

Master of Science

Global Food, Nutrition and Health

Interdisciplinary Training for Global Changemakers





The interdisciplinary master's degree programme Global Food, Nutrition and Health is unique in Germany. Here you examine the interrelationships between the production and provision of food, the social and cultural context of nutrition, and its implications on health.

Great challenges of the 21st century await.

Providing our planet with a secure and sustainable supply of safe and healthy food is one of the greatest challenges of our time. Nutrient deficiency, malnutrition in its many forms, as well as the planetary, social and cultural determinants of health are major challenges of the 21st century.

These global health problems are not to be seen exclusively as challenges of medicine and the natural sciences, but also as challenges of the economy, culture, society and politics. It is therefore imperative to better understand the link between the production and supply of sufficient and safe food ("Food"), the social and cultural aspects of nutrition ("Nutrition") and their impact on health ("Health") from a global and interdisciplinary perspective.



The complex interdependence of global aspects of the relationship between food supply and health are analysed through current real world developments. Hereby, questions and conflicts emerge in a wide range of fields, which the programme addresses with the help of its individual disciplines and diverse integrated specialisations.

Complex problems demand interdisciplinary solutions.

The English-language master's programme *Global Food, Nutrition and Health* provides its graduates with the skills required to deal with these global challenges.

The programme takes a holistic approach, combining insights from health and nutritional sciences with an interdisciplinary social science perspective that draws on political science, law, management, sociology and public health. In this programme you have the opportunity to study real world problems and work on concrete case studies. The programme is therefore ideal for students with prior knowledge of nutrition and health sciences, who seek to broaden their perspectives and career opportunities through an interdisciplinary program with a social scientific and practical orientation.



Students complete an internship with a duration of at least eight weeks in order to deepen the theoretical basis of their studies and acquire relevant key competences. Internships with external partners such as Médecins Sans Frontières, Brot für die Welt – Evangelischer Entwicklungsdienst, and other cooperating institutions are possible.

The world will be your workplace.

There is an increasing international demand for specialists and professionals to manage the global challenges that have emerged at the intersection of food, nutrition and health. With a master's degree in *Global Food, Nutrition and Health*, you are well prepared for such a role. Thanks to your interdisciplinary knowledge and applied skills, you will be a sought-after expert. You will be able to work for international organisations, such as *FAO, WHO* or *WFP*, and non-governmental organisations. Ministries or policy advisory institutions will be an option, as will be international companies in the private sector or scientific research institutions. Many exciting opportunities and prospects will await you.

Your studies at a glance.

4 semesters.

Course structure <i>Global Food, Nutrition and Health</i>		CP*
1st semester	Module Area A: Fundamentals in Global Food, Nutrition and Health	30
	■ Food and Society	5
	■ Global Health Policy	5
	■ International Nutrition Politics	5
	■ Introduction to Law and Food Law	5
	■ Medicine and Climate Change I	5
	■ Nutrition and Public Health	5
2nd semester	Module Area A: Fundamentals in Global Food, Nutrition and Health	30
	■ European and International Food and Health Law	5
	■ Food, Health and Climate Communication	5
	■ Food Supply and Quality Management	5
	■ Global Political Economy of Food	5
	■ Research Strategies and Methods	5
	■ Sustainable Food Production	5
3rd semester	Module Area B: Specialisation and Skills	20
	<i>Changing course offer, e.g.:</i>	
	■ Comparative Health Systems and Policies	5
	■ Data Analysis and Statistics	5
	■ Food Trade Law	5
	■ International Human Rights Law and Health	5
■ Maternal Child Nutrition Policy	5	
	Mandatory 8-week Internship	10
4th	Master's Thesis	30
Total		120

* Credit points according to the European Credit Transfer System (ECTS), which facilitates the international comparability of higher-education coursework.



Kulmbach is an old margravate town which is home of companies, authorities, and research institutes in the food sector. With around 26,000 inhabitants, the town offers a full range of cultural and gastronomic delights.

Global and local expertise combined in one special place.

The programme's teaching and research is closely linked to the expertise provided by the University of Bayreuth with its excellence clusters *Africa Multiple* and the focus research area *Food and Health Sciences*. In addition, students benefit from the research network in Bayreuth and established globally oriented research cooperations. A lot of courses and opportunities of the different faculties and disciplines are open to you to specialize yourself in the second part of your studies.

Kulmbach is not only home to some globally recognized companies, but also to the *Max Rubner Institute*, the *Bavarian Control Authority for Food Safety and Veterinary Medicine*, *KErn* (Competence Centre for Nutrition), the *State Technical College for Food Technology* and the *Kulmbach Clinical Centre*. All of them are involved in research projects and teaching at the Faculty. Here, global and local aspects meet in a special place full of creativity and pioneering spirit.



We offer a future-oriented master's programme with an individual support for our students from the very first request for advice to the nurturing of relationships within the framework of an alumni network.

Pioneering spirit and fresh ideas within the home of an old spinning mill

The University of Bayreuth, home to approximately 12.000 students, is a top rated university in many national and international rankings. The University has a unique character appealing to both highly talented students and excellent scientists alike.

A recent example of its success is the interdisciplinary *Faculty of Life Sciences: Food, Nutrition and Health* in Kulmbach, which is dedicated to research into high quality and healthy food, its sustainable production and distribution and the effective prevention of diseases of modern civilization. The Faculty is located in an old spinning mill in the centre of Kulmbach and offers well-equipped seminar rooms, on-site Faculty library and cafeteria as well as state-of-the-art laboratories. As a satellite campus of the University of Bayreuth, we offer a specific study service and, of course, we are closely networked with all facilities and services on the main campus in Bayreuth.

An attractive study environment awaits you.

We appreciate your interest in the international master's programme *Global Food, Nutrition and Health* at the University of Bayreuth. The programme is aimed at interested students with a bachelor's degree in *nutrition or health sciences, nutritional sciences, health economics, nursing/care, (health) psychology, social sciences, medicine, or public health*. Comparable courses of study will be considered. In all cases, applicants must undergo an aptitude process.

Programme start: Winter Semester.

Further information on the application process can be found on our website:
www.globalfood.uni-bayreuth.de



Programme director:

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You can find further information here:

www.uni-bayreuth.de
www.f7.uni-bayreuth.de
www.instagram.com/campus_kulmbach