

# Bachelor's programme Food Technology

## Choose a programme that suits you

Hey food innovator! You want to work on new, innovative products for the largest business sector in the world? Great! Consumer demands and new insights into health, food safety, quality and sustainability make research and development of new products extremely important. Global markets are dynamic, subject to constant change and new challenges are ever present. The study of Food Technology supplies you with the knowledge to develop new food products and improve existing products to achieve these goals. You will learn all about ingredients and about aspects such as packaging, logistics and food safety.



## Short description of the study programme

- **Processing raw materials into high-quality consumer products**
- **Research and development of new products contributing to the sustainable development goals**
- **International opportunities and a personal approach**
- **Wageningen University & Research is one of the leading centres in Food Technology in the world**

## Visit an Open Day

Find out more about our English Bachelor's programmes  
[wur.eu/openday](http://wur.eu/openday)



## Student for a Day

An (online) experience, in a group or on your own  
[wur.eu/studentforaday](http://wur.eu/studentforaday)

## Study programme in numbers



**START**  
September



**NUMBER OF STUDENTS**  
appr. 130 per year



**NUMBER OF CREDITS**  
60 ECTS each year  
(180 ECTS in total)



**COURSE LOAD PER WEEK**  
18-24 contact hours and  
16-22 hours of self-study



**LANGUAGE**  
English



**STUDENT SATISFACTION**  
★★★★☆ | 4,1



**APPLICATION**  
For non-Dutch students:  
[wur.eu/bscapplication](http://wur.eu/bscapplication)  
For Dutch students:  
[wur.nl/aanmeldenbsc](http://wur.nl/aanmeldenbsc)



**ADMISSION REQUIREMENTS**  
For non-Dutch students:  
[wur.eu/admissionbsc](http://wur.eu/admissionbsc)  
For Dutch students:  
vwo degree N&G, N&T

## This is what the study programme covers

- Innovative Research and Development
- Design new products with the right ingredients and structure
- Handle processing, packaging, storage and transportation of food products
- Adjust macro- and micro-nutrients in products and learn how to prevent decay
- Guarantee food safety and ensure food quality meeting consumer needs and wishes
- Come up with new solutions for a sustainable food future.



*“I chose for Food Technology, because I like the variety in courses and the fact that the study is not purely about doing research, but also has a more practical side which focuses on creating new, or improving existing food products.”*

Romy te Wierik, student



### Chat with a student

Ask your questions to one of our students  
[www.wur.eu/wurchat](http://www.wur.eu/wurchat)

### Get updates

Read about student life, activities and studying  
[weblog.wur.eu/international-students](http://weblog.wur.eu/international-students)

## Studying in Wageningen

Wageningen University & Research has been voted the best university in the Netherlands since 2005. We offer a wide range of courses that will prepare you to play an active role in improving the quality of life and society. You will find these courses at the Wageningen Campus, where education and research come together. The campus is within cycling distance of the city centre of Wageningen. Wageningen has an international character and plenty of opportunities for entertainment, sport and nature.



student experiences on wurtube

## Structure of the study programme

**1<sup>st</sup>** YEAR  
Three introductory courses on Food Technology and basic disciplines in chemistry, physics, mathematics and biology.

**2<sup>nd</sup>** YEAR  
More in-depth courses such as Food Chemistry, Food Microbiology, Food Engineering, Food Physics and Food Hazards. You wrap up this year by developing a new product with a team of fellow students.

**3<sup>rd</sup>** YEAR  
Free space for a minor or various courses to deepen or broaden your knowledge. Students also do an assignment in collaboration with a company and you can go on an international field trip. You finalise this year with a thesis.

## After your studies

Most bachelor graduates choose to dive deeper in Food Technology pursuing a master's programme. After graduating, you are directly admissible to the Master's Food Technology, Food Safety and Food Quality Management.

*“During my internship at Mars, I researched how to bake a peanut in order to keep it crunchy. With help of colleagues from all over the world, I optimised and standardised the baking process. I was very happy that the programme is in English, since a good command of English is an absolute must for an international career!”*

Bernd Kanis, process engineer at Mars



## More information

Visit [wur.eu/bft](http://wur.eu/bft)  
or mail to [food.science@wur.nl](mailto:food.science@wur.nl)

