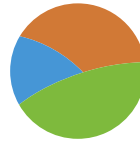


Food Technology

Bachelor  Velp (Arnhem), Holland



**van hall
larenstein**
university of applied sciences



Innovate in the world of food, marketing and technology

Could chewing gum with chocolate flavour or seaweed pasta be your idea? Whether you call yourself a foodie or want to contribute to global food issues, you will always find your way with this innovative English-spoken programme.

Become a creative food expert who develops and introduces new products to the international market. Or advise companies about the health impact of their products. Almost every day, you will find products in the supermarket that are even healthier, tastier and more innovative. Developments follow each other in quick succession and demand for variation continues to grow. There is also a growing demand for food technologists!

You will learn to analyse consumer behaviour and the health, safety and taste requirements of consumers. Subjects such as marketing and business administration will support you here. You will also gain knowledge of product processes and properties and of the impact of food on the human body. From day one, you will apply your knowledge in practice. From projects and laboratories to our team of committed (inter)national lecturers: everything and everyone is ready for you!

Please visit our website for more information:

www.vhluniversity.com/vt-velp



Degree

Upon graduation you will receive a Bachelor of Science degree. Our bachelor programmes are accredited by the Accreditation Organisation of the Netherlands and Flanders (NVAO).



Duration

4 years, starting in September



Language

English



Admission

A secondary school diploma is required, which is equivalent to the Dutch HAVO diploma, e.g. International Baccalaureate diploma or A-Levels. It is highly recommended your diploma has a final examination in chemistry and mathematics, but this is not a mandatory admission requirement. You need to prove your English proficiency by providing a certificate issued by selected language institutions (TOEFL 80/IELTS 6.0 or other equivalent certificates).



Analyses in the laboratory



Taste and quality research



Knowledge of ingredients



Excursions to companies



Innovative

Follow us:



[facebook.com/
FoodTechnologyVHL](https://www.facebook.com/FoodTechnologyVHL)



[instagram.com/hogeschool_vhl](https://www.instagram.com/hogeschool_vhl)



twitter.com/VHL_University



[youtube.com/vanhallarenstein](https://www.youtube.com/vanhallarenstein)

Example study programme

Year	Period 1	Period 2	Period 3	Period 4
1	Sector Analysis Food Products	Food Analysis Food Safety & Health	Quality Management Business Management	Innovation Product Development
2	Internship	Sensory Research Process Technology	Sustainable Entrepreneurship Food Ingredients	Food and Health Food Safety and Quality
3	Food Innovation Management Food Safety and Health		Internship	
4	Minor		Graduation project	

Specialisations

- Food Innovation Management
- Food Safety and Health

Studying in Holland

Holland is well known for being open-minded, tolerant and internationally oriented. Study and living costs are affordable and the quality of Dutch institutions is well-recognised. Off campus you can explore the picturesque nature areas that surround our site in Velp by foot or bike. Throughout the year there are several free festivals, markets and concerts where you can hang out with your friends and meet the locals. Amsterdam, The Hague, Berlin and Paris are only a short train journey away.

“The food industry is one of the largest industries in the world, and the international environment at Van Hall Larenstein allows us, in the future, to work everywhere in the world.”

Flavio Meola (from Italy), student



Come by for a visit!

We would be pleased to welcome you. In addition to our open days, VHL also organises orientation days, one-on-one conversations with students and lecturers, as well as other events. For the latest information and registration, please visit:



Facts and figures

15-20 lesson hours
per week

20-25 hours of weekly
self-study

Theory	Practice
50%	50%

Individual	Teamwork
65%	35%

These facts and figures give an estimate of the time you spend on your studies.

Potential professions

- Product developer
- Quality manager
- Marketing/sales manager
- Advisor on food health and safety
- Sensory (taste) researcher

The world is at your feet when you are a graduate student in Food Technology. You can work in the national and international market after your studies.



Questions?

Are you a future student and would you like to know more about this programme? Please contact us!

+31 (0)26 369 55 66

info@vhluniversity.com

www.vhluniversity.com