

University of Applied Sciences Waedenswil

The University of Applied Sciences Waedenswil is a member of the Zurich Association of Universities of Applied Sciences and offers 3 studies in the field of life sciences i.e.: Food Technology, Biotechnology, Horticulture and one study in the Facility Management. In the studies there is the possibility to do different specializations:

Food Technology	Biotechnology	Horticulture	Facility Management
Food Technology	Biotechnology	Plant-Production	Real Estate Management
Beverage Technology	Pharmaceutical Technology	Plant-Design	Consumer Affairs
Nutrition	Process informatics		Hospitality Management

Further the University of Applied Sciences offers graduate courses, research and development and provision of services.

In the fields of applied research and development the main areas can be summerized in the following table:

<u>Food Technology</u>	<u>Biotechnology</u>
<ul style="list-style-type: none"> ● Food and Beverage Design ● Food microbiology and quality assurance ● Sensory, physical and chemical food analysis ● Process informatics 	<ul style="list-style-type: none"> ● Microbiology, molecular biology and cell biology ● Bioprocess engineering ● Pharmaceutical technology
<u>Facility Management</u>	<u>Horticulture</u>
<ul style="list-style-type: none"> ● Facility Management ● Consumer Affairs 	<ul style="list-style-type: none"> ● Ecological engineering ● Plant usage ● Trial & product innovation (new ornamental plants)

Food technology at University of Applied Sciences Waedenswil

*The department of food technology of the University of Applied Sciences Waedenswil first offered this course of study in 1988. It is designed to train students to graduate as **Food Engineers** FH and uses the following maxim:*

"Preparing people for business "

To achieve this purpose, the curriculum comprises methods of obtaining, processing and conserving food for the consumer, taking into account all aspects of logistics, selling, marketing and quality as well as the relevant legal and operational factors.

Why we offer this curriculum

Food technology will continue to gain in importance worldwide in order to guarantee the planet's food supply. Available resources need to be husbanded responsibly and manufacturing technologies optimized ecologically.

Our three-year curriculum ending in the diploma of **Food Engineer** FH focuses on the following areas:

- Social competence (independence, communication skills, team spirit, openness to criticism)
- Methodical competence (understanding interdependent trends and developments, systems engineering, experimental design)
- Technical competence in:
 - Food manufacturing, beverage technology, functional food, quality control, aspects of the physiology of nutrition
 - Planning equipment and processes for food production (food processing technology, automation and process informatics, logistics and simulation, CAD in food plants)
 - Food evaluation (chemical, microbiological, physical and sensory analysis)
 - Consumption patterns (food legislation and declaration, sensory tests, market acceptance, food and beverage design, consumer behavior)
 - Managing a food manufacturing plant (economics, business management, personnel management)

Professional prospects

The **Food Engineer** FH is the link between university graduates, technical employees and specialists in all areas of food technology:



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