



Master in Food Systems

**Become a leader
of change in
food ecosystems**

Personal journey through
three academic institutions



Co-funded by the
European Union

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Introduction

Welcome to the Master in Food Systems!



Dr Maarten van der Kamp
Director of Education EIT Food

In today's complex society there are many **environmental and social challenges** that need to be solved to create a more sustainable future. A major concern is how a growing population on a resource constrained planet relates to food. In response to this challenge, EIT Food is **a European Knowledge and Innovation Community** setup to transform our food ecosystems. By connecting consumers with businesses, start-ups, researchers and students from around Europe, EIT Food supports innovative and economically sustainable initiatives which improve our health, our access to quality food, and our environment.

Driving positive impact requires top talent that understands the way food is produced and consumed as a system with many interconnected parts; a system for requiring innovative solutions to overcome current and future challenges. **Understanding the food system** is essential to develop ideas and solutions. In order to achieve impact we also require individuals who can **transform these ideas into innovations** - individuals that make a difference.

This programme is designed to give you both that deep insight into the food system, and the innovation and entrepreneurship competences to bring novel products and services to market to achieve positive change. We will help you develop your knowledge and skills to be an entrepreneurial leader, and the network and resources to be an effective agent of change in the food system: you will become a member of the EIT FoodHive, our professional network, to **connect with other change makers** and to build value together.

The programme is unique because of the mobility that enables you to **learn at three of the leading universities in the domain of Food Systems in Europe**. Furthermore, the programme was co-created with a number of EIT Food's industrial partners, ensuring that the knowledge and skills are demanded in the sector. We are delighted that throughout the programme you will have opportunities to **engage with industry and with entrepreneurs** to understand innovation and entrepreneurship in context.

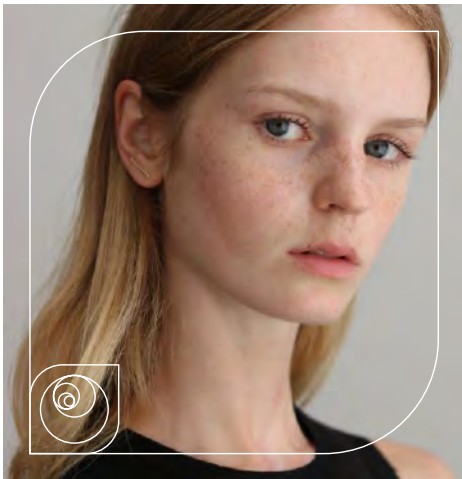
Most importantly, throughout the two year programme you will learn with **a mix of people with different backgrounds and skills**. I hope you will enjoy working with them and build long-lasting friendships that will stay with you wherever your career may take you!

With best wishes,

Maarten

I consider the network one of the biggest advantages of the programme and I plan to continue to make use of it after I graduate.

What the Master also made me realise, is that it's sometimes a huge advantage to have some knowledge in many fields, rather than being a specialist in only one area. It gives you the ability to look at things from a different, broader perspective and puts you in the position of the dot-connector.



Rieke Sproten
MFS graduate



What to expect?



Experiential learning

Learning-by-doing in order to master skills. You learn how to solve problems in context and how to drive impact on real world challenges.



Employability

Develop the ability to design and implement purposeful innovations and ventures across the food system.



Pan-European adventure

Study consecutively at three distinct European academic institutions, each with their own culture and expertise. As a graduate you will become part of an international alumni network.



Digital working

You're equipped with the skills and tools to collaborate effectively in virtual international teams.



Professional network

Become part of EIT Food's large professional network. It gives you access to the right support in driving real change at any point in your career.



Thought leadership

You are taught by different experts and thought leaders in the fields of entrepreneurship, innovation and food systems.



About the Master in Food Systems Programme

*Do you want to acquire in-depth knowledge about food systems
and use your knowledge to drive the future transformation of the food system?*

The Master in Food Systems (MFS) programme is an **integrated graduate degree programme** organised by academic institutions and industrial partners from across EIT Food's pan-European partner network. Its goal is to prepare students to drive a future transformation of the food system and increase the competitiveness of your future employing companies.

A new kind of food entrepreneur

The MFS is aimed at **students of any nationality who have previously obtained degrees** and have relevant knowledge to undertake the MFS. With **personalised study plans**, it allows for a unique integration of different aspects of the food system, turning you into a new kind of food entrepreneur.

The programme allows the creation of a personal journey for each student through the selection of a subset of topics from the combined offering of the partner universities.



Combined know-how of three universities

A unique aspect of this programme is that you not only get to know three cities and universities, but also three different academic perspectives on the food system. Each participating university provides a distinctly different track - a package of modules covering the specific area of expertise within that institution.

That way, graduates profit from the combined know-how of three European universities, ensuring in-depth academic competencies in relation to otherwise separate dimensions of the food sector, such as personalised nutrition, food safety, or sustainable food processing.





Sai Chaitanya Adimulam
MFS graduate

I chose this master because it is unconventional and dynamic, just like the food industry itself. Things are rapidly changing as consumer awareness is growing.

Common modules for integrated knowledge

The specific modules are coupled with modules on innovation and entrepreneurship that are shared for all students. These overarching, obligatory modules are developed jointly between the universities.

They enable you to integrate the in-depth perspectives built up throughout your journey into an appraisal of the food system as a whole. As a result, you will gain a truly systemic comprehension of how food is produced, processed, marketed and consumed.



Ready for the future

In addition, pan-European activities at industrial partner sites ensure bonding of your international cohort. They also facilitate the creation of an international alumni network, with alumni activities offered by EIT Food.

Through cooperation with and mentoring by industrial partners, the programme is designed to foster your entrepreneurial spirit and practical skills – resulting in a profile that will be highly sought after in the food sector.



An international adventure

In the course of the two year programme, you will study at three different universities. With eight participating universities **all over Europe**, you will get a taste of different academic approaches and various cultures.

Each participating university offers distinct **mobility paths**, each of which starts and ends at the same university – we call it your '**home university**'. You will spend your second and third semester at **two other partner universities** which are specific to your chosen path.

You will specify your chosen path when enrolling on the programme. Please note that paths are confirmed at the selection stage depending on the preferences you will have indicated in your application and possible alternative paths.

Participating **universities**

SWEDEN



UNITED KINGDOM



GERMANY



UNIVERSITÄT
HOHENHEIM

SPAIN



ITALY



UNIVERSITÀ DEGLI STUDI DI TORINO

DENMARK



AARHUS UNIVERSITY

POLAND



UNIVERSITY
OF WARSAW

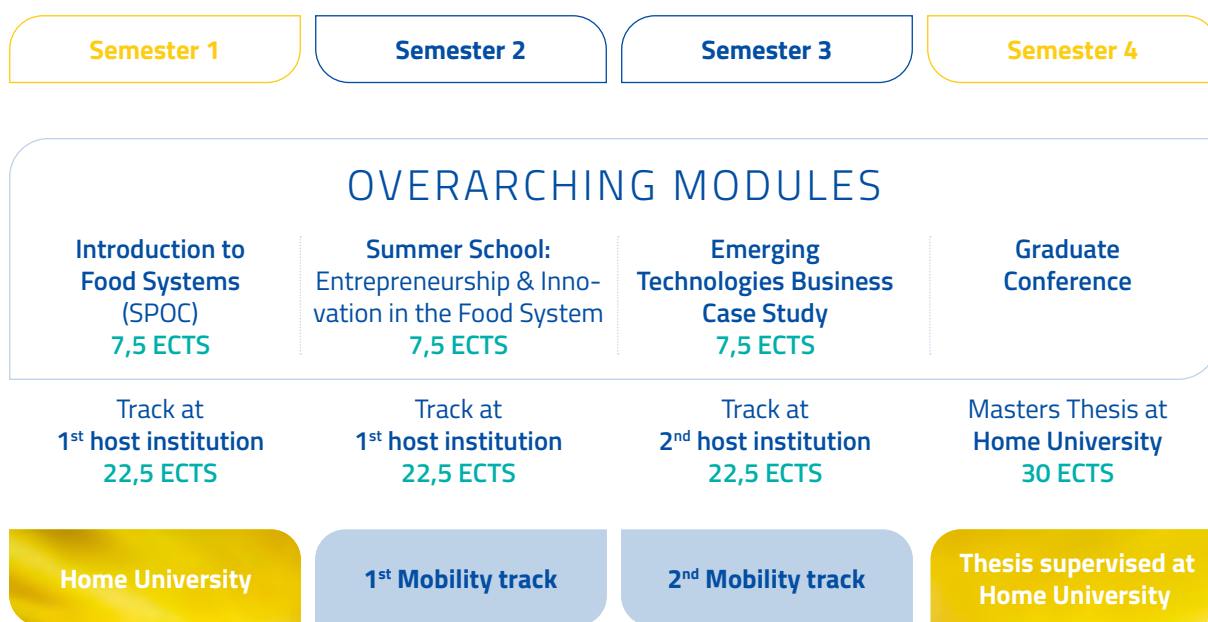


I really loved the international profile of the programme. Especially in connection with the entrepreneurial style of learning and the connection to people from all over the food system. I improved my skills in team work, and I discovered I am very good at mediating and communicating.

Laura Anne Scheuer
MFS graduate



Structure of the programme



First semester

All students will follow the online module *'Introduction to the Food System'* as the first module of the first semester. You then will go through a semester-long study block at **your home university: the institution in which you enrol**.

Here you will meet virtually all your fellow students and will be able to start networking.

Once you have successfully completed your first semester you will gain **30 ECTS**.

Second semester

The second semester is spent at **a second university** of the MFS partnership, this is your **first host institution**.

You will attend the modules offered by this institution. You will also take part in a Summer School on entrepreneurship with all other students enrolled on the programme.

Once you have successfully completed your second semester you will gain further **30 ECTS**.

Third semester

For the third semester, you move to **a third university: your second host institution**, where you take part in a semester-long Emerging Technologies Business Case Study, alongside the modules offered by this host institution.

Upon successful completion of the third semester will obtain further **30 ECTS**.

Fourth semester

The final semester is entirely dedicated to **completing your Master thesis at your home university**.

Depending on the thesis models offered by your home university, you may be mentored by a mixed team of EIT Food partners (*industrial, academic and research organisation*).

The successful completion of your Master thesis will grant you the final **30 ECTS**.



7 focus areas

The Master in Food Systems (MFS) is designed to create skills and knowledge crucial for tackling the **most urgent challenges facing the food sector today**. In the MFS partnership, we have identified a number of focus areas that specifically address each of these challenges. All study paths in the MFS programme combine expertise from three different partner universities - the 'home institution' and two other universities where students spend their 2nd and 3rd semester. **Select the focus area that best matches your area of interest**, to find the study paths which offer the deepest focus on this area.



1 Circular food systems

A shift from our current linear model (*make, use, dispose*) to a circular food system is required. This implies reuse of resources, reduction and (*re*)utilisation of side- and waste-streams to prevent food loss and waste, and to allow nutrient recycling and reduction in greenhouse gas emissions, as well as water and land use. This includes circular business models for sustainable Food Systems, and system thinking as a guide for the assessment of strengths and challenges of circularity processes.



2 Consumer practices and public engagement

The way consumers buy and consume food is of the uppermost importance in driving the transformation towards a sustainable Food System. A deep understanding of consumer behaviour is required for effective public engagement of consumers for a co-creational and awareness process.



3 Targeted nutrition and health management

Healthy nutrition is a key factor in reducing non-communicable diseases (*NCD*), child and adult obesity. Providing the necessary nutrients depending on the citizen group and/or community is an important area of the Food Systems. Targeted and healthy nutrition should embrace sustainable production and circularity of food systems, to deliver an impact in the sector. It synergizes with a consumer-centric view of the food systems.



4 Sustainable production

We need to ensure sustainable food production across the entire food chain via the use of new '*green-methods*', in order to make the best use of nature-based, technological, digital, and space-based solutions, to deliver better climate and environmental results, increase climate resilience and reduce and optimise the use of inputs (*e.g. pesticides, fertilisers*). In this respect agriculture 4.0 and rationalisation of resources contribute to sustainable food production.



5 Food safety, transparency, traceability

Food safety is a cornerstone of quality, healthiness and excellence of food. However, consumers have a reduced trust in the food sector. This is complicated by a highly fragmented food sector, suffering from a lack of transparency. State-of-the-art analytical and biological methods, as well as systems for early detection of harmful substances in food, are essential for food safety. Digitalisation, analytics and biological data coupled with a data management processes will be instrumental for guaranteeing the safety of citizens and rekindling trust in the Food System.



6 Management of food system innovations

Innovation management is key for those who want to invent and develop sustainable, innovative solutions for the food sector, and simultaneously have an impact on the commercialization process. The goal is to develop and enhance an entrepreneurial and responsible mindset, as well as the skill to identify market needs and opportunities, and provide new and significant value for customers. The profile addresses the theory and practice of management for all levels of previous expertise, and specifically aims at translating managerial skills into food system innovations.



7 Innovative food processing

A critical part of the sustainable transformation of our food system is the processing of agricultural raw materials into foods. Innovative novel technology and holistic process designs are the basis of producing foods that are more environmental-friendly with fewer side streams. Innovative food processing elevates food processing beyond the state-of-the-art operations to create an overall higher food quality for an enhanced and more sustainable consumer experience.



Paths & Tracks

Enrolment at University of Madrid, Spain (UAM)



3 POSSIBLE PATHS



Precision nutrition, sustainable processing & AgFoodTech

1

7

INNOVATIVE FOOD PROCESSING

UAM Universidad Autónoma de Madrid



UAM Universidad Autónoma de Madrid



Precision nutrition, sustainable food processing & safety

2

3

TARGETED NUTRITION AND HEALTH MANAGEMENT

UAM Universidad Autónoma de Madrid



UAM Universidad Autónoma de Madrid



Precision nutrition, food business management & sustainable processing

3

3

TARGETED NUTRITION AND HEALTH MANAGEMENT

UAM Universidad Autónoma de Madrid



UAM Universidad Autónoma de Madrid

INSTITUTION

UNIVERSIDAD AUTONOMA DE MADRID
Spain (UAM)

OVERARCHING
EVENT

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Functional Foods and Precision Nutrition

MODULES

- Functional foods: design and validation
- Omics Technologies
- Personal Nutrition and Chronic diseases



INSTITUTION

LUND UNIVERSITY
Sweden (LU)

UNIVERSITY OF WARSAW
Poland (UW)

OVERARCHING
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Consumer driven sustainable food processing

Consumer driven sustainable food processing

MODULES

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.



INSTITUTION

UNIVERSITY OF HOHENHEIM
Stuttgart, Germany (UH OH)

UNIVERSITY OF TURIN
Italy (UNITO)

LUND UNIVERSITY
Sweden (LU)

OVERARCHING
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

AgriFood Science and Engineering

Food Safety of the whole value chain

Consumer driven sustainable food processing

MODULES

This track covers primary production, conversion and processing of value-added ingredients into innovative food products. You enrol in the obligatory module agFoodTech and select two elective modules from a pool of modules in food science and agricultural technology.

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

INSTITUTION

UNIVERSIDAD AUTONOMA DE MADRID
Spain (UAM)

OVERARCHING
EVENT

GRADUATE CONFERENCE
Master's thesis



Universidad Autónoma de Madrid

Enrolment at University of Warsaw, Poland (UW)



UNIVERSITY
OF WARSAW

3 POSSIBLE PATHS



Management in food value chain:
functional foods & food safety

1



Food innovation management:
functional compounds & precision
nutrition

2



Food innovation management:
agFood tech & future foods

3

6

MANAGEMENT OF
FOOD SYSTEM INNOVATIONS



6

MANAGEMENT OF
FOOD SYSTEM INNOVATIONS



6

MANAGEMENT OF
FOOD SYSTEM INNOVATIONS



INSTITUTION

ENROLMENT AT UNIVERSITY OF WARSAW
Poland (UW)

OVERARCHING
MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Food System Management

MODULES

- Leadership in Food Systems
- Marketing in Food Systems
- Management in Food Systems



INSTITUTION

UNIVERSIDAD AUTONOMA DE MADRID Spain (UAM)

UNIVERSITY OF TURIN Italy (UNITO)

UNIVERSITY OF HOHENHEIM Stuttgart, Germany (UHOH)

OVERARCHING
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Functional Foods and Precision Nutrition

Functional compounds in Food Systems

AgriFood Science and Engineering

MODULES

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.

The modules of this track focus on the description of functional components in food, their separation (extraction) from different sources (both raw and waste materials) and their valorisation in the production of functional foods and towards human health.

This track covers primary production, conversion and processing of value-added ingredients into innovative food products. You enrol in the obligatory module agFoodTech and select two elective modules from a pool of modules in food science and agricultural technology.



INSTITUTION

UNIVERSITY OF TURIN Italy (UNITO)

UNIVERSIDAD AUTONOMA DE MADRID Spain (UAM)

AARHUS UNIVERSITY Denmark (AU)

OVERARCHING
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Food Safety of the whole value chain

Functional Foods and Precision Nutrition

Future Foods

MODULES

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

INSTITUTION

ENROLMENT AT UNIVERSITY OF WARSAW
Poland (UW)

OVERARCHING
EVENT

GRADUATE CONFERENCE

Master's thesis



Enrolment at the University of Turin, Italy (UNITO)



UNIVERSITÀ DEGLI STUDI DI TORINO

3 POSSIBLE PATHS



Food safety, sustainable processing
& food business management

1

6

MANAGEMENT OF
FOOD SYSTEM INNOVATIONS

5

FOOD SAFETY, TRANSPARENCY,
TRACEABILITY



UNIVERSITÀ DEGLI STUDI DI TORINO



UNIVERSITÀ DEGLI STUDI DI TORINO



Food safety, food business
management & agFood tech

2

5

FOOD SAFETY, TRANSPARENCY,
TRACEABILITY

4

SUSTAINABLE PRODUCTION



UNIVERSITÀ DEGLI STUDI DI TORINO



UNIVERSITÀ DEGLI STUDI DI TORINO



Food safety,
precision nutrition & future foods

3

5

FOOD SAFETY, TRANSPARENCY,
TRACEABILITY



UNIVERSITÀ DEGLI STUDI DI TORINO



UNIVERSITÀ DEGLI STUDI DI TORINO

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF TURIN
Italy (UNITO)

OVERARCHING
MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Food safety of the whole value chain

MODULES

- Microbiological risks in the food chain
- Food safety management systems
- Food Toxicology



INSTITUTION

LUND UNIVERSITY
Sweden (LU)

UNIVERSITY OF WARSAW
Poland (UW)

**UNIVERSIDAD AUTONOMA
DE MADRID** Spain (UAM)

OVERARCHING
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

**Consumer driven
sustainable food processing**

**Food System
Management**

**Functional Foods
and Precision Nutrition**

MODULES

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.



INSTITUTION

UNIVERSITY OF WARSAW
Poland (UW)

UNIVERSITY OF HOHENHEIM
Stuttgart, Germany (UHOH)

AARHUS UNIVERSITY
Denmark (AU)

OVERARCHING
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

**Food System
Management**

**AgriFood Science
and Engineering**

Future Foods

MODULES

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.

This track covers primary production, conversion and processing of value-added ingredients into innovative food products. You enrol in the obligatory module agFoodTech and select two elective modules from a pool of modules in food science and agricultural technology.

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF TURIN
Italy (UNITO)

OVERARCHING
EVENT

GRADUATE CONFERENCE

Master's thesis



UNIVERSITÀ DEGLI STUDI DI TORINO

Enrolment at the University of Reading, UK (UOR)



University of Reading

3 POSSIBLE PATHS



Personalized nutrition,
food structure, quality & safety

1

5

FOOD SAFETY, TRANSPARENCY,
TRACEABILITY



Personalized nutrition, food structure,
quality & sustainable processing

2

3

TARGETED NUTRITION
AND HEALTH MANAGEMENT



Personalized nutrition, functional
foods and sustainable processing

3

3

TARGETED NUTRITION
AND HEALTH MANAGEMENT



INSTITUTION

ENROLMENT AT THE UNIVERSITY OF READING
UK (UOR)

OVERARCHING
MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Personalised Nutrition and the Consumer

MODULES

- Understanding and Influencing Consumer Behaviour (obl.)
- Electives: Nutrition Concepts
Lifestyle, Nutrigenetics and Personalised Nutrition
Microbes in Health and Disease



INSTITUTION

AARHUS UNIVERSITY
Denmark (AU)

UNIVERSITY OF TURIN
Italy (UNITO)

OVERARCHING
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Food structure and quality

Functional compounds in Food Systems

MODULES

This track is about the link between primary production, raw material and the impact on final food product quality inclusive sensory quality. It also elucidates the relations between the structure and the functional characteristics of foods, and the enzymatically catalyzed processes during food production.

The modules of this track focus on the description of functional components in food, their separation (extraction) from different sources (both raw and waste materials) and their valorisation in the production of functional foods and towards human health.



INSTITUTION

UNIVERSITY OF TURIN
Italy (UNITO)

LUND UNIVERSITY
Sweden (LU)

OVERARCHING
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Food Safety of the whole value chain

Consumer driven sustainable food processing

MODULES

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF READING
UK (UOR)

OVERARCHING
EVENT

GRADUATE CONFERENCE

Master's thesis



University of
Reading

Enrolment at the University of Hohenheim, Stuttgart, Germany (UHOH)



UNIVERSITÄT
HOHENHEIM

3 POSSIBLE PATHS



AgFood tech, functional
compounds & personalized nutrition

1

7

INNOVATIVE FOOD
PROCESSING



AgFood tech, food business
management & safety

2

5

FOOD SAFETY, TRANSPARENCY,
TRACEABILITY

4

SUSTAINABLE PRODUCTION



AgFood tech, functional
food design & future foods

3

7

INNOVATIVE FOOD
PROCESSING

4

SUSTAINABLE PRODUCTION

1

CIRCULAR FOOD SYSTEMS



UNIVERSITÄT
HOHENHEIM



UNIVERSITÀ DEGLI STUDI DI TORINO



UNIVERSITÄT
HOHENHEIM



UNIVERSITÄT
HOHENHEIM



UNIVERSITY
OF WARSAW



UNIVERSITÀ DEGLI STUDI DI TORINO



UNIVERSITÄT
HOHENHEIM



UNIVERSITÄT
HOHENHEIM



UNIVERSITÀ DEGLI STUDI DI TORINO



AARHUS UNIVERSITY



UNIVERSITÄT
HOHENHEIM

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF HOHENHEIM
Stuttgart, Germany (UHOH)

OVERARCHING
MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

AgriFood Science and Engineering

MODULE

This track covers primary production principles as well as conversion and processing to value added ingredients and innovative food products. The module AgFoodTech provides an introduction and overview to the track, complemented by two electives from a pool of modules from the fields of food science or agricultural technology.



INSTITUTION

UNIVERSITY OF TURIN
Italy (UNITO)

UNIVERSITY OF WARSAW
Poland (UW)

OVERARCHING
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

Functional compounds in Food Systems

Food System Management

MODULES

The modules of this track focus on the description of functional components in food, their separation (extraction) from different sources (both raw and waste materials) and their valorisation in the production of functional foods and towards human health.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.



INSTITUTION

UNIVERSITY OF READING
UK (UOR)

AARHUS UNIVERSITY
Denmark (AU)

UNIVERSITY OF TURIN
Italy (UNITO)

OVERARCHING
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Personalised Nutrition and the Consumer

Future Foods

Food Safety of the whole value chain

MODULES

This track will focus on an individual's nutritional needs and on dietary interventions based on personalised data such as phenotype and genotype. You get an understanding of the physiological, biochemical and molecular genetic basis of chronic non-communicable diseases, and of topical issues in nutritional sciences and how this relates to the consumer.

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

This track focuses on food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems.

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF HOHENHEIM
Stuttgart, Germany (UHOH)

OVERARCHING
EVENT

GRADUATE CONFERENCE

Master's thesis



**UNIVERSITÄT
HOHENHEIM**

Enrolment at the University of Lund, Sweden (LU)



LUND
UNIVERSITY

3 POSSIBLE PATHS



Sustainable food processing,
functional food design & future foods

1

4

SUSTAINABLE PRODUCTION



Sustainable food processing,
structure, quality and management

2

4

SUSTAINABLE PRODUCTION



Sustainable food processing,
consumer health & management

3

6

MANAGEMENT OF
FOOD SYSTEM INNOVATIONS

2

CONSUMER PRACTICES
AND PUBLIC ENGAGEMENT



INSTITUTION

ENROLMENT AT THE UNIVERSITY OF LUND
Sweden (LU)

OVERARCHING
MODULE

SPOC INTRODUCTION TO THE FOOD SYSTEM

TRACK TITLE

Consumer driven sustainable food processing

This track aims to provide an understanding of the interdisciplinary connections and tools of sustainable food processing to enable smart-systems, including their need in society and their environmental, economic and social impact.



INSTITUTION

**UNIVERSIDAD AUTONOMA
DE MADRID** Spain (UAM)

AARHUS UNIVERSITY
Denmark (AU)

UNIVERSITY OF READING
UK (UOR)

OVERARCHING
MODULE

SUMMER SCHOOL ENTREPRENEURSHIP AND INNOVATION IN THE FOOD SYSTEM

TRACK TITLE

**Functional Foods
and Precision Nutrition**

**Food structure
and quality**

**Public Health Nutrition
and the Consumer**

MODULES

In this track you acquire knowledge and skills in the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods and precision nutrition on maintaining or enhancing human health.

This track is about the link between primary production, raw material and the impact on final food product quality inclusive sensory quality. It also elucidates the relations between the structure and the functional characteristics of foods, and the enzymatically catalyzed processes during food production.

In this track you get the scientific background of public health nutrition and consumer choice, in particular the associations between diet and disease, the methods of nutritional epidemiology and public health nutrition interventions.



INSTITUTION

AARHUS UNIVERSITY
Denmark (AU)

UNIVERSITY OF WARSAW
Poland (UW)

OVERARCHING
MODULE

EMERGING TECHNOLOGIES BUSINESS CASE STUDY

TRACK TITLE

Future Foods

Food System Management

MODULES

This track gives you an insight into future sustainable food production of high value crops and novel animal-based food products including cell-based production, combined with food sensory science, innovation and product development in the food sector.

This track covers the most important areas related to organisation management and the value chain with modules on leadership, marketing and management in the Food System.

INSTITUTION

ENROLMENT AT THE UNIVERSITY OF LUND
Sweden (LU)

OVERARCHING
EVENT

GRADUATE CONFERENCE

Master's thesis





Who can apply?

Prior academic degree

A Bachelor of Science degree in Agricultural Sciences, Biological/Life Sciences, Food Science, Chemistry, Food Safety, Nutrition, and/or Economics and Management or any other BSc diploma (180 ECTS or equivalent), proving the knowledge in the fields listed.



English proficiency

Communicative competence in the English language, which is the medium of instruction for the entire programme, is a prerequisite.



Other criteria

The selection process is implemented on the basis of jointly developed criteria and procedures by the MFS Joint Admissions Board, in which all partner universities are represented.

Important criteria for selection are:

- > prior academic performance
- > entrepreneurial potential – your potential to effect innovative change in society – e. g. through effective interpersonal skills, creativity, and the ability to leverage resources to achieve quality results.

Check the **specific requirements for each of the paths** you are applying for.



How to apply?

1



Online application: Apply online! - EIT Food Master in Food Systems

2



Choose your study path based on your area(s) of interest

3



Submit all required documents

4



Screening of your application and selection process by MFS Board

5



Selection Interview

6



Communication of final decision
by MFS Board

In the application phase, you can **select up to ten study paths** from the offering. These are treated as your preferred choices for enrolment in the Masters programme. If an application is successful, enrolment is offered in one of those paths. You will receive the best possible offer in relation to your preferences.

Timeframe

	intake	extended intake
ALL UNIVERSITIES (except Reading)	NON-EU STUDENTS Deadline March 30 th	NON-EU STUDENTS Deadline June 25 th
READING	OVERSEAS STUDENTS Deadline March 30 th	OVERSEAS STUDENTS Deadline June 25 th
LUND	EU STUDENTS Deadline March 30 th	EU STUDENTS Deadline June 25 th
UNITO / UHOH UW / UAM	EU STUDENTS Deadline June 25 th	
READING	EARLY BIRD UK STUDENTS Deadline Feb 15 th	UK STUDENTS Deadline June 25 th
	UK STUDENTS Deadline March 30 th	



Subscription fee

Participation fees

ranging between €9,000 per academic year to €18,000 per academic year

Deposit fee

50% of first semester fee

After being accepted by the programme, you will be offered to accept or decline the enrollment.

When you accept the offer, you will be required to pay a deposit fee. The deposit fee will be deducted from the invoice for your first semester fee. If payment is not received within 7 days after accepting the offer, it is possible you will no longer be accepted within the programme. The deposit fee is non-refundable.

In case you receive a **scholarship**, the deposit fee will be adjusted accordingly to 50% of your first semester fee, with a minimum of 225€.



Scholarships

EIT Food offers **various scholarships to top talents** based on a combination of academic skills *(such as past performance, quality of previous education and university)*, professional background and affinity with innovation and entrepreneurship.

A **participation fee waiver** means you don't have to pay the participation fee or tuition fee to follow the programme. You will still have to pay for your own accommodation and travel to the universities in your path, and have to cover all other costs linked to your personal life, like insurances, health care, etc.

Partial participation fee waivers means only a part of your participation fee is waived, and it will require a deposit fee. You may apply for a scholarship when you have been accepted for one of your preferred study paths.

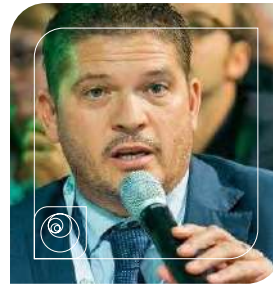
Educators

CHAIR STEERING COMMITTEE



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*Director of Education EIT Food
EIT Food Belgium*



Luca Cocolin

*Professor
University of Turin*



Marta Bertolino

*Associate Professor in Food
Science and Technology
University of Turin*



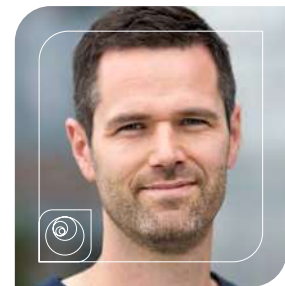
Marina Reguero Simón

*Education Project Manager
Universidad Autónoma
de Madrid*



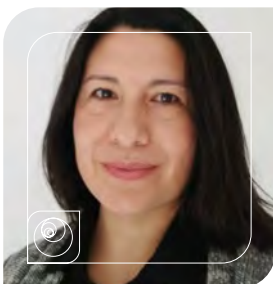
Maria-Luisa Duran

*Coordinator MSc
Food Systems
Universität Hohenheim*



Ulrik K. Sundekilde

*Assistant professor
Aarhus University*



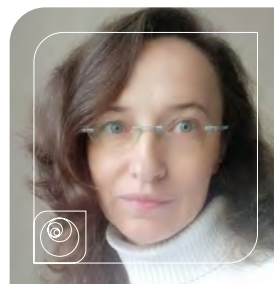
Claudia Lazarte, PhD

*Lecturer at Food
Technology, Engineering
and Nutrition Department
Lund University*



Emma Bennett

*Lecturer in Food
and Nutritional Sciences
University of Reading*



Katarzyna Kosowska

*Student Affairs
Coordinator
University of Warsaw*



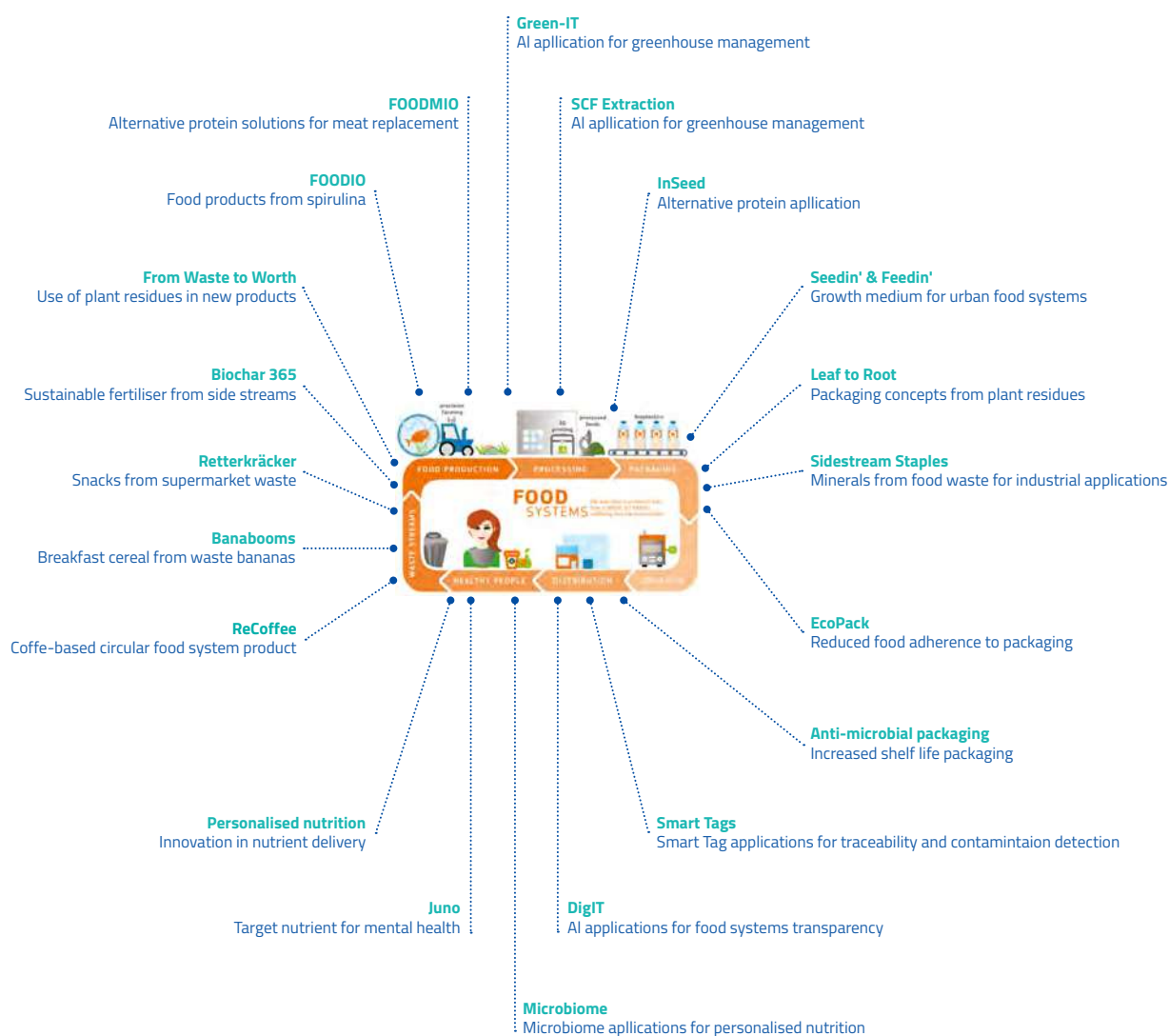
Lucia Debertol

*Student Experience
Advisor
Dalm Management
& Strategy Ltd*

COORDINATORS

Previous Master's projects

Master's student projects





Alumni

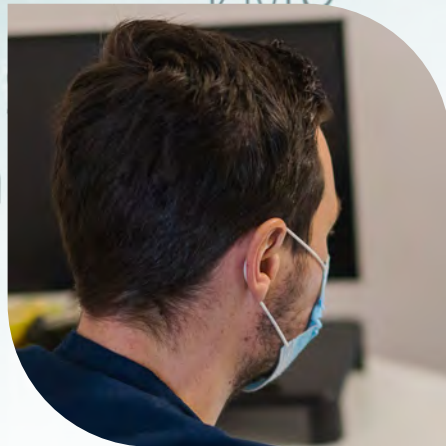
After completing your MFS journey, you will be invited to join the Alumni Community. EIT Food's Alumni Community provides an exclusive space for the members to:

- > connect and expand your **network** of fellow alumni start-ups & learners from the EIT Food programmes
- > receive **job and internship** opportunities
- > access **agrifood talent pool**
- > get invited to private **workshops and meetings**
- > design **your own event** in international teams
- > learn from **experts** and each other
- > **lead discussion** on food sustainability, trust and more



Coronavirus

KMU –
Wir unterstützen
in schweren



Covid measures

We ensure the continuity of our Master in Food Systems programme during the Covid-19 pandemic:

1

All universities are prepared to shift to **online forms of delivery and assessment** in response to pandemic-related restrictions. This can be different for different universities, so please check your preferred host university for the latest updates on teaching schedules.

2

We are **monitoring the situation** weekly, making sure that everyone is safe and that learnings and pathways can continue with as little disruption as possible.

3

The summer school is planned as a hybrid module with an online component and a final **face-to-face** meeting of the entire cohort; there will be real value in bringing everyone together and to experience the module jointly. However, we will also work on a fallback option that could be delivered online if restrictions prevent this.

4

We know that uncertainty can be quite a drain on the mental wellbeing, and therefore it is important to know that you are not alone: **you are part of a group** that is spread across Europe, and your fellow students and the teaching faculty and support staff at all the universities form a key support network.



Programme leads



Desi Vanrintel

Head of Education Services
@EIT Food



Andreas Glombitza-Cevey

MFS Academic Manager
@University of Hohenheim



www.eitfood.eu/education
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mail to: mfs@eitfood.eu



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