

## **Home Economics and Nutritional Science (B. Sc.)**

Based on an applied multi-disciplinary scientific approach the degree programme qualifies graduates for work in the fields of nutrition, food science and home economics.

It enables graduates to plan, organise, present, document and evaluate service products for various target groups in profit and non-profit organisational settings as well as the processes of food development and production, quality and trade.

Furthermore, the graduates are trained to methodologically develop their basic skills and to critically evaluate and organise cooperation between various professions. The special focus is on customer oriented, high-quality services, which demand competences based on technology, economics, psycho-sociology, nutrition, environmental and health sciences for their optimal design.

The modules treat in particular: multidisciplinary basic sciences for the professional field; planning of applicable multi-disciplinary-based processes and products; management and organisation; practical work on projects; working conditions (sustainability, environment, health, safety, law, economics).

The key qualifications aim to deliver and promote social competences, team-oriented multi-disciplinary problem solving and learning strategies.