 | 15 | 2 | exam |
| Management of Innovation & Technology | 15 |  |  |  |  | 15 | 15 | 2 | exam |
| Food System Logistics |  |  | 15 |  |  | 15 | 15 | 2 | a course credit (pass mark) |
| Designing Innovative and Sustainable Value Chains for Food System |  |  |  | 15 |  | 15 | 15 | 1,5 | a course credit (pass mark) |
| Food System Marketing | 30 |  |  |  |  | 30 | 30 | 4 | exam |
| Consumer Behavior |  | 15 |  |  |  | 15 | 15 | 2 | a course credit (pass mark) |
| Project management-New Product Development and Introduction in Food System |  |  |  | 15 |  | 15 | 15 | 1,5 | a course credit (pass mark) |
| Business Ethics  (Humanistic Science discipline, OGUN) | 30 |  |  |  |  | 30 | 0 | 4 | exam |
| Social Skills and Team Building |  |  |  | 15 |  | 15 | 15 | 1,5 | a course credit (pass mark) |
| Intercultural communication  (Humanistic Science discipline  OGUN) |  | 15 |  |  |  | 15 | 0 | 2 | a course credit (pass mark) |
| Overall | 120 | 45 | 15 | 45 | 0 | 225 | 180 | 30 |  |

Overall numer of hours: 225

ECTS points: 30

#### Semestr 2

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name of the subjects | Lecture | Class | Workshop | Laboratory practice | Seminar | Overall numer of hours | Overall numer of hours WZ | ECTS points | Credit method |
| Summer School: Introduction to entrepreneurship  (a compulsory module, organised by all consortium partners jointly) | x | x | x |  | x |  |  | 7,5 | a course credit (pass mark) |
| Functional food compounds from natural sources\*  (the module offered by Universita degli Studi di Torino) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| AgriFood Science  and Engineering\*  (the module offered by Universitat Hohenheim) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| Functional Foods and Precision Nutrition\*  (the module offered by Universidad Autonoma de Madrid) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| Public Health, Nutrition and the Consumer\*  (the module offered by University of Reading) | x | x | x | x | x |  |  | 22,5 | exam/ a course credit (pass mark) |
| Overall | dependent on the offer of the partner university | | | | | | 0 | 30 |  |

Total number of hours: depending on the offer of the partner University

ECTS points: 30

\* selectable module

#### Semestr 3

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name of the subjects | Lecture | Class | Workshop | Laboratory practice | Seminar | Overall numer of hours | Overall numer of hours WZ | ECTS points | Credit method |
| Emerging Technologies Business Case  (a compulsory module, organised by all consortium partners jointly) | x | x | x |  | x |  |  | 7,5 | a course credit (pass mark) |
| Food safety of the whole value chain\*  (the module offered by Universita degli Studi di Torino) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| AgriFood Science  and Engineering\*  (the module offered by Universitat Hohenheim) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| Functional Foods and Precision Nutrition\*  (the module offered by Universidad Autonoma de Madrid) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| Personalised Nutrition  and the Consumer\*  (the module offered by University of Reading) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| Food integrity of the supply chains. Applied and advanced systems for food control\*  (the module offered by Queen’s University Belfast) | x | x | x | x | x |  | 0 | 22,5 | exam/ a course credit (pass mark) |
| Overall | dependent on the offer of the partner university | | | | | | 0 | 30 |  |

Total number of hours: depending on the offer of the partner University Łączna liczba punktów ECTS: 30

\* selectable module

#### Semestr 4

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name of the subjects | Lecture | Class | Conversation lab | Seminar | Overall numer of hours | Overall numer of hours WZ | ECTS points | Credit method |
| Master seminar  (selectable) |  |  |  | 35 | 35 | 35-70 | 7,5 | a course credit (pass mark) |
| Master's thesis and research practices |  |  |  |  |  |  | 22,5 | a course credit (pass mark) |
| Overall |  |  |  | 35 | 35 | 35-70 | 30 |  |

Overall numer of hours: 35

ECTS points: 30

**Master's seminar:**

Choice: 4th semester, 35 hours in groups of 7-15 students (7.5 ECTS)

**University Level Subjects / Humanities (6 ECTS)**

6 ETCS (1st semester)

**Classes to choose from (75 ECTS)**

semester 2, 3 - modules at partner universities

semester 4 - seminar

**Compensatory classes - not foreseen, lecturers available on duty**

**All subjects are taught and conducted in English.**