

V1: Food and Beverage Innovation	Modules of the Specialisation (4 Compulsory Modules)	Module Coordinators
Head of Specialisation: Sandra Burri	V1_3 Innovations in sustainable Food Packaging & Supply Chain Module description	Selcuk Yildirim Tatiana Starostina
Mixture of on site and online teaching	V1_6 Regenerative Food Production	Mathias Kinner
Room Wed RC E0.25	V1_7 Food Bioprocessing and microbial consortia with legal aspects	Susanne Miescher Schwenninger
(on site)	V1_8 Molecular Composition and Transformation of Food	Irene Chetschik
	V1_5 Digital Food Business (elective Module)	Tilo Hühn

Calendar Weeks 45 - 51; Monday afternoon (online) and Wednesday whole day (on site; RC E0.25) - be aware of "online on Mon afternoon" and "on site on Wed whole day" for this spec.-module only!

Detailed information about contents and times will follow about 2 weeks before the start of the module **directly from the Module Coordinators Selcuk Yildirim and Tatiana Starostina**

Time	Monday	Tuesday	Wednesday	Thursday	Friday
08.00 - 08.45					
08.45 -09.35		Depending on your ISA		Depending on your ISA	Depending on your ISA
09.50 -10.35		Core Competencies Modules (Data Modules D2 and D3) Decentralized Teaching at ZHAW Wädenswil	RC E0.25	E2 Life Cycle Assessment (Bern and/or online)	Core Competencies Modules Data Modules D2 and D3 (online)
10.50 - 11.35					
11.50 -12.35					
13.00 - 13.45	ONLINE - exceptions see special announcements from module coordinators (lab experiments, excursions ,...)	Depending on your ISA Self Study	RC E0.25	Depending on your ISA E2 Life Cycle Assessment (Bern and/or online)	Depending on your ISA Core Competencies Modules Data Modules D2 and D3 (online)
13.45 - 14.35					
14.50 -15.35					
15.50 -16.35					
16.50 -17.35					
17.50 -18.35					