Programme-specific Section of the Curriculum for the MSc Programme in Food Innovation and Health at the Faculty of Science, University of Copenhagen 2012 (Revideret 2017)

Contents

1 Title, affiliation and language ................................................................. 2
   1.1 Title ........................................................................................................ 2
   1.2 Affiliation ............................................................................................... 2
   1.3 Corps of external examiners .................................................................. 2
   1.4 Language ............................................................................................... 2

2 Academic profile ....................................................................................... 2
   2.1 Purpose .................................................................................................. 2
   2.2 General programme profile .................................................................... 2
   2.3 General structure of the programme ..................................................... 2
   2.4 Career opportunities ............................................................................. 2

3 Description of competence profiles .......................................................... 3
   3.1 Competence profile .............................................................................. 3

4 Admission requirements ............................................................................ 4
   4.1 Applicants with a Bachelor’s degree in Food Science ............................ 4
   4.2 Applicants with a Bachelor’s degree in Food Science ............................ 4
   4.3 Applicants with a closely related Bachelor’s degree ............................... 4
   4.4 Applicants with a related Bachelor’s degree ......................................... 4
   4.5 Other applicants .................................................................................. 5
   4.6 Language requirements ........................................................................ 5

5 Prioritisation of applicants ....................................................................... 5

6 Structure of the programme ..................................................................... 5
   6.1 Programme components ..................................................................... 5

7 Exemptions ................................................................................................. 7

8 Commencement etc. .................................................................................. 7
   8.1 Validity .................................................................................................. 7
   8.2 Transfer .................................................................................................. 7
   8.3 Amendment ........................................................................................... 7

Appendix 1 Tables ......................................................................................... 8
Appendix 2 Interim arrangements ................................................................. 9
Appendix 3 Description of objectives for the thesis ..................................... 13
1 Title, affiliation and language
A shared section that applies to all BSc and MSc Programmes at the Faculty of Science is linked to this programme-specific curriculum.

1.1 Title
The MSc Programme in Food Innovation and Health leads to a Master of Science (MSc) in Food Innovation and Health with the Danish title: Cand.scient. (candidatus/candidata scientiarum) i fødevareinnovation og sundhed.

1.2 Affiliation
The programme is affiliated with the Study Board of Food, Human Nutrition and Sports, and the students can both elect, and be elected, to this study board.

1.3 Corps of external examiners
The following corps of external examiners is used for the central parts of the MSc Programme:
• Corps of External Examiners for Food Science (levnedsmiddelvidenskab).

1.4 Language
The language of this MSc Programme is English.

2 Academic profile
2.1 Purpose
The purpose of the MSc in Food Innovation and Health programme is to educate graduates on a basis of natural and nutritional sciences that are able to independently apply, develop and communicate knowledge in the cross-field between food, health and innovation. To do so, graduates will be educated in innovation, entrepreneurship, food science and elements of social science. The education is research-based, has a high academic level and is interdisciplinary.

2.2 General programme profile
The programme comprises of the following main subjects: A scientific approach to gastronomy in theory and practice, food chemistry and culinary techniques, basic nutrition, consumer preferences and behaviour, sensory science, food and meals in a cultural and societal context, as well as innovation and entrepreneurship. The skills acquired throughout the initial courses in the programme are combined in a thematic course and in the MSc thesis. Through lectures, project work and cases, the students acquire academic and practical knowledge as well as analytical and methodological qualifications.

Food innovation and health are the key subject areas of the programme.

2.3 General structure of the programme
The MSc Programme is set at 120 ECTS.

There are no defined specialisations in this programme.

2.4 Career opportunities
The MSc Programme in Food Innovation and Health qualifies students to become professionals within business functions and/or areas such as:
• A PhD programme
• Product development, innovation and consultancy in companies (both large and small scale producers), institutions, mass caterers within the food sector.
To start up new business ventures.
Advice companies in the food sector.
Teaching and research in the field of gastronomy, health and innovation.

3 Description of competence profiles
Students following the MSc Programme acquire the knowledge, skills and competences listed below. Students will also acquire other qualifications through elective subject elements and other study activities.

3.1 Competence profile
On completion of the programme, an MSc in Food Innovation and Health has acquired the following:

Knowledge about:
- The scientific methodologies and theories used in the disciplines of the programme.
- Innovation and entrepreneurship in relation to food product development.
- The metabolic and physiological functions of nutrients and other bioactive food components.
- Consumer oriented innovation on food products and related services
- Key social and cultural aspects that influence people’s relationship to food.
- Gastronomy as a scientific discipline, including culinary techniques at a practical and theoretical level.
- Ethical and scientific issues, including good practice in human testing and during laboratory work.

Skills in/to:
- Apply qualitative and quantitative study designs and techniques used within social science and sensory science in relation to food and health.
- Assess key methodologies in the fields related to food studies with regard to validity, reliability and applicability.
- Conduct consumer-centered research in relation to food and to profile consumer segments.
- Assess the quality of products and raw materials on the basis of gastronomic, sensory and nutritional principles.
- Apply knowledge about bioactive components, appetite and metabolism to optimise nutritional and/or functional aspects of food products and diet.
- Apply the principles of innovation and entrepreneurship in business development.
- Involve stakeholders in innovation processes and communicate ideas to decision makers.
- Apply design thinking principles to the development of novel food products.
- Communicate own specialist knowledge clearly and precisely – in writing and orally – to various target groups.

Competences in/to:
- Plan and implement innovation and its related processes in relation to food and health.
- Synthesise and test theories, principles and research findings in relation to food and health.
- Facilitate communication and understanding between scientists, gastronomers and industry partners.
- Understand and evaluate consumer behaviour in relation to food and meal acceptance.
- Develop new palatable, sustainable and healthy food products, food services and meals.
- Work independently and cooperate both within and across disciplines.
- Critically assess scientific literature in the fields relevant to food innovation and health.
- Independently assess and organise own learning processes and assume responsibility for own professional development with a view to life-long learning.

4 Admission requirements
With a Bachelor’s degree in Food Science with the Food, Health and Nutrition subject-specific course package from the University of Copenhagen the student is granted reserved access and guaranteed a place on the MSc Programme in Food Innovation and Health if the student applies before the application deadline during the first application period after the completion of the Bachelor’s degree.

4.1 Applicants with a Bachelor’s degree in Food Science
 Applicants with a Bachelor’s degree in Food Science with the Food, Health and Nutrition subject-specific course package from the University of Copenhagen are directly academically qualified for admission to the MSc programme in Food Innovation and Health.

4.2 Applicants with a Bachelor’s degree in Food Science
 Applicants with a Bachelor’s degree in Food Science with the Food Quality and Technology subject-specific course package from the University of Copenhagen with a minimum of 120 ECTS within the area of science may also be admitted if their programme includes all of the following:

Biochemistry (including laboratory work) equivalent in content to the SCIENCE course:
- LKEB10077U Biokemi 1 7.5 ECTS

Physiology equivalent in content to the SCIENCE course:
- NNEB15012U Menneskets fysiologi 7.5 ECTS

Statistics equivalent in content to the SCIENCE course:
- LMAB10069U Statistisk dataanalyse 1 7.5 ECTS

4.3 Applicants with a closely related Bachelor’s degree
 Applicants with a Bachelor’s degree in Food Science or Nutrition and Health from other Danish or international universities with a minimum of 120 ECTS within the area of science may also be admitted if their programme includes all of the following:

Biochemistry (including laboratory work) equivalent in content to the SCIENCE course:
- LKEB10077U Biokemi 1 7.5 ECTS

Physiology equivalent in content to the SCIENCE course:
- NNEB15012U Menneskets fysiologi 7.5 ECTS

Statistics equivalent in content to the SCIENCE course
- LMAB10069U Statistisk dataanalyse 1 7.5 ECTS

4.4 Applicants with a related Bachelor’s degree
 Applicants with a Bachelor’s degree with a minimum of 120 ECTS within the area of science from the University of Copenhagen or other Danish or international universities may be admitted if their programme includes the following:

Biochemistry (including laboratory work) equivalent in content to the SCIENCE course:
- LKEB10077U Biokemi 1 7.5 ECTS
Physiology equivalent in content to the SCIENCE course:

- NNEB15012U  *Menneskets fysiologi*  7.5 ECTS

Statistics equivalent in content to the SCIENCE course

- LMAB10069U  *Statistisk dataanalyse 1*  7.5 ECTS

4.5 Other applicants

The Faculty may also admit applicants who, after an individual academic assessment, are deemed to possess educational qualifications equivalent to those required in Subclauses 4.1-2.

4.6 Language requirements

4.6.1 Applicants from Nordic universities

Applicants with a Bachelor’s degree from Nordic Universities must as a minimum document English language qualifications comparable to a Danish upper secondary school English B level.

4.6.2 Non-Nordic applicants

Applicants with a non-Nordic Bachelor’s degree must be able to document English proficiency corresponding to an IELTS test score of minimum 6.5 or a TOEFL test score of minimum 83 (Internet-based).

5 Prioritisation of applicants

If the number of qualified applicants to the programme exceeds the number of places available, applicants will be prioritised as follows:

1) Applicants with a Bachelor’s degree in Food Science with the Food, Health and Nutrition subject-specific course package from the University of Copenhagen seeking admission by way of direct extension of their completed BSc programme.

2) Applicants with a Bachelor’s degree in Food Science with the Food, Health and Nutrition subject-specific course package from the University of Copenhagen.

3) Applicants with a Bachelor’s degree in Food Science with the Food, Quality and Technology subject-specific course package from the University of Copenhagen.

4) Applicants with a Bachelor’s degree in Food Science, Nutrition and Health or a related Bachelor’s degree from other Danish or international universities with a minimum of 120 ECTS within the area of science.

5) Other applicants.

If the number of qualified applicants within a category exceeds the number of places available, applicants will be prioritised according to the following criteria (listed in prioritised order):

- Total number of ECTS within the area of science
- Total ECTS in biochemistry, physiology and statistics
- Total ECTS in biochemistry, physiology and statistics multiplied by the grade point average of the courses within this subject area.

6 Structure of the programme

The compulsory subject elements, restricted elective subject elements and the thesis constitute the central parts of the programme (Section 21 of the Ministerial Order on Bachelor and Master’s Programmes (Candidatus) at Universities).

6.1 Programme components

The programme is set at 120 ECTS and consists of the following:
- Compulsory subject elements, 67.5 ECTS.
- Restricted elective subject elements, 7.5 ECTS.
- Elective subject elements, 15 ECTS.
- Thesis, 30 ECTS.

### 6.1.1 Compulsory subject elements

All of the following subject elements are to be covered (67.5 ECTS):

<table>
<thead>
<tr>
<th>Subject Code</th>
<th>Subject Name</th>
<th>Block</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFOK13004U</td>
<td>Food Science and Culinary Techniques</td>
<td>Block 1</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>LLEK10264U</td>
<td>Nutrition Physiology</td>
<td>Block 1</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK16000U</td>
<td>Food Consumer Research</td>
<td>Block 1</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK14031U</td>
<td>Thematic Course in Food Innovation and Health</td>
<td>Block 2</td>
<td>15 ECTS</td>
</tr>
<tr>
<td>NNEK16003U</td>
<td>Bioactive Food Components and Health</td>
<td>Block 2</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>LLEK10257U</td>
<td>Food Choice and Acceptance</td>
<td>Block 2</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NIFK14026U</td>
<td>Entrepreneurship and Innovation</td>
<td>Block 4</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>LLEK10297U</td>
<td>The Sociology of Food Consumption</td>
<td>Block 4</td>
<td>7.5 ECTS</td>
</tr>
</tbody>
</table>

### 6.1.2 Restricted elective subject elements

7.5 ECTS are to be covered as subject elements from the following list:

<table>
<thead>
<tr>
<th>Subject Code</th>
<th>Subject Name</th>
<th>Block</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LLEK10294U</td>
<td>Design of Experiments and Optimization</td>
<td>Block 1</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK14019U</td>
<td>Microbiology of Fermented Foods and Beverages</td>
<td>Block 1</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>LFKK10278U</td>
<td>Project Management</td>
<td>Block 3</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK14002U</td>
<td>Yeast Physiology and Applications</td>
<td>Block 3</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NNEK17000U</td>
<td>Laboratory Methods in Nutrition</td>
<td>Block 3</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK15012U</td>
<td>Meat Products and Innovation</td>
<td>Block 4</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK15010U</td>
<td>Food Ingredients and Structure Design</td>
<td>Block 4</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK16002U</td>
<td>Aroma - the Chemistry behind Odour</td>
<td>Block 5</td>
<td>7.5 ECTS</td>
</tr>
</tbody>
</table>

### 6.1.3 Elective subject elements

15 ECTS are to be covered as elective subject elements.

All subject elements at MSc level may be included as elective subject elements in the MSc Programme.

BSc subject elements corresponding to 15 ECTS may be included in the MSc Programme.

Projects outside the course scope may be included in the elective section of the programme with up to 15 ECTS. The regulations are described in Appendix 5 to the shared section of the curriculum.

Projects in practice may be included in the elective section of the programme with up to 15 ECTS. The regulations are described in Appendix 4 to the shared section of the curriculum.

### 6.1.4 Thesis

The MSc Programme in Food Innovation and Health includes a thesis corresponding to 30 ECTS, as described in Appendix 2 to the shared curriculum. The thesis must be written within the academic scope of the programme.

### 6.1.5 Academic mobility

The curriculum makes it possible to follow subject elements outside the Faculty of Science.

The academic mobility in the MSc Programme in Food Innovation and Health is placed in block 3+4 of the 1st year.
Academic mobility requires that the student follows the rules and regulations regarding pre-approval and credit transfer.

In addition the student has the possibility to arrange similar academic mobility in other parts of the programme.

7 Exemptions
In exceptional circumstances, the study board may grant exemptions from the rules in the curriculum specified solely by the Faculty of Science.

8 Commencement etc.
8.1 Validity
This subject specific section of the curriculum applies to all students enrolled in the programme – see however Appendix 2.

8.2 Transfer
Students enrolled on previous curricula may be transferred to the new one as per the applicable transfer regulations or according to an individual credit transfer by the study board.

8.3 Amendment
The curriculum may be amended once a year so that any changes come into effect at the beginning of the academic year. Amendments must be proposed by the study board and approved by the Dean.

Notification about amendments that tighten the admission requirements for the programme will be published online at www.science.ku.dk one year before they come into effect.

If amendments are made to this curriculum, an interim arrangement may be added if necessary to allow students to complete their MSc Programme according to the amended curriculum.
# Appendix 1 Tables

## Table – MSc Programme in Food Innovation and Health (For students admitted September)

<table>
<thead>
<tr>
<th></th>
<th>Block 1</th>
<th>Block 2</th>
<th>Block 3</th>
<th>Block 4</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1st year</strong></td>
<td>Food Science and Culinary Techniques</td>
<td>Bioactive Food Components and Health</td>
<td>Elective</td>
<td>The Sociology of Food Consumption</td>
</tr>
<tr>
<td></td>
<td>Nutrition Physiology</td>
<td>Food Choice and Acceptance</td>
<td>Elective</td>
<td>Entrepreneurship and Innovation</td>
</tr>
<tr>
<td><strong>2nd year</strong></td>
<td>Restrictive elective</td>
<td>Thematic Course in Food Innovation and Health</td>
<td>Thesis</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Food Consumer Research</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Compulsory | Restricted elective | Elective | The table illustrates the recommended academic progression. The student is allowed to plan an alternative progression within the applicable rules. |
Appendix 2 Interim arrangements

The Shared Section of the BSc and MSc Curricula for Study Programmes applies to all students.

The interim arrangements below only consist of parts where the current curriculum differs from the rules and regulations that were previously valid. Therefore, if information about relevant rules and regulations are missing, it can be found in the curriculum above.

1 General changes for students admitted in the academic year 2016/17

Students admitted to the MSc Programme in the academic year 2016/17 must finish the programme as listed in the curriculum above with the following exceptions.

Restricted elective subject elements

7.5 ECTS are to be covered as subject elements from the following list:

- Restricted elective subject elements offered as part of this curriculum (see above)
- NFOK14023U  Hygiene and Sanitation  Discontinued*  7.5 ECTS

* See course specific changes below.

2 General changes for students admitted in the academic year 2015/16

Students admitted to the MSc Programme in the academic year 2015/16 must finish the programme as listed in the curriculum above with the following exceptions.

Structure of the programme

Students admitted to the MSc programme in the academic year 2015/16 had the possibility of being admitted in February (winter).

The programme consists of the following:

- Compulsory subject elements, 67.5 ECTS.
- Restricted elective subject elements, 7.5 ECTS.
- Elective subject elements, 15 ECTS.
- Thesis, 30 ECTS.

Table – MSc Programme in Food Innovation and Health* - admitted 2015/16 (winter)

<table>
<thead>
<tr>
<th></th>
<th>Block 3</th>
<th>Block 4</th>
<th>Block 1</th>
<th>Block 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st year</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td>The Sociology of Food Consumption</td>
<td>Food Science and Culinary Techniques</td>
<td>Thematic Course in Food Innovation and Health</td>
</tr>
<tr>
<td>Bioactive Components and Health**</td>
<td></td>
<td>Entrepreneurship and Innovation</td>
<td>Nutrition Physiology</td>
<td></td>
</tr>
<tr>
<td>2nd year</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Restricted elective</td>
<td></td>
<td>Elective</td>
<td>Food Consumer Research</td>
<td>Food Choice and Acceptance</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Thesis</td>
<td></td>
</tr>
</tbody>
</table>

*This table is only relevant for students who begin the MSc Programme in February.
**If 5 or fewer than 5 students register for the subject element Bioactive Components and Health a written assignment will replace the course.
Restricted elective subject elements
7.5 ECTS are to be covered as subject elements from the following list:

- NFOK15011U Food Quality Management and Control Block 1 7.5 ECTS
- NFOK14023U Hygiene and Sanitation Block 1 7.5 ECTS
- LLEK10294U Design of Experiments and Optimization Block 1 7.5 ECTS
- NFOK14019U Microbiology of Fermented Foods and Beverages Block 1 7.5 ECTS
- LFKK10278U Project Management Block 3 7.5 ECTS
- NFOK14021U Food Enzymes and Applications Block 4 7.5 ECTS

2 General changes for students admitted in the academic year 2014/15 or 2013/14
Students admitted to the MSc Programme in the academic year 2014/15 or 2013/14 must finish the programme as listed in the curriculum above with the following exceptions.

Structure of the programme
For students admitted in the academic year 2014/15 or 2013/14 the programme consists of the following:
- Compulsory subject elements, 67.5 ECTS
- Elective subject elements, 22.5 ECTS
- Thesis, 30 ECTS

Table - MSc Programme in Food Innovation and Health/Gastronomy and Health - admitted 2014/15 or 2013/14

<table>
<thead>
<tr>
<th>Block 1</th>
<th>Block 2</th>
<th>Block 3</th>
<th>Block 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st year</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Science and Culinary Techniques*</td>
<td>Sensory and Consumer Science**</td>
<td>Bioactive Components and Health</td>
<td>The Sociology of Food Consumption</td>
</tr>
<tr>
<td>Nutrition Physiology</td>
<td>Food Choice and Acceptance</td>
<td>Elective</td>
<td>Entrepreneurship and Innovation</td>
</tr>
<tr>
<td>Elective</td>
<td>Thematic Course in Food Innovation and Health</td>
<td></td>
<td>Thesis</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Not compulsory for students having passed the Food Chemistry course (LLEA10273).
** Not compulsory for students having passed the course as part of their Bachelor’s degree.

Students admitted to the MSc programme in the academic year 2014/15 or 2013/14 also had the possibility of being admitted in February (winter).

Title
Students admitted in the academic year 2014/15 or 2013/14 will achieve one of the following titles:

Students admitted in the academic year 2014/15
The MSc programme in Food Innovation and Health leads to a Master of Science (MSc) in Food Innovation and Health with the Danish title: Cand.scient. (candidatus/candidata scientiarum) i Fødevareinnovation og sundhed.

Students admitted in the academic year 2013/14:
The students admitted to the MSc programme September 1st 2013 can choose which of the two titles they prefer on their diploma: Master of Science (MSc) in Food Innovation and
Health with the Danish title: *Cand.scient. (candidatus/candidata scientiarum) i Fødevareinnovation og sundhed* or Master of Science (MSc) in Gastronomy and Health with the Danish title: *Cand.scient. (candidatus/candidata scientiarum) i Gastronomi og Sundhed*.

### 3 General changes for students admitted in the academic year 2012/13 or earlier

Students admitted to the MSc Programme in the academic year 2012/13 or earlier must finish the programme as listed in the curriculum above with the following exceptions.

#### Structure of the programme

For students admitted to the MSc programme in the academic year 2012/13 or earlier the programme consists of the following:
- Compulsory subject elements, 67.5 ECTS
- Elective subject elements, 7.5 or 22.5 ECTS
- Thesis, 30 or 45 ECTS

#### Table – MSc Programme in Gastronomy and Health (Thesis 30 ECTS) - admitted 2012/13 or earlier

<table>
<thead>
<tr>
<th>Year</th>
<th>Block 1</th>
<th>Block 2</th>
<th>Block 3</th>
<th>Block 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Hygiene and Sanitation</td>
<td>Bioactive Components and Health</td>
<td>Elective</td>
<td>The Sociology of Food Consumption</td>
</tr>
<tr>
<td></td>
<td>Nutrition Physiology</td>
<td>Food Choice and Acceptance</td>
<td>Advanced Sensory Methods and Sensometrics</td>
<td>Entrepreneurship and Innovation</td>
</tr>
<tr>
<td>2nd</td>
<td>Elective</td>
<td>Theme: Gastronomy and Health</td>
<td>Thesis</td>
<td></td>
</tr>
</tbody>
</table>

#### Table – MSc Programme in Gastronomy and Health (Thesis 45 ECTS) - admitted 2012/13 or earlier

<table>
<thead>
<tr>
<th>Year</th>
<th>Block 1</th>
<th>Block 2</th>
<th>Block 3</th>
<th>Block 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Hygiene and Sanitation</td>
<td>Bioactive Components and Health</td>
<td>Elective</td>
<td>The Sociology of Food Consumption</td>
</tr>
<tr>
<td></td>
<td>Nutrition Physiology</td>
<td>Food Choice and Acceptance</td>
<td>Advanced Sensory Methods and Sensometrics</td>
<td>Entrepreneurship and Innovation</td>
</tr>
<tr>
<td>2nd</td>
<td>Theme: Gastronomy and Health</td>
<td></td>
<td>Thesis</td>
<td></td>
</tr>
</tbody>
</table>

#### Title

Students admitted in the academic year 2012/13 or earlier will achieve the following title:

The MSc programme in Gastronomy and Health leads to a Master of Science (MSc) in Gastronomy and Health with the Danish title: *Cand.scient. (candidatus/candidata scientiarum) i Gastronomi og Sundhed*.
<table>
<thead>
<tr>
<th>Discontinued course</th>
<th>Interim arrangements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bioactive Components and Health (NNEK1400U), 7.5 ECTS</td>
<td>The course was offered for the last time in the academic year 2015/16. The course is identical to Bioactive Food Components and Health (NNEK16003U), 7.5 ECTS.</td>
</tr>
<tr>
<td>Advanced Sensory Methods and Sensometrics (LLEK10259U), 7.5 ECTS</td>
<td>The course was a compulsory course in the academic year 2012/13 or earlier. The course was offered for the last time in the academic year 2014/15 and a third exam is offered in the academic year 2015/16. The course is equivalent to Sensory and Consumer Science (NFOB14012U), 7.5 ECTS or Food Consumer Research (NFOK16000U), 7.5 ECTS.</td>
</tr>
<tr>
<td>Food Enzymes and Applications (NFOK14021U), 7.5 ECTS</td>
<td>The course is removed from the curriculum due to a change in block placement. Students admitted in the academic year 2015/16 or earlier may still take the course.</td>
</tr>
<tr>
<td>Food Quality Management and Control (NFOK15011U), 7.5 ECTS</td>
<td>The course is removed from the curriculum due to a change in block placement. Students admitted in the academic year 2015/16 or earlier may still take the course.</td>
</tr>
<tr>
<td>Hygiene and Sanitation (NFOK14023U), 7.5 ECTS</td>
<td>The course was a restricted elective course in the academic year 2016/17 or earlier. The course was offered for the last time in the academic year 2016/17 and a third exam is offered in the academic year 2017/18.</td>
</tr>
<tr>
<td>Sensory and Consumer Science (NFOB14012U), 7.5 ECTS</td>
<td>The course was a compulsory course in the academic year 2015/16 or earlier. The course was offered for the last time in the academic year 2015/16 and a third exam is offered in the academic year 2016/17. The course is equivalent to Food Consumer Research (NFOK16000U), 7.5 ECTS.</td>
</tr>
<tr>
<td>Theme: Gastronomy and Health (LLEK10272U), 15 ECTS</td>
<td>The course was a compulsory course in the academic year 2012/13 or earlier. The course was offered last time in the academic year 2013/14 and a third exam is offered in the academic year 2014/15. The course is equivalent to Thematic Course in Food Innovation and Health (NFOK14031U), 15 ECTS.</td>
</tr>
<tr>
<td>The Sociology of Food (LLEK10269U), 7.5 ECTS.</td>
<td>The course was a compulsory course in the academic year 2012/13 or earlier. The course was offered for the last time in the academic year 2012/13 and a third exam is offered in the academic year 2013/14. The course is equivalent to The Sociology of Food Consumption (LLEK10297U), 7.5 ECTS.</td>
</tr>
</tbody>
</table>
Appendix 3 Description of objectives for the thesis

After completing the thesis, the student should have:

**Knowledge about:**
- Scientific problems within the study programme’s subject areas.
- A suitable combination of methodologies/theories based on international research for use in his/her work with the problem formulation.
- Theories/models on the basis of an organised value system and with a high degree of independence.

**Skills in/to:**
- Apply and critically evaluate theories/methodologies, including their applicability and limitations.
- Assess the extent to which the production and interpretation of findings/material depend on the theory/methodology chosen and the delimitation chosen.
- Discuss academic issues arising from the thesis.
- Draw conclusions in a clear and academic manner in relation to the problem formulation and, more generally, considering the topic and the subject area.
- Discuss and communicate the academic and social significance, if any, of the thesis based on ethical principles.

If the thesis includes experimental content/own data production, the student will also be able to:
- Substantiate the idea of conducting experimental work/producing own data in order to shed light on the topic as formulated in the problem formulation.
- Process data through a choice of academic analysis methods and present findings objectively and in a concise manner.
- Assess the credibility of own findings based on relevant data processing.

**Competences in/to:**
- Initiate and perform academic work in a research context.
- Solve complex problems and carry out development assignments in a work context.