

Titel LV	KP	SWS	Sem.	LV ist Bestandteil von									
				FP	NH	QS	P	PD	HN	FC	FM	FS	FB
Total KP				24	24	24	12	12	14	11	11	12	12
Food process design and optimization	3	2	7	X				X					
Technology of fermented Food products	2	2	7	X									
Food Technology IV	3	2	7	X									
Physics of Food Colloids	2	2	7	X			X						
Process measurements and process control	2	2	7	X									
Process-Microstructure-Property relationships	3	2	8	X			X						
Food Packaging	2	2	8	X									
Food Rheology	2	2	8	X			X						
Process Simulation and Flowsheeting	3	3	8	X				X					
Food factory planning and design	2	2	8	X				X					
Nutritional physiology	2	2	7		X								
Diet and health II	3	2	8		X				X				
Diet and health I	3	2	7		X				X				
Nutrition in different population groups	2	2	7		X								
Nutrition research methodology	2	2	7		X								
International Nutrition	3	2	7		X				X				
Case studies in nutrition	1	1	8		X				X				
Nutritional epidemiology	3	2	8		X				X				
Dietary assessment	1	1	8		X				X				
Bioactive Food Components	2	2	8		X								
Biotechnology / molecular nutrition	2	2	8		X								
Selected topics in food chemistry I	2	2	7			X				X			
Molecular biology of foodborne pathogens	3	2	7			X					X		
Food sensory science	2	2	7			X							
Food law	1	1	7			X							
Technology of fermented food products	2	2	7			X							X
Genetechnology in Foods	2	2	7			X							X

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Selected topics in food chemistry II	3	2	8			X					X			
Quality assurance	2	2	8			X						X		
Food Toxicology	2	2	8			X								
Physical food quality characteristics	3	2	8			X	X							
Problems and solutions in food microbiology	2	2	8			X						X		
Functional Microorganisms in Foods	2	2										X		X
Biotechnology of Alcoholic Beverages	2	2												X
Meat Technology	2	2												X
Food Biotechnology in developing countries	2	2												X
Hygienic design	2	2						X				X		
Food Sensory Science II	3	2	8										X	
Sense Physiology and Psychophysics	2	2	8										X	
Psychology of Eating	1	1	8										X	
Statistical Methods in Sensory Evaluation	3	2	8										X	
Physical Characterization of Food	1	1	8										X	
Flavor Chemistry	2	2	8										X	
Mass transfer	2	2					X							
Num. simulation in non-Newtonian flow process design	2	1						X						
Food Additives	1	1									X			
Methoden der Phytochemie	1	1									X			
Biochemie der Aromastoffe	2	2									X			
Bioactive Food Components	2	2									X			