

The modules are organised and taught by professors of the University of Hohenheim, who have broad experience in international research. Students also benefit from Hohenheim's active links with academic partners worldwide. Guest speakers from partner universities as well as research, development and policy institutions cover additional topics, and thus enriching the curriculum with special fields of expertise.

Teaching Staff in Charge of Compulsory Modules:

Prof. Dr. Torsten Müller



Fertilisation with Soil Chemistry and responsible for the M.Sc. Programme Organic Food Chain Management

Prof. Dr. Anne Camilla Bellows



Gender and Nutrition

Prof. Dr. Wilhelm Claupein



Crop Production

Dr. Sabine Zikeli



Coordinator for Organic Farming and Consumer Protection

Prof. Dr. Anne Valle Zárate



Animal Breeding and Animal Husbandry in the Tropics and Subtropics

Prof. Dr. Stephan Dabbert



Production Theory and Resource Economics

MASTER ORGANIC FOOD
Detailed information is available at
CHAIN MANAGEMENT

www.uni-hohenheim.de/organicfood

Contact

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Master of Science
Organic Food Chain Management

Competitive for a Growing Market



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ORGANIC FOOD

Consumers are increasingly interested in the quality of their food and the circumstances of its production. For this reason, a growing amount of food is produced and processed according to the standards of organic farming. These standards ensure a high product quality as well as the sound use of natural and human resources, the maintenance of biodiversity and the implementation of sustainable production systems without synthetic pesticides and fertilizers. Organic farming is based on a holistic approach and the processing and marketing of organically grown food requires special skills and knowledge. As the market for organic products is growing on a world wide scale, there is a need for experts providing knowledge on organic food chain management including primary food production, food technology and quality control.

To meet this demand, the University of Hohenheim has developed the M.Sc. Programme Organic Food Chain Management. This programme is designed to prepare people of all nationalities for these challenging tasks. The University of Hohenheim is one of Europe's leading universities in the field of agricultural sciences. Its Master's degrees fulfill top standards, and its graduates are highly competitive on the international job market.



Building Your Own Profile

The two-year M.Sc. programme consists of four semesters, during which fifteen thematic modules and the Master Thesis have to be completed. Eight of the fifteen modules are compulsory and cover the core aspects of organic food chain management. In case an applicant already offers a documented entry qualification in agriculture, food processing or economics one to three compulsory modules can be substituted by electives.

The individual combination of modules gives each student the opportunity to tailor a specific profile according to his or her own career aspirations. Moreover, each student is assigned a personal mentor from the teaching staff who advises on appropriate profiles and a smooth and goal-oriented study progress.

Structure and Course Schedule

SEMESTER	1	8 Compulsory Modules Markets and Marketing of Organic Food Organic Food Chain Project Organic Food Systems and Concepts Organic Livestock Farming Organic Plant Production Processing and Quality of Organic Food Social Conditions of Organic and Sustainable Agriculture Socioeconomics of Organic Farming
	+	
	2	2 Elective Modules
	3	5 Elective Modules
	4	Master Thesis

Occupational Fields

The M.Sc. programme offers an insight in all important steps in the food chain, from primary production to quality control. Depending on their profile graduates find career opportunities in

- food processing
- trade
- quality management
- non-governmental organisations (NGOs)
- research and teaching institutions
- certification bodies
- extension services

Students acquire interdisciplinary, solutions-based, analytical skills appropriate to meet the demands faced by employees at all levels in both the public and private sector.

Admission Requirements, Fees and Tuition

Students require an above average B.Sc. or an equivalent degree in Agriculture or a related discipline (e.g. Food Technology, Nutrition Sciences). Their B.Sc. should include at least three years of studies at a university or technical college (Fachhochschule). Applicants must provide a proof of proficiency in English – minimum 79 IBT TOEFL scores (Code for Hohenheim 8436). In addition, grades, professional experience, motivation and relevant activities are important criteria for admission. Students are required to cover their own living expenses and the university registration fee of approximately 112 EUR per semester. General tuition fees are 500 EUR per semester. The cost of living for students in Germany is estimated at a minimum of 700 EUR per month.