

One Semester in Münster – Germany

at the University of Applied Sciences

Faculty Oecotrophology



Fachhochschule
Münster University of
Applied Sciences



Impressum:

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January 2011

Welcome at the University of Applied Sciences Münster
(Fachhochschule Münster)

Faculty Oecotrophology
(home economics and nutrition)

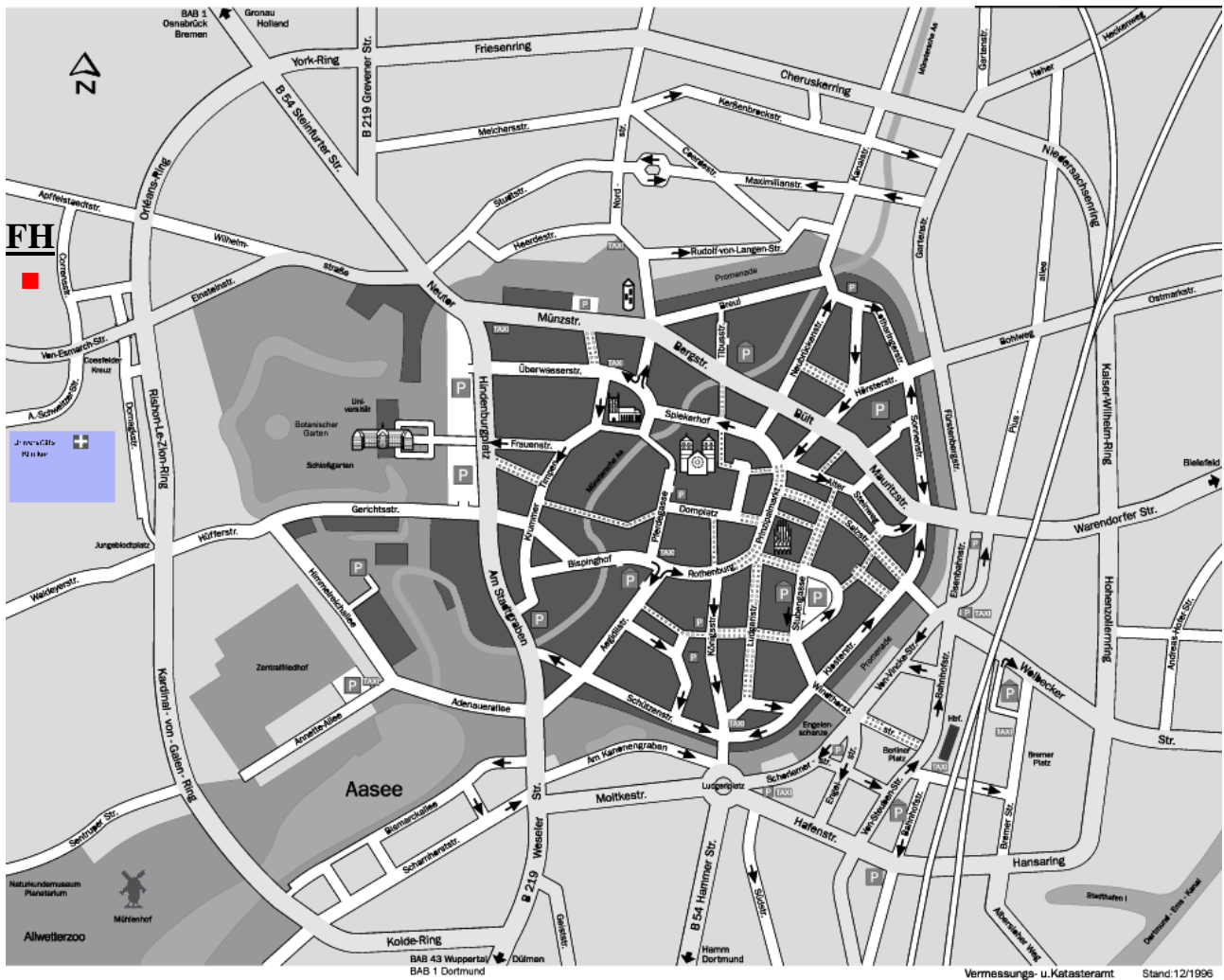
One English Semester in Münster



Map of Germany with Münster
in Westphalia
(reise-deutschland)



The Dom – in the Middle of the City
(goruma)



FH = Fachhochschule / University of Applied Sciences
(google Bilder)



Münster - Prinzipalmarkt
(City)
(thetours)

“Promenade”
the green belt around
Münster City
(google)



Münster – the City of bicycles
(weltweit-urlaub)

Bachelor Oecotrophologie - Home Economics & Nutrition Science

A semester taught in English for incoming students

At the University of Applied Sciences in Münster, our Bachelor course of study in Home Economics and Nutrition Science (Oecotrophology) includes some modules in English in the fourth semester. (Minimum 30 Credit Points/[link to PASTA](#))

These modules in English may be attended by our Bachelor students and for incoming students from our partner universities, and of course, for all other interested visiting students.

Modules in English (each 5 CP)

- Project (5 CP or 10 CP)
- Health Management
- Innovations in the field of Nutrition (Functional Food)
- Professional English
- Nutrition in disasters
- Nutrition: A Window on Culture
- Sustainable Food Systems (Nutrition Ecology)
- Product Development
- Current issues in Nutrition and Hospitality Sciences

It is possible to take other Modules in other faculties.

Incoming students are expected to choose 6 modules (30 ECTS).

These modules reflect the many-sided nature of Home Economics & Nutrition Science with particular attention to the fields of Nutrition and Health Science, as well as in the field of household services. Visiting lecturers/professors from our partner universities, who teach in separate modules for 2-3 days at a time, are sometimes also integrated, and so the international flair of this study course is not only derived from the use of English as a language for teaching. These modules well serve to supplement the knowledge of those students from study courses in Nutrition and Health Science, for students from study courses in the fields of Catering, Service Management!

Please, keep an eye on our homepage from time to time. It is probable that we will be able to include more modules in English in our study course in future.

Students who are interested in a semester taught in English at the University of Applied Sciences, Muenster should contact the following persons at the University of Applied Sciences:



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www.fh-muenster.de/internationaloffice

Conditions of Admission are

Students, who wish to attend the semester taught in English in the Department of Home Economics & Nutrition Science at the University of Applied Sciences, Muenster should have at least completed their first year of study at their home university; this means that they should be in their third semester. It is recommended that students who apply to take part in this semester should already have completed their foundation year at their home university.

Moreover, a good passive as well as active command of English is necessary in order to be able to work successfully in the respective modules, and to be able to sit the examinations.

It is highly recommended (but not absolutely necessary) that students present a certificate to demonstrate their successful completion of a test in the English language (TOEFL). Students for this semester are selected according to the above mentioned criteria. Should there be more applicants for this study course than there are vacancies on the course, students may well be required to give an account of their motivation for the said course in writing.

ERASMUS students (those students from our partner universities) are not required to show they have passed a TOEFL test.

Requirements for study

The semester in English in the Department of Home Economics & Nutrition Science is open to students from the Bachelor of Home Economics & Nutrition Science, for visiting students from our partner universities (ERASMUS) as well as for visiting students from other universities.

In these modules taught in English, you will work in groups of students from many different countries. This means that you will be required to display a high degree of willingness to be tolerant, open-minded and able to work in a team. You will be expected to accept different cultural attitudes and behaviour patterns as an enrichment of the teams themselves, to combine to an optimum the various attitudes towards learning, and to transform both of these into successful teamwork. Since all students in the modules taught in English come from very different study courses and subject related semesters, and from various universities, every student should be prepared to accept and adapt to the very different academic levels of all participants.

For those students who already have a sound knowledge in the subject matter taught in a certain module, this means that they will be expected to support those students for whom the same subject matter is completely new.

Syllabus

Students from study courses similar to Home Economics & Nutrition Science such as Food Science, Nutrition and Health Science, Catering, Hospitality Management, Service Management (person related services) are able, after completing their foundation studies at their respective home universities, to complete their studies with our Modules offered in English Language.

You are all welcome!



Main Entrance of the Building
"Corrensstrasse"
(FH Münster)



Working in groups
(FH Münster)



Our
Sensory Laboratory



Food Chemistry

Studentenwerk Münster – Service Company for Students

<http://www.studentenwerk-muenster.de/eng/>

Types of Accommodation

There is something for everyone. You can choose from single rooms, apartments and larger flats with anything from 2 - 6 rooms. We offer reasonably priced accommodation in 21 residence buildings with more than 6,031 places.

Whether furnished, partly furnished or unfurnished, the choice is yours. We can offer special accommodation for single parents, couples with children and disabled students.

All our student residence buildings are equipped with washing machines and dryers as well as telephone. And of course there is ample parking for bicycles and cars. In co-operation with German Telekom we offer a competitively priced broadband internet access to the university computer centre and low cost internet access. By means of the '[Teleport Studentenwerk](#)' residents have a free telephone / data transfer connection to other student residence buildings, Student Support Services and the university.

Accommodation Office of the Studentenwerk Münster

Bismarckallee 5, 48151 Münster (see [map](#))

Postbox 76 29, 48041 Münster

Information Hotline 0251/837-9553

Telefax 0251/837-9597

E-mail: wohnen@studentenwerk-muenster.de

Enquiries

Telephone:

Monday - Thursday 8:45 a.m. - 3:00 p.m.

Friday 8:45 a.m. - 12:00 noon

In person: Our office is open for enquiries during the following times

Tuesday - Thursday 9:00 a.m. - 12:00 noon

Are you planning to study in Münster and are looking for other accommodation service providers who don't charge a commission? The information posted here will help. You can find out who else besides the Studentenwerk offers commission-free accommodation services, whether for singles, couples or groups wanting to share accommodation. The Housing Office has compiled a list of the most important things for students to consider.

On the homepage of Studentenwerk Münster you find the location map of accommodation and the description of the residence halls in Münster

Catering Services

At 15 sites in Münster and Steinfurt our catering facilities provide a wide variety of fine quality meals at low prices. Besides creating menus which are healthy and tasty, we of course also place great importance on choosing foods which are environmentally friendly and are produced in a socially responsible manner according to our criteria. Hospitality is more than just a phrase for us. In our student canteens and bistros more than 250 staff are motivated to impress customers with our ability to consistently provide excellent service.

Student Canteen at the Aasee

The new student canteen at the Aasee:

The 'Mensa am Aasee', Bismarckallee 11, is one of the most modern student canteens in Germany. This canteen is not only situated in a beautiful location, its innovative and multi-functional restaurant and venue also provides space for more than 1,760 guests.

Besides a large choice of set menus we also serve tasty stews, a wide range of salad and vegetable buffets, freshly char-grilled cuts of meat and a large variety of desserts. The wok counters regularly vary the dishes and at one of these there is also a cooking demonstration. In the case of the specially marked daily varying menus 1, 2 and 3 which are served here and at the 'Mensa II' at the Coesfelder Kreuz, each meal with three side dishes at a fixed price, we offer a free choice within the range of side dishes. If you are not very hungry and you pass on one or two of the side dishes, we will give you a discount of EUR 0.25 for each one. And for customers who are very hungry we offer a bulk discount - from the fourth side dish onwards you only pay for one extra side dish, no matter how many more you eat.

Opening hours

From Monday to Friday:

7 a.m. - 3 p.m. (serving counter from 11 a.m. to 2:15 p.m.)

5 p.m. - 10 p.m. (serving counter from 5:30 p.m. to 9:30 p.m.)

Saturday:

11 am - 3 p.m. (serving counter from 12 a.m. to 2.30 p.m.)



Location map

- 1: Canteen at the Aasee
- 2: Canteen at the Coesfelder Kreuz
- 3: Canteen Da Vinci
- 4: Canteen Hufferstift
- 6: Canteen Bispinghof
- 7-14: Bistros

Module Description

Module WPE1 Version from March 2010		Nutrition in disasters		
Bachelor Study Course: Home Economics & Nutrition Science BB /BAB	workload: 150 h	credits: 5	taught in: SS	duration: 1 semester
	study subject: seminar Emergency Catering Hunger – a global challenge		contact time: 72 h 2 SWS 2 SWS	private study: 78 h
1. Qualification goals: <ul style="list-style-type: none">• Transposing knowledge on to the organisation, planning and the leadership of employees, the creating of working conditions suitable for the problems of care and provision for groups of people in catastrophes and crises at home and abroad. The application of a basic knowledge in nutrition concerning minimum provision with life saving nutrients.• Taking legal, political, social and organisational framework conditions into consideration when planning and applying relief aid.• Independent study and work• Teamwork• Presentation techniques and presenting one's own results				
2. contents: <ul style="list-style-type: none">• Understanding the concept of communal care in catastrophes and crises, goals, tasks, the conditions of a reasonable approach, the planning and organisation of relief aid• The organisation and basic standards of existential provision at home and abroad.• The methods of planning and organisation• Calculating the nutritional condition of threatened sections of a population, and of individual people• Clinical and preventative selected nutritional deficiency diseases				
potential application of the module: Home Economics & Nutrition Science - acquiring knowledge at a deeper level BB / BAB – option II				
4. Reccomended preconditions for participation: <ul style="list-style-type: none">• Man• The individual and society• Market and household• Business and occupation• Selected questions of social and economic importance			Literature/teaching aids:	
5. Awarding of credit points/examinations: Presentations accompanied by a written formulation (thesis paper) are preferred				
6. Person responsible and full-time teacher: <u>Prof. Dr. Joachim Gardemann</u> Frau Prof. Strassner				
7. Other points: course taught in English				

Module WPE2 Version from March 2010		Nutrition: A Window on Culture What our food says about us		
Bachelor study course Home Economics & Nutrition Science	workload: 150 h	credits: 5	starts: SS	duration: 1 semester
	teaching units: lectures & tutorials		contact time: 36 h 2 SWS	Private study: 114 h
1.	qualification goals: - gain an understanding of the roles food plays in people's lives - learn about different cultures through food - foster a foundation for cultural awareness and sensitivity - use, train & develop research skills - use, train & develop writing skills (assignment) - use, train & develop oral presentation skills (presentation in front of the class)			
2.	contents: - food roles, rules, ethnicity & religion (halaal, kosher, etc.), identity - the relationships between people and their food on various social levels - foods, their preparation, presentation, traditions - countries and their cultures, some models such as Hofstede's Model of Cultural Dimensions			
3.	potential application of the module: Home Economics & Nutrition Science – acquiring knowledge at a deeper level			
4.	recommended preconditions for participation: presentation techniques	literature/teaching aids: Faith D'Aluisio & Peter Menzel: Hungry Planet – What the world eats. Ten Speed Press, USA, ISBN-10:1580086810,ISBN-13:978-1580086813 FAO, UNDP & other statistics, selected English scientific texts script/lecture notes		
5.	awarding of credit points, examinations: oral presentation and written work			
6.	person responsible and full-time teacher: <u>Prof. Dr. Carola Strassner</u>			
7.	other points: course taught in English			

Module WPE3 Version vom March 2010		Health Management		
Bachelor Study Copurse: Home Economics & Nutrition Science BB/BAB	workload: 150 h	credits: 5	starting: SS	duration: 1 Semester
	teaching units: Health Management lectures/seminars work-placement:		contact time: 72 h 2 SWS 2 SWS	private study: 78 h
1.	qualification goals: <ul style="list-style-type: none">• students will be shown how to introduce business health management into a company• teamwork• presentation techniques• project management			
2.	contents: <ul style="list-style-type: none">• basic concepts of health management• internal and external actors• systems, procedures and instruments in the phases: actual analysis, planning, intervention, evaluation• the integration of Health Management into integrated management systems• work-placement:• consolidation of the phases, planning and intervention by using methods of project management as well as the development and testing of intervention measures			
3.	potential application of the module: option BB / BAB – W II			
4.	recommended preconditions for participation: none		Literaturhinweise/Arbeitsmittel: Stephan, C.: Industrial Health, Safety an environment Management, 2007	
5.	awarding of credit points, examinations: presentation and assignment or paper			
6.	responsible/full-time teacher: <u>Prof. Dr. Frank Ramsauer</u>			
7.	further points: course taught in English			

Module WPE4 Version from March 2010		Innovations in the field of nutrition (Functional Food)		
Bachelor study course Home Economics & Nutrition Science BB / BAB	workload: 150 h	credits: 5	starts: SS	duration: 1 semester
	teaching units: seminar practical training		contact time: 90 h 2 SWS 3 SWS	Private study: 60 h
1.	qualification goals: students should become acquainted with: evaluating the market/market potential of functional food recognising the area of conflict between industry and advocates of nutrition influences on nutritional behaviour through `trends` the measure of truth in claims made in advertising in the sphere of foodstuffs/functional food functional food in nutrition advisory services product development from functional food			
2.	contents: definition and formulation of aims effects and effects claimed focal points of attention in functional food fats and associated substances polysaccharides vitamins minerals proteins secondary plant substances probiotica health aspects and preventive measures special sections of the population and functional food legal aspects marketing and advertising •			
3.	potential application of the module: Home Economics & Nutrition Science – acquiring knowledge at a deeper level BB / BAB – W II			
4.	reccomended preconditions for participation: presentation techniques		literature/teaching aids: script/lecture notes	
5.	awarding of credit points, examinations: presentation			
6.	person responsible and full-time teacher: <u>Prof. Dr. Heike Englert</u>			
7.	other points: course taught in English			

Module WPE5 Version vom March 2010		Professional English		
Bachelor Study Course Oecotrophology (HomeEconomics & Nutrition Science) BB/BAB	workload: 150 h	credits: 5	starting: WS	duration: 1 Semester
	teaching units: public health seminar		contact time: 90 h 5 SWS	Private study: 60 h
1.	qualification goals: As many modules during this course of study are taught in English, our students need to be able to work with, and in the English language. Students will learn to become proficient in the spoken and written word, and be able to use English as a means of communication in various disciplines.			
2.	contents: <ul style="list-style-type: none"> • brush up and revision of basic grammar structures • improvement of reading skills and summary techniques • working with subject related texts • writing skills - commercial correspondence, writing reports, note-taking, • E-mails • discussions - leading and taking part in the same • presentation techniques - developing a critical approach to materials, methods • cultivating feedback techniques 			
3.	potential application of the module: Oecotrophology (Home Economics & Nutrition Science) BB/BAB – W II			
4.	recommended preconditions for participation: none			
5.	awarding of credit points, examinations: written examination/presentations			
6.	person responsible and full-time teacher: assistant lecturer Terence Edmund Singleton			
7.	other points: (for active participation in all other modules taught in English)			

Wahlpflicht					
WPE6 Product Development					
Kennnummer WPE6	Workload 150 h	Credits 5CP	Studien- Semester 4. Semester	Häufigkeit des Angebots SS	Dauer 1 Semester
Lehrveranstaltungen Seminar 5 SWS		Kontaktzeit 75 h	Selbststudium 75 h		geplante Gruppengröße 20 Studierende
<p>Lernergebnisse (learning outcomes) / Kompetenzen The students get to know the most important steps in the process of the innovation process - starting with the idea generation by considering the target group of interest (conduction of focus groups). In sub groups of four students the further objective is the development of concepts and first prototypes. Communication and team skills are important for an efficient project management in all development steps. By collaborating with an industrial partner, the students get valuable insights and information about the process in practice.</p>					
<p>Inhalte • Introduction into innovation management, product development, and project management • Conduction of focus group discussion as a market research tool to identify consumer needs • The interface between marketing and product development • Understanding of food quality</p>					
<p>Lehrformen Seminar with practice: The organization, conduction, and analysis of focus groups. Development of concepts and prototypes in the lab. Ideally, the concepts and/or prototypes are tested with the target group of interest.</p>					
<p>Teilnahmevoraussetzungen Introduction to Home Economics & Nutrition Science Sensory Marketing Learning and teaching</p>					
<p>Prüfungsformen written examination and/or other examinations</p>					
<p>Voraussetzungen für die Vergabe von Kreditpunkten successful examination</p>					
<p>Stellenwert der Note für die Endnote</p>					
<p>Modulbeauftragte/r und hauptamtlich Lehrende Dr. Thorsten Sander</p>					

Wahlpflicht					
WPE7 Current Issues in Nutrition and Hospitality Sciences					
Kennnummer WPE7	Workload 150 h	Credits 5CP	Studien- Semester 4./5.Semester	Häufigkeit des Angebots	Dauer 1 Semester
Lehrveranstaltungen bis zu 3 SWS		Kontaktzeit 54	Selbststudium 71		geplante Gruppengröße 20
Lernergebnisse (learning outcomes) / Kompetenzen Studierende können sich aktiv auseinandersetzen mit aktuellen oecotrophologischen Themen im Bereich Ernährung und/oder Dienstleistungsmanagement Studierende können unterschiedliche oecotrophologischen Themen in englischer Sprache bearbeiten und Ergebnisse in englischer Sprache präsentieren Sie sehen oecotrophologischen Aufgabenstellungen in einem internationalen und interkulturellen Kontext					
Inhalte • aktuelle oecotrophologische Themen - diese können sein aus den Bereichen angewandte Ernährung, Ernährungsphysiologie, Catering, haushaltsbezogene Dienstleistungen • verschiedene Themen aus der Oecotrophologie mit internationaler Betrachtung und interkulturellen Bezügen					
Lehrformen Seminar / Teamarbeit					
Teilnahmevoraussetzungen					
Prüfungsformen Präsentation oder schriftliche Prüfung oder mündliche Prüfung					
Voraussetzungen für die Vergabe von Kreditpunkten					
Stellenwert der Note für die Endnote					
Modulbeauftragte/r und hauptamtlich Lehrende NN / Prof. Dr. Titgemeyer					
Sonstige Informationen Unter diesem Modul werden wechselnde Inhalte angeboten, die in den Vorlesungsverzeichnissen mit Untertiteln angegeben werden Literatur: • Aktuelle Artikel, Seminarskripte					

Module Project Version from March 2010		Projects		
Bachelor Study Course: Home Economics & Nutrition Science BBJE /FBJE	workload: 150 h - 300	credits: 5 10	taught in: SS	duration: 1 Semester
	study subject: seminar to accompany a project		contact time: 18 h – 36 h 1-2 SWS	private study: 132 h - 164
1.	Qualification goals: <ul style="list-style-type: none">• Subject related knowledge, inter-subject related knowledge and skills acquired in lectures and in private study should be independently displayed on the basis of scientific knowledge and methods relevant to everyday practice• The application of Project Management on to a problem relevant to everyday practice• Experiencing and directing the dynamic of a group in team projects – ability to work in a team• The employment of technical and scientific methods• Putting a project into practice/implementing a project• Presentation techniques and presenting one's own work with a critical assessment of results - in certain cases, presentations also to be held in English			
2.	contents: <ul style="list-style-type: none">• Independent scientific treatment of a project task relevant to everyday professional practice, preferably working in a team – supervised and advised by a teacher working as a coach; other options are possible			
	potential application of the module: Home Economics & Nutrition Science - basic compulsory module			
4.	Reccomended preconditions for participation: Introduction to Home Economics & Nutrition Science, scientific work and competence in scientific methods		Literature/teaching aids: Technical books on the theme of Project Management	
5.	Awarding of credit points/examinations: Viva voce/written homework paper/presentation or working on the project			
6.	Person responsible and full-time teacher: <u>Prof. Dr. Guido Ritter</u> These projects are to be assigned to students and supervised by all full-time teachers, all assistant lecturers, and all research assistants.			
7.	Other points: A project should be worked on and carried out in teams of 2 to 4 students			