



Programme-specific Section of the Curriculum for the MSc Programme in Technology (Integrated Food Studies) at the Faculty of Science, University of Copenhagen 2021(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 Technology (Integrated Food Studies) leads to a Master of Science in Technology (Integrated Food Studies) with the Danish title: *Cand.tech. (candidatus/candidata technologiae) i integrerede fødevarestudier*.

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 Engineering (Mathematics, Physics and Social Science)

1.4 Language

The language of this MSc Programme is English.

2 Academic profile

2.1 Purpose

Viewing food and meals as elements of complex systems, the aim of the MSc in Integrated Food Studies is to educate academics that have interdisciplinary qualifications within social and natural sciences enabling them to analyze and handle major challenges related to production, consumption and distribution of food and meals. After completing the programme, the candidate will have acquired competences to understand food and meals as part of a system, and address food related problems within areas of societal concern, such as health, environment and climate, animal welfare, food safety or food security. Further, the candidate will, considering specific societal challenges, be able suggest and implement adequate changes in the design of a given food system or parts thereof.

2.2 General programme profile

The programme comprises social science perspectives from disciplines such as sociology food, governance/ policy and design and innovation of systems. This is combined with a natural science perspective, including disciplines such as food science and technology sensory sciences. The interdisciplinary approach is applied in the analysis of practices related to food production, consumption, meals, food procurement etc. A key aspect of the programme is to understand how these practices are related to societal challenges and how they depend on a number of factors, including consumers taste and preferences; norms; social relations; urban – rural relations, actors and institutions in the food system. This understanding of the food system provides a basis of developing and designing sustainable solutions to food related problems such as climate, health, food safety, food security and animal welfare.

The programme will give the student qualifications to undertake professional functions within the private or public part of the sector with respect to analysing societal challenges and implementing changes / innovations that require a complex interdisciplinary approach.

Sociology of food; Design & innovation of systems, sustainability in food systems, and food related technologies in society 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 Integrated Food Studies qualifies students to become professionals within business functions and/or areas such as:

- The food industry, industry organizations and retail: innovative design, management and strategic planning and technology development
- Foodservice and meal production: planning and development
- Authorities and administrations: strategic development and implementation, policy development and advisory work in the food area
- NGOs and international institutions dealing with issues in the food system
- Food event and festival management
- Innovative food start-up involvement; creating your own innovative start-up or managing existing start-up environments
- A PhD programme

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 Integrated Food Studies have acquired the following:

Knowledge about:

- Has knowledge of the major societal and socio-technical problems related to production, distribution and consumption of food and meals.
- Has knowledge of different food systems, main actors and institutions as well as theories that are relevant for the study of food systems
- Has knowledge of sociological and cultural theories within the food area
- Has knowledge of theories within innovation and design relevant for studies for food and meal systems.
- Has knowledge of qualitative and quantitative sociological methods.
- Has knowledge of different natural scientific approaches within the field of food science.
- Has knowledge of the complexity of sustainability and how to address changes
- Is able to formulate scientific problems related to food and meal systems and their sustainability that require an interdisciplinary approach.

Skills in/to:

- Is, in relation to a given food related societal problem, able to identify relevant theories and methods and based on this to design an interdisciplinary study of the problem. This includes data collection and data analysis with appropriate software.
- Use digital tool for retrieving scientific information.
- Is, using a food systems perspective, able to integrate relevant theories and methods from social science, systems innovation and design as well as food science in the analysis of specific societal problems related to food and meals.

- Is able to, on the basis of this analysis, to suggest and implement relevant changes in a food system or its elements, using theories and methods from the systems innovation and design.
- Is able to reflect on and address sustainability issues related to food systems.
- Is able to engage in a scholarly as well public discussion of scientific aspects of food and meals as elements of a food systems.

Competences in/to:

- Can manage processes in relation to complex problems in the food sector that needs an integrated approach.
- Thoroughly search for scientific literature using relevant databases and critically assess the different sources and evidence in the fields relevant to aspects of food systems.
- Can plan and participate as leader of a mono as well as interdisciplinary collaboration working with a food related problem.
- Is aware of own qualifications and able to identify and plan training that will ensure that qualifications are up-to-date.
- Work with others, discuss solutions and achieve consensus.

4 Admission requirements

There is no BSc Programme with reserved access for this programme.

4.1 Bachelor's degrees that automatically fulfill the academic requirements

The following applicants are directly academically qualified for admission to the MSc programme in Integrated Food Studies:

- Applicants with a Bachelor's degree in Food Science (*fødevarer og ernæring*); Sociology (*sociologi*); Anthropology (*antropologi*) or Public Health (*folkesundhedsvidenskab*) from the University of Copenhagen.
- Applicants with a Bachelor's degree in Sociology (*sociologi*); Sustainable Design (*bæredygtigt design*) or Techno Anthropology from Aalborg University.
- Applicants with a Bachelor's degree in Public Health (*folkesundhedsvidenskab*) or Agrobiology with a specialisation in Food Science (*agrobiologi med specialisering i fødevarevidenskab*) from Aarhus University.
- Applicants with a Bachelor's degree in Sociology and Cultural Analysis (*sociologi og kulturanalyse*); Public Health (*folkesundhedsvidenskab*) or Market and Management Anthropology from the University of Southern Denmark.
- Applicants with a Professional Bachelor's degree in Global Nutrition and Health from University College Copenhagen or VIA University College.
- Applicants with a Professional Bachelor's degree in Nutrition and Health (*ernæring og sundhed*) from University College Copenhagen, VIA University College, University College South Denmark or University College Absalon
- Applicants with a Professional Bachelor's degree in Food Technology and Application (*fødevareteknologi og applikation*) from Business Academy Aarhus.
- Applicants with a Bachelor's degree within the field of food science or related areas from a Nordic or international university if their programme includes at least 30 ECTS within the field of food science.
- Applicants with a Bachelor's degree within the field of natural science or related areas from a Danish, Nordic or international university if their programme includes at least 30 ECTS within the field of food science.

- Applicants with a Bachelor's degree within the field of social science or related areas from a Danish, Nordic or international university if their programme includes at least 30 ECTS within the field of sociology and/or anthropology.

4.2 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.

4.3 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 <http://www.science.ku.dk>

4.4 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 *Fødevarer og Ernæring* from the University of Copenhagen.
2. Applicants with a professional bachelor's degree in *Global Nutrition and Health* or *Ernæring og Sundhed* from a university college in Denmark.
3. Applicants with a bachelor's degree in *Agrobiologi* (with specialisation in *Fødevarevidenskab*); *Folkesundhedsvidenskab*; *Sociologi*; *Antropologi*; *Sociologi og Kulturanalyse*; *Tekno-antropologi* or *Market and Management Anthropology* from a university in Denmark.
4. Applicants with a bachelor's degree within the field of food science or social science from Danish or Nordic universities.
5. Applicants with a degree in social science or food science from an international university.
6. Other applicants.

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

- 1) Relevance of their study program (including elective courses and project work) defined as ECTS within the subject areas of food science and social science studies of food.
- 2) The grade point average of the qualifying bachelor's degree. In cases where the qualifying exam has not yet been passed, an individual assessment is made, based on the grades obtained at the application deadline.

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
 - 30 ECTS (thesis 30 ECTS)
 - 15 ECTS (thesis 45 ECTS)
- Thesis, 30 or 45 ECTS

6.1.1 Compulsory subject elements

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

| Course Code | Course Title | Block | ECTS |
|-------------|--|---------|----------|
| NIFK22000U | Food Systems and Transition | Block 1 | 7.5 ECTS |
| NIFK20003U | Introduction to Social Science Methods | Block 1 | 7.5 ECTS |
| NIFK20001U | The Sociology of Food and Eating | Block 2 | 7.5 ECTS |
| NIFK20005U | Innovation in Food Systems | Block 2 | 7.5 ECTS |
| NIFK20000U | Food Concept Design | Block 3 | 7.5 ECTS |
| NFOK20000U | Meal Systems and Technologies | Block 3 | 7.5 ECTS |
| NNEK20003U | Sustainable Food Systems and Diets | Block 4 | 7.5 ECTS |
| NFOK20002U | Meal Consumer Research | Block 4 | 7.5 ECTS |

6.1.2 Elective subject elements

30 ECTS are to be covered as elective subject elements if the thesis is 30 ECTS. 15 ECTS are to be covered as elective subject elements if the thesis is 45 ECTS.

- 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 6.1.3 Projects.

6.1.3 Projects

Projects outside the course scope, projects in practice and thesis preparation projects may not exceed 45 ECTS of the 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 30 ECTS. The regulations are described in Appendix 4 to the shared section of the curriculum.

- Thesis preparation projects may be included in the elective section of the programme with up to 15 ECTS. The regulations are described in Appendix 6 to the shared section of the curriculum.

6.1.4 Thesis

The MSc Programme in Integrated Food Studies 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.

The MSc Programme in Integrated Food Studies includes a thesis corresponding to 45 ECTS, as described in Appendix 2 to the shared curriculum. The thesis must be written within the academic scope of the programme.

6.1.5 Academic mobility

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

The academic mobility for the MSc Programme in Integrated Food Studies is placed in block 1+2 of the 2nd 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 university may grant exemptions from the rules in the curriculum specified solely by the university.

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 – General profile in Integrated Food Studies (thesis 30 ECTS)

| | Block 1 | Block 2 | Block 3 | Block 4 |
|----------|--|----------------------------------|-------------------------------|------------------------------------|
| 1st year | Food Systems and Transition | Innovation in Food Systems | Food Concept Design | Sustainable Food Systems and Diets |
| | Introduction to Social Science Methods | The Sociology of Food and Eating | Meal Systems and Technologies | Meal Consumer Research |
| 2nd year | Elective | Elective | Thesis | |
| | Elective | Elective | | |

Table – General profile in Integrated Food Studies (thesis 45 ECTS)

| | Block 1 | Block 2 | Block 3 | Block 4 |
|----------|--|----------------------------------|-------------------------------|------------------------------------|
| 1st year | Food Systems and Transition | Innovation in Food Systems | Food Concept Design | Sustainable Food Systems and Diets |
| | Introduction to Social Science Methods | The Sociology of Food and Eating | Meal Systems and Technologies | Meal Consumer Research |
| 2nd year | Elective | Thesis | | |
| | Elective | | | |

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 2021/22 and earlier

Table – General profile in Integrated Food Studies (thesis 30 ECTS)

| | Block 1 | Block 2 | Block 3 | Block 4 |
|----------|--|----------------------------------|-------------------------------|------------------------------------|
| 1st year | <i>Alternative and Mainstream Food Systems</i> | Innovation in Food Systems | Food Concept Design | Sustainable Food Systems and Diets |
| | Introduction to Social Science Methods | The Sociology of Food and Eating | Meal Systems and Technologies | Meal Consumer Research |
| 2nd year | Elective | Elective | Thesis | |
| | Elective | Elective | | |

Subject elements in italics have been discontinued. See discontinued courses below.

Table – General profile in Integrated Food Studies (thesis 45 ECTS)

| | Block 1 | Block 2 | Block 3 | Block 4 |
|----------|--|----------------------------------|-------------------------------|------------------------------------|
| 1st year | <i>Alternative and Mainstream Food Systems</i> | Innovation in Food Systems | Food Concept Design | Sustainable Food Systems and Diets |
| | Introduction to Social Science Methods | The Sociology of Food and Eating | Meal Systems and Technologies | Meal Consumer Research |
| 2nd year | Elective | Thesis | | |
| | Elective | | | |

Subject elements in italics have been discontinued. See discontinued courses below.

2 Discontinued courses

| Course Code | Course Title | ECTS | Interim arrangement |
|-------------|---|------|--|
| NIFK20002U | Alternative and Mainstream Food Systems | 7.5 | The course was compulsory in the academic year 2021/22 and earlier. Offered for the last time: 2021/22 The course is identical to Food Systems and Transition, 7.5 ECTS (NIFK22000U) |

Appendix 3 Description of objectives for the thesis

After completing the thesis, the student should have:

Knowledge about:

- Must have knowledge and comprehension of the chosen subject based on leading international research.
- Must have knowledge and comprehension to use of different relevant theoretical approaches and methods of data acquisition related to the problem formulation

Skills in/to:

- Apply and critically evaluate theories/methodologies, including their applicability and limitations.
- Must, when addressing a specific food system challenge, be able to select and use relevant methods whether qualitative, and/or quantitative, to produce data, analyse data
- Able to report research findings according to scientific standards, report conclusions in a clear manner and discuss academic issues arising from the thesis.

Competences in/to:

- Initiate and perform academic work in a research context.
- Solve complex problems and carry out food system related projects in a work context.

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.