



**LUND**  
UNIVERSITY

# EIT MSc in Food Systems

LUND UNIVERSITY | SWEDEN

- Master of Science in Food Systems
- 2 years, full-time, 120 ECTS credits
- Faculty of Engineering and EIT Food
- Semester 1 and 4 – Lund Campus, semester 2 and 3 at EIT Food partner universities according to track
- Application deadline: [www.learning.eitfood.eu/our-courses/master-in-food-systems/](http://www.learning.eitfood.eu/our-courses/master-in-food-systems/)
- Programme start: August 2024

## PROGRAMME OVERVIEW

The Master's programme in Food Systems is developing top talent for the food sector, by training the leaders of the future. It is organised by leading academic institutions and industrial partners from across Europe. This programme aims to prepare you to drive a future transformation of the food systems. The programme develops a combination of entrepreneurial skills to help you become an effective innovator and scientific and practical skills tailored to your career ambitions in the food sector. The programme is a collaboration in EIT Food, established by the European Institute of Innovation & Technology (EIT).

The programme has a duration of 2 years, where you have the opportunity to achieve the learning outcomes in three universities according to your chosen path (see structure of the programme). A unique aspect of this programme is that students not only get to know three cities and universities, but also three different academic perspectives on the food system.

### By the end of the programme, you will be able to:

- Identify short and long-term future consequences of decisions involving different components of the food system.
- Translate innovations into feasible business solutions for the food sector.
- Think beyond boundaries, and systematically explore and generate new ideas, responding to current and future challenges within the food system.
- Use cutting-edge research methods, processes and techniques towards new venture creation.

Graduates will become part of an international alumni network with access to the right support when you want to innovate or create a new venture at any point in your career.

## PROGRAMME MODULES/COURSES

The duration of this programme is 2 years. First semester, you will study at your home university (Lund University). The second semester, you spend will at a host university of the consortium. In the second semester, you will also take part in a Summer School on entrepreneurship with all other students enrolled in the programme. The third semester is spent at a second host

university of the consortium. For the final semester, you return to Lund University to complete your Master's thesis. The thesis will be mentored by a team of EIT Food Partners (including players from industry, academia and research institutes).

The programme includes 90 credits courses and a degree project (30 credits). There are two paths that consists in one track at home university and two tracks at host universities. You can select the path of your preference.

- Path 1. Lund University, University of Turin, Aarhus University, Lund University
- Path 2. Lund University, University of Reading, University of Warsaw, Lund University.

### First semester

#### Track 'Consumer driver sustainable food processing and packaging' Lund University, Sweden (30 credits)

Mandatory courses (Advanced level): Introduction to the Food Systems (7,5 credits), Sustainable Food Processing and Packaging (7,5 credits), Packaging Technology and Development (7,5 credits). Elective mandatory courses (Advanced level): Packaging Logistics 7,5 credits, Packaging Material Sciences 7,5 credits, Food Engineering 7,5 credits, Food Chemistry and Nutrition 7,5 credits.

### Second semester - two tracks from which one is selected

#### Track 'Circular food system'- University of Turin, Italy (30 credits)

Mandatory courses: Sustainable bioprocesses in the food system (7,5 credits), Circular economy management (7,5 credits), Green Extraction technologies and by-products valorisation (7,5 credits), Entrepreneurship and Innovation in the Food System (7,5 credits).

#### Track 'Sustainable food processing, consumer health & management'- University of Reading, United Kingdom (30 credits)

Mandatory courses: Public Health Nutrition and Consumer Food Choice (10 credits), Food Product re-formulation (10 credit) Nutrition Communication and Professional Practice (2,5 credits) Entrepreneurship and Innovation in the Food System (7,5 credits).

### Third semester - two tracks from which one is selected

#### Track 'Future Foods'- Aarhus University, Denmark (30 credits)

Mandatory courses: Project Work in Sensory Science (5 credits), Innovative and Organic Production of Fruits and Vegetables (7,5 credits), Future Animal-based Food (5 credits), Food, Consumer and Innovation (5 credits), Emerging Technologies Business Case Study (7,5 credits).



### **Track 'Food Systems Management' University of Warsaw, Poland (30 credits)**

Mandatory courses: Leadership in Food System (7,5 credits), Marketing in Food System (7,5 credits), Management in Food System (7,5 credits), Emerging Technologies Business Case Study (7,5 credits).

### **Fourth semester – Lund University (30 credits)**

The last semester consists of the degree project conducted in Lund.

### **CAREER PROSPECTS**

Students graduated from the MFS programme, can work in small or large multinational companies, international organizations, governmental and non-governmental organizations, as well as at academic level. You will develop a very good EU network, and can work anywhere in the world. As a graduate, you will be provided with such knowledge and training that you can work in various fields of the food supply, production and processes, sustainable food development, quality and safety, food system innovation and management. After finalizing the programme a graduate will be able to fulfil industry and society demands related to food systems.

### **ENTRY REQUIREMENTS AND HOW TO APPLY**

#### **Entry requirements**

A Bachelor's degree in Food Technology, Food Engineering, Chemical Engineering, Agricultural Sciences, Biological/Life

Sciences, Food Science, Chemistry, Biotechnology, Food Safety and/or Nutrition or equivalent. English Level 6/ Level B2 CEFR.

#### **How to apply**

You will make your application through the EIT Portal: [www.learning.eitfood.eu/our-courses/master-in-food-systems/](http://www.learning.eitfood.eu/our-courses/master-in-food-systems/).

#### **Tuition fees**

See: <https://learning.eitfood.eu/our-courses/master-in-food-systems/> for information on tuition fees and scholarships.

#### **Selection criteria/additional information**

The selection of applicants is based on academic qualifications, entrepreneurial skills and interview.

### **ABOUT THE FACULTY OF ENGINEERING**

The Faculty of Engineering, LTH, is a place for dreams and discoveries. We inspire creative development of technology, architecture and design and teach some of Sweden's most attractive Master's programmes, all built on a broad research base. LTH is among the leading engineering faculties in Europe with nearly 10 000 students. Over 1 000 researchers at LTH work hard to improve the quality of life for people and promote more careful use of the Earth's resources. A world record in 5G technology, solar cell-driven water purification, early cancer diagnosis, nanotechnology for more efficient solar panels, and a health-promoting oat drink are some of the innovations developed at LTH. Together we explore and create – for the benefit of the world.



### **CONTACT**

Programme webpages:  
<https://learning.eitfood.eu/our-courses/master-in-food-systems/>

[www.lth.se/english/master-programme-structure/eit/](http://www.lth.se/english/master-programme-structure/eit/)

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Lund University was founded in 1666 and is repeatedly ranked among the world's top universities. The University has around 45 000 students and more than 8 000 staff based in Lund, Helsingborg and Malmö. We are united in our efforts to understand, explain and improve our world and the human condition.

Learn more at [www.lunduniversity.lu.se](http://www.lunduniversity.lu.se)



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