Programme-specific Section of the Curriculum for the MSc Programme in Food Innovation and Health at the Faculty of Science, University of Copenhagen 2012 (Rev. 2022)

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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, innovation and sustainability. To do so, graduates will be educated in innovation, entrepreneurship, food science, nutrition 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, sustainability, food and meals in a cultural and societal context, marketing, 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, and 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
Graduates holding an MSc in Food Innovation and Health have 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.
• Consumer behavior and how it relates to health and sustainability challenges.
• The metabolic and physiological functions of nutrients and other bioactive food components.
• Consumer oriented innovation on food products and related services.
• The role of food marketing on consumer decision making.
• 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 as well as data protection (GDPR).

Skills in/to:
• Apply qualitative and quantitative study designs and techniques used within social science and sensory science in relation to food and health.
• Apply principles of experimental design and statistical evaluation of consumer information.
• 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.
• Be able to use consumer research to support marketing strategies in food companies.
• Assess the quality of products and raw materials on the basis of gastronomic, sensory and nutritional principles.
• Identification of factors influencing sustainability of foods and meals from production to consumption, including food waste and side streams.
• 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.
• Work as entrepreneur
• 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, precisely and ethically sound – in writing and orally – to various target groups considering the impact of digitalization of the communication and dissemination.
Competences in/to:
- Design, plan and implement consumer studies using relevant digital tools for data collection, data handling and analysis
- 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.
- Use research-based consumer knowledge to discuss consumer issues/strategies/problems with both marketing and business development in food companies.
- Develop new palatable, sustainable and healthy food products, food services and meals.
- Work independently and cooperate both within and across disciplines.
- Thoroughly search for scientific literature using relevant databases and critically assess the different sources and evidence 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.
- Understand and describe food consumer research data collection methods (e.g. quantitative, qualitative and mixed methods)

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 in time to begin the MSc Programme within three years of 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:
- NNEB19009U Basal human 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, Nordic or international universities with a minimum of 120 ECTS within the area of natural 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:
- NNEB19009U  Basal human 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 natural science from the University of Copenhagen or other Danish, Nordic 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:
- NNEB19009U  Basal human 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 assessed to possess educational qualifications equivalent to those required in Subclauses 4.1-2.

4.6 Language requirements
Applicants must as a minimum document English language qualifications comparable to a Danish upper secondary school English B level or English proficiency corresponding to the tests and scores required. Accepted tests and required minimum scores are published online at www.science.ku.dk.

4.7 Supplementary subject elements
The qualifications of an applicant to the MSc program are assessed exclusively on the basis of the qualifying bachelor’s degree. Supplementary subject elements passed between the completion of the bachelor’s program and the admission to the MSc program cannot be included in the overall assessment.

However, subject elements passed before the completion of the bachelor’s program may be included in the overall assessment. This includes subject elements completed as continuing education as well as subject elements completed as part of a former higher education program. A maximum of 30 ECTS supplementary subject elements can be included in the overall assessment.

Subject elements passed before completing the BSc programme which are to form part of the MSc programme to which the student has a legal right of admission (§12-courses) cannot be included in the overall assessment.
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 with reserved access to the 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, Nordic 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

6 Structure of the programme
The compulsory subject elements, restricted elective subject elements and the thesis constitute the central parts of the programme (Section 30 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, 60 ECTS.
- Elective subject elements, 15 or 30 ECTS.
- Thesis, 30 or 45 ECTS.

6.1.1 Compulsory subject elements
All of the following subject elements are to be covered (60 ECTS):

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Block</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFOK18000U</td>
<td>Determinants of Food Consumption</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 4</td>
<td>7.5 ECTS</td>
</tr>
<tr>
<td>NFOK14031U</td>
<td>Thematic Course in Food Innovation and Health</td>
<td>Block 1</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>NFOK13004U</td>
<td>Food Science and Culinary Techniques</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>
</tbody>
</table>

6.1.3 Elective subject elements
15 or 30 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. See 6.1.4 Projects.
6.1.4 Projects
- 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.
- Thesis preparation projects may not be included in the elective section of the programme. The regulations are described in Appendix 6 to the shared section of the curriculum.

6.1.5 Thesis
The MSc Programme in Food Innovation and Health includes a thesis corresponding to 30 or 45 ECTS, as described in Appendix 2 to the shared curriculum. The thesis must be written within the academic scope of the programme.

6.1.6 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 The recommended academic progression
The table illustrates the recommended academic progression. The student is allowed to plan an alternative progression within the applicable rules.

Table – MSc Programme in Food Innovation and Health (Thesis 30 ECTS)

<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>1st year</td>
<td>Determinants of Food Consumption</td>
<td>Bioactive Food Components and Health</td>
<td>Elective</td>
<td>Food Consumer Research</td>
</tr>
<tr>
<td></td>
<td>Nutrition Physiology</td>
<td>Food Science and Culinary Techniques</td>
<td>Elective</td>
<td>Entrepreneurship and Innovation</td>
</tr>
<tr>
<td></td>
<td>Thematic Course in Food Innovation and Health</td>
<td>Elective</td>
<td></td>
<td>Thesis</td>
</tr>
<tr>
<td>2nd year</td>
<td>Thematic Course in Food Innovation and Health</td>
<td>Elective</td>
<td></td>
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</tbody>
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Table – MSc Programme in Food Innovation and Health (Thesis 45 ECTS)

<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>1st year</td>
<td>Determinants of Food Consumption</td>
<td>Bioactive Food Components and Health</td>
<td>Elective</td>
<td>Food Consumer Research</td>
</tr>
<tr>
<td></td>
<td>Nutrition Physiology</td>
<td>Food Science and Culinary Techniques</td>
<td>Elective</td>
<td>Entrepreneurship and Innovation</td>
</tr>
<tr>
<td></td>
<td>Thematic Course in Food Innovation and Health</td>
<td></td>
<td></td>
<td>Thesis</td>
</tr>
<tr>
<td>2nd year</td>
<td>Thematic Course in Food Innovation and Health</td>
<td></td>
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</tbody>
</table>
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 2020/21

Students admitted to the MSc Programme in the academic year 2020/21 must finish the programme as listed in the curriculum above with the following exceptions

<table>
<thead>
<tr>
<th>Table - MSc Programme in Food Innovation and Health</th>
</tr>
</thead>
<tbody>
<tr>
<td>Block 1</td>
</tr>
<tr>
<td>-----------------------------------------------</td>
</tr>
<tr>
<td>1st year</td>
</tr>
<tr>
<td>Nutrition Physiology</td>
</tr>
<tr>
<td>2nd year</td>
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<tr>
<td></td>
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</tbody>
</table>

* The course will run in block 2 from the study year 2021/22.
**The course will run in block 1 from the study year 2021/22.
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.