

“You are trained to recognize opportunities in problems”



Jannigje Commisariss
from *The Netherlands*
Financial Manager at
EQ International,
an events agency
specialising in equine events

“I really enjoyed my time at Van Hall Larenstein. I especially valued the opportunity to study abroad for four months, as it gave me a different perspective on the international equine industry. I also found that working hard and being committed is not just necessary when you are working with horses, but that it is just as important when you are in the business sector. Because Van Hall Larenstein really values independently minded students, I picked up all the skills I need to have in order to be a good and effective manager.”

Professional field:

Equine Sports & Business

Bachelor programme (BSc) | 4 years | English taught | Velp

Horse business is big business

In Europe, millions of people are active in the equine sector. Think of breeding, sport, leisure or business activities at all different levels. The equine industry is rapidly expanding throughout the world, and therefore, continues to professionalise as a sector. Western European countries, like the Netherlands, Germany and the UK, have become key players in this international field. These countries are highly recognised worldwide for the breeding and trading of sport horses as well as for their high level of sport performance and equine knowledge.

The increasing number of international transactions - sport horses, equine products and horse knowledge - demand internationally oriented people, who can combine their interest in horses with sound business knowledge. The sector needs individuals with the ability to analyse business performance, spot market opportunities and come up with innovations. To be successful in this field, you have to be able to convert results from scientific research into practical situations. Solid knowledge about horses and a constant focus on finding new solutions is required for this.

Equine Sports and Business strikes a balance between equine science and business knowledge. During this program you deal with topics such as nutrition, breeding, exercise physiology, training, rider physiology and psychology plus welfare and behaviour. In addition, subjects such as finance, managerial economics, management, marketing and international trade are important elements of the programme. Besides knowledge you also learn important skills like networking, advising, planning and organising.

Work placements

During the second year, you start with a work placement in an equine business of your choice. You spend the second half of the third year doing a work placement in a secondary or tertiary equine business. These are businesses you can also work for after your graduation; for example, commercial enterprises, trade organisations but also the National Equine Sport Federation (KNHS), event organising businesses, feed producers, breeding associations or equestrian magazines.

Career opportunities

As a professional in Equine Sports and Business, you will be qualified to work within a commercial business environment in the equine sector. Your specific knowledge of horses will enable you to communicate easily with all kinds of organisations in the equine industry as you are educated for a wide range of businesses and positions. Employment possibilities include organising events, working as a project leader, or as an advisor on horse related topics. You will also be able to deal with product management, sales, supply chain management, trade or business management.

Additional information

Would you like to keep your horse with you during your studies? If so, we can help you find a stable for your horse in the vicinity of Velp.

Bachelor of Food Technology

Creativity in the world of food, marketing and technology

Hardly a day goes by without new, better and healthier foods appearing in the shops. No-one can go without food; consumers' demands are always developing, and the authorities are always making new demands. It is therefore not surprising that 'quality' and 'innovation' are the most important words in the food sector - and no wonder it is vital to stay up to date!

As a food technologist, you need to think in terms of market, quality and business whilst developing new products. A fantastic challenge for creative, technically-minded 'foodies'! You will be able to deepen your knowledge of chemistry and economics, while you will also become absorbed in the fascinating world of microbiology, processing, nutrition, safety and health.

Could you become part of this dynamic and international world? Do you enjoy technological innovation? Would you embrace the challenge of creating safe and healthy products? Are you determined to maintain your personal development, but unable to choose between technology, management and food-marketing? No problem: as a student of Food Technology, you will be able to blend them all together!

This programme has a long history and an excellent reputation, with our international network proving invaluable to our students. The benefits continue when you graduate. There is no shortage of opportunities in the food sector. With so many producers, there are plenty of jobs for people whose knowledge of food safety, marketing and technology span the wide range of business sectors within the food industry.

Our graduates work as quality managers, product developers, project managers, process technologists and food safety advisors. Which is hardly surprising - your studies will have prepared you to excel in all of them.



Facts

Degree

The Bachelor of Food Technology (BSc) is accredited by the NVAO, the Accreditation Organisation of The Netherlands and Flanders.

Programme

Bachelor programme (BSc) | 4 years | English taught

Professional field

In the course of the study programme, you can focus on Food Innovation Management or Food Safety and Health.

“The more I study here, the more I love food!”



Teerapong Wongyao
from Thailand

Student of Food Technology

“The most interesting part of my studies is working in teams, and working on products in the labs and development room. I love developing products and analysing these products, and I love helping people to work faster. The more I study here, the more I love food! I plan to be a product developer in the future. I would like to do analysis and developing, preferably doing research. And to use my knowledge and experience to help my country develop. During my studies, I met a lot of nice people to talk to. It is easy to make new friends, people speak in a direct manner. My advice for future students is: try to make new friends as much as possible, friends for studying, friends for partying, friends for travelling. Your friends will help you for sure. Be friendly, open, and direct. Say yes, if you do understand, and say no, when you do not understand, this will help you learn faster.”



Professional field:

Food Innovation Management

Bachelor programme (BSc) | 4 years | English taught | Velp

The excitement of making new products

Try pouring some orange juice into a bowl of milk and let it sit for an hour or so. It will clot. It will not look very appetising and no one will want to buy it. But these days you can buy a drink in the shops that consists of precisely these ingredients. It does not clot, and it is a great commercial success. There is an enormous demand for new, sometimes unlikely products. Putting them all together takes a combination of skills - in food technology, management and marketing, which explains why “nutrition plus” is at the heart of Van Hall Larenstein’s programme focusing on food innovation. Consumers want ever-increasing variety. Luckily for them, the technical potential for satisfying their desires is growing fast. So while our programme starts by looking at the consumer, it then goes on to look at everything else: not just the market and the product, but quality, management and operational issues as well. But at no point does it ever forget the reason for being in this business: your customers’ satisfied expressions when they have enjoyed your product.

Work placements

In the second year you do a work placement of ten weeks. The second half of the third year you do an external work placement in a food company. This gives you a taste not only of typical duties and activities, but also of the practical and social skills that are essential to your chosen profession. Your graduation assignment takes place in a company, in the form of a project.

Career opportunities

You may work as a product developer, an innovation manager or a commercial technologist. Many of our graduates work for major food producers such as Unilever or Heinz. Others work for mediumsized firms in the industry like Droste, Mora or Campbell Soup Company.



Professional field:

Food Safety and Health

Bachelor programme (BSc) | 4 years | English taught | Velp

Health, quality, food poisoning - with food safety, it's all under control

The food industry is in constant development: new products and production processes go hand in hand with the ever increasing risks and dangers of the modern world. In order to improve public health, food production companies must adhere to the laws and regulations imposed by food safety authorities. For the final consumer, food safety concerns both short-term illnesses, such as food poisoning, and long-term ones, which can be life-threatening conditions such as diabetes and cardiovascular diseases.

The intersection of all these factors creates the need for specialised professionals in the field of food safety, quality and health. They will develop their understanding and knowledge of key quality and safety issues, as well as gain an insight into the increasingly complex relationship between food and health. If you choose to specialise in Food Safety and Health, you will be challenged to develop your social, political and ethical skills to the fullest, while you will also acquire the basic knowledge of microbiology and technology which will help you to succeed in this field.

Work placements

In the second year students do a work placement of ten weeks. In the second half of the third year, students can do an external work placement (and later even find a job) at international food companies such as Mars, Nestle, Coca Cola, Pepsi Co, Heinz, Avebe, DSM, as well as at small-scale companies in the field of food industry.

Career opportunities

Career opportunities for graduates lie in the field of management; you will be the ‘spider in the web’ for the organisation, linking technology, communication and research. You are likely to start out as a junior food safety specialist and later on you could for instance become a food safety manager, monitoring food safety in food production, which will make you responsible for creating high quality, safe and healthy products. Whether you prefer multinational companies such as Unilever, Heineken and Heinz or small regional producers, the workplace possibilities are vast.

“The need for safe, healthy and tasty food products is now bigger than ever”



Sabrina Schummelfeder
Alumna of Food Technology

“You hear more and more stories in the news about food-related scandals. In my opinion, food safety and health are topics which are becoming increasingly important in our society. I like the fact that the study programme I followed enables me to contribute to ensuring safer food for consumers. Currently I’m working as a consultant and interim quality manager at the food safety service provider KTBA Kwaliteitszorg. In this job I am involved in food safety on a daily basis. But there’s so much more that can be done within this sector. During my studies, I visited a number of food producing companies, both for excursions and in the course of work placements. What I noticed during these visits is that some companies really are very uninformed about food safety. This is an important task for Food Technology students - there’s plenty of work ahead of us!”