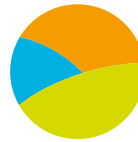


Food Technology

📍 Velp, Holland



**van hall
larenstein**
university of applied sciences



Developing the world of food, marketing and technology

Could chewing gum with chocolate flavour, healthy crisps or sugar-free biscuits be one of your ideas? Do you believe it is important that food is safe and of a high quality? Then this is the ideal educational programme for you! Use your ideas and enrol in the Food Technology programme. We educate you to become a quality manager, consultant or the creator of the latest, most successful food product of the future!

You will combine technology, product development and marketing. In addition, you will be communicating with clients, suppliers and supermarkets. You will think from the perspective of the consumer in terms of health, safety, marketing, product and quality. A fantastic challenge for 'foodies' with a technological and creative mind-set, with a focus on the requirements of consumers and producers.

By studying Food Technology, you will learn how to analyse food with subjects such as chemistry and microbiology, how to apply this knowledge in innovative solutions and how to sell them to consumers. Drop by for a visit some time to see what else we do in the Food Technology programme!

Please visit our website for more information:

www.vhluniversity.com



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



Language

English



Admission

The general admission requirement is a Secondary school diploma, International Baccalaureate diploma or A-Levels which are equivalent to the Dutch HAVO diploma. It is highly recommended that 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 550/IELTS 6.0, or other equivalent certificates).



Analyses in the laboratory



Taste and quality research



Knowledge of ingredients



Excursions to companies



Innovative

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

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.

“Both the theory and the internship created a bridge to a future in nutrition for me.”

Noknoi Lueangwisitkun (from Thailand), graduated



Meet us



Open day Velp

Larensteinselaan 26a, Velp

24th November 2018

16th February 2019

Webinar Food Technology

5th March 2019

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.

Tuition fee

European (EEA) students: € 2,083 per year

Non-European students: € 8,750 per year

Potential professions

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

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



You can also talk to us on Skype or meet us at a fair in your home country. Please go to www.vhluniversity.com for more information.



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Questions?

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

+31 (0)26 369 55 66

✉ info@vhluniversity.com

🌐 www.vhluniversity.com