Joint Degree

Master of Science (M.Sc.)

Consumer Studies and International Food Business

Applications

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Steinstr. 19 | 37133 Witzenhausen | Germany

Fakultät für Wirtschaftswissenschaften | Germany
Fakultät für Organische Landwirtschaft
University of Kassel

Contact details

University of Kassel
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+49 (0)561 90 3562

Fulda University of Applied Sciences
Faculty of Nutritional, Food and Consumer Sciences
Leipziger Str. 123 | 36037 Fulda | Germany
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Employment opportunities

Graduates are well qualified experts, able to manage complex projects in the area of food business and retail.

and interdisciplinary. Graduates are able to conduct academic research in the area of food business and retail.

no gaps.

- students’ continuous evaluation on an individual basis

- Applications are welcome from national and international candidates.

- Science, Food Technology, or related fields.

- are holding a Bachelor degree (180 ECTS credits) and have achieved an average of at least 3.0.

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Why study IFBC

The food issues in society, involving manufacturers and food processors, retailers, consumers, and health professionals, are complex and continuously evolving. This programme prepares graduates for leadership roles in national and international companies in the food sector and other organisations. Students gain skills and expertise necessary to manage complex processes in food industry, trade, and agricultural sector, as well as to develop and market food products and related services according to the needs of different consumer groups, taking into account the principles of sustainability.

Fact File

• Degree: Master of Science (M.Sc.)
• Type of programme: On-campus
• Standard duration: 4 semesters
• Start of programme: Annually in October
• Language: English
• Application deadline: Different to nationalities
• Credits: 120 ECTS
• Specifics: Joint degree of two partner universities, integrated one-year project
• No tuition fee, the compulsory semester contribution includes a semester ticket for free regional public transport

Themes

Product development and innovation
• Marketing and product management
• Quality management
• New product development and innovation
• Grid: Master of Science (M.Sc.)

Course Structure

The programme is characterised by a multidisciplinary approach at the interface between agriculture, food business and consumer sciences, within an international and cross-cultural context.

Bridging modules are offered to compensate different background knowledge of the students.

One Joint Master Programme – Two Universities

If you are looking for close interaction between practical and theoretical education, this programme is the right one for you. Our dynamic postgraduate community, accredited courses, and a supportive learning and research environment make us an excellent choice for your postgraduate studies.

Why study at Kassel and Fulda

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Credits: telegrau

Credits: Uli Mayer

Credits: Sonja Rode/Lichtfang.net