



UNIVERSITÄT
HOHENHEIM

Rektor

**Vierte Satzung zur Änderung der
Prüfungsordnung der Universität Hohenheim für
den Master-Studiengang Food Systems der
Fakultät Naturwissenschaften**

Nr. 1416 Datum: 27.07.2022

AMTLICHE MITTEILUNGEN

Vierte Satzung zur Änderung der Prüfungsordnung der Universität Hohenheim für den Master-Studiengang Food Systems der Fakultät Naturwissenschaften

Vom 27.07.2022

Auf Grund von § 32 Abs. 3, § 36 Abs. 1 und § 19 Abs. 1 S. 2 Nr. 9, § 60 Abs. 2 des Landeshochschulgesetzes (LHG) vom 1. Januar 2005 (GBl. S. 1 ff.) in der Fassung des Artikel 1 des Dritten Hochschulrechtsänderungsgesetzes vom 1. April 2014 (GBl. S. 99), zuletzt geändert durch Art. 7 der zehnten Verordnung des Innenministeriums zur Anpassung des Landesrechts an die geänderten Geschäftsbereiche und Bezeichnungen der Ministerien (10. Anpassungsverordnung) vom 21. Dezember 2021 (GBl. 2022 S. 1,2) hat der Senat der Universität Hohenheim am 06. Juli 2022 die nachstehende Änderungssatzung beschlossen

Der Rektor hat gemäß § 32 Abs. 3 S. 1 LHG am 27. Juli 2022 seine Zustimmung zu der Änderung der Prüfungsordnung erteilt.

Artikel 1

Die Prüfungsordnung der Universität Hohenheim für den Master-Studiengang der Fakultät Naturwissenschaften vom 12. Februar 2019 (veröffentlicht in den Amtlichen Mitteilungen der Universität Hohenheim Nr. 1206 vom 12. Februar 2019), zuletzt geändert am 23. Juli 2021 (veröffentlicht in den Amtlichen Mitteilungen der Universität Hohenheim Nr. 1357 vom 23. Juli 2021) wird wie folgt geändert:

1. § 24 Absatz 2, Satz 2 wird wie folgt neu gefasst:

Es besteht aus einer schriftlichen Masterarbeit und einer Verteidigung, deren Gewichtung an der Gesamtnote der Masterarbeit 10 % beträgt.

2. § 40 Absatz 6 wird wie folgt geändert:

- a) Die Sätze 3 und 4 werden gestrichen.
- b) Nach Satz 2 wird folgender Satz 3 neu eingefügt „Abschließend findet die Verteidigung der Masterarbeit statt“.

3. § 42 wird wie folgt geändert:

- a) In Satz 2 werden nach dem Wort „Notenumrechnung“ die Wörter „ist der Anlage zu entnehmen“ gestrichen und folgende Wörter werden neu eingefügt „wird jährlich zu einem festzulegenden Stichtag (i.d.R. im März) über alle Partneruniversitäten hinweg aktualisiert“.
- b) Folgende Sätze 3 und 4 werden neu eingefügt „Die Notenumrechnungstabelle gilt ab dem darauffolgenden Wintersemester für die jeweilig beginnende Studienkohorte und für die Dauer des gesamten Studiums. Nach Verabschiedung der Notenumrechnungstabelle durch das Konsortium wird diese dem Prüfungsamt übermittelt sowie im jeweils neuen Studienplan veröffentlicht“.

4. § 44 wird wie folgt geändert:

- a) Das Fachgebiet „Lebensmittelphysik und Fleischwissenschaft (150g)“ beim achten Aufzählungspunkt wird umbenannt in „Lebensmittelmateriawissenschaft (150g)“.
- b) Folgender zehnter Aufzählungspunkt wird ergänzt „Fg. Pflanzliche Lebensmittel (150d)“.

5. Die Anlage wird wie folgt neu gefasst:

Mögliche Pfade

	1. Semester	2. Semester	3. Semester	4. Semester
Option 1	Universität Hohenheim	University of Turin	University of Reading	Universität Hohenheim
Option 2	Universität Hohenheim	University of Warsaw	University of Turin	Universität Hohenheim
Option 3	Universität Hohenheim	University of Turin	University of Arhus	Universität Hohenheim

Tracks an den Partneruniversitäten

Universität	Bezeichnung	Inhalte	Module	Pflicht (P), Wahlpflicht (WP) Wahl (W)	ECTS	Teilnahme- voraussetzung
Universidad Autonoma de Madrid	Functional Foods and Precision Nutrition	The track will allow the students to acquire knowledge and skills related to the action/s and effect/s of bioactive food compounds on human health status. The students will explore novel entrepreneurial venues through the application of functional foods specifically designed for precision nutrition, for both healthy individuals and chronic diseases patients. This objective will be pursued through training on cutting-edge methods and techniques within the area of Molecular Nutrition and Foodomics in order to understand the role of functional foods on maintaining/enhancing human health in a personalized manner. Concepts linked to genetics and genomics will be introduced so the students can immerse into the most recent aspects of precision nutrition and explore their relevance on consumer welfare.	<ul style="list-style-type: none"> Personal Nutrition and Chronic diseases Omics Technologies Functional foods: design and validation 	WP WP WP	22,5	Basic knowledge in Food Science, Nutrition and/or Biology

University of Reading a	Personalised Nutrition and the Consumer	<p>The track will focus on an individual's nutritional needs and requirements, considering how dietary interventions could be developed, based on knowledge of personalized data such as phenotype (measurable physical and biological traits, e.g. BMI, cholesterol level) and genotype. The track will be taught from the viewpoint of the scientific evidence basis that links diet to health at a population level as well as an individual basis. It will provide students with an understanding of the physiological, biochemical and molecular genetic basis of chronic noncommunicable diseases, such as metabolic and cardiovascular diseases, to provide them with an understanding of topical issues in nutritional sciences and how this relates to the consumer</p>	<ul style="list-style-type: none"> • Understanding and influencing Consumer Behaviour • Microbes in Health and Disease • Nutrition Concepts • Lifestyle, Nutrigenetics and Personalised Nutrition 	<p>WP</p> <p>WP</p> <p>WP</p> <p>WP</p>	22,5	English language skills (IELTS 6.5 with no significant weakness). A background containing a significant element of chemistry and/or biological science
University of Reading b	Public Health Nutrition and the Consumer	<p>The track will focus on 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. The track will provide an understanding of the factors that influence food choice and behaviour in individuals, groups and populations. In addition, the specific issues associated with situations in which food choice is limited or controlled such as in hospitals and schools will be explored, plus the influence of commercial advertising and of healthy eating and other campaigns will be explored. The track will also include a food product re-formulation project to increase the nutritional quality of food product and assess how nutritional information is communicated to the general public.</p>	<ul style="list-style-type: none"> • Nutrition Communication and Professional Practice • Food product re-formulation • Public Health Nutrition and Consumer Food Choice 	<p>WP</p> <p>WP</p> <p>WP</p>	22,5	General: Good English language skills (IELTS 6.5 with no significant weakness). A background containing a significant element of food science and/or nutrition.

University of Warsaw	Food System Management: Building Responsible, Consumer-Centric Organisations and Value Chains	<p>The track will focus on designing innovative and sustainable value chains for the Food System. Furthermore, development of new products and introduction in the Food Market (based on Design Thinking) will be considered.</p> <p>The Project Management Process (based on PM tools) for the Food System will be outlined additionally.</p>	<ul style="list-style-type: none"> • Leadership in Food System • Marketing in Food System • Management in Food System 	<p>WP</p> <p>WP</p> <p>WP</p>	22,5	Basic knowledge about the food system (types of organizations in the company's environment, legal conditions, basic economic rules, general orientation about the main market players in this sector) Basic knowledge about management (basic management functions and tools to implement these functions)
University of Turin a	Food safety of the whole value chain	<p>The main subjects covered in the track will be the food safety of the whole chain from production to consumption, with insights of foodborne pathogens physiology and virulence, food toxicology, food safety management systems. Problem solving exercise will be carried out in the field of food safety.</p>	<ul style="list-style-type: none"> • Microbiological risks in the food chain • Food safety management systems • Food Toxicology 	<p>WP</p> <p>WP</p> <p>WP</p>	22,5	Basic knowledge of food microbiology
University of Turin b	Functional compounds in Food Systems	<p>In this track, the students will acquire knowledge related to the most important functional compounds in foods. Functionality will be referred to both the effect that those compounds can have to human health, but also to the food itself. As a matter of fact, foods (and food side streams) contain a number of functional compounds which can be used in food preparation to reach specific technological objectives (protection from oxidation, water retention, structure, etc.). The modules will focus on the description of those "active" components, their separation (extraction) from different sources (both raw and waste materials) and their valorization in the production of functional foods and towards human health.</p>	<ul style="list-style-type: none"> • Functional compounds and nutrition • Functional compounds applied to food processes • Natural sources and green extraction technologies to obtain bioactive compounds 	<p>WP</p> <p>WP</p> <p>WP</p>	22,5	-

University of Aarhus a	Future Foods	This track will bring the student close to future foods on society, consumer, sensory and molecular level. It will give the student insight in 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.	<ul style="list-style-type: none"> • Food, consumer and innovation • Future animal-based food • Innovative and organic production of fruits and vegetables • Project work in sensory science 	WP WP WP WP	22,5	A scientific, food, agricultural, technical-scientific or medical scientific bachelor degree with molecular biology or biochemistry at a level of 10-15 ECTS is recommended as well as basic knowledge of Food Science.
University of Aarhus b	Food Structure and Quality	The track focus on the linkage between primary production, raw material and the impact on final food product quality inclusive sensory quality. It aims to elucidate the genetic and the production factors in the primary production that are of significance for the quality of the raw material and its suitability for further processing of food and food products. Furthermore, the track elucidates the relations between the structure and the functional characteristics of foods, and give the student knowledge of enzymatically catalyzed processes of significance for food production, and the interaction between food enzymes and the resulting food structure and texture.	<ul style="list-style-type: none"> • Food structure and enzymes • Food quality and technology • Project work in sensory science 	WP WP WP	22,5	Molecular Biology or Biochemistry at a level of 10-15 ECTS is recommended as well as a basic knowledge of Food Science
Lund Universitya	Consumer driven sustainable food processing	The 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. The track will introduce concepts of food production through efficient use of biomass and energy, through the whole production chain taking into account societal and consumer perspectives. Students will get an increased understanding of food processing with significant waste reduction along the food value chain, including packaging and logistics, as well as healthy and high quality food production. The students will be able to understand and react according to future trends in sustainable food processing.	<ul style="list-style-type: none"> • Sustainable food processing and packaging • Food engineering • Packaging logistics • Packaging Material Science 	WP WP WP WP	22,5	

Lund University b	Consumer driven sustainable food processing	The 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. The track will introduce concepts of food production through efficient use of biomass and energy, through the whole production chain taking into account societal and consumer perspectives. Students will get an increased understanding of food processing with significant waste reduction along the food value chain, including packaging and logistics, as well as healthy and high quality food production. The students will be able to understand and react according to future trends in sustainable food processing.	<ul style="list-style-type: none"> • The relation of the food industry towards society and consumer • Food formulation and product development • Sustainable food processing and packaging 	WP WP WP	22,5	
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6. Wird künftig im Studienplan der jeweiligen Kohorte veröffentlicht.

UniTO	UoR	AU	LU	UHOH	UAM	UW
30 cum laude	70-100	12	5	1 sehr gut	9.5 - 10.00 SB - Sobresaliente	4.91 - 5.00 bdb! (excellent)
30				1,3	9.0 - 9.4 SB - Sobresaliente	4.61 - 4.90 bdb (very good)
28-29	65-69	10	4	1,7	8.5 - 8.9 NT - notable	4.41 - 4.60 db+ (better than good)
27				2	8.0 - 8.4 NT - notable	4.21 - 4.40 db+ (better than good)
25-26	60-64	7		2,3	7.5 - 7.9 NT - notable	4.00 - 4.20 db (good)
24				2,7	7.0 - 7.4 NT - notable	3.81 - 4.00 db (good)
22-23	55-59	4	3	3.0	6.5 - 6.9 AP - aprobado	3.61 - 3.80 dst+ (satisfactory plus)
20-21				3,3	6.0 - 6.4 AP - aprobado	3.41 - 3.60 dst+ (satisfactory plus)

19	50-54	2		3,7	5.5 - 5.9 AP - aprobado	3.21 - 3.40 dst (satisfactory)
18				4 ausreichend	5.0 - 5.4 AP - aprobado	3.00 - 3.20 dst (satisfactory)
0-17	0-49	0	fail	>4.0 nicht ausreichend	0 - 4.9 SS - suspense	<3.0 ndst (fail)
		-3				

* Bei Punktespannen, die mehrere Notenstufen umfassen, wird stets die beste Note vergeben.

Artikel 2 Inkrafttreten

(1) Diese Änderungen gelten ab dem Wintersemester 2022/2023 für alle Studierenden, soweit nachfolgend nicht etwas Anderes bestimmt ist.

(2) Studierende, die ihr Studium im Master-Studiengang „Food Systems“ bereits vor dem Wintersemester 2022/2023 begonnen haben, beenden ihr Studium nach den bisherigen Regelungen mit folgenden Maßgaben.

a. Für die Studierenden mit Studienbeginn im WS19/20 gelten die bisherigen Pfade, wobei die ursprüngliche Pfadzuweisung beibehalten wird:

	1. Semester	2. Semester	3. Semester	4. Semester
Option 1	Universität Hohenheim	University of Reading	University of Warsaw	Universität Hohenheim
Option 2	Universität Hohenheim	University of Reading	Universidad Autonoma de Madrid	Universität Hohenheim
Option 3	Universität Hohenheim	Queen's University of Belfast	Universidad Autonoma de Madrid	Universität Hohenheim

b. Für die Studierenden mit Studienbeginn im WS 20/21 gelten die bisherigen Pfade, wobei die ursprüngliche Pfadzuweisung beibehalten wird:

	1. Semester	2. Semester	3. Semester	4. Semester
Option 1	Universität Hohenheim	University of Warsaw	Universidad Autonoma de Madrid	Universität Hohenheim
Option 2	Universität Hohenheim	Universidad Autonoma de Madrid	Queen's University of Belfast	Universität Hohenheim
Option 3	Universität Hohenheim	University of Turin	University of Reading	Universität Hohenheim

c. Für die Studierenden mit Studienbeginn im WS 21/22 gelten die bisherigen Pfade, wobei die ursprüngliche Pfadzuweisung beibehalten wird:

	1. Semester	2. Semester	3. Semester	4. Semester
Option 1	Universität Hohenheim	University of Turin	University of Aarhus	Universität Hohenheim
Option 2	Universität Hohenheim	University of Turin	University of Reading	Universität Hohenheim
Option 3	Universität Hohenheim	University of Warsaw	University of Aarhus	Universität Hohenheim

d. Ein Wechsel des Tracks ist auf Antrag gemäß § 40 (4) möglich.

(3) Da die Queen's University of Belfast ab dem WS 22/23 nicht mehr Teil des Konsortiums sein wird, werden die Tracks „Food integrity of the supply chains“ in der Variante a und b ab diesem Zeitpunkt nicht mehr angeboten. Studierende, die den Track gemäß Pfadzuweisung vor dem WS 22/23 begonnen haben, schließen diesen unter folgenden Maßgaben ab:

Universität	Bezeichnung	Inhalte	Module	P/WP/W	ECTS	Teilnahmevoraussetzung
Queen's University of Belfast a	Food integrity of the supply chains. Applied and advanced systems for food control	The track will cover from the environment to the consumer with an emphasis on incorporating new innovations with emerging technologies and how to design those get approval and acceptance for implementation.	<ul style="list-style-type: none"> Food Safety, Health and Disease Advanced Food Bioanalysis Advanced research skills 	WP WP WP	22,5	-
Queen's University of Belfast b	Food integrity of the supply chains. Applied and advanced systems for food control	The track will cover from the environment to the consumer with an emphasis on incorporating new innovations with emerging technologies and how to design those get approval and acceptance for implementation.	<ul style="list-style-type: none"> Agri-Food Traceability and Fraud Entrepreneurship for Food Advanced research skills 	WP WP WP	22,5	

Stuttgart, den 27.07.2022

gez.

Professor Dr. Stephan Dabbert

-Rektor-