



University of Applied Sciences Wädenswil

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Abstract: The University of Applied Sciences Wädenswil offers three courses in Life Sciences and one course in Facility Management. The course in Food Technology is a three-year course. The very applied curriculum culminates in the diploma of Food Engineer FH. Three different specializations can be chosen in the final year: food technology, beverage technology or nutrition. In the field of applied research and development the department works together with industry and with other Universities in Switzerland and in other countries.

Keywords: Food and beverage technology · Food evaluation · Food innovation · Logistics and simulation · Quality management and food safety

The University of Applied Sciences Wädenswil is a member of the Zurich Association of Universities of Applied Sciences and offers three study courses in the field of life sciences – Food Technology, Biotechnology, Horticulture – and one course in Facility Management. The studies allow the possibility of different specializations

(Table 1). Furthermore, the University of Applied Sciences offers graduate courses, research and development, and provision of services.

In the fields of applied research and development the main areas are summarized in Table 2.

Table 1

Food Technology	Biotechnology	Horticulture	Facility Management
Food Technology	Biotechnology	Plant Production	Real Estate Management
Beverage Technology	Pharmaceutical Technology	Plant Design	Consumer Affairs
Nutrition	Process informatics		Hospitality Management

Table 2

Food Technology Food and beverage design Food microbiology and quality assurance Sensory, physical and chemical food analysis Process informatics	Biotechnology Molecular biology Bioprocess engineering Pharmaceutical technology
Facility Management Consumer Affairs Hospitality Management	Horticulture Ecological engineering Plant usage Trial & product innovation

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Food Technology at the University of Applied Sciences Wädenswil

The department of food technology of the University of Applied Sciences Wädenswil first offered this course of study in 1988. It is designed to train students to graduate as *Food Engineers FH* and uses the following maxim: 'Preparing people for business'.

To achieve this purpose, the curriculum comprises methods of obtaining, processing, and conserving food for the consumer, taking into account all aspects of logistics, selling, marketing, and quality as well as the relevant legal and operational factors.

Why We Offer This Curriculum

Food technology will continue to gain in importance worldwide in order to guarantee the planet's food supply. Available resources need to be husbanded responsibly and manufacturing technologies optimized ecologically.

Our three-year curriculum ending with the diploma of *Food Engineer FH* focuses on the following areas:

- *Social competence* (independence, communication skills, team spirit, openness to criticism)
- *Methodical competence* (understanding interdependent trends and developments, systems engineering, experimental design)
- *Technical competence in:*
 - Food manufacturing, beverage technology, functional food, quality control, aspects of the physiology of nutrition
 - Planning equipment and processes for food production (food processing technology, automation and process informatics, logistics and simulation, CAD in food plants)
 - Food evaluation (chemical, microbiological, physical and sensory analysis)
 - Consumption patterns (food legislation and declaration, sensory tests, market acceptance, food and beverage design, consumer behaviour)
 - Managing a food manufacturing plant (economics, business management, personnel management)

The *Food Engineer FH* is the link between university graduates, technical employees, and specialists in all areas of food technology.



Fig. Professional prospects