



## COURSE CARD: E3S - DK - UNICOP - 2

University: University of Copenhagen, Denmark

Course: MSc programme in Gastronomy and Health

Course code: -

Credits: 120 ECTS in total

Language: English

Instructor: Michael Bom Frøst, associate professor.

When: Courses in the MSc programme in Gastronomy and Health start in September.

Content: The study programme consists of compulsory and elective courses, thematic courses and a thesis. The working methods vary and include lectures, project work and excursions to provide you with both academic and practical knowledge as well as analytical and methodological qualifications.

In the **compulsory courses**, you will learn about e.g. nutrition, food safety and the role bioactive components play in our health.

Other courses focus on the human sensory apparatus and consumer preferences, including psychological and market-economic aspects in connection with consumer behaviour, as well as methods of assessing the sensory properties and consumer experience of foods and meals.

In a large **thematic course**, you will work with gastronomy and health in practice, including classical and new food production techniques as well as methods used in the gourmet kitchen.

You learn about molecular gastronomy, raw material quality and food design. And you will acquire knowledge on the history and aesthetics of gastronomy as well as theories for composing meals.

The course offers a possibility for innovation in collaboration with external partners.



You will finish your studies by writing a **thesis**. Here, you will be working independently on an academic topic of your own choice. You may either do experimental work or analytical work based on collected data.

For more information, please go to:

[http://www.life.ku.dk/English/education/msc\\_programmes/msc\\_programmes\\_life/Gastronomy\\_and\\_Health.aspx](http://www.life.ku.dk/English/education/msc_programmes/msc_programmes_life/Gastronomy_and_Health.aspx)

Textbook: The course material will be announced for the individual courses.

Requirements: BSc in Food Science or another BSc degree in natural science or health science with subjects in chemistry, biochemistry and statistics at the same level as bachelors in food science give access to the MSc programme in Gastronomy and Health. Other BSc degrees in science and relevant Professional Bachelor degrees also qualify for admission.

For whom: MSc students

Students (n): Approximately 15 students/year

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Date: 31 January 2013