



IN COOPERATION



APPLICATION

Period of application

December 01, 2025 until February 28, 2026

Application documents

- a short CV
- transcript of records
- proof of English competence (only for students whose mother tongue is not English and who do not study in an English taught program at their home university, for details please see below)



To register for the International Summer University, please complete the [»online registration form«](#).

PROGRAM COORDINATOR & APPLICATION



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Dr. Lusani Vhangani



For contact details and more information visit:
www.hs-osnabrueck.de/en/study/international/summer-and-winter-programs/isu-course-food-technologies

WHAT YOU CAN EXPECT?

You will get an introduction to the European and German food market with an insight of the latest food developments. Learn about different types of conventional food processing and new alternative technologies on the base of the latest findings.

Apart from lectures you will be able to apply what you have learned and perform it in groups in practical trials, e.g. sensory tests, lab work, analytical methods. On weekends you will have the chance to attend the cultural program that includes trips to Berlin, Amsterdam and Paris with guided city tours and visits to historic sights.



INTERNATIONAL
SUMMER UNIVERSITY
FOOD TECHNOLOGIES
(UNDERGRADUATE/GRADUATE)

GOOD TO KNOW

Target Group and Requirements

Second- or third-year Bachelor and Master students studying Food Production, Food Technology or Food Science with a study competence in English (B1-Level of the Common European Frame-work of References for Languages CEFR).

Accommodation

We will arrange an accommodation for you in Osnabrück.

Admission and Application

The number of students per course is limited. Please note that a course will not be offered if less than 15 students apply. Applications are accepted until February 28, 2026. You will receive the Letter of Acceptance by March 16, 2026 at the latest.

Fees (1,950.00 EUR)

The program fee of 1,950.00 EUR includes:

- tuition and course related company visits
- accommodation in the international Guest House or in shared apartments
- public transportation within Osnabrück
- tutor's assistance
- cultural and sport activities
- three-day trip to Berlin including overnight stays with breakfast, sightseeing tour

Not included:

- your travel and visa expenses
- insurance expenses
- your meals
- optional three-day trip to Amsterdam (350 EUR)
- optional three-day trip to Paris (420 EUR)

WEEK	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ARRIVAL WEEK	06.07.2026	07.07.2026	08.07.2026	09.07.2026	10.07.2026	11.07.2026	12.07.2026
WEEK 1	13.07.2026	14.07.2026	15.07.2026	16.07.2026	17.07.2026	18.07.2026	19.07.2026
	Dive into the world of the application of sustainability, automation and micro-organism in the food processing sector.	On Focus: growing trend of new food technologies: extrusion, high pressure processing, high pressure homogenisation, pulsed electric fields	Company Visit	DIL Visit	Weekend Trip to Berlin		
	Lab Work (DIL / elea / UAS)	Lab Work (DIL / elea / UAS)		Company Visit			
WEEK 2	20.07.2026	21.07.2026	22.07.2026	23.07.2026	24.07.2026	25.07.2026	26.07.2026
	Lab Work (DIL / elea / UAS)	Lab Work (DIL / elea / UAS)	Lab Work (DIL / elea / UAS)	The concept of food safety How would you define the term "food safety" legally?	Scientific English / How to do a scientific Presentation?	Optional Weekend Trip to Amsterdam	
	Preparation Time	How to do a Scientific Presentation?	Intercultural and Interdisciplinary Competence Part II	Student Presentations	Introduction into Sensory Science		
WEEK 3	27.07.2026	28.07.2026	29.07.2026	30.07.2026	31.07.2026	01.08.2026	02.08.2026
	How to do a Scientific Presentation?	Intercultural and Interdisciplinary Competence Part II	Student Presentations	Quiz for all	Optional Weekend Trip to Paris		
	Preparation Time	How to do a Scientific Presentation?	Exams	Farewell and Evaluation, Certificates of Participation			

 Lectures and Official Program

 Lab Work (DIL / elea / UAS)

 Travel Activities

Leisure activities:
Beachvolleyball, Yoga, BBQ, Botanical Garden (from cocoa to chocolate), Swimming