

Course

The cooperation mechanisms in the BIFTEC programme have been based on the arrangements made during the curriculum development project SEFOTECH.NUT (2000-2004) and implemented during the Erasmus Mundus I (2005-2011) and Erasmus Mundus II (2010-2016) frameworks. The development of a joint curriculum for BIFTEC programme took place still during implementation of the previous project.

The Erasmus+ (2014-2020) label is rendering prestige to the programme and promotes the European education and research. It allows attracting students from all over the world and renders a strong international dimension to both, the joint course and the local parallel or adjoining programmes, and it guarantees that the education is meshing with the international research and industrial technology development of the contributing institutes.

The essential motivation for setting up the master course BIFTEC was in the challenge of coupling available research and academic education expertise in several areas of food production and processing, since previously on the individual basis of the separate consortium institutes' educational programs the full chain from food production up to consumption was not covered.

In the Anhalt University of Applied Sciences (Bernburg, Köthen – Germany) all competences and expertise were available as building blocks to offer a complete master program fully covering all aspects in research and education. The EU Erasmus and Erasmus Mundus programs provided the opportunity to join the building blocks and to offer them in a structured way to the education market.

Aim of study

Offering the BIFTEC program clearly contributes to a selective development of academic education and promotes research in specific areas in the participating universities and thereby stimulating their international performance and cooperation. The BIFTEC consortium considers the added value of the course to lie both in the contents and the organisation of the programme: be the unique combination of food science, technology and business creates a profile which will be an excellent preparation for global food issues such as food safety, food sustainability, environmental practices in food production. In this way the curriculum specifically wishes to address international topics which cannot be dealt with from a purely national level.

Period of study

The BIFTEC course is scheduled over two academic years and is organised in the following basic structure:

- 10 modules over first year;
- one semester of professional competence module is a specific subject area;
- one semester of Master's thesis/project work (in the second year).

Process of study

The course includes six compulsory modules (36 ECTS), and four optional modules (24 ECTS) to be chosen by the students out of the offer of nine. The specific modules are offered by the partners with the most expertise in the relevant field as shown in the table below.

Semester three is a Professional Competence Module (30 ECTS) organised by partner institution(s) in cooperation with companies and/or research laboratories, also in third-country associate partners, in a selected field. Semester four is a Master's thesis (30 ECTS) under supervision of one of the three consortium partner.

Medium of instruction

English language

Associated partners

- University of Auckland, New Zealand
- Michurinsk State Agricultural University, Russia
- Iowa State University, USA
- Agricultural University in Krakow, Poland
- University of Perugia, Italy
- Technical University of Berlin, Germany
- Marketing Pool Ernährungswirtschaft, Germany (Food Industry Association)

Module scheme

Modules	Place	1 Year		2 Year	
		duration	credits	duration	credits
Compulsory modules					
Food Biotechnology	Gent, Belgium	3 weeks	6		
Food Safety and Quality Management		4 weeks	8		
Process Management and Product Development		2 weeks	4		
Environmental Practices and Sustainability	Porto, Portugal	3 weeks	6		
Business and Economics in Food Industry	Anhalt University, Germany	3 weeks	6		
Innovations in Food Engineering and Technology		3 weeks	6		
Optional modules (students select 4 modules)					
Malt and Beer Production	Gent, Belgium	4 weeks	6		
Distilled Spirits Technology		4 weeks	6		
Wine Production	Porto, Portugal	4 weeks	6		
Fats and Oils		4 weeks	6		
Fruits and Vegetables		4 weeks	6		
Food Packaging, Materials, Systems and Technology		4 weeks	6		
Meat Science	Anhalt University, Germany	4 weeks	6		
Cereals and Cereal Products		4 weeks	6		
Dairy Science and Technology		4 weeks	6		
Professional competence module	optional*			1 semester	30
Master thesis*	optional*			1 semester	30
Total				120	

*Can be taken at one of the partner institutions,
at an associated partner institution or in an approved workplace

Consortium Partner
Universities

KU Leuven – Technology Campus Gent, Belgium
Universidade Catolica Portuguesa, Porto, Portugal
Anhalt University of Applied Sciences, Bernburg, Germany

Requirements

The selection criteria and weight accorded to the criteria, are jointly established and are applied in a fair and objective way. These criteria include:

- student educational background, qualification obtained;
- world ranking of the university (where the student graduated);
- additional training/courses/workshops (which are not a part of the regular study program);
- participation in conferences and/or publishing of papers/articles in peer reviewed scientific journals;
- relevant work experience.

All requests for information from students and scholars are directed to the email address biftec@kuleuven.be, which is being coordinated by the program office at the coordinating institute.

For delivering the BIFTEC program the students are enrolled as regular students at KU Leuven Technology Campus Gent, UCP-ESB and Anhalt University.

Students will get support in:

- facilities of the university: full educational services, library, internet access, social services and participation in the students' union
- participating in language courses (free of costs)
- guidance concerning mobility and choosing a study pathway
- ombudsperson of trust, mediating between examiners and students
- insurance scheme
- visa application
- search for accommodation



Professional capabilities

The BIFTEC master course is preparing students for a career in food science and technology in the industrial sector of food production and food processing. The course's characteristics are giving proof of its orientation towards the working field. An academic curriculum offering:

- the realization of general professional competences
- a well defined sector of industrial activity
- confidence on contacts with and contribution of industry
- the possibility of teaching activities provided by visiting academic lecturers from industry
- the possibility for practical placement in the working field
- leading easily to full employment
- contact with industry by internal master thesis subjects
- to get an insight of specific site-visits to companies

Application process for Sept intake opens in Nov till

- 1st of Mar (students applying for admission and Erasmus+ scholarship)
- 1st of Mar (non-EEA self-paying applicants)
- 1st of June (EEA self-paying applicants)

Tuition fee

The tuition fees for academic year 2016/2017 have been set at:

- € 8000 for non-EEA students/year
- € 4000 for EEA students/year

The fees are subject to annual revision. Students will get support for allocation of scholarship.

Student scholarships:

- up to € 47000 for non-EEA students/2 years
- up to € 34000 for EEA students/2 years

Scholar scholarships:

- are available to selected researchers and/or lecturers wishing to contribute to the delivery of the programme (for a minimum duration of stay of 1 week)
- scholar grant should cover both travel/installation contribution and working fees

Contacts

Application documents

KU Leuven – Technology Campus Gent
Gebroeders De Smetstraat 1
9000 Gent, Belgium
www.biftec.org
<https://iiv.kuleuven.be/english/biftec>

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Consortium Partner Universities

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ERASMUS+ JOINT MASTER DEGREE FOOD SCIENCE, TECHNOLOGY AND BUSINESS (BIFTEC)

KU Leuven – Technology Campus Gent
Universidade Catolica Portuguesa
Anhalt University of Applied Sciences



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Hochschule Anhalt
Anhalt University of Applied Sciences



CATÓLICA PORTO
ESCOLA SUPERIOR DE BIOTECNOLOGIA



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