

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	Selcuk Yildirim, Tatiana Starostina
Mixture of on site and online teaching	V1_6 Regenerative Food Production	Mathias Kinner
Room (if on site) RD O3.09	V1_7 Food Bioprocessing and microbial consortia with legal aspects	Susanne Miescher Schwenninger
	V1_8 Molecular Composition and Transformation of Food	Irene Chetschik
	V1_5 Digital Food Business (elective Module)	Module description Tilo Hühn

Winterschool / Blockweek in calendar week 2					
Detailed information will follow directly from the Module Coordinator Tilo Hühn					
Time	Monday	Tuesday	Wednesday	Thursday	Friday
08.00 - 08.45	Programm of the Blockweek with information about content, lecturers, venue (online or on site), etc.- see separate information from Tilo Hühn				
08.45 -09.35					
09.50 -10.35					
10.50 - 11.35					
11.50 -12.35					
13.00 - 13.45	dito				
13.45 - 14.35					
14.50 -15.35					
15.50 -16.35					
16.50 -17.35					
17.50 -18.35					